



## Terrace & Pool Menu

### Fresh Tossed Salads

**Caesar Salad** (G, D, S) 60  
Lettuce, aged Parmigiano anchovy dressing, herb croutons, boiled egg, sundried tomato  
Add Pulled Chicken or House Cured Smoked Salmon or Grilled Prawns 20

**Fig & Goat Cheese Salad** (D, N, V) 58  
Mixed green lettuce, fresh figs, goat cheese, candied hazelnuts, dates and hazelnut dressing

**Roasted Beetroot & Quinoa Salad** (N, VG) 55  
Homemade aged balsamic lemon vinaigrette, mixed leaves, feta cheese, pomegranate, walnuts

**Burrata Salad** (D) 78  
Tyriana Farm's heirloom cherry tomatoes, creamy burrata cheese, balsamic reduction, pomegranate

**Poke Bowls** (S, D, R)  
Choice of:  
Fresh salmon (R, S) 75  
Fresh tuna (R, S) 85  
Vegetarian 65  
Organic Quinoa, cucumbers, mango, edamame, avocado, sesame vinaigrette & spicy Aioli

### Burgers & Sandwiches

(All Served with French Fries)

**Classic Wagyu Beef Burger** (G, D) 90  
Beef patty, cheddar cheese, grilled onion, house burger sauce, pickles, vegetables

**Double Mushroom Burger** (G, D) 115  
Two smashed beef patties, smoky house sauce, onion jam, cheese, creamy mushroom sauce, grilled mushrooms

**Vegan 'Switch-🌱' Burger** (G, VG) 75  
UAE-produced pea protein burger, crushed avocado, caramelised onions, lettuce, beetroot, pickles, tomato jam

**Crispy Chicken Sandwich** (G, D) 74  
Cornflake-breaded chicken, chipotle aioli, Soft Brioche bun, cabbage and apple slaw

**Grilled Panini** (G, D, V) 55  
Ciabatta bread, buffalo mozzarella, tomato, rocket leaves, pistou sauce

**New York Steak Sandwich** (G, D) 110  
Grilled New York steak, ciabatta bread, rocket leaves, adobo mayo chilli, chimichurri, provolone cheese, caramelised onion

### Snacks & Starters

**Smoked Salmon Dip** (S, G, D) 65  
House-smoked salmon, dill cream cheese, baby capers, cucumber, lemon, rye crostini

**Seafood Fritto Misto** (D, G, S) 78  
Battered shrimp and calamari, Bang Bang sauce, cassava chips, lemon, parsley

**Baja Fish Taco** (G, D) 78  
Curtido, chipotle aioli, salsa verde, mango pico de gallo

**Confit Cheek Croquettes** (D, G, S) 65  
24-hour slow-cooked shredded beef cheeks, chimichurri, smoked paprika, Dijon aioli

**Crispy Calamari** (S, G) 67  
Garlic aioli, lemon, pickles, herb dust

**Crispy Chicken Wings** (G, D) 67  
Ranch sauce – choice of BBQ sauce or buffalo hot glaze

**Barbecue Beef Sliders** (G, D) 67  
Wagyu beef patties, BBQ sauce, cheddar cheese, cabbage slaw

**Nachos Grande** (D, V) 55  
Crispy tortilla, Monterey Jack cheese, melted cheddar, sour cream, guacamole, pico de gallo, jalapeño  
Add Pulled beef 30  
Add pulled Chicken 20

D - Dairy | G - Gluten | N - Nuts | A - Alcohol | S - Seafood | V - Vegetarian

**switch**

Local, sustainable and delicious plant-based meat alternatives.

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly.  
All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge.

## Pizza

Fermented homemade dough, rectangle style easy to share!

|                                                                    |    |
|--------------------------------------------------------------------|----|
| <b>Inferno</b> (G, D)                                              | 80 |
| Basil, beef pepperoni, cherry tomatoes, chilli flakes, mozzarella  |    |
| <b>Margherita</b> (G, D, V)                                        | 75 |
| Marinara sauce, mozzarella cheese, fresh basil                     |    |
| <b>Truffle &amp; Burrata</b> (G, D, V)                             | 85 |
| Fresh burrata, black truffle paste, cherry tomatoes, rocket leaves |    |
| <b>Quattro Formaggi</b> (G, D, V)                                  | 87 |
| A mix of Italian cheeses, oregano, honey                           |    |

## Pastas Made with Love

|                                                                                                                              |    |
|------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Seafood Linguine</b> (G, S)                                                                                               | 92 |
| Clams, prawns, calamari, cherry tomatoes, basil, roasted bell peppers                                                        |    |
| <b>Classic Lasagna al Forno</b> (G, D)                                                                                       | 92 |
| Oven-baked layered beef ragù, lasagna pasta sheets, creamy béchamel, tomato reduction, parmesan cheese                       |    |
| <b>Mushroom Carbonara Penne</b> (G, D, V)                                                                                    | 80 |
| Porcini mushroom cream sauce, parmesan cheese, olive oil                                                                     |    |
| <b>Bolognese ‘Switch - </b>  <b> (VG)</b> | 80 |
| Plant-based slow-cooked ragù, stewed tomatoes, spaghetti                                                                     |    |
| <b>Tagliatelle Pasta with Beef Ragù</b> (G, D)                                                                               | 90 |
| Beef brisket ragù, parmesan cheese, tagliatelle pasta, herb pangrattato                                                      |    |

## Main Plates

|                                                        |     |                                                                                                                                     |     |
|--------------------------------------------------------|-----|-------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>Beer-Battered Fish &amp; Chips</b> (S, D, G)        | 98  | <b>Grilled Black Angus Rib-Eye Steak</b> (D)                                                                                        | 190 |
| Atlantic cod, mushy peas, thick chips, saffron tartare |     | Steak fries, house salad, peppercorn sauce                                                                                          |     |
| <b>Lamb Kofta Platter</b> (D, N, G)                    | 110 | <b>Salmon Steak</b> (D, S)                                                                                                          | 120 |
| Grilled lamb koftas, hummus, garlic toum, flatbread    |     | Baked salmon, steamed broccolini, mashed gremolata, red pepper coulis                                                               |     |
| <b>Roasted Baby Chicken</b> (D)                        | 118 | <b>The Ultimate Curry</b> (D, G, N)                                                                                                 | 98  |
| Marinated in lemon and garlic, Greek salad, tzatziki   |     | Charcoal-grilled chicken tikka, butter chicken, jeera rice, raita, naan                                                             |     |
| <b>Charcoal Aussie Lamb Chops</b>                      | 135 | <b>Grilled Tiger Prawns</b> (S, D)                                                                                                  | 95  |
| Roasted aubergine, chimichurri, rocca and sumac salad  |     | Lemon, house salad, chimichurri                                                                                                     |     |
| <b>Seared Seabream</b> (S)                             | 125 | <b>Kebab Platter ‘Switch- </b>  <b> (V, G)</b> | 95  |
| House salad, grilled lemon, sauce vierge               |     | Kafta, kebabs, garlic sauce, sumac, grilled tomato, fries                                                                           |     |

## Sides

|                                                  |    |
|--------------------------------------------------|----|
| <b>French Fries</b> (V)                          | 35 |
| <b>Double Cream Mashed Potatoes</b> (D, V)       |    |
| <b>Assorted Seasonal Grilled Vegetables</b> (VG) |    |
| <b>Steamed Basmati Rice</b> (V)                  |    |
| <b>Roasted Mushrooms</b> (V)                     |    |

## DESSERT

|                                                                                                                                         |    |
|-----------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Crème Brûlée</b> (D)                                                                                                                 | 45 |
| Classic crème brûlée, fresh berries                                                                                                     |    |
| <b>Coconut Cheesecake</b> (G, D)                                                                                                        | 45 |
| Coconut cream cheesecake, with mango-passion fruit sauce, coconut jelly, toasted coconut, and berries                                   |    |
| <b>Brookie</b> (G, D, N)                                                                                                                | 45 |
| Chocolate fudge brownies with chocolate chip cookies, hazelnut sable sticks, topped with vanilla ice cream and 72% dark chocolate sauce |    |
| <b>Peach and Raspberry Trifle</b> (G, D, N)                                                                                             | 40 |
| Peach compote, raspberry namelaka, vanilla financier, almond, Raspberry compote and Almond Raspberry Candy                              |    |
| <b>Ice Cream</b> (D)                                                                                                                    | 35 |
| Vanilla   Chocolate   Strawberry                                                                                                        |    |