

SALADS Wellness bowl (VE/V/N) 65 Mixed quinoa, kale, carrots, cucumber, pickled shallots, tofu, flax seeds, cashewnut dressing Miso glazed salmon salad (S/G/D) 7.5 Local baby potatoes, green beans, sustainably sourced salmon chunks, baby spinach, snow peas, kale, pickled carrots Wedge salad (V/D/N) 65 Iceberg lettuce, caramelized walnuts, chives, onions, blue cheese dressing Vegan caesar salad (VE/V/G) 60 Crisp hearts of baby gem lettuce, vegan caesar dressing, vegan parmesan crisps, herbed croutons Add on -Crispy Tofu 15 Grilled Chicken 20 **Grilled Prawns 25** CRUDO Nigiri platter (SE/S/SH) 105 Salmon, tuna, hamachi, ebi Sashimi platter (S/SH) 105 Salmon, tuna, hamachi, ebi Crispy maki (D/G/S/SE/SH) 80 Salmon, tuna, crab, avocado, asparagus, spicy mayo 75 Torched salmon sushi (D/G/SE/S/SH) Salmon, tempura prawns, avocado, spicy mayo, teriyaki sauce Chefs signature sushi platter (D/G/S/SE/SH) 155 Assorted selection of sashimi, maki, nigiri Beef tartare (D/G/S) 85

(V) Vegetarians (N) Nuts (S) Shellfish (G) Gluten (D) Dairy (SE) Sesame (S) Seafood (VE) Vegan For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask the server. All prices are in Dirhams and includes 7% municipality fees, 10% service charge and 5% VAT

Hand-chopped raw beef, cured egg, mustard, cornichons, anchovies,

toasted sour dough



HOT NIBBLES Mushroom and truffle arancinI (V/D/G) 65 Mushroom risotto balls, parmesan cheese, fresh truffle Deep Fried Baby Calamari(D/G/SE/S) 65 Crispy deep fried calamari, sriracha mayo Korean chicken wings (D/G/SE) 65 Crisp fried chicken wings, homemade korean bbg sauce Beef burger (D/G) 80 Angus beef, burger relish, beef bacon jam, local tomato, lollo bianco, montgomery cheddar cheese Chicken burger (NV/D/G) 80 Sriracha mayo, local tomato, lollo bianco, avocado, blue cheese 75 Vegan burger (VE/V/D/G) Homemade vegetable patty, local tomatoes, lollo bianco, vegan cheddar FLAT BREADS Made in UAE burrata (V/D/G) 85 Semi dried cherry tomatoes, rocket leaves, basil pesto Truffle and mushroom (V/D/G) 85 Sautéed mushrooms, provolone cheese, fresh truffle Harissa chicken (D/G) 85 Confit chicken breast, harissa rose, local tomatoes, mozzarella, greek yogurt, coriander Alsace tart flambe (D/G) 90

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Smoked beef pancetta, crème fraiche, gruyere cheese, shallots



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MAINS	
Risotto (V/D) Roasted pumpkin, parmesan, parsley oil	85
Grilled beef rib eye (D) Chunky chips, choice of sauce (black pepper/ mushroom/blue cheese)	250
Fish & chips (D/G/S) Battered cod, chunky chips, garden peas salad, tartare sauce	110
Chicken tikka masala (D/G/N) Simmered in a creamy tomato-based sauce served with butter naan	95
Braised short rib (D/G) Truffle mash potatoes, red onion gravy, fresh truffle	165
Grilled salmon pave (G/S) Sustainably sourced salmon, local baby potatoes, sautéed greens, caramelized lemon	125
SIDES 40 each	
Truffles (V) French fries (V/G) Chunky chips (V/G) Broccoli with garlic and chili (V) Truffle mac n cheese (V/D) Mixed leaves salad (V) Crispy local baby potatoes (V/G)	
DESSERTS	
Vegan mango passion chocolate cake (VE,V) Vegan 64% dark chocolate, mango passion jelly, mango passion coul	50 is
Sticky toffee pudding (G, D) Warm date toffee pudding, sticky toffee sauce, tahitian vanilla bean	50 ice cream
Pistachio milk cake (G, D, N) Moist pistachio milk cake, pistachio sauce, streusel	60
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BEVERAGES

Hot Beverage Selection Sustainably Sourced		Selection of Premium Teas Sustainably Sourced		
Americano Cappuccino Cafe Latte Single Espresso Double Espresso Macchiato Turkish Coffee Flavoured Coffee Hot Chocolate	29 32 32 24 27 25 32 35 29	English Breakfast Earl Grey Green Sencha Jasmine Blossom Whole Chamomile Flowers Peppermint Infusion Moroccan Tea	28 28 28 28 28 28 28 32	
Cold Beverage Selection		Fresh Juices	29	
Acqua Panna Small Acqua Panna Large San Pellegrino Small San Pellegrino Large	25 35 25 35	Fresh Smoothies Iced Tea / Coffee	35 35	

Soft Drinks

Pepsi	29
Diet Pepsi	29
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7Up	29
Diet 7up	29
Soda Water	29
Ginger Ale	29
Tonic Water	29
Red Bull	42

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