All Day Menus

10 Start With	
Edamame Steamed young soybeans tossed in sea salt	50
Kiwi Quinoa ND Quinoa, kiwi, roasted butternut squash, pomegranate, pine nuts, mango, avocado and tahina dressing	60
Assorted Cheese Platter V N D G Brie, Cheddar, Emmental and Fourme d'Ambert Served with quince jam, dried fruit, nuts, honey and bread	80
Bite – In	
Calamari a la Plancha ^D Sautéed garlic squid, onions, parsley and lemon	55
Wasabi Prawns ^D Pan-fired prawns served with wasabi mayonnaise	60
Tacos Pescado ^{G D} Smoked salmon, borlotti beans served with avocado cream	75
Mexican Sope ^{G D} Refried beans, crumbled cheese, lettuce, sour cream and pulled beef	65
Bulgogi Wings ^G Braised chicken, sesame seeds, tamarind ketchun served with plum sauce	60

Chicken Freekeh Troupes ^{G D}	60
Smoked cucumber yogurt and pomegranate molasses	
Arabian Halloumi Burgers ^{G D}	75
Halloumi patty, tomato, harissa hummus and zaatar tempura	
Trio of Wagyu Sliders ^{G D N}	90
Kimchi, caramelized onions, Brie, zaatar salad, pumpkin hummus, feta crumbles, pesto relish, jicama relish and cheddar cheese	
Seafood Satay ^N	70
Shrimp, calamari, seabass served with peanut sauce	
Tuna Sashimi Tortilla "PIZZA" ^{D G}	65
Tuna loin, red onions, mozzarella, rocket leaves served with spicy mayo	
Katafi Prawns ^G	75
Spinach, zataar tempura batter served with garlic aioli	
Inspired Fries	
Parmesan Fries ^D	35
Cajun Spiced Fries ^G	35
Desserts	
Churros ^{G D}	45
(Mini churros, dulce de leche, cinnamon sugar served with chocolate sauce	

Afternoon Tea Menu

(Set for 2 from 3pm to 5pm)

Chef's creation of fine pastries and sandwiches NDG	
Praline chocolate, macaron and dates VND	
Daily scones with clotted cream and jam VNDG	
	4
Classic Afternoon Tea Set	155
Sauterne Afternoon Tea Set	305

455

Champagne Afternoon Tea Set