#### Salads

### Garden arugula salad 🥯 🔪



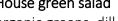
home grown rocket leaves, green pears, fourme d'Ambert cheese, crystalized pecan nuts, chardonnay balsamic dressing

### Organic quinoa V



Bourbon maple glazed peach, cucumber, cherry tomato, avocado, salted pistachio, citrus dressing

### House green salad $^{\vee}$



organic greens, dill, snap peas, cherry tomato, orange segments, strawberry, avocado, thyme vinaigrette

### Watermelon salad 🥯 🔪



fine herbs, buffalo ricotta, juniper and mint orange coulis, Taggiasca olives, pine nuts

### Fattoush salad 🧶 🗸



cucumber, tomato, mint, baby gem, sumac, pomegranate, capsicum, bread crisps, lemon dressing

#### Asian sweet chili salad 69



shredded carrot, spring onion, broccoli, avocado, sesame seeds, sweet chili dressing Tofu V Shrimps

### **Appetizers**

#### Burratina 🥯 🥬



pickled grapes, tarragon, cherry tomato, balsamic reduction, pumpkin seeds, tomato tuile

### Salmon and crab cake 🥬



celery, fennel, lemon crème fraiche, organic greens, mango and anise vinaigrette

### Meat hummus halabi 🥙 🆠



plancha seared beef with black cherry molasses, chickpeas hummus, pine nuts, pita

# Assortment of cold mezzeh 🧆 🥯



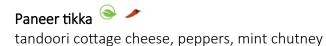
chickpeas hummus, moutabal, warak enab, zaatar mushrooms, toasted pita bread

#### Hot mezzeh platter 🥙 🦠



lamb kebbeh, cheese rakakat, spinach fatayer, falafel, chili paste, tahini sauce

🥠 - Contains gluten ; 🍣 - Vegetarian preparation ; 🔪 - Contains nuts ; 🔨 - Vegan Please let your server know in case of any dietary preferences that you may have All prices are in AED, inclusive of 5% VAT and 10% service charge



Khasta khumb 🥯 🥖 💊

semolina crusted mushrooms stuffed with caramelized onion and spiced cheese

Soy kebab eminced soy bean galettes stuffed with saffron flavored cheese

Lamb seekh kebab finely ground lamb skewers cooked in a tandoor with coriander roots and chili

Chicken tikka chicken marinated with chili, yogurt, spices and cooked in a tandoor

Malabar shrimp \*\* \*\*
shrimp tossed with chili, mustard, coconut oil, curry leaf, shallot and tomato

Sharing kebab platter Vegetarian: Khasta khumb, shammi kebab, paneer tikka
Non vegetarian: murgh tikka, Malabar shrimp, seekh kebab Served with mint chutney

#### Soups

#### Lemon coriander broth

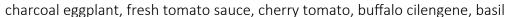
Tofu V Chicken Shrimps

Creamy mushroom soup white truffle essence, mushroom duxelles

Traditional lentil soup pita crisps, lemon

### Pasta and Risotto

Smoked aubergine penne 🥯 🥬



Gnocchi de patata 🧶 🔪

green pea cream, toasted pine seeds, veal bacon crumble

Fusilli Al pesto 🧶 🔪

chicken, basil and parsley pesto, buffalo ricotta, charred vine tomatoes, toasted pistachio

Spaghetti gambaretto (contains alcohol) 🤣

shrimps, prawn, Greek olives, datterino tomatoes, saffron liquor, white wine

Mediterranean seafood risotto

shrimps, squids, mussels, parsley, seafood and saffron stock

Topinambour risotto 🥯

truffle quinoa tuile, rocket, black olives dust

Gluten free pasta is available, please do check with your server for the options

### House charcoal grills

#### Tenderloin \$\$

prime grade US certified black Angus beef

Rib eye \$\$

prime grade US certified black Angus beef

Rib bone In \$\$

Omaha farms cow boy certified black Angus beef

Lamb chops \$

prime Australian grass fed lamb

All meat grills are served with your choice of two sides and one sauce

Choice of: potato dauphinoise, truffle mashed potato, thick fries, grilled asparagus, sautéed vegetables

Sauce: béarnaise, mushroom creamy sauce, peppercorn sauce, thyme jus, chimichurri sauce

Ø - Contains gluten; Solution - Vegetarian preparation; Solution - Contains nuts; ✓ - Vegan \$ AED 75, \$\$ AED 100 additional supplement for guest's dining on half board. Please let your server know in case of any dietary preferences that you may have All prices are in AED, inclusive of 5% VAT and 10% service charge

### **Arabian Inspired Grills**

### Adana kebab 🥬

sweet chili minced lamb and beef skewer, sumac, grilled tomato, onion and parsley salad, garlic and herbs yogurt sauce

### Shish tawook 69

orange and yogurt marinated chicken skewer, chili paste, garlic yogurt sauce, onion and parsley salad, garlic and herbs yogurt sauce

### Lamb shashlik 🥬

lamb chops marinated with saffron yogurt, served with shirin polo rice, honey mint fermented yogurt

### Meat grills \$ 🥬

adana kebab, shish tawook, lamb chops with sumac, grilled tomato, onion salad, oriental rice, garlic sauce

# Seafood grills \$ 6

seabass, gulf prawns, octopus, mussels, garlic yogurt sauce, tarator, sayadiyah rice

#### International Main Courses

#### Beef scallopini

plancha seared, three peppers sauce, capers, Kalamata olives, la ratte potatoes, mushrooms

#### Coq au vin (contains alcohol)

red wine braised corn fed chicken breast, beef pancetta, mushrooms, pickled silver onions, parsley mashed potato

#### Duck a l'orange

slow seared French duck breast, carrot puree, Brussel sprouts, duck fat sautéed baby potato, orange confit jus

#### Plancha seabass 🥬 💊



ras el hanout infused couscous, dry apricot, roasted almonds, olives, fresh orange and mint sauce, crème fraiche

# Scallops and prawns 69

chorizo braised lentil du puy, green asparagus, San mariglio sauce, lemon zest crumbs

#### Oven baked salmon <a>9</a>



parsley and parmesan crust, sun choke puree, shallot glazed heirloom carrot, caper berry

> 🕖 - Contains gluten ; 🔕 - Vegetarian preparation ; 👠 - Contains nuts ; 🦙 - Vegan \$ AED 75 additional supplement for guest's dining on half board. Please let your server know in case of any dietary preferences that you may have All prices are in AED, inclusive of 5% VAT and 10% service charge

#### Chicken moussakhan 🧖 🔪



sumac glazed onions slow cooked, lemon marinated chicken wrapped and roasted in marqook bread, pomegranate molasses

#### Short rib massaman



boneless beef ribs braised for six hours, organic coconut milk, Thai aromatic spices, massaman curry, jasmine rice

### Malaysian Laksa 🥬 💊



aromatic seafood stock base, noodles, peanuts, sambal olek, fried garlic, coconut milk **Shrimps** 

# Teriyaki roasted tofu 🇸 🤣



sesame glazed vegetables, pickled rice, ginger shoot

#### **Indian Main Courses**

# Baingan bhartha



tandoor smoked eggplant braised with tomato and ginger

# Kadhai subz 🥯



seasonal vegetables tossed in onion and tomato masala, crushed coriander seeds

### 



chicken tikka braised in rich tomato gravy, finished with fenugreek

#### Goan fish curry



cooked in fresh coconut gravy, onion, dried red chilies, finished with tamarind

# Paneer specialties



homemade cottage cheese cooked in your style of sauce

Makhani cooked in rich tomato gravy, finished with fenugreek

Methi malai cooked in cream sauce with fresh fenugreek and whole spices

Saagwala fresh spinach and garlic gravy, finished with cream

#### Chicken specialties \

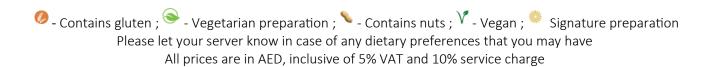


chicken tikka curry in your choice of cooking style

Methi Malai cooked in cream sauce with fresh fenugreek and whole spice

Saagwala fresh spinach and garlic gravy, finished with cream

Tikka masala 🍼 🥕 tossed in a spiced onion and tomato gravy



### Lamb signatures 💣 💣



spring lamb curry in your choice of cooking style

Lal maas traditional Rajasthani preparation with chili and scented with smoked cloves Roganjosh traditional Kashmiri preparation with saffron, dry ginger and fennel powder

#### Kerala moilee

creamy coconut based sauce from the south of India, flavored with mustard seeds, curry leaf and fresh root turmeric.

Vegetables V

Fish

Shrimp

All Indian specialties are served with a choice of Indian bread or steamed basmati rice

# Awadhi dum biryani 🧶 💊





basmati rice cooked on "Dum" dough sealed pot, aromatic herbs and spices, accompanied by jeera raita Vegetables Chicken Lamb

### Accompaniments

# Dal tadka 🥯



yellow lentils tempered with cumin, ginger, onion, finished with clarified butter

#### Dal makhani



slow cooked black lentils with tomato and butter

#### Indian breads 🥬



choice of: plain naan, butter naan, garlic naan, tandoori roti, laccha paratha

### Raita 🥯



churned yoghurt with black salt and roast cumin choice of cucumber, mixed vegetables

# Rice 🥯



Saffron pulao Jasmine rice Steamed rice

#### **Desserts**

# Strawberry gazpacho V

textures of strawberries, basil essence, crunchy granola, lemon basil sorbet

# Malibu V

coconut jelly, tropical fruits compote, coconut streusel

# Duo apple tart 🧶 💊

spiced pate sable, green apple compote, hazelnut cream, golden delicious apple, vanilla custard

# Guanaja chocolate moelleux 🥬 💊



70% dark chocolate moist cake, mandarin sorbet, raspberry gel

### Lemon cheese cake 🥙 🔪



sour passion croquant, mango coulis, pineapple meringue

# Sticky toffee pudding 🥙 🔪 🦠



Khudri dates cake soaked in warm toffee sauce, vanilla ice cream

### Artisan cheese platter 🥙 🔪



International cheeses, quince paste, English crackers, nuts, grapes

### Seasonal fresh fruits platter

# Gelato 🥯



camel milk honey & saffron vanilla / dark chocolate / mango / strawberry

# Sorbet 🥯



Sicilian mandarin / forest berry / mango passion / lemon basil

#### Children's Menu

#### Soups

Mushroom cream



Chicken and noodles broth

#### **Main Courses**

Beef slider 🧶 💊



black Angus beef, cheddar cheese, tomato, iceberg, pickles, French fries

Grilled chicken piccata

mashed potato, sautéed vegetables

Crumb fried fish 69 \



French fries, tartar sauce

Little bites 🥬 💊



fried chicken tenders, mozzarella sticks, French fries

Pasta 🧶



choice of pasta: penne, spaghetti

choice of sauce: pomodoro, beef Bolognese, creamy chicken

Gluten free pasta is available, please do check with your server for the options

Sandwiches 69 8



choice of: grilled cheese, chicken salad, hummus and cucumber wrap served with French fries

Garden greens



steamed or sautéed seasonal vegetables

#### Desserts

Banana split 🆠



caramelized banana, vanilla and strawberry ice cream

Chocolate walnut brownie <sup>0</sup>



chocolate ganache, vanilla ice cream, dulcey pearls

🧖 - Contains gluten ; 🍣 - Vegetarian preparation ; 🔪 - Contains nuts ; 🔨 - Vegan Please let your server know in case of any dietary preferences that you may have All prices are in AED, inclusive of 5% VAT and 10% service charge