

Half Board Menu

To Begin

Butternut Squash Bisque (V,D,G)

Candied Ginger | Cream | Roasted
Butternut Squash | Crostini

**Hatta Honey & Whipped Local
Ricotta** (V,D,G)

Truffle Oil | Southwest Seasoning |
Ciabatta Bread

Roasted Heritage Carrots (V,D)

Local Labneh | Hatta Honey
Butter Glaze | Sumac Spice

Padron Poppers (V,D,G)

Crisp Barley | Garlic Labneh | Zaatar |
Smoked Tomato Lime Jam

Buttermilk XL Chicken (D,G)
Tenders

Buffalo Honey Butter | Texas BBQ Glaze |
Labneh Ranch Dip | House Pickles

Loaded Tater Tots (D, G)

Harissa Aioli | Bacon Dust |
Queso | Labneh Ranch

Caesar Salad (D, G)

Baby Gem Lettuce | Brioche Crumbs | Shaved
Parmigiano Cheese | Caesar Dressing

Pulled Chicken Cobb (D, G)

Slow Cooked Mesquite Spiced Chicken |
Gorgonzola | Egg | Local Greens | Bacon Dust |
Sherry Honey Vinaigrette

The Main Event

Chicken Sandwich (D,G)

Brioche Bun | Barley Crusted Chicken | Herb
Aioli | Tomato | Arugula | Stracciatella |
Pickled Onions | Neighbourhood Fries

Tandoori lamb dish (D,G)

Buttermilk Brined Lamb Shoulder |
Sumac | Tahina Yogurt | Haloumi |
Neighbourhood Fries

Farmers Uncommon Burger (D,G)

Angus Beef | Brisket | Cornflake Fried Tomato |
Cheese Fondue | Harissa Aioli | Arugula |
Brioche Bun | Neighbourhood Fries

Slow Braised Beef Shin Tagliatelle (D,G) **+ AED 60**

Stewed Local Tomatoes | Meat
Ragu | Pecorino Pangrattato