



FOOD MENU

## LE CAFÉ SIGNATURE

|  |    |
|--|----|
| EMIRATES PALACE CAPPUCCINO   | 69 |
| Rich Espresso Topped with Frothy Fresh Milk and 23K Gold Flakes  |    |
| CAMELCCINO   | 57 |
| Rich Espresso with Frothy Camel Milk and Topped with Date Syrup  |    |
| ICE GOLD (N)   | 57 |
| Homemade Soft Ice Cream Topped with 23K Gold Film<br>Choice of Camel Milk Vanilla or Chocolate Flavour |    |

## LE CAFÉ BREAKFAST

SERVED FROM 8.00AM TO 11.00AM

|  |     |
|--|-----|
| BAKERY BASKET (N)  | 61  |
| Selection of Croissants, Pain au Chocolat, Viennoiseries,<br>Artisan Bread or Toast, Served with Marmalade & Honey.    |     |
| TWO ORGANIC EGGS PREPARED<br>TO YOUR LIKING (V)  | 80  |
| Scrambled, Fried, Poached, Omelette, Boiled, Served with<br>Baby Potatoes, Grilled Cherry Tomatoes, Mushroom Fricassée |     |
| CLASSIC EGGS BENEDICT  | 104 |
| English Muffin, Smoked Turkey Ham, Poached Eggs, Hollandaise   |     |
| EGGS BENEDICT ON 9-GRAIN TOAST (H)   | 104 |
| 9-Grain Toast, Smoked Salmon, Poached Eggs, Grilled Asparagus,<br>Cauliflower Velouté                                  |     |
| SEASONAL FRUIT PLATTER (H)   | 76  |
| Selection of Sliced Seasonal Fruits and Berries  |     |
| FRENCH TOAST   | 80  |
| Lemon Scented French Toast, Berry Compote, Vanilla Anglaise  |     |

## BALANCE YOUR DAY

SERVED FROM 11.00AM

|  |     |
|--|-----|
| ORGANIC GREEK SALAD (H)(V)   | 65  |
| Ingredients of Local and Organic Production. Tomatoes, Cucumbers,<br>Peppers, Feta Cheese, Extra Virgin Olive Oil, Kalamata Olives |     |
| MEDITERRANEAN QUINOA SALAD (H)(V)  | 80  |
| Grilled Mediterranean Vegetables, Beetroot Purée, Avocado,<br>Plum Tomatoes, Citrus Dressing                                       |     |
| APPLE WOOD SMOKED SALMON<br>TARTINES WITH 23K GOLD   | 109 |
| Country Bread Toast, Dill Cream Cheese, Smoked Salmon,<br>Buffalo Mozzarella, Arugula  |     |

## SALADS

SERVED FROM 11.00AM

|  |     |
|--|-----|
| CLASSIC CAESAR SALAD (V)   | 75  |
| Crisp Romaine Lettuce, Garlic Crostini, Shaved Parmesan,<br>Classic Caesar Dressing  |     |
| WITH ROASTED CHICKEN   | 80  |
| WITH TIGER PRAWNS  | 90  |
| WITH LOBSTER   | 113 |
| LOBSTER COBB SALAD   | 132 |
| Quail Eggs, Avocado, Tomatoes, Roasted Corn, Watercress,<br>Canadian Lobster, Toasted Brioche  |     |
| ROASTED CORN FED CHICKEN AVOCADO SALAD   | 104 |
| Mixed Lettuce, Cherry Tomatoes, Cucumbers, Celery, Half Boiled<br>Quail Eggs, Aged Parmesan, Extra Virgin Olive Oil, Roasted Chicken |     |
| CREAMY BURRATA (V)(N)  | 99  |
| Creamy King of Mozzarella Cheese on Garden Heirloom Tomatoes<br>with Basil Pesto, Toasted Pine Nuts                                  |     |
| EMIRATES PALACE COLD MEZZEH PLATTER (N)  | 80  |
| Chef's Selection of Cold Mezzeh, Served with Arabic Bread  |     |

## SANDWICHES, BURGERS & TARTINES

SERVED FROM 11.00AM

|  |     |
|--|-----|
| OUR SIGNATURE EMIRATES PALACE CAMEL<br>BURGER WITH 23K GOLD FLAKES   | 123 |
| Al-Ain Raised Camel Burger with Our Signature Spices,<br>Hummus, Rocca Leaves, Grilled Halloumi Cheese, Beef Tomatoes,<br>Pomegranate Salsa, Sweet Potato Fries with 23K Gold Flakes |     |
| LE CAFÉ BURGER   | 110 |
| Wagyu Beef Burger, Veal Bacon, Beef Tomatoes, Aioli,<br>Melted Cheddar Cheese, Pickles, Coleslaw, Brioche Bun  |     |
| WAGYU SLIDERS  | 128 |
| Wagyu Mini Burgers, Melted Cheddar Cheese, Brioche, Avocado,<br>Aioli, Truffle Fries, Coleslaw   |     |
| CORN FED CHICKEN PANINI  | 113 |
| Roasted Chicken, Avocado, Dijonese, Smoked Paprika,<br>Sun-Dried Tomatoes, Cheddar Cheese  |     |
| EMIRATES PALACE CLUB SANDWICH  | 90  |
| Roasted Organic Farm Chicken, Beef Tomatoes, Veal Bacon,<br>Eggs, Avocado, Aged Swiss Gruyère Cheese, Brioche Toast  |     |
| CANADIAN LOBSTER ROLL  | 123 |
| Grilled Brioche with Truffle Butter, Citrus Aioli, Smoked Paprika,<br>Capsicum, Celery Leaves, Fried Onions, Cress Leaves, Chives  |     |
| GRILLED VEGETABLES CIABATTA (H)(V)(N)  | 99  |
| Mediterranean Grilled Vegetables, Halloumi, Rocket Pesto,<br>Marinated Olives  |     |

## EMIRATES PALACE PATISSERIE

SERVED FROM 11.00AM

|  |    |
|--|----|
| THE CLASSIC (N)  | 66 |
| Bourbon Vanilla Bean Scented Crème Brûlée,<br>Raspberry Compote, Pistachio   |    |
| THE EMIRATES PALACE GOLD (N)   | 85 |
| 23K Gold Chocolate, Caramelised Hazelnut Praline, Vanilla Parfait,<br>Milk Chocolate Mousse, Salted Gold Caramel   |    |
| THE INTENSE (N)  | 66 |
| Warm Chocolate Fondant Served with Tonka Bean Ice Cream  |    |
| THE MILKY CAKE (N)   | 66 |
| Sicilian Pistachio Infused Milk with Rose Petals, 23K Gold Flakes  |    |
| THE RED VELVET (N)   | 66 |
| Creamy Baked Cheesecake, Sicilian Pistachio, Berry Compote   |    |
| THE UMM ALI (N)  | 66 |
| Puff Pastry, Nuts, Raisins, Coconut, Milk, Cream   |    |
| TRADITIONAL SCONES   | 85 |
| Traditional Golden Raisin and Plain Scones Served with Devonshire<br>Clotted Cream, Passion Fruit Curd, Homemade<br>Wild Raspberry Infused Rose Petal Preserve |    |
| CHOCOLATE CREPES (N)   | 76 |
| Grand Cru Chocolate, Toasted Hazelnuts, Chantilly Cream  |    |
| FRENCH TOAST   | 80 |
| Lemon French Toast, Berry Compote, Vanilla Anglaise  |    |
| GOLDEN WAFFLES   | 76 |
| Toasted Coconut Waffle, Fresh Mango, Vanilla-Cinnamon Butter   |    |

## AFTERNOON TEA

SERVED FROM 2.00PM TO 6.00PM

### TRADITIONAL AFTERNOON TEA FOR TWO

|   |     |
|---|-----|
| With Fine Tea                                 | 377 |
| With Two Glasses of Laurent-Perrier Brut      | 529 |
| With Two Glasses of Laurent-Perrier Brut Rosé | 614 |

### ROYAL AFTERNOON TEA FOR TWO

|   |     |
|---|-----|
| With Fine Tea                                 | 472 |
| With Two Glasses of Laurent-Perrier Brut      | 614 |
| With Two Glasses of Laurent-Perrier Brut Rosé | 652 |

### VEGETARIAN AFTERNOON TEA FOR TWO

|   |     |
|---|-----|
| With Fine Tea                                 | 330 |
| With Two Glasses of Laurent-Perrier Brut      | 482 |
| With Two Glasses of Laurent-Perrier Brut Rosé | 586 |

### YOUR CHOICE OF OUR FINEST TEA SELECTION

## TRADITIONAL AFTERNOON TEA

### FROM THE SEA

#### YELLOW FIN TUNA

Seared Sesame Crusted Yellow Fin Tuna, Homemade Tuna Mousse, Quail Eggs, Truffle Vinaigrette, Cress Leaves

#### HOUSE SMOKED SCOTTISH SALMON

23K Gold Smoked Salmon, Fried Capers, Avocado, Dill Sour Cream, Extra Virgin Olive Oil

#### ALASKAN KING CRAB

Tomato Pesto, Green Pea Purée, Organic Cucumbers, Oscietra Caviar, Homemade Aioli

### FROM THE FARM

#### ORGANIC FARM CHICKEN

Organic Yellow Baby Chicken, Homemade Caesar Dressing, Young Romaine Lettuce, Saffron, Quail Eggs

### FROM THE LAND

#### ITALIAN CAPRESE (N) (V)

Buffalo Mozzarella, Basil Pesto, Green Olive Tapenade, Sicilian Olives, Datterini Tomatoes, Beetroot Leaves

#### MEDITERRANEAN (V)

Organic Tomatoes, Cucumbers, Peppers, Feta Cheese, Extra Virgin Olive Oil, Kalamata Olives

### SWEET TEMPTATION

#### ARTISANAL SCONES

With Preserves

#### FRESHLY BAKED RAISIN, PISTACHIO, DATES & PLAIN SCONES

#### CHEF FRANCOIS' SIGNATURE MINI PASTRIES

Siciliano | Happiness | Choux Macaroon | Seasonal Tart | French Classic Modern Cupcake

## A ROYAL AFTERNOON TEA AFFAIR

### FROM THE SEA

#### YELLOW FIN TUNA

Seared Sesame Crusted Yellow Fin Tuna, Homemade Tuna Mousse, Quail Eggs, Truffle Vinaigrette, Cress Leaves

#### HOUSE SMOKED SCOTTISH SALMON

23K Gold Smoked Salmon, Fried Capers, Avocado, Dill Sour Cream, Extra Virgin Olive Oil

#### ALASKAN KING CRAB

Tomato Pesto, Green Pea Purée, Organic Cucumbers, Oscietra Caviar, Homemade Aioli

#### CANADIAN BLUE LOBSTER

Grilled Brioche with Truffle Butter, Citrus Aioli, Smoked Paprika, Celery Leaves, Cress, Chives

### FROM THE LAND

#### ITALIAN CAPRESE (N) (V)

Buffalo Mozzarella, Basil Pesto, Green Olive Tapenade, Sicilian Olives, Datterini Tomatoes, Beetroot Leaves

#### MEDITERRANEAN (V)

Organic Tomatoes, Cucumbers, Peppers, Organic Feta Cheese, Extra Virgin Olive Oil, Kalamata Olives

#### FOREST (N) (V)

Wild Mushrooms, Manchego Cheese, Hummus, Pistachio Pesto, Datterini Tomatoes

### FROM THE FARM

#### DUCK FOIE GRAS

Duck Foie Gras Terrine, 23K Gold Flakes, Piquillo Pepper, Jelly, Green Pea Purée, Pink Salt

#### ORGANIC FARM CHICKEN

Organic Yellow Baby Chicken, Homemade Caesar Dressing, Baby Romaine Lettuce, Saffron, Quail Eggs, Affilla Cress

### SWEET TEMPTATION

#### ARTISANAL SCONES

With Preserves

#### FRESHLY BAKED RAISIN, PISTACHIO, DATES & PLAIN SCONES

#### CHEF FRANCOIS' SIGNATURE MINI PASTRIES

Siciliano | Happiness | Choux | Macaroon | Seasonal Tart | French Classic Modern Cupcake

#### WARM CHOCOLATE FONDANT (N)

Served with Popcorn Ice Cream

## VEGETARIAN AFTERNOON TEA

### FROM THE LAND

#### ITALIAN CAPRESE (N) (V)

Buffalo Mozzarella, Basil Pesto, Green Olive Tapenade, Sicilian Olives, Datterini Tomatoes, Beetroot Leaves

#### ORGANIC GRILLED BABY VEGETABLES (N) (V)

Organic Turnips, Baby Leeks, Baby Carrots, Asparagus, Bell Peppers, Morels, Zucchini, Pistachio Pesto, Parmesan Fondue, Bell Pepper Purée, Cress

#### MEDITERRANEAN (V)

Organic Tomatoes, Cucumber, Peppers, Organic Feta Cheese, Extra Virgin Olive Oil, Kalamata Olives

#### CAMPANIA (V)

Creamy Pie, Organic Baby Vegetables, Carrot Purée, Wild Rocket Leaves, Extra Virgin Olive Oil, Smoked Salt

#### FOREST (N) (V)

Wild Mushrooms, Manchego Cheese, Hummus, Pistachio Pesto, Datterini Tomatoes

### SWEET TEMPTATION

#### ARTISANAL SCONES

With Preserves

#### FRESHLY BAKED RAISIN, PISTACHIO, DATES & PLAIN SCONES

#### CHEF FRANCOIS' SIGNATURE MINI PASTRIES

Siciliano | Happiness | Choux | Macaroon | Seasonal Tart | French Classic Modern Cupcake