

Coffee

CLASSICS

Espresso Single / Double	20	24
Cappuccino	25	
Americano	25	
Cafe Latte	25	
Mocha	25	
Matcha Latte	25	
Add Your Special Milk	3	
Almond, Coconut, Oat, Soy		

SIGNATURE

Espresso Con Pana	35	
Espresso Affogato	35	
Spanish Latte (Hot / Cold)	35	
Pistachio Latte	35	
Rose Latte	35	
Hot Chocolate	35	

FRAPPE

Cappuccino Caramel	26	
Toffee Coffee Frappe	26	
Vanilla Frappe	26	

TRADITIONAL TASTE

Turkish Coffee	26	
Emirati Coffee (6 cups)	49	

THE SPECIAL COFFEE

Premium Blend	45	
Blue Mountains of Jamaica		
Koke in Yirga Cheffe Province of Ethiopia		
Hacienda La Esmeralda Geisha Republic of Panama		
Al Qafr in Ibb Province of Yemen		
Colombia Finca Abadia	22	
Ethiopia Yirgacheffe	22	

THE METHODS

V60 Pour Over	32	
The V60 is a fine brewer with its innovative filter paper that offers the best in flavor		
The Chemex	32	
The Chemex brews coffee using the infusion method.		
The Siphon	35	
Siphon coffee was invented in the 1840s is complex		

Tea Menu

HEALTHY ICED TEA

Lemon Basil	28
Coconut Lime	28
Peach Ginger	28
Blackberry Mint	28

WHITE TEA

Rose White	25
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NATURALLY FLAVOURED GREEN

Organic Moroccan Mint	30
Tropical Green	25
Jasmine Mao Jian	25

BLACK TEA

Assam Breakfast	25
English Breakfast	25

NATURALLY FLAVOURED BLACK

Oriental Moments	25
Organic Majestic Earl Grey	25

BOTANICALS (HERBAL & FRUIT INFUSIONS)

Organic Mint Duo	20
Organic Chamomile Blossoms	25
Rooibos Vanilla Earl Grey	25
Organic Ginger Breeze	25
Rush Hour Berry	25

BLOOMING TEA

Peach Bloom	30
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Soft Beverages

WATER STILL & SPARKLING

	S	L
Voss Still	24	30
Al Ain Still	16	22
Voss Sparkling	24	30
Al Ain Sparkling	16	20

SOFT DRINKS

Coca-Cola		22
Coca-Cola Light, Coca-Cola Zero, Sprite, Sprite Light, Fanta, Ginger Ale, Soda Water, Tonic		
Red Bull, Red Bull Sugar Free		45

FRESH JUICES

Orange, Watermelon, Lemon & Mint		28
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MOCKTAILS

Green Tea Passion Green Tea, Basil, Passion Fruit Puree		35
Berry Merry Colada Pineapple Juice, Mix Berries, Cream		35
Palomino Grapefruit Juice, Lime, Soda		35

SMOOTHIES

Tropic Zone Matcha, Mango Juice, Yoghurt, Baby Spinach, Honey		35
Seventeen Acai, Banana, Yoghurt, Honey		35
The Yellow Pawn Mango, Pineapple Juice, Coconut Milk, Dates, Chia Seeds, Yoghurt		35

Wine

SPARKLING & CHAMPAGNE

Glass Bottle

Alberto Nani Organic Prosecco DOC

65 325

Veneto, Italy

Moët & Chandon Impérial

750

Champagne, France

WHITE WINE

Bio Bio Chardonnay IGT

50 185

Veneto, Italy

Le Grand Chapelain

55 260

Bordeaux, France

Beringer Main & Vine

65 350

California, USA

RED WINE

Arcadian Shiraz

50 190

South Australia

Bodega Norton Malbec Collection

60 245

Mendoza, Argentina

Ruffino Chianti DOCG

70 325

Tuscany, Italy

ROSÉ WINE

Cuvée Sabourin Rosé Blush IGP

50 190

South of France

Chateau Souverain Rosé

40 350

California, USA

BEER

Heineken

45

Budweiser

45

Corona

49

Peroni

49

COCKTAILS

Lemongrass Martini

65

Gin, Green Tea, Ginger, Lemongrass

La Libre

60

Vodka, Pineapple, Pomogranate, Passion Fruit Puree

Rum Old Fashion

60

Rum, Angostura, Coconut, Orange Bitter

Shizen

60

Aperol, Prosecco, St.Germain, Grapefruit

Spirits

	SHOOT	BOTTLE
<u>GIN</u>		
Tanqueray London Dry	49	600
Hendricks	60	900
Monkey 47	75	1200
<u>TEQUILA</u>		
El Jimador Blanco 100% Agave	42	750
Jose Cuervo Especial Gold	42	750
Patron XO Café	50	850
Patron Silver	60	1200
<u>VODKA</u>		
Russian Standard Original	49	750
Belvedere	75	1150
Grey Goose	75	1500
<u>RUM</u>		
Bacardi Carta Blanca Superior	55	750
Matusalem Clasico	55	850
Kraken Spiced	55	750
<u>BRANDY</u>		
Torres 10	50	750
Hennessy VS	65	1200
<u>WHISKEY</u>		
Johnnie Walker Red Label	42	750
Jack Daniel's Old No.7	55	900
Jameson	55	850
Bulleit Bourbon	55	900
Johnnie Walker Black Label	65	1200
Chivas regal 12 YO	65	1200
Glenmorangie Original	70	1400
Laphroaig 10 YO	70	1400
Glenfiddich 12 YO	70	1400
The Macallan 12 YO Fine Oak	95	2200

eat.

drink.

All day your way

HALLOUMI POACHED EGGS ^(D,N) Farmers Sourdough, Poached Eggs, Cashew Pesto, Rocket, Parsley, Pomegranate Seeds, Grilled Halloumi, Sesame Crusted Avocado	58
ROASTED BEETROOT POACHED EGGS ^(D,N) Multi-seeds Sourdough, Poached Eggs, Mashed Avocado, Crumble Feta, Roasted Beetroot Hummus, Edamame, Pumpkin Seeds	55
SHAKSHUKA ^(D) Roasted Spiced Cherry Tomato Sauce, Free Range Eggs, Red Capsicum, Parsley Served with Hearty Salad with Hatta Honey-Lemon Dressing and Simit	56
GREEN KALE OMELETTE ^(N) Kale, Avocado, Chimichurri, Pumpkin Seeds, Cherry Vine Tomatoes	58
FLUFFY PANCAKES ^(D) Blueberry Compote, Caramelized Banana, Berries Served with Organic Maple Syrup and Sweetened Hazelnut Cocoa	48
MEDITERRANEAN BREAKFAST ^(D,N) Poached Eggs, Sauté Quinoa, Capsicum and Sauté Kale, Oven Dried Cherry Tomatoes, Smoked Salmon, Cucumber, Tzatziki Chives Served with Freshly Baked Artisan Bread Basket	58
FRENCH TOAST ^(N,D) Caramelized Banana, Warm Salted Caramel Sauce, Mixed Berries Clotted Cream, Almond Flakes, Dust of Icing Sugar Served with Organic Maple Syrup and Sweetened Hazelnut Cocoa	58
FRESH FRUITS AND MINI OATS ^(D) Whites Oats Cooked in Fresh Milk, Vanilla, Cinnamon, Blueberry, Strawberry, Pomegranate, Mint <small>(Ask for Soya Milk or Coconut Milk)</small>	42
TROPICAL WAVE OATS ^(D,N) White Oats cooked in Fresh Milk, Vanilla, Cinnamon, Dried Cranberries, Avocado, Coconut Flakes, Sunflower Seeds, Mango Puree, Strawberry <small>(Ask for Soya Milk or Coconut Milk)</small>	42
AMERICAN BREAKFAST ^(D,N) Chicken or Beef Sausage, Beef Bacon, Sauté Mushroom, Potato Pancakes, Baked Beans, Avocado, Slow Roasted Cherry Vine Tomatoes, Eggs <small>(Cooked to your preference Served with Freshly Baked Artisan Bread Basket)</small>	65
*Please ask your server for Gluten Free Pasta	
LASAGNA BOLOGNESE ^(D) Beef Ragu, Béchamel Sauce, Plum Tomato, Basil Sauce, Chives, Grana Padano	85
SPINACH AND RICOTTA RAVIOLI ^(D,N) Beurre Noisette, Sage, Grana Padano	82
RIGATONI ALFREDO ^(D) Chicken Breast, Mushroom, Garlic, Basil, Baby Spinach, Chives, Grana Padano	82

Pasta

Salad & Our Bowls

HIGH ON ACAI (N) 44

*PICK YOUR THREE REGULAR TOPPINGS

Strawberry/ Banana/ Blueberry/ Pineapple/ Pomegranate/ Dates/
Home Made Granola/ Walnuts/ Organic Chia Seeds/ Organic
Cocoa Nibs/ Organic Flax Seeds/ Coconut Flakes/ Almond Flakes

ADD EXTRA PREMIUM TOPPINGS? WHY NOT 10

Cranberries/ Raspberries/ Ripe Mango/ Hatta Honey
Coconut/ Chia Pudding/ Greek Yoghurt

WATERMELON AND HALLOUMI SALAD (D,N) 55

Compressed Seedless Watermelon, Grilled Halloumi,
Rocket Pomegranate, Hazelnut, Balsamic Reduction

PARAMOUNT SALAD (D) 58

Kale, Roasted Butternut Squash and Heirloom Carrots,
Dried Cranberries, Goat Cheese, Candied Walnuts, Crispy Quinoa,
Pomegranate Seeds, Hatta Honey-Mustard Dressing

CALIFORNIAN SALMON BOWL (N) 56

Salmon Tempura, Sriracha Spiced Tamari, Sesame Oil,
Ripe Mango, Avocado, Cherry Tomatoes,
Wakame Toasted Sesame Seeds

LAGUNA PRAWNS BEACH BOWL (N,S) 58

Prawns Tempura, Wasabi Tamari, Cherry Tomatoes,
Edamame Beans, Red Radish, Toasted Sesame Seeds

GRILLED TUNA BOWL (N) 62

XO Tamari, Sesame Oil, Spring Onion, Wakame,
Ripe Mango Avocado, Toasted Sesame Seeds

TOFU VEGAN BOWL (N) 48

Tofu Tempura, Ginger Infused Tamari, Roasted Beetroot,
Red Radish, Edamame Beans, Avocado,
Wakame Toasted Sesame Seeds

Choose your Own Base 15

Japanese Rice/ Peruvian Quinoa/ Hearty Lettuce

Add more Texture, up to Four:

Spring Onion/ Coriander Leaves/ Pickled Ginger/ Wakame Edamame/
Avocado/ Pineapple/ Cherry Tomatoes/ Sweet Corn/ Ripe Mango

Finish with sauce of your choice (N)

Toasted Sesame, Togarashi-Yuzu Mayonnaise, Wasabi Mayonnaise

Soups

LENTIL SOUP (D,N) 35

(Served with Toasted Sour Dough Bread and Zaatar Oil)

VEGAN ROASTED PUMPKIN SOUP (N,V) 35

Coconut Milk Foam, Turmeric, Pumpkin Seeds
(Served with Toasted Garlic Sour Dough Bread)

Toasty

*All Toasty Sandwiches are served with Salad or French Fries
*Please choose from our wide range of Artisan Bread Selection

Beetroot/ Sour Dough/ Spinach Country Bread/ Corn Maize and Sunflower Seeds/ Sour Dough/ Chia Seeds/ Focaccia/ Panini/ Ciabatta

KALE AND EMMENTAL (D,N) 48

Truffle Mayonnaise, Craft Table Special Sauce

GARLIC-PORTOBELLO AND GORGONZOLA (D,N) 52

Baby Spinach, Basil Pesto Mayonnaise, Craft Table Special Sauce

ROAST BEEF AND MONTGOMERY CHEDDAR (D,N) 54

Heart of Gem Lettuce, Roasted Peppers, Horseradish Mayonnaise, Craft Table Special Sauce

PASTRAMI AND GRUYERE (D,N) 52

Baby Spinach, Caramelized Red Onion Jam, Craft Table Special Sauce

SMOKED TURKEY HAM AND GOUDA (D,N) 48

Kale, Figs Jam, Craft Table Special Sauce

Burgers & Sandwiches

*All Burgers & Sandwiches are served with Salad or French Fries

PARAMOUNT GRILLED CHEESE CLUB (D,N) 54

Corn Fed Chicken Breast, Tomato, Heart of Gem Lettuce, Beef Bacon, Fried Egg, Monterey Jack Cheese, Craft Table Special Sauce, (Served in Artisan Ciabatta Bread)

CAPRESE PANINI SANDWICH (D,N) 52

Marinated Beef Tomato, Buffalo Mozzarella Cheese, Basil Pesto, Fresh Basil
(Served with Hearty Salad or French Fries)

SMOKED SALMON BAGEL (D,N) 48

Salmontini Smoked Salmon, Dill-Cream Cheese, Red Onion, Capers, Cucumber, Multigrain Bagel

CHARGRILLED BEEF BURGER (D,N) 85

Lettuce, Beef Tomato, Beef Bacon, Fried Onion Rings, Gherkins, Aged Cheddar Cheese, Brioche Bun, Craft Table Special Sauce

CHARGRILLED CHICKEN BREAST BURGER (D,N) 82

Lettuce, Beef Tomato, Beef Bacon, Fried Onion Rings, Gherkins, Aged Cheddar Cheese, Brioche Bun, Craft Table Special Sauce

The Grill

ARABIC MIX GRILL (D,N) Lamb Kofta, Shish Taouk and Beef Kebab (Served with Garlic Sauce and Arabic Bread)	115
SHISH TAOUK (D,N) (Served with Garlic Sauce and Arabic Bread)	85
BEEF KEBAB (D,N) (Served with Garlic Sauce and Arabic Bread)	86
LAMB KOFTA (D,N) (Served with Garlic Sauce and Arabic Bread)	85
SALMON FILLET (D) Sauté Kale and Quinoa, Sweet Potato Puree, Pomegranate, Chimichuri	86
PAN SEARED SEA BASS FILLET (D,N) Sauté Kale, Roasted Butternut, Crispy Chick Peas, Spiced Roasted Eggplant Puree, Pine Seeds	88
GRILLED CORN FED CHICKEN BREAST (D) Braised Puy Lentil and Chicken Chorizo, Truffle Potato Puree, Carrot Crisp, Chicken Jus	82

Sides

Hearty Salad with Hatta-Honey Mustard Dressing	20
French Fries, Craft Table Special Sauce	18
Russet Potato-Garlic Mash (D)	20
Hearty Salad with Hatta-Honey Mustard Dressing	20
French Fries, Craft Table Special Sauce	18
Steamed Seasonal Vegetables	18
Baby Spinach and Garlic (D)	25

Desserts

Warm Cinnamon Apple Cake with Caramel Sauce (D) (G) (N) (Served with Cinnamon Caramel Sauce)	35
Dulcey Pecan Brownie (D) (G) (N) 70% Dark Chocolate Pecan Brownie (Served with Chocolate Sauce)	35
Basque Cheesecake (D) (G) (N) Baked Cheesecake With Dark Brown Crust that tastes of Caramel and Toasted Sugar (Served with Berry Compote)	38