

EMIRATES PALACE PATISSERIE AED

SWEET TEMPTATIONS

Served from 11am to 11.45pm

LE CAFÉ GOURMAND (N) 90

Mini Delicacies selected by our Pastry Chef

INTENSE 70

Warm Chocolate Fondant and Tonka Bean Ice Cream

MILKY CAKE (N) 70

Sicilian Pistachio infused Milk with Rose Petal and 23K Gold Dust

PALACE CAKE (N) 70

23K Gold Chocolate, caramelized Hazelnut Praline, Vanilla Parfait, Milk Chocolate Mousse, salted Gold Caramel

UMM ALI (N) 60

Puff Pastry, Nuts, Raisins, Coconut, sweetened Milk and Cream

CHOCOLATE CREPES (N) 70

Grand Cru Chocolate, toasted Hazelnut, Chantilly Cream

CAMEL VELVET CHOCOLATE MOUSSE (N) 70

Green Pistachio, Maamoul, Date Sauce

ROSE PETAL CHEESE CAKE (N) 70

White Chocolate, Cardamom Cheese Cake with Berries and local Honey

TRADITIONAL SCONES 70

Traditional Golden Raisin and Plain Scones, Devonshire Clotted Cream, Lemon Curd, Homemade Preserves

SANDWICHES AND TARTINES

Served from 1pm to 11.45pm

SIGNATURE 23K GOLD CAMEL BURGER 130

Al Ain raised Camel Patty with our Spice Mix, Hummus, grilled Halloumi, Pomegranate, Sweet Potato Fries

LE CAFÉ BURGER 125

Wagyu Beef Patty, Veal Bacon, Beef Tomatoes, House Aioli, Melted Cheddar Cheese, Pickles, Brioche Bun, Coleslaw

EMIRATES PALACE CLUB SANDWICH 125

Organic Farm Chicken, Coleslaw, Tomatoes, Veal Bacon, Avocado, Gruyère, Fried Egg, Pickles and Mixed Salad

23K GOLD SMOKED SALMON TARTINES 95

Country Bread Toast, Dill Cream Cheese, Apple Wood, House Smoked Salmon, Mozzarella and Arugula Salad

CANADIAN LOBSTER ROLL 135

Grilled Brioche with Truffle Butter, Citrus Aioli, Smoked Paprika and Celery

GRILLED VEGETABLES PANINI (V) (N) 85

Mediterranean Grilled Vegetables, Sundried Tomato, Mozzarella, Rocket Pesto, Hummus and marinated Olives

(V) Vegetarian Option, (N) Contains Nuts

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes

BALANCE YOUR DAY AED

Served from 12pm to 11.45pm

PERSIAN FETA 95

Homemade Dried Fruit Compote and Lavosh

ROCCA SALAD 85

Locally grown at organic farmed Beetroot, Cucumber, Labneh Balls, Extra Virgin Olive Oil, Pomegranate dressing

ORGANIC GREEK SALAD 90

WITH DATE DRESSING (V)

Locally grown organic Tomato, Cucumber, Pepper, Greek Organic Feta Cheese, Extra Virgin Olive Oil, Kalamata Olives and Palace Garden Date Syrup

RED PRAWN & AVOCADO (N) 105

9 Grain Toast, Red Prawn, Datterini Tomatoes, Olive Tapenade, Pistachio Pesto, Green Pea Puree, Avocado Guacamole and Basil Cress

MEDITERRANEAN QUINOA SALAD 85

Grilled Mediterranean Vegetables, Beetroot Puree, Avocado, Plum Tomatoes and Citrus Dressing

CLASSIC CAESAR SALAD (V) 80

Crisp Romaine Lettuce, Garlic Crostini, Parmesan Cream, shaved Parmesan

WITH ROASTED CHICKEN 95

WITH TIGER PRAWNS 110

WITH LOBSTER 135

CHICKEN & AVOCADO SALAD 90

Mesclun Lettuce, Cherry Tomatoes, Quail Egg, Cucumber and Celery Ribbons, Extra Virgin Olive Oil, aged Parmesan and roasted Chicken Breast

CREAMY BURRATA (V) (N) 115

Burrata Cheese, Heirloom Tomatoes with Basil Pesto and toasted Pine Nuts

IDEAL FOR SHARING

A FINE SELECTION OF ARABIC CHEESES 105

Halloumi, Baladeya, Nabolsiyah, Feta with Date Jam, Arabic Bread

CHARCUTERIE 105

Selection of European Cured Meat, Pickles, Quince Jelly and freshly baked Bread

EMIRATES PALACE HOT AND COLD 135

MEZZEH PLATTER

Fried Kibbeh, Meat Sambusek, Cheese Rakakat, grilled Halloumi Cheese, Hummus, Mutable, Tabbouleh, Fattoush, marinated Olives and Wine Leaves

SHISH TAOUK (N) 105

Grilled Organic Chicken Breast marinated with Garlic, Lemon Juice and Arabic Spices, served with Hummus, Mouhamara, Fattoush

(V) Vegetarian Option, (N) Contains Nuts

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