



Terrace & Pool Menu

Fresh Tossed Salads

Caesar Salad (G, D, SF, E, SUL)	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	
Poke Bowls (SF, D, R, SUL, E)	
Choice of:	
Fresh salmon (R, SF)	75
Vegetarian	70
Organic Quinoa, cucumbers, mango, edamame, avocado, sesame vinaigrette & spicy Aioli	

Snacks & Starters

Crispy Calamari (SF, SUL, E)	67
Garlic aioli, lemon, pickles, herb dust	
Crispy Chicken Wings (G, D, SUL)	67
Ranch sauce – choice of BBQ sauce or buffalo hot glaze	
Barbecue Beef Sliders (G, D, SUL, E)	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

Burgers & Sandwiches

(All Served with French Fries)

Classic Wagyu Beef Burger (G, D, E, SUL)	90
Beef patty, cheddar cheese, grilled onion, house burger sauce, pickles, vegetables	
Crispy Chicken Sandwich (G, D, E, SUL)	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, E, SUL)	110
Grilled New York steak, ciabatta bread, rocket leaves, adobo mayo chilli, chimichurri, provolone cheese, caramelised onion	

D – Dairy / N – Nuts / SF – Seafood / G – Gluten / V – Vegetarian / VG – Vegan / R – Raw / E – Egg
SUL – Sulphite / SE – Sesame / C – Celery / M – Mustard / SB – Soybean / L – Lupin

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly.
Consumption of raw or undercooked meat, seafood, or poultry products such as eggs may increase your risk of food related illness.

All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge.

switch

Local, sustainable and delicious plant-based meat alternatives.

Pizza

Fermented homemade dough, rectangle style easy to share!

- Inferno (G, D)** 80
Basil, beef pepperoni, cherry tomatoes, chilli flakes, mozzarella
- Margherita (G, D, V)** 75
Marinara sauce, mozzarella cheese, fresh basil
- Truffle & Burrata (G, D, V)** 85
Fresh burrata, black truffle paste, cherry tomatoes, rocket leaves

Pastas Made with Love

- Seafood Linguine (G, SF)** 92
Clams, prawns, calamari, cherry tomatoes, basil, roasted bell peppers
- Mushroom Carbonara Penne (G, D, V)** 80
Porcini mushroom cream sauce, parmesan cheese, olive oil
- Bolognese 'Switch - 🌱 (VG)** 80
Plant-based slow-cooked ragù, stewed tomatoes, spaghetti
- Tagliatelle Pasta with Beef Ragù (G, D)** 90
Beef brisket ragù, parmesan cheese, tagliatelle pasta, herb pangrattato

Main Plates

- Battered Fish & Chips (SF, D, G, SUL, E)** 98
Atlantic cod, mushy peas, thick chips, saffron tartare
- Lamb Kofta Platter (D, N, G, SE)** 110
Grilled lamb koftas, hummus, garlic toum, flatbread
- Roasted Baby Chicken (D)** 118
Marinated in lemon and garlic, Greek salad, tzatziki
- Seared Seabream (SF)** 125
House salad, grilled lemon, sauce vierge
- Grilled Black Angus Rib-Eye Steak (D)** 190
Steak fries, house salad, peppercorn sauce
- The Ultimate Curry (D, G, N, SUL)** 98
Charcoal-grilled chicken tikka, butter chicken, jeera rice, raita, naan

Sides

35

- French Fries (V)**
- Assorted Seasonal Grilled Vegetables (VG)**
- Steamed Basmati Rice (V)**

Dessert

- Crème Brûlée (D, E)** 45
Classic crème brûlée, fresh berries
- Coconut Cheesecake (G, D, E)** 45
Coconut cream cheesecake, with mango-passion fruit sauce, coconut jelly, toasted coconut, and berries
- Ice Cream (D)** 35
Vanilla | Chocolate | Strawberry

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