

V I N E S S E

Salads

Garden arugula salad

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

Organic quinoa

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

House green salad

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

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

Tofu 

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

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Paneer tikka

tandoori cottage cheese, peppers, mint chutney

Khasta khumb

semolina crusted mushrooms stuffed with caramelized onion and spiced cheese

Soy kebab

minced 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 

Chicken





Shrimps

Creamy mushroom soup

white truffle essence, mushroom duxelles

Traditional lentil soup

pita crisps, lemon

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Pasta and Risotto

Smoked aubergine penne

charcoal eggplant, fresh tomato sauce, cherry tomato, buffalo cilengene, basil

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

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\$ AED 75, \$\$ AED 100 additional supplement for guest's dining on half board and full board.

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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

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 \$

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

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

Oven baked salmon

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

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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
Chicken
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

Butter chicken 🍴 🌟

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

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VINESSE

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 

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


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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  

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  


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  

chocolate ganache, vanilla ice cream, dulcey pearls

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Desserts

Strawberry gazpacho

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

Malibu

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

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