

# BREAKFAST

6AM - 11AM

<b>SOURDOUGH TOAST (V) (N)</b> sourdough toast with butter, jam, peanut butter, homemade almond butter or honeycomb	<b>22</b>	<b>BENEDICT</b> poached organic eggs, muffin, brown butter hollandaise	<b>58</b>
<b>BAKER'S COUNTER (V) (N)</b> choose from our freshly baked danishes, croissants and muffins <i>*please see our counter</i>		choice of: <i>* spinach (v) * turkey ham * smoked salmon</i>	
<b>GREEK YOGURT (V) (N)</b> honeycomb, homemade granola, seasonal berries, chia seeds	<b>38</b>	<b>MEDITERRANEAN EGGS (V)</b> smoked tomato and pepper sugo, feta, spinach, garlic labneh, herbs, sumac, charred pita	<b>58</b>
<b>CARROT CAKE BIRCHER (V) (N)</b> cinnamon, pineapple, oats, walnuts, toasted coconut	<b>38</b>	<b>HAM &amp; CHEESE TOASTIE</b> sourdough, turkey ham, gruyere, béchamel, salad leaves	<b>55</b>
<b>WARM CACAO QUINOA (V) (N)</b> oats, flax seeds, hazelnuts, strawberries, cocoa nibs, homemade almond butter	<b>38</b>	<b>STEAK AND EGG</b> Australian free range beef tenderloin, poached egg, potato rosti, tomato chutney	<b>75</b>
<b>BANANA ACAI BOWL (V) (N)</b> homemade granola, blueberries, banana, mango and kiwi	<b>45</b>	<b>TWO ORGANIC EGGS (V)</b> cooked your way, sourdough, vine tomatoes	<b>38</b>
<b>GLUTEN FREE PANCAKES (V)</b> mango and passionfruit curd passionfruit sauce, whipped cream	<b>48</b>	<b>SIDES</b>	
<b>AVOCADO TOAST (V)</b> sourdough, mashed avocado, lime, herbs, pumpkin, flax, sunflower and sesame seeds	<b>38</b>	<b>HOMEMADE HASH BROWN (V)</b>	<b>12</b>
<b>ADD 2 ORGANIC POACHED EGGS (V)</b>	<b>20</b>	<b>SLICED AVOCADO (V)</b>	<b>15</b>
<b>GRAINS &amp; EGGS (V)</b> mixed grains, avocado, poached eggs, brown butter hollandaise	<b>55</b>	<b>SAUTÉED MUSHROOMS (V)</b>	<b>12</b>
		<b>CHICKEN SAUSAGE</b>	<b>12</b>
		<b>VEAL BACON</b>	<b>12</b>
		<b>SMOKED SALMON</b>	<b>15</b>

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# ALL DAY

11AM - 11PM

## APPETIZERS

**ROASTED PARSNIP HUMMUS** 35  
pancetta crumbs, charred sourdough

**CARAMELIZED ONION SOUP** 45  
caramelized onion, beef broth, gruyère croutons

**OVEN ROASTED TOMATO SOUP (V)** 45  
herb oil, garlic focaccia

**CRISPY BABY SQUID (S)** 65  
grilled lime, chipotle mayonnaise

**FREE RANGE BEEF MEAT BALLS** 58  
smoked tomato sugo, parmesan, garlic focaccia

**BURRATA (V) (N)** 75  
warm caponata, charred sourdough

## SALADS

**MANGO & AVOCADO (V) (N)** 65  
iceberg lettuce, cashew nuts, edamame, cranberry, ginger dressing

**GRAINS & SEEDS (V)** 65  
flax, pumpkin & sunflower seeds, quinoa, barley, puffed grains, avocado, rucola, balsamic dressing

**FARMHOUSE CAESAR** 65  
romaine lettuce, shaved broccoli and carrot, anchovies, pommery mustard, pancetta, gruyère, garlic croutons

**WILD RICE & MAPLE ROASTED PUMPKIN (V)** 65  
grilled baby gem, edamame, feta cheese, caramelized pumpkin seeds, maple-dijon dressing

**ADD TO ANY SALAD** 18  
- corn fed grilled chicken  
- smoked salmon  
- sautéed shrimps (s)  
- 2 poached organic eggs  
- avocado

## HANDHELDS

**FLAMMKUCHEN** 60  
sour cream, caramelized onion, chives, crispy beef pancetta, melted gruyère

**TRUFFLE FLAT BREAD (V)** 65  
creamy truffle ricotta, rocket leaves

**BLACK ANGUS BURGER** 85  
angus beef, caramelized onions, gruyère, rucola, chipotle mayonnaise

**GRILLED HAM & CHEESE TOASTIE** 65  
sourdough, turkey ham, gruyère, béchamel

## MAINS

**OCTOPUS & BURRATA (S)** 130  
lemon-chili butter, herbs, smoked salt

**HERB & GARLIC PRAWNS (A) (S)** 135  
tiger prawns, cream, capers, tomatoes

**SEARED SALMON FILLET** 125  
braised fennel, baby spinach, sauce vierge

**HALF CORN FED CHICKEN** 120  
green beans, roasted garlic, preserved lemon & thyme jus

**GRASS-FED BEEF RIB EYE 300G (A)** 145  
bio dynamic australian beef, French fries, café de Paris butter

**GRILLED LAMB CHOPS** 145  
eggplant caponata, fregola, garlic labneh

## ALWAYS ON YOUR SIDE

**MIXED GREENS (V)** 18

**MIXED GRAINS (V)** 18

**SAUTÉED MARKET VEGETABLES (V)** 18

**BUTTERED MASH POTATO (V)** 18

**FRENCH FRIES (V)** 18

**SWEET POTATO FRIES (V)** 18

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# BUSINESS LUNCH

SUNDAY TO THURSDAY FROM 12PM UNTIL 4PM

2 – Course for AED 89  
3 – Course for AED 99

## APPETIZERS

**OVEN ROASTED TOMATO SOUP (V)**  
herb oil, garlic focaccia

or

**GRAINS AND SEEDS (V)**  
flax, pumpkin & sunflower seeds  
quinoa, barley, puffed grains, avocado,  
ruccola, balsamic dressing

or

**ROASTED PARSNIP HUMMUS (V)**  
pancetta crumbs, charred sourdough

## MAINS

**TRUFFLE FLAT BREAD (V)**  
creamy truffle ricotta, rocket leaves

or

**CORN-FED CHICKEN BREAST**  
green beans, roasted garlic,  
preserved lemon & thyme jus

or

**PAN SEARED SALMON FILLET**  
braised fennel, baby spinach, sauce vierge

or

**GRILLED RIB EYE STEAK 300G (A) +50**  
bio dynamic Australian beef,  
French fries, café de Paris butter

## DESSERTS

please choose from our patisserie display cabinet

## APPETIZERS

### ROASTED PARSNIP HUMMUS

pancetta crumbs, charred sourdough

or

### SOUP OF THE DAY

or

### CRISPY BABY SQUID (S)

grilled lime, chipotle mayonnaise

## SALADS

### MANGO & AVOCADO (V) (N)

crunchy leaves, french beans, radishes,  
brioche croutons, dijon vinaigrette

or

### GRAINS & SEEDS (V)

flax, pumpkin & sunflower seeds  
quinoa, barley, puffed grains, avocado,  
ruccola, balsamic dressing

or

### FARMHOUSE CAESAR

romaine lettuce, shaved broccoli and carrot,  
anchovies, pommery mustard, pancetta,  
gruyère, garlic croutons

## SANDWICHES

### BLACK ANGUS BURGER

angus beef, caramelized onions, gruyère,  
ruccola, chipotle mayonnaise

or

### MOZZARELLA & EGGPLANT CIABATTA (V) (N)

sun-dried tomato tapenade, rocket leaves

or

### GRILLED HAM & CHEESE TOASTIE

sourdough, turkey ham, gruyère, béchamel

or

### GRILLED CHICKEN BAGUETTE

grilled asparagus, onions, bell pepper mayonnaise

## FLAT BREADS

### FLAMMKUCHEN

sour cream, caramelized onion, chives  
crispy beef pancetta, melted gruyère

or

### TRUFFLE FLAT BREAD (V)

creamy truffle ricotta, rocket leaves

## MAINS

### OCTOPUS & BURRATA (S)

lemon-chili butter, herbs, smoked salt

or

### PAN SEARED SALMON FILLET

braised fennel, baby spinach,  
sauce vierge

or

### HALF CORN-FED CHICKEN

green beans, roasted garlic,  
preserved lemon & thyme jus

or

### GRASS-FED BEEF RIB EYE 300G (A)

bio dynamic Australian beef, French fries  
café de Paris butter

## DESSERTS

choose from our freshly baked pastries,

*\*please see our counter*

## SELECTION OF SOFT BEVERAGES OR WATER

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# BREAKFAST INCLUSIVE

## KICK START

### BAKER'S BASKET (V)

assorted croissant, pan au chocolate,  
fruit danish, sourdough bread

### FRUITS (V)

seasonal fruits of the moment

## CRAFTED

### GREEK YOGURT (V) (N)

honeycomb, homemade granola,  
seasonal berries, chia seeds

or

### CARROT CAKE BIRCHER (V) (N)

cinnamon, pineapple, oats, walnuts,  
toasted coconut

## EGGS

### ORGANIC POACHED EGGS & AVOCADO TOAST (V)

sourdough, avocado, lime, pumpkin,  
flax, sunflower and sesame seeds,  
poached organic eggs

or

### EGGS BENEDICT

english muffin, poached organic eggs,  
turkey ham, brown butter hollandaise

or

### EGGS YOUR WAY (V)

two organic eggs, sourdough,  
blistered vine tomatoes

## CHOICE OF SIDE

HOMEMADE HASH BROWN (V)

SLICED AVOCADO (V)

SAUTÉED MUSHROOMS (V)

CHICKEN SAUSAGE

VEAL BACON

SMOKED SALMON

## CHOICE OF BEVERAGE

Ask your waiter for fresh juices available, coffee and tea

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# AFTERNOON TEA

12.30PM - 5.30PM

## SPARKLING START

glass of champagne +120  
glass of sparkling wine +55

## SAVORY

**CUCUMBER SANDWICH (V)**  
cream cheese, mint, cress

**DEILED EGG BRIOCHE (V)**  
mustard, gherkins, chives

**CHICKEN SALAD SANDWICH**  
celery, green onions, mustard mayonnaise

**PEPPERED BEEF PASTRAMI SANDWICH**  
horseradish, mustard, ruccola

**SMOKED SALMON PUMPERNICKEL**  
capers, sour cream, dill

## SWEET

**FRESH PLAIN SCONES (V)**  
clotted cream, strawberry preserve

**STRAWBERRY TARTLET (V) (N)**

**RASPBERRY FINANCIER (V)**

**PASSION FRUIT PROFITEROLES (V)**

**WHITE CHOCOLATE ÉCLAIR (V) (N)**

**MACAROONS (V) (N)**

**CHEESECAKE (V)**

## TEA SELECTION

### VINTAGE

royal breakfast  
black tea  
sencha zen  
japanese green tea

### BLENDS

moroccan night  
green tea  
mint  
earl grey flora  
currant dream  
oolong green tea  
red tea  
white tea  
rose petals  
jasmine pearl  
white tea

### HERBAL

chamomile breeze  
chamomile  
lemongrass  
hibiscus  
nana-mint  
verbena mint

# BEVERAGES

ALCOHOL IS SERVED DAILY FROM 12PM TO 12AM

## CHAMPAGNE & SPARKLING WINE

	125ml	750ml
<b>TAITTINGER BRUT NV</b> France		970
<b>PROSECCO VALDO EDIZIONE ORO NV</b> Italy	55	265

## WHITE WINE

	150ml	450ml	750ml
<b>MUD HOUSE, SAUVIGNON BLANC</b> New Zealand	75	210	335
<b>HARDY'S THE RIDDLE, CHARDONNAY</b> Australia	40	110	190

## ROSÉ WINE

<b>CHATEAU ROUBINE LA VIE EN ROSÉ</b>	65	185	310
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## RED WINE

<b>CUVÉE SPÉCIALE ROUGE,</b> Barton & Guestier, France	50	140	240
<b>EAGLEHAWK, WOLF BLASS,</b> Merlot, Australia	45	120	220

## DESSERT WINE

<b>MUSCAT DE BEAUMES-DE-VENISE,</b> Domaine De Coyeaux, France		340	
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## SPIRITS

### WHISKEY

<b>JOHNNIE WALKER RED LABEL</b>	35
<b>JIM BEAM</b>	40
<b>JOHNNIE WALKER BLACK LABEL 12 YEAR OLD</b>	60
<b>GLENFIDDICH 12 YEAR OLD</b>	70
<b>JACK DANIELS TENNESSEE WHISKEY</b>	55
<b>CHIVAS REGAL 12 YEAR OLD</b>	65

### VODKA

<b>SMIRNOFF RED</b>	35
<b>STOLICHNAYAS</b>	50
<b>GREY GOOSE</b>	65
<b>BELVEDERE</b>	70

### GIN

<b>BOMBAY SAPPHIRE</b>	35
<b>TANQUERAY LONDON DRY</b>	40
<b>HENDRICK'S</b>	50

### LIQUEUR

<b>RICARD</b>	48
<b>KAHLUA</b>	55
<b>BAILEYS</b>	55

### COGNAC

<b>COURVOISIER VS</b>	55
<b>HENNESSY V.S.O.P.</b>	75

# BEVERAGES

ALCOHOL IS SERVED DAILY FROM 12PM TO 12AM

## REFRESHING ALES & CIDER

	330ml Bottle
STELLA ARTOIS, BELGIUM	40
PERONI, ITALY	40
BUDWEISER, USA	40
HEINEKEN, HOLLAND	35
CORONA, MEXICO	40

## COCKTAILS

<b>FRENCH 75</b> sparkling wine, gin, lemon juice	80
<b>TOM COLLINS</b> bombay sapphire, fresh lemon juice, sugar and soda	65
<b>BLOODY MARY</b> smirnoff, tomato juice, tabasco, worcestershire sauce	65
<b>MOJITO</b> bacardi superior, mint, sugar syrup	65
<b>OLD FASHIONED</b> jim beam, sugar, dash of bitters	65
<b>CLASSIC MARTINI</b> grey goose vodka, vermouth, 3 olives, stirred	95

## MOCKTAILS

<b>LEMON &amp; MINT</b> zesty lemon juice blended with mint leaves & orange blossom	35
<b>VERRI BERRI</b> blueberries, raspberries & strawberries muddled with cranberry juice & ginger ale	35
<b>A CRIME OF PASSION</b> passion fruit & fresh pineapple juice with elderflower	35

## COFFEE

ESPRESSO, ESPRESSO MACCHIATO	27
DOUBLE ESPRESSO	31
MOCHA, FLAT WHITE	31
CAPPUCCINO, LATTE	31
AMERICANO, FRENCH PRESS	31
COLD BREW COFFEE	15
<i>extra shot</i>	5
<i>add caramel or vanilla</i>	5

## TEA

<b>VINTAGE</b> sencha zen, royal breakfast	26
<b>BLENDS</b> moroccan nights, earl grey flora, currant dream, rosa, jasmine pearl	32
<b>HERBAL</b> chamomile breeze, rooibos	32
<b>BOTTOMLESS ICED TEA</b> lavender, peach, raspberry, lemon	18

## JUICE

SELECTION OF FRESH JUICE	28
JUICE OF THE DAY	36

## STILL & SPARKLING WATER

SMALL	24
LARGE	35