

## APPETIZERS & SOUPS

### PRAWN COCKTAIL WITH CITRUS FRUIT AND CRISP BABY GEM LETTUCE (D)(S) 80

Cocktail Sauce, Blood Orange, Avocado, Organic Heirloom Baby Tomatoes, Dill Herb

### ARABIC LENTIL SOUP (G)(V) 40

Served with Sumac Croutons, Lemon Wedges

### SPANISH CHAR-GRILLED OCTOPUS (G)(D)(N) 95

Romesco Sauce, Confit Potato, Halloumi Cheese, Kalamata Olive & Heirloom Tomato, Zaatar Pesto

### CLEAR CHICKEN BROTH FLAVORED WITH GINGER (G)(D) 40

Bok Choy, Tofu, Chicken Dumpling, Garlic Bread

### SLOW ROASTED STICKY WAGYU BEEF (G)(D)(S) 95

Homemade 5 Spice Sauce, Asian Slow, Spicy Sesame Dressing

### BURRATA CAPRESE (N)(D)(V) 80

Marinated Datterino Tomatoes, Homemade Pesto, Fresh Basil, Sourdough

## SALAD

### CAESAR SALAD (G)(D)(S) 60

Crispy Romaine Lettuce, Herbed Croutons Dressed with Parmesan Cheese and Anchovies  
Add Grilled Chicken 20/ Grilled Prawns 25

### SALMON NIÇOISE SALAD (N)(D)(S) 90

Green Beans, Egg, Potato, Avocado, Baby Gem, Confit Tomatoes, Bright Green Olives

### SOYA & HONEY GLAZED CHICKEN POKE BOWL (G)(N)(V) 75

Cucumber, Cherry Tomato, Edamame Beans, Sweet Corn, Avocado, Sprouts, Ginger Dressing

### TRIPLE BERRY QUINOA SALAD (N)(V) 65

Spinach, Pumpkin Pecan Nut, Sunflower Seeds, Blue Berries, Avocado, Cherry Vinaigrette

### ORGANIC MIXED GREEN SALAD (V) 55

Holland Mixed Greens, Cucumber, Carrot, Datterino Tomato, Lemon Dressing

## SEASONAL HIGHLIGHTS

### CRISPY CALAMARI FILLED WITH PIQUILLO PEPPER (G)(D)(S) 65

A Delightful Medley of Tender Calamari Filled with the Smoky Heat of Piquillo Peppers, Accompanied by Confit Sweet Corn and a Vibrant Basil Salsa, Served with a Rich Truffle Aioli

### SWEET & SAVORY MOROCCAN PHYLLO PIE (G)(N)(D) 70

A Burst of Flavor with Tender Shredded Chicken/Lamb, an Array of Homemade Spices, and Layers of Golden Phyllo Dough, Complemented by Rocket Leaves

### TENDER JUICY BLACK ANGUS BEEF CHEEKS (D)(S) 125

A Luxurious Dish Featuring Melt-in-your-Mouth Black Angus Beef Cheeks Served Atop Creamy Saffron-Infused Fregula, Adorned with Parmesan Frosted Asparagus, and Elegantly Drizzled with Black Truffle Jus

### CLASSIC ENGLISH RICE PUDDING WITH MAJDOUL DATES (N)(D) 40

Experience the Timeless Comfort of Lemon-infused Creamy Rice Pudding, Lovingly Adorned with Majdoule Dates, the Perfect Ending to your Culinary Journey

## GRILLS

### ANGUS BEEF TENDERLOIN 200 GRM (D) 220

### ANGUS BEEF STRIPLOIN 250 GRM (D) 200

### CHAR-GRILLED TIGER PRAWNS (D)(S) 180

### GRILLED CHICKEN SKEWER SERVED WITH MUSHROOMS, ZUCCHINI AND PEPPERS (D) 130

### LOCH DUART SALMON (D)(S) 150

### MEDITERRANEAN SEA BASS (D)(S) 160

#### VEGGIES

TARRAGON AND HONEY GLAZED BABY CARROT (D)(V)  
CHARRED BROCCOLINI, ROASTED ALMOND (N)(D)(V)  
SAUTÉED GREEN BEANS AND GINGER (D)(V)  
SPINACH WITH INFUSED CREAM (N)(D)  
GRILLED ASPARAGUS (D)(V)

#### SAUCES

LEMON BUTTER REDUCTION (D)  
GREEN PEPPER CORN (D)  
MUSHROOM SAUCE (D)  
BÉARNAISE (D)

#### STARCH

TRUFFLE FRIES, FRENCH FRIES (G)(D)(V)  
SWEET POTATO FRIES (G)(D)(V)  
ROASTED BABY POTATO (D)(V)  
POMME PURÉE (D)(V)  
STEAM RICE (V)

All grills are inclusive of two sides and one sauce. Additional sides are AED 20 per portion.

## MEAT & FISH

### SHRIMP FRIED RICE (G)(S) 90

Edamame Beans, Corn, Broccoli, Carrot, Spring Onion, Egg, Premium Xo Sauce, Soya Sauce

### PAN SEARED SEA BASS FILLET, BLACK TRUFFLE AND YUZU LIME BUTTER (D)(S) 125

Shimeji Mushroom, Edamame, Asparagus, Quinoa

### ACCENTS ANGUS BEEF BURGER (G)(D) 120

Gruyère Cheese, Smokey B.B.Q Mayo, Gherkin, Lettuce, Tomato, Brioche Bun served with French Fries

### TRADITIONAL BUTTER CHICKEN (G)(N)(D) 100

Chicken cooked in Rich Tomato Gravy Served with Steamed Rice, Paratha, Poppadum and Pickle

### SESAME CRUSTED SALMON (D)(S) 145

Served with Roasted Sweet Potato, Broccoli, Roasted Tomato and Tahini Sauce

### SPICY CAULIFLOWER BURGER SERVED WITH AVOCADO SAUCE (G)(D)(V) 95

Cilantro Lime Slaw, Chipotle Mayo, Homemade Soya Patty, Lettuce, Tomato served with Sweet Potato Fries

## PASTA & PIZZA

### LINGUINI AND PRAWN (G)(D)(S) 115

Velvety Buttered Prawns, Datterino Tomato and Spinach

### PASTA CARBONARA (G)(D) 90

Spaghetti with Beef Bacon, Cream, Garlic, Egg, Chopped Parsley and Aged Parmesan

### HOME MADE RAVIOLI STUFFED WITH SPINACH AND RICOTTA CHEESE (G)(D)(V) 90

Parmesan, Roasted Tomato Sauce and Basil

### PIZZA MARGHERITA (G)(D)(V) 80

Cherry Tomato, Basil, Buffalo Mozzarella

### PIZZA PEPPERONI (G)(D) 90

Beef Pepperoni, Mushrooms, Parmesan, Mozzarella