

# THE RESTAURANT

AT ADDRESS FOUNTAIN VIEWS

## ALL DAY BREAKFAST AT THE VIEWS

<b>Omelete [D]</b> Vienna Sausage   Condiments of your Choice	65
<b>Sakhsuka [D] [G]</b> Coriander   Tomato Sauce   Fresh Arabic Bread	65
<b>Egg Royale [D]</b> Mushroom   Lamb Lettuce   Beef or Turkey Bacon	70
<b>Poached Egg [D] [G]</b> Rustic Bread   Avocado   Bearnaise	70
<b>Coconut Chia [D] [G] [N] [V]</b> Berries   Avocado   Caramelized Banana	70
<b>Aloo Parantha [V] [G] [D]</b> Stuffed Spiced Potato Flat Indian Bread   Chick Pea Curry	70

## SOUPS

<b>Mushroom Veloute [D] [G] [V]</b> Truffle Chantilly   Micro Herbs	55
<b>Lentil Soup [D] [G] [V]</b> Lemon Wedges   Arabic Croutons	55
<b>Lamb Harira Soup [D]</b> Lamb   Vermicili   Chickpeas   Tomato	60

## MAIN COURSES

<b>Chicken Basquais [D]</b> Crispy Pillaf Rice   Semi Dried Tomato   Capsicum Broth	125
<b>Duck Thai Curry [D] [G]</b> Jasmine Rice   Lime Leaves   Sweet Basil	120
<b>Slow Cooked Australian Lamb Rack [D]</b> Sweet Pea Potato Puree   Chervil Root   Mache Salad	135
<b>Acqua Pazza [D]</b> Catch Of The Day   Rich Tomato Sauce   Kalamata Olives	130

## COMFORT TREATS

<b>Mushroom Risotto [D] [G] [V]</b> Acquarello Rice   Parmesan Cheese   Porcini Powder	90
<b>Chicken Biryani [D] [G] [N]</b> Basmati Rice   Caramelized Onion   Fragrant Spices	105
<b>Butter Chicken [D]</b> Steamed Basmati Rice   Indian Pickle	110
<b>Nasi Goreng [D] [G]</b> Indonesian Style Fried Rice   Shrimp Crackers   Fried Egg	105
<b>Arabic Mixed Grill [D] [G]</b> Onion Salad   Fresh Arabic Bread   Garlic Sauce	155

## SALADS

<b>Mesclun And Quinoa Salad [D] [V]</b> Green Olives   Berries   Mesclun Mix With Prawns   Yellowfin Tuna	70 85   90
<b>Beetroot [D] [V]</b> Goat Cheese   Parsley   Fennel Powder	65
<b>Caesar Salad [D] [G] [S]</b> Baby Gem   Caesar Dressing   Parmesan Classic Chicken Prawns	65 75 85
<b>Burrata [D] [V]</b> Heirloom Tomato   Peach   Wild Rocca	85
<b>Authentic Greek Salad</b> Tomato   Onion   Bell Pepper   Cucumber   Feta   Kalamata Olives	75

## HOT APPETIZER

<b>Cocktail Samosa [D] [G] [V]</b> Mint Chutney   Mixed Vegetable Stuffing	60
<b>Hot Mezza [D] [G] [N]</b> Lamb Kibbeh   Cheese Sambousek   Spinach Fatayer	60
<b>Octopus [D] [S]</b> Potato Mousseline   Mache Salad   Peruvian Corn	65
<b>Saffron Arancini [D] [G] [V]</b> Scamorza Smoked Cheese   Saffron Aioli	70

## FROM THE GRILL

Flat Iron Beef	110
Whole Baby Chicken	120
Norwegian Salmon	120
Atlantic Seabass	130
Black Angus Ribeye 250gm	175
Canadian Lobster [S]	190
Phoenix Wagyu Tenderloin 220gm	220
All Protein Come With 1 Side Dish And Your Choice of Sauce (Saffron Beurre Blanc, Pepper Sauce, Mushroom Sauce Bearnaise, Bordelaise Or Spicy Tomato Sauce)	

## DESSERTS

<b>Tiramisu [D] [G] [V]</b> Espresso Coffee   Savoyardi Sponge   Mascarpone Cream	55
<b>Classic Vanilla Crème Brulee [D] [G] [V]</b> Vanilla Custard   Caramelized Sugar	55
<b>Fruit Platter</b> Sliced Seasonal Fruits With Berries	55
<b>Chocolate Cremeaux 72% [D] [G] [V]</b> Hot Chocolate Ganache   Milk Chocolate Mousse	65
<b>Passion Fruit Cheese Cake [D] [G] [V]</b> Sour Cream   Passion Fruit Jelly   Compressed Sable	60
<b>Cheese Platter [D] [G] [V]</b> Grapes   Figs Wheel   Quince Paste	110

## STARTERS

<b>Yellow Fin Tuna [D] [N]</b> Poached Egg   Pesto Dressing   Pickle	75
<b>Prawns Cocktail [D] [S]</b> Thousand Islands Dresing   Avocado   Tomato Caviar	85
<b>Beef Bresaola</b> Rocket Leaves   Fresh Ricotta   Crushed Black Pepper	85
<b>Royal Beef Tartar [D] [G]</b> Seared Quail Egg   Potato Confit   Gribiche Mayo	95

## SANDWICH, BURGERS & WRAP

<b>Vegan Burger [G][V]</b> Carrot Bun   Beetroot Salsa   Avocado	70
<b>Chicken Shawarma [D][G]</b> Marqook Bread   Arabic Pickle   Garlic Sauce	80
<b>The Address Club Sandwich [D][G]</b> White or Brown Sour Dough   Chicken Breast Turkey Bacon   Fried Egg	85
<b>Wagyu Beef Burger [D][G]</b> Soft Bun   Cheddar Cheese   Baby Gem   Grilled Onion	95

## PASTA'S AND BREADS

<b>4 Cheeses [D] [G] [V]</b> Turkish Bread   Figs   Coriander	65
<b>Thin Crust Pizza [D] [G]</b> Pepperoni   Buffalo Mozarella   Basil Powder	70
<b>Mushroom Tortellini [D] [G] [V]</b> Truffle   Artichoke   Mushroom Veloute	85
<b>Pasta Selections [D] [G] [V]</b> Penne   Spaghetti Arabiatta   Alfredo Bolognaise   Lobster Bisque	95 110

## SIDE DISHES

Mashed Potato	35
Harra Potato	35
Roasted Carrot	35
Truffle Fries / Hand Cut Fries	40/35
Saute / Creamy Spinach	40
Char Grilled Asparagus	50

[D] Dairy [V] Vegetarian [G] Gluten [N] Nuts

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## SPARKLING WINE

	Glass 150 ml	Bottle 750 ml / 1500ml
Atto Primo Brut	45	250
Moet & Chandon Imperial	99	595
Prosecco Bottega Extra Brut		370
Laurent Perrier Brut		1000
Ruinart Brut		1,500
Ruinart Blanc de Blanc		1950
Cristal Brut		5,200
Dom Perignon		3850 8700
Laurent Perrier Rose		2100 5200
Ruinart Rose		2,200

## WHITE WINE

	Glass 150 ml	Bottle 750 ml / 1500ml
Birdman Anakena, Sauvignon Blanc (Chile)	45	225
De Bortoli Family selection, Chardonnay (Australia)	58	265
Riff Pinot Grigio delle Venezie I.G.T. (Italy)	64	325
Chateau Ste Michelle, Riesling (U.S.A.)		420
Les Deux Loups Blanc Bouchard Père et Fils (France)		430
Gentil, Hugel et Fils (Alsace, France)		450
Oyster Bay Sauvignon Blanc (New Zealand)		520
Domaine Drouhin-Vaudon Chablis (France)		620
Conte Della Vipera Marchesi Antinori (Italy)		680
Chateau de Tracy Pouilly Fumé AOC (France)		850
Vistamare Ca'Marcanda, Gaja I.G.T. (Tuscan, Italy)		1650

## ROSE WINE

	Glass 150 ml	Bottle 750 ml / 1500ml
Bantry Bay (South Africa)	45	225
Le Rosé, Lapostolle (Chile)	64	325 650
Chateau Minuty, M de Minuty (Provence, France)		490
The Palm by Whispering Angel (Provence, France)		520
By. Ott Rosé, Domaines Ott* (Provence, France)		690
Chateau de Selle, Domaines Ott* (Provence, France)		1200 2700

## RED WINE

	Glass 150 ml	Bottle 750 ml
Arcadian Shiraz (Australia)	45	225
Malbec, Argentio (Argentina)	52	260
Château de Marsan, Bordeaux Supérieur (France)	68	325
Torres Coronas, Tempranillo (Catalunya DO, Spain)		340
Bouchard Coteaux Bourguignons , Les Deux Loups (France)		440
Belleruche, M.Chapoutier Côtes du Rhône (France)		460
Viña Pomal Rioja Crianza DOCa (Spain)		470
Cossetti Barbera d'Asti 'La Vigna Vecchia' DOCG (Italy)		480
Catena, Malbec (Argentina)		520
Terrazas de los Andes, Malbec (Argentina)		690
Le Macchiole, Bolgheri Rosso, Super Tuscan (Italy)		720
The Chocolate Block, Boekenhoutskloof (South Africa)		860
Louis M Martini, Cabernet sauvignon (Napa Valley, U.S.A.)		950
Brunello 'Pieve Santa Restituta', Gaja (Piedmont, Italy)		1650
Joseph Drouhin Gevrey-Chambertin		1900
Chateau Batailley, 5eme Gd Cru Classe		2200

## BOTTLED BEER

	Bottle
Heineken Lager   Netherlands	45
Peroni Lager   Italy	45
Sol Lager   Mexico	45
Hitachino Nest, Lager   Japan	65
Thatchers Gold Cider   UK	65

## COCKTAILS

<b>Mediterranean Martini</b> Gin Infused Bay Leaves, Martini Extra Dry	70
<b>Aperol Spritz</b> Aperol, sparkling wine, soda	65
<b>Sparkling Lychee</b> Lychee liqueur, Cherry Heering and sparkling wine	70
<b>Green &amp; Gin</b> Gin, wasabi, muddled cucumber, lemon juice and agave syrup	65
<b>Watermelon Splash</b> Vodka, watermelon, tonic, rosemary and thyme	68
<b>Caramel Manhattan</b> Bourbon, caramel and pineapple juice	75

## MOCKTAILS

<b>The Garden</b> Mint Leaves, mixed berries and pineapple juice	37
<b>Green Mix</b> Kaffir leaves, green apple juice, lemongrass and ginger	37
<b>Melting moments</b> Passion fruit , mango ,coconut water and yoghurt	37
<b>Classic Lemonade Iced Tea</b>	30
<b>Strawberry Basil Iced Tea</b> Silver moon tea, strawberries, basil leaves and acacia honey	30

## FRESH JUICES

<b>Orange   Pineapple   Watermelon   Apple</b>	28
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## COLD PRESSED ORGANIC JUICES

<b>Beet It   Blue Heaven   Tumeric twist   Easy Greens</b>	24
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## FRUIT SMOOTHIES

<b>Acai Kick   Mango Paradise   Strawberry split</b>	29
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## TEAS OF THE WORLD

<b>English Breakfast</b>	29
<b>French Earl Grey</b>	29
<b>Vanilla Bourbon Tea</b>	29
<b>Moroccan Mint Tea</b>	29
<b>Silver Moon Tea</b>	29
<b>Chamomile Flowers</b>	29

## COFFEE ART

<b>French Press</b>	28
<b>Espresso Single / Double</b>	22/24
<b>Cappuccino</b>	25
<b>Turkish Coffee</b>	29
<b>Mochaccino</b>	25

## ICED COFFEES

<b>Cappucino Freddo Cremoso</b> Cappucino Freddo Cremoso	28
<b>Espresso Freddo</b> Espresso and ice	26
<b>Spanish Iced Latte</b> Espresso, steamed milk, condense milk and ice	30

<b>Affogato</b> Espresso and vanilla ice cream	30
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## WATER

<b>Lielbata Still   Sparkling</b>	Small 22	Large 27
<b>San Benedetto Still   Sparkling</b>	22	27
<b>Voss Still   Sparkling</b>	30	37

## SOFT DRINKS

<b>Pepsi   Pepsi Diet   7 Up   7 Up Free   Soda Water   Tonic Water   Ginger Ale   Bitter Lemon</b>	24
<b>RedBull Energy drink</b>	40

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