



BREAKFAST MENU

Available from 06:00 AM to 11:30 AM

CONTINENTAL BREAKFAST (D. G. E)

AED 85

Choice of fresh juice

Seasonal cut fruits

Choice of cereal, plain or fruit flavored yoghurt

Bakery basket, served with butter, preserved and honey

Selection of fine teas or coffee

INTERNATIONAL BREAKFAST (D, G, E)

AFD 105

Choice of fresh juice

Seasonal cut fruits

Bakery basket, served with butter, preserved and honey

Two eggs cooked any style

Served with chicken or beef sausages, beef or turkey bacon, grilled tomato,

asparagus, hash brown potatoes and sauteed mushrooms

Selection of fine teas or coffee

INDIAN BREAKFAST (D. G. E)

AFD 90

Choice of fresh juice

Seasonal cut fruits

Choice of paratha (2 pcs) - aloo or plain with green peas and potato curry

Plain yoghurt and pickle

Choice of masala omelette or egg bhurji

Selection of fine teas or coffee

HEALTHY BREAKFAST (D, G, E)

AED 100

Choice of fresh juice

Seasonal cut fruits

Yoghurt, multigrain bread

Homemade bircher muesli with berries

Plain Egg white omelet with grilled asparagus, sauteed mushrooms and cherry tomato

Selection of fine teas or coffee

ARABIC BREAKFAST (D, G, E, N)

AED 115

Choice of fresh juice

Seasonal cut fruits

Labneh, hummus, halloumi cheese, Arabic bread

Sliced cucumber, tomatoes, marinated olives and Arabic pickle

Foul moudamas, shakshouka (scrambled eggs with onion and tomatoes)

Selection of fine teas or coffee

BREAKFAST FAVOURITES

BAKERY BASKET (D, G, E) A selection of croissants, danish pastries, muffins and toasted bread served with butter, preserved and honey	AED 45
SELECTION OF BREAKFAST CEREALS (D, G, N) Cornflakes, rice krispies, all Bran, alpen muesli, choco pops served with choice of milk (full/low fat, soymilk, almond milk)	AED 45
HOMEMADE GRANOLA (454 CAL) (N, D) Rolled oats, nuts, raisins, honey, fresh berries and choice of Low fat or full fay yoghurt	AED 45
BIRCHER MUESLI (254 CAL) (D, G, N) Our very own recipe with apricot, honey, raisins, yoghurt, grated apple, and berries	AED 45
SEASONAL FRUIT PLATTER Selection of fresh sliced fruits and fresh berries	AED 50
SELECTION OF CHEESE (D, G, N) Semi hard and soft cheese's, crackers, grapes, berries, homemade chutneys and nuts	AED 60
BUTTERMILK PANCAKE (372 CAL) (D, G, E) Fruit compote, berries, caramelized pears, whipped cream, maple syrup	AED 50
BELGIAN WAFFLES (D, G, E) Fruit compote, berries, , caramelized pears ,whipped cream, maple syrup	AED 50
BRIOCHE FRENCH TOAST (D, G, E) Fruit compote, berries, caramelized pears, whipped cream, maple syrup	AED 50
COLD SMOKED SALMON Caper berries, red onion, horseradish cream	AED 70

EGG DISHES

2 Soft poached eggs, toasted English muffin, hollandaise sauce, asparagus, confit cherry tomato Choice of either: Turkey bacon / smoked salmon/ smashed avocado	ALD 0
HEALTHY EGG WHITE OMELETTE (244 CAL) (E) Grilled asparagus, cherry tomato, avocado, freshly tossed green salad	AED 70
TWO FRESH FARM EGGS OF YOUR WAY (D,G,E) Two eggs cooked any style; fried, sunny side up, over easy, scrambled, poached or boiled Filling: onion, bell peppers ,tomatoes , mushrooms, Turkey ham , cheddar cheese served with chicken or beef sausages, hash brown potatoes, sauteed mushrooms, Turkey or beef bacon, choice of white or brown slice bread	AED 6.
SHAKSHUKA (D, G, E) Classic Arabic egg dish prepared with pepper bell, tomatoes, onion, and spices	AED 6

Side Dishes AED 20 each

Choice of chicken or beef sausages Turkey or beef bacon baked beans Hash brown botatoes Sauteed mushrooms Plain or flavored yoghurt Bowl of fresh fruit salad

served with Arabic bread

ALL-DAY MENU

Available from 11:30 AM – 12:00 midnight

SOUPS & SALADS

SHORBAT ADDAS (V, G) Puree of red lentil, onion and garlic, lemon wedges, toasted Arabic bread croutons	AED 45
SOUP OF THE DAY (Kindly ask server for details)	AED 45
ZUPPA DE MARE "SEAFOOD SOUP" (G, SF) Italian style broth with white fish, calamari, prawn and herbs	AED 50
CLASSIC CAESAR SALAD (D, G, E, M) Baby gem lettuce, herb croutons, Turkey bacon bites, parmesan shavings and Caesar dressing	AED 60
Add – Ons: Chicken / Shrimps (SF) AED 10/20	
GREEK SALAD (D, V) Mesclun leaves, tomatoes, cucumber, mix peppers, feta cheese pitted olives, lemon oregano dressing	AED 65
QUINOA AND KALE BOWL (V) Quinoa, kale, Rocket leaves, red radish, dry cranberries, cucumber, cherry tomato, pumpkin seeds, fresh berries and avocado	AED 65
Add – Ons: Chicken / Shrimp (SF)	AED 10/20
CAPRESE (D, N, V, G) Buffalo mozzarella, marinated tomatoes, olive oil, and basil pesto	AED 65
A PRETIZER/C	

QUINOA AND KALE BOWL (V) Quinoa, kale, Rocket leaves, red radish, dry cranberries, cucumber, cherry tomato, pumpkin seeds, fresh berries and avocado	AED 65
Add – Ons: Chicken / Shrimp (SF)	AED 10/20
CAPRESE (D, N, V, G) Buffalo mozzarella, marinated tomatoes, olive oil, and basil pesto	AED 65
APPETIZER'S	
ARABIC COLD MEZZE SAMPLER (G, V, D, N) Selection of Middle Eastern cold mezze served with Arabic bread and pickle fattoush, hummus, moutable, babaghanoush	AED 60
ARABIC HOT MEZZE SAMPLER (D, G, N) Selection of Middle Eastern hot mezze - lamb sambousek, lamb kibbeh, spinach fatayer, cheese rokakkat served with Arabic pickle, tahina sauce	AED 60
CHICKEN TIKKA Indian spice marinated boneless chicken cooked in tandoor and served with mint chutney and kachumber salad	AED 65
CHICKEN WINGS (D, G, M) Tossed in hot buffalo sauce and served with blue cheese dressing and ranch dressing	AED 60

The above prices are inclusive of all taxes and service charges.

GO HEALTHY

Crispy cod fillet, mushy peas, French fries, tartar sauce

GUACAMOLE (G) Fresh avocado, red onion, tomato, green chili, coriander, tortilla chips	AED 55
HEALTHY VEGAN SALAD Roasted pumpkin, asparagus, cherry tomato, vegan cheese, baby spinach, flax seeds, vegetable crisps	AED 60
SALMON POKE BOWL (F, SS, SY) Fresh salmon, edamame, spring onion, wakame, cucumber, avocado, sesame soya, teriyaki sauce	AED 70
ALL TIME FAVOURITES Items are served with a choice of French fries or Mixed Greens	
CLUB SANDWICH (E, D, G, M) Triple decker with white or brown bread, grilled chicken breast, Turkey bacon, cheese, fried egg, tomato, lettuce, dijonnaise	AED 70
GRILLED BEEF BURGER (D, G, M) Angus beef patty, cheddar cheese, lettuce, tomato, beef bacon, gherkin, onion, dijonnaise	AED 75
GREEN WRAP (V, G) Spinach tortilla, avocado, roasted vegetables, sundried tomato pesto	AED 60
CHICKEN SHAWARMA WRAP (G, D) Arabic spice marinated cooked chicken strips in saj bread, served with Arabic pickles and garlic dip	AED 60
LAMB KOFTA WRAP (G, D) Lamb kofta, saj bread, lettuce, onion, tomato, mint leaves, feta cheese	AED 65
FISH AND CHIPS (G, SF, E)	AED 70

PIZZA AND PASTA

PIZZA & PASTA

PIZZA MARGHERITA (V, G, D) AED 60

Tomato sauce, mozzarella cheese, oregano and basil

Add Ons:

Choice of vegetables (any 3) AED 10

peppers, onion, mushroom, zucchini,

pineapple, olives, jalapenos

Chicken AED 10 Mix seafood AED 15 Beef pepperoni AED 15

PASTA

Please choose from the following Penne Spaghetti

Fusilli

(Gluten free pasta is available on request)

Our Selection of sauces

Classic Tomato sauce (V) – flavored with basil, olive oil and oregano	AED 65
Carbonara (E) (D) – Turkey bacon, egg yolks, parmesan cheese	AED 65
Bolognese sauce (D) –minced beef cooked in classic tomato sauce	AED 70

Add – Ons: Chicken / Shrimp AED 10/20

GRILLED SECTION

All grill items include one side dishes of your choice and one sauce

Black angus fillet mignon (200g)	AED 185
Black angus beef ribeye (200g)	AED 165
Corn fed baby chicken (180g)	AED 110
Australian lamb chops (240g)	AED 160
Salmon steak (200g)	AED 120

CHOICE OF SIDE DISH

Mashed potato, sauteed mushrooms, steamed rice, buttered asparagus French fries, grilled vegetables

CHOICE OF SAUCE

Peppercorn (D), Mushroom Sauce (D), Lemon Butter Sauce (D) and Bearnaise (D)

Any additional side dishes AED 20 each

MAIN COURSES

ARABIC SPECIALTIES	
ARABIC MIXED GRILL (G, D, N)	AED 145
Beef shish kebab, lamb Kofta, lamb chops, shish taouk served with oriental rice or	
French fries, garlic sauce, Arabic pickle	

ARABIC MIXED SEAFOOD PLATTER (G, D, N) AED 155

Omani lobster, prawns, mussels, calamari, white fish served with oriental rice or French fries, garlic sauce, Arabic pickle

INDIAN SPECIALTIES BIRYANI (D, G, N) Indian spiced rice, vegetables, raita, poppadum, and mixed pickle AED 70

Chicken biryani AED 80 Lamb biryani AED 85 Prawn biryani AED 90

BUTTER CHICKEN (D, G, M, N) AED 80

Boneless chicken thigh, mildly spiced cashewnut and tomato gravy choice of white rice, green peas pulao or wheat paratha

PANEER MAKKHANWALA (D, N, G) AED 70

Cottage cheese cooked in rich tomato and cashew gravy choice of white rice, green peas pulao or wheat paratha

DAL MAKHANI (V, D,G) AED 70

Slow cooked black lentils flavored with tomatoes, onions and Indian spices choice of white rice, green peas pulao or wheat paratha

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ASIAN SPECIALTIES

MONGOLIAN BEEF (G, SY) Asian marinade stir fry sliced beef, green onions, vegetable and served with steamed rice	AED 75
THAI GREEN CURRY (V) Vegetables cooked in a green curry paste and coconut milk and served with steamed rice	AED 65
Add – Ons: Chicken / Shrimp	AED 10/20
EGG FRIED NOODLES (V, D, G, E, SY) Stir fry egg noodles with Asian vegetable and soy chili sauce	AED 55
Add – Ons: Chicken / Shrimps	AED 10/20
DESSERTS	
TIRAMISU (D, G, E, N) Mascarpone cream, lady finger biscuit, espresso coffee	AED 45
NEW YORK CHEESECAKE (D, G, E)	AED 45
UMM ALI (D, G, N) Oven baked flaky puff pastry with rosewater infused milk and nuts	AED 45
SEASONAL FRUITS Selection of fresh sliced fruits	AED 45
ICE CREAM (D) Select any 3 from strawberry, vanilla, caramel, chocolate and mango flavors	AED 45

MIDNIGHT MENU

Available from 12:00 midnight - 06:00 AM

SOUPS & SALADS

SHORBAT ADDAS (V, G)

AED 45

Puree of red lentil, onion and garlic, lemon wedges, toasted Arabic bread croutons

CLASSIC CAESAR SALAD (D, G, E, M)
AED 60

Baby gem lettuce, herb croutons, Turkey bacon bites, parmesan shavings and Caesar dressing

Add – Ons: Chicken / Shrimps (SF) AED 10/20

GREEK SALAD (D, V) AED 65

Mesclun leaves, tomatoes, cucumber, mix peppers, feta cheese pitted olives, lemon oregano dressing

MAIN COURSES

PASTA

Please choose from the following

Penne

Spaghetti

Fusilli

(Gluten free pasta is available on request)

Our Selection of sauces

Classic Tomato sauce (V) – flavored with basil, olive oil and oregano

AED 65
Carbonara (E) (D) – Turkey bacon, egg yolks, parmesan cheese

AED 65
Bolognese sauce (D) –minced beef cooked in classic tomato sauce

AED 70

Add – Ons: Chicken / Shrimp AED 10/20

CLUB SANDWICH (E, D, G, M)

AED 70

Triple decker with white or brown bread, grilled chicken breast, Turkey bacon, cheese, fried egg, tomato, lettuce, dijonnaise

GRILLED BEEF BURGER (D, G, M)
AED 75

Angus beef patty, cheddar cheese, lettuce, tomato, beef bacon, gherkin, onion, dijonnaise

ARABIC MIXED GRILL (G, D, N)
AED 145

Beef shish kebab, lamb Kofta, lamb chops, shish taouk served with oriental rice or French fries, garlic sauce, Arabic pickle

The above prices are inclusive of all taxes and service charges.

MIDNIGHT MENU Available from 12:00 midnight - 06:00 AM

ARABIC MIXED SEAFOOD PLATTER (G. D. N)

choice of white rice, green peas pulao or wheat paratha

Omani lobster, prawns, mussels, calamari, whit or French fries, garlic sauce, Arabic pickle		ALD 133
BIRYANI (D, G, N) Indian spiced rice, vegetables, raita, poppadum Chicken biryani AED 80 Lamb biryani AED 85 Prawn biryani AED 90	, and mixed pickle	AED 70
BUTTER CHICKEN (D, G, M, N) Boneless chicken thigh, mildly spiced cashewn choice of white rice, green peas pulao or wheat		AED 80
DAL MAKHANI (V, D,G) Slow cooked black lentils flavored with tomator	es, onions and Indian spices	AED 70

AFD 155

DESSERTS

TIRAMISU (D, G, E, N) Mascarpone cream, lady finger biscuit, espresso coffee	AED 45
SEASONAL FRUITS Selection of fresh sliced fruits	AED 45