

# All day Menu

## In the Beginning

Hummus (G, D, V) 45  
Served With Charred Textures of Pita & Olive

Tempura Fried Padano Chillies (G, D, V) 45  
Served with Preserved Lemon Aioli

Loaded Tater Tots (G, D, V) 55  
Harissa Aioli | Cheese | Labneh Ranch

## Hearty Soups

Lentil Soup (G, VG) 50  
Arabic Bread Croutons | Lemon Wedges

Chef's Daily Soup Selection (G, V) 50  
Prepared Fresh using Seasonal

## Nourishing Bowls & Salads

Add Pulled Chicken or Grilled Prawns - AED 20

Classic Caesar Salad (D, G) 50  
Baby Gem Lettuce | Bacon Dust | Grana Padano

Locally Farmed Fig Salad (D,G) 80  
Fresh Fig | Rocca Leaves | Halloumi | Croutons | Roasted  
Portobello Mushrooms | Spiced Grape Dressing

## Artisan Sandwiches

All Served with French Fries

Crispy Chicken Burger (G, D) 70  
Fried Tomato | Smoked Jam | Herb Aioli |  
Stracciatella | Fries

Classic Cheeseburger (G, D) 85  
Charred Angus Beef | Lettuce | Tomato | Onion |  
Cheddar Cheese | Burger Sauce

## Pizza and Pasta

Slow Braised Beef 120  
Shin Tagliatelle (V, D, G)

Stewed Local Tomatoes | Meat Ragù | Pecorino Pangrattato

Gnocchi Al Pomodoro E Burrata (G, D, V) 110

Pillowy Handmade Gnocchi tossed in a Rich Basil & Tomato Ragù | Topped with Creamy Burrata | Drizzle of House-made Aged Balsamic Vinaigrette

Margherita (V, D, G) 75

Fresh Local Mozzarella | Garden Basil | Farmers Marinara Sauce | Heirloom Tomatoes

Truffle & Mushrooms (V, D, G) 85

Wild Mushrooms | Fresh Truffle Stracciatella | Bianca Base | Mozzarella | Garden Thyme

Pepperoni & Hot Honey (D, G) 80

Beef Pepperoni | Cherry Tomatoes | Hot Honey | Pecorino | Chilli Flakes

## Sides

Double Cream Mashed Potatoes (V, D) 40

French Fries | Herb Aioli (V) 40

Assorted Seasonal Steamed Vegetables (V, D) 40

Steamed Basmati Rice (VG) 40

## Main Signatures & Dishes

Makhani Butter Chicken (D, N) 70

Slow-cooked Tandoori Chicken in a Creamy Spiced Tomato Sauce | Fragrant Rice | House Pickles | Crispy Papadum

Hyderabadi Lamb Shank Dum Biryani (D, G) 90

Spiced Lamb Shank Served with Fragrant Rice | House Pickles | Crispy Papadum

Grilled Angus Tenderloin (S) 190

Sweet Potato Fries | Side Salad | Beef Jus

Thai Yellow Curry (S) 95

Fragrant Coconut-based Prawns Curry | Jasmine Rice & Condiments

## Desserts

Crème Brulee (D) 55

Fresh Berries

Cheesecake (D,G,N) 55

Chocolate Ganache | Peanut Butter

Seasonal Fresh Fruit Selection 45

A Vibrant Assortment of Hand-picked, Farm-fresh Fruit slices & Berries

(S) - Contains Seafood, (N) - Contains Nuts, (G) - Contains Gluten, (D) - Contains Dairy, (V) - Vegetarian, (VG) - Vegan, (R) - Raw Ready to Eat  
Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food related illness.

All the prices are in UAE AED and inclusive of 5 % VAT, 7 % municipality tax & 10 % service charge

# On Demand

## Burger Lovers

Buy any Two burgers (Chicken or Beef)  
and Get 2 soft drinks **free**

AED 175

## Burger & Beer Bottle

Buy any one burger (Chicken or Beef)  
with Carlsberg beer bottle in discounted price

AED 99

## Bucket Beer

Buy 5 Carlsberg beers on discounted price

AED 199

## Pizza Wine Deal

Buy Argento red or white wine bottle  
with Pizza on discounted price

AED 285

# Beverages

## Champagne Brut

Laurent-Perrier La Cuvée Brut NV	1500
Moët & Chandon	1200

## Champagne Rosé

Moët & Chandon Imperial Rosé	1500
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## Sparkling Wine & Prosecco

	<b>Bottle</b>
Conte Fosco Cuvee Brut NV Italy	225
Prosecco DOC, Da Luca Italy	350
Da Luca Sparkling Rosé	240

## Red Wine

Argento Malbec	225
Arcadian Shiraz	225

## White Wine Glass Selection

Lombardy Pinot Grigio	250
Arcadian Sauvignon Blanc	225

## Rosé Wine

Vistana Santa Carolina rose	220
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## Red Wine - France

Bordeaux Le Grand Chaplain, Antoine Moueix	380
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## Red Wine - World

New Zealand Pinot Noir, Matua Valley	550
Australia De Bortolo Windy Peak Pinot Noir	450

## White Wine - France

Burgundy Bourgogne Chardonnay, La Chablisienne	550
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## White Wine - World

Italy Pinot Grigio, Ancora	280
Argentina Torrantes Colección, Bodega Norton - Torrantes	280
New Zealand Sauvignon blanc, Matua	450
South Africa False Bay chenin blanc	300

## Rosé Wines

Lapostolle Le Rose	400
Colombelle Côtes de Gascogne, Plaimont	260

## Gin

	Shot	Bottle
Hendricks	60	1340
Tanqueray	40	730

## Vodka

Grey Goose	65	1450
Absolut	45	900
Stolichnaya	45	700

## Tequila

Patròn Anejo	120	2000
Patron Reposada	120	1950
Patròn Silver	80	1850

## Rum

Captain Morgan Black	45	800
Bacardi Carta Blanca	45	650

## Irish

Jameson	55	950
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## Single Malt

Glenfiddich 12	80	1800
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## Blended

Johnnie Walker Black	80	1700
Chivas Regal 12	70	1600

## American

Jack Daniel's	60	1200
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## Cognac and Brandy

	Shot	Bottle
Hennessy VS	55	1100

## Liqueurs

Jägermeister		45
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## Beers

Corona		50
Peroni		50
Heineken		45

## Soft Drinks

Coca-Cola   Coca-Cola Zero   Sprite   Fanta   Ginger-Ale   Soda   Tonic		25
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## Non-Alcoholic

Heineken 0.0 Alcohol		38
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## Energy Drinks

Red Bull		
Red Bull Sugar Free		35

Available for guests aged 16+ only

## Fresh Fruit Juice 30

- Orange
- Carrot
- Green Apple
- Watermelon Juice
- Pineapple
- Green Juice
- Beetroot

## Water

- Small 18
- Large 26
- Still - Ma Hawa
- Sparkling - Ma Hawa

## Smoothies 40

- Mango Paradise  
Mango | Pineapple | Passion Fruit
- Acai Kick  
Acai | Blueberry | Banana | Mango

## Hot Drinks

### Coffee

- Espresso 24
- Double Espresso 24
- Americano 24
- Decaffeinated Coffee 20
- Cappuccino 24
- Café Latte 18
- Iced Coffee 38

## Teas and Herbal Teas 25

- English Breakfast
- Earl Grey
- Jasmine
- Green Tea
- Moroccan Mint