

MAJLIS ALL DAY

SOUPS

MISO SOUP Silken Tofu, Wakame, Shitake Mushrooms, Spring Onion	68
YELLOW LENTIL SOUP (V)	68
FRENCH ONION SOUP Emmenthal Crouton	68

SALADS

CLASSIC CAESAR SALAD (PLAIN, CHICKEN, PRAWN) Hearth Lettuce, Garlic Crouton, Shaved Parmesan	65/85/110
COBB SALAD Romain, Boiled Egg, Turkey Bacon, Avocado, Chicken, Tomato, Blue Cheese, Italian Dressing	85
QUINOA SALAD Quinoa, Poach Salmon Crumbs, Baby Marrow, Asparagus, Cherry Tomato, Pomegranate, Lemon Vinaigrette	65
POKE BOWL (VG) (N) Edamame Beans, Soft Tofu, Wakame, Beans Sprout, Nigiri Balls, House Made Poke Dressing, Daiko Avocado, Lime Red Raddish	68
With Salmon Or Tuna	105

ARTISANAL ACAI

Acai, Macadamia, Coconut Crumbs, Granola, Mango (N)	55/75
Acai, Avocado, Banana, Mixed Berries, Crisp Almond, Peanut Butter, Granola (N)	
Acai, Pineapple, Strawberry, Gluten Free Cornflakes, Walnuts (N)	
Acai, Mango, Banana, Berry And Almond Flakes (N)	

SANDWICHES & BURGERS

REUBEN SANDWICH Sourdough, Beef Brisket, Swiss Cheese, Sauerkraut	95
CLUB SANDWICH (N) Choice of House Made 7 Grain Loaf or Homemade White Toast Beef Bacon, Chicken Breast, Farm Egg, Lettuce, Tomatoes, Fries	105
WAGYU BURGER House Made Buns, Hand Crafted Wagyu Patties, Aged Cheddar, Caramelized Onion, Tomatoes, Bbq Sauce, Fries	115
COLD LOBSTER ROLL French Fries	125

PASTA

BUILD YOUR OWN PASTA	95
CHOOSE YOUR PASTA Penne Spaghetti Linguine Garganelli	
SAUCE IT UP (CHOOSE 1) Tomato Bolognese Pesto Carbonara, Beef Bacon Cream	30
SEAFOOD (Crab Meat, Clams, Scallop)	40
TOP IT OFF Mushroom Zucchini Bell Pepper Broccoli Asparagus Cherry Tomato Basil Chilli Onion *Gluten Free Pasta Available	

PIZZAS

MARGHERITA (V) Margherita, Mozzarella, Tomato, Basil	89
PACHINO (V) Pachino Cherry Tomatoes, Stracchino Cheese, Rucola	89
GAMBERI Shrimps, Mascarpone Cheese, Zucchini	110
SPIANATA CALABRA Spicy Italian Beef Salame, Tomatoes, Mozzarella Cheese, Onion	99
PORCINI EGGPLANT (V) Mozzarella, Mascarpone, Pesto Sauce	99
4 CHEESE (V) Gorgonzola, Mozzarella, Cheddar, Taleggio	99
TRUFFLE FOCACCIA Black truffle, Mascarpone, Fontina, Parmesan Cheese	280

GRILLED OVER WOOD & FIRE

MEAT

Angus Rib Eye 300 Gr	245
US Tenderloin Prime 200 Gr	235
AU Lamb Cutlet 160 Gr	190
Roasted Chicken Breast	130
T - Bone Steak 1 Kg	420
Veal Cutlet Milanese	280
Roasted Potatoes, Cherry Tomatoes, Garlic Confit, Arugula	

FISH

Mediterranean Seabass	175
Norwegian Salmon	205
Atlantic Cod	185
Mahi- Mahi	165

SIDES (SELECT 2)

Mashed Potato
Sautéed Mushroom
Grill Green Asparagus
Roasted Potato
Boiled Green Beans
Steamed Vegetables
Grilled Vegetables
French Fries
Steamed Rice
Mixed Leaves & Vegetables

SAUCE FOR MEAT (SELECT 1)

Natural Jus
Pink Peppercorn Sauce
Mushroom Sauce

SAUCE FOR FISH (SELECT 1)

Black Olives Tomato Salsa
Grenoblese Caper Sauce
Salmoriglio Sauce

ARABIC SPECIALTIES

COLD MEZZEH & SALAD

HUMMUS TAHINI (V) Chickpeas, Sesame Paste, Lemon Juice	45
SMOKED HUMMUS (V) Chickpeas, Natural Cedar Wood Smoke, Olive Oil	58
EGGPLANT MUTABLE (V) Grilled Eggplant, Sesame Paste, Lemon Juice	45
BETROOT MUTABLE (V) Grilled Eggplant, Sesame Paste, Walnuts, Lemon Juice, Beetroot	50
TABBOULEH (V) Parsley, Tomatoes, Crush Wheat, Lemon Juice, Mint Leaves	60
FATTOUSH SALAD (V) Tomatoes, Cucumber, Lettuce, Lemon Juice, Olive Oil, Sumac Powder	60
SIDON SALMON SALAD Smoked Salmon, Mixed Oloroso Lettuce, Dill Leaves, Lemon Juice, Sour Cream	65

V - Vegetarian | N - Nuts

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HOT MEZZEH

KIBBEH AL CHEF (N) Fried Kibbeh, Mince Meat, Pine Seeds	45
FRIED KEBBEH (N) Grilled Kibbeh, Mince Meat, Pine Seeds	45
CHEESE SAMBUSEK Fried Pastry, Akkawi, Feta	45
MEAT SAMBUSEK (N) Fried Pastry, Mince Lamb, Pine Seeds	45
SPINACH FATAYER (N) Fried Pastry, Spinach Leaves, Lemon Juice, Feta Cheese, Pine Seeds	45
POTATO HARRA (V) (N) Fried Potato Cubes, Coriander Leaves, Red Chili Sauce	45
CHICKEN LIVER Fried Chicken Liver, Garlic, Lemon Juice, Cumin, Pomegranate Molasses	45
MAKANEK (N) Fried Lamb Sausage Lemon Juice Pomegranate Molasses	50

FROM THE CHARCOAL GRILL

ARABIC MIXED GRILL Charcoal Grilled Shish Tawook, Shish Kebab, Kofta Kebab, Arayess	180
CHICKEN SHISH TAWOOK Charcoal Grilled Chicken Breast, French Fries, Garlic Paste	130
KOFTA KEBAB Charcoal Grilled Minced Lamb, Parsley, Grilled Tomato, Onion, Mixed Vegetables	140
SHISH KEBAB Charcoal Grilled Lamb Cubes, Grilled Tomato, Onion, Mixed Vegetables	140
LAMB CHOPS Charcoal Grilled Lamb Chops, Grilled Tomato, Onion, Mixed Vegetables	190
SEABASS FILLET Grilled Sea Bass Fillet, Arabic Spices, Olive Oil, Harra Sauce	175

PASSAGE THROUGH INDIA

CURRIES

PRAWN CURRY Prawn, Coconut, Green Chilies	185
LAMB ROGAN JOSH Slow Cooked Lamb, Green Masala	185
MANGALOREAN SEABASS Red Chilly Paste, Coriander, Curry Leaves, Ajwain	175
MIXED VEGETABLES CURRY Caramelized Tomato Sauce, Kashmiri Chilies	125

DAL MAKHANI

95

BIRYANIS

PRAWN BIRYANI Prawn Masala, Saffron & Rose Flavor Basmati Rice	185
LAMB BIRYANI Lamb Masala, Saffron & Rose Flavor Basmati Rice	185
CHICKEN BIRYANI Chicken Masala, Saffron & Rose Flavor Basmati Rice	130

FROM THE TANDOOR

CHICKEN BUTTER MASALA Tandoori Chicken Tikka, Spiced Caramelized Tomato, Kasoori Methi	130
TANDOORI CHICKEN Yogurt, Garam Masala, Chaat Masala	130
ACHARI CHICKEN TIKKA Yogurt, Lemon Pickle, Fennel Seeds, Fenugreek	130
LAMB TIKKA Brown Onion, Yogurt, Red Chilli, Garam Masala	190
FISH HARIYALI TIKKA Coriander, Mint, Ajwain, Yoghurt, Green Chilies	130
TANDOORI PANEER Yoghurt, Garam Masala, Chat Masala	115

BREADS

NAAN, GARLIC NAAN	35
TAWA PARATHA Layered Bread Cooked On The Griddle	20

DESSERT

CHOCOLATE VALENCIA (N) Almond Praline Cremeux, Biscuit, Rice Crunch, Guanaja Chocolate	55
EXOTIC CHEESECAKE Mango Puree, Cream Cheese, Strawberry Gel	55
RHUBARB CRUMBLE (N) Fresh Rhubarb, Almond Frangipane, Almond Sweet And Sour Cream	55
CRÈME BRÛLÉE (N) Cream, Vanilla, Berry	45
TIRAMISU Lady Finger Biscuit, Mascarpone Cream, Espresso Syrup	60
ARTISAN ICE CREAM (PER CUP) (N) Vanilla, Chocolate, Salted Caramel, Strawberry, Mango	35
WARM BAKLAWA (N) Lime Syrup, Pistachio Artisan Ice Cream	65
UM ALI (N) Puff Pastry, Nuts, Raisin Coconut, Hot Sweetened Milk Cream	45
SEASONAL FRUIT PLATTER Selection Of Seasonal Fruit	58
BOWL OF BERRIES Strawberry, Raspberry, Blueberry	72

VEGAN SPECIALTIES (VG)

STARTERS

ASSORTED SUSHI Daikon & Cucumber Maki, Mango And Red Pepper Roll, Eggplant Miso Nigiri	78
CRISPY TACOS Vegetables Patty Flakes, Pico De Gallo, Vegan Mayonnaise, Sweet Potatoes Velouté, Jalapeno, Enchiladas Sauce	65
VEGAN NACHOS Corn Chips Tortilla, House Made Guacamole, Pumpkin Velouté, Pico De Gallo, Jalapeno, Vegan Mayonnaise, Enchiladas Sauce	65
CRISPY QUINOA WRAP Toasted Quinoa, Grill Vegetables, Baby Gem, Red Cabbage, Vegan Garlic Mayonnaise	68
POKE BOWL Edamame Beans, Soft Tofu, Wakame, Beans Sprout, Nigiri Balls, House Made Poke Dressing, Daikon, Avocado, Lime, Red Radish	68

MAIN COURSES

CAULIFLOWER COUS COUS Pomegranate, Toasted Cumin, Chickpeas, Coriander Leaves, Fried Raisins, Carrot, Green Peas	68
WAKAME DUSTED CORN ON THE COB Grilled Sweet Corn, Dried Chili, Dried Spring Onion, Sweet Soya Sauce	68
VEGAN BURGER Hand Craft Vegan Buns, Vegan Patties, Portobello Mushroom, Caramelized Onion, Eggless Mayo, Sweet Potato Puree	75
SPICY COCONUT CRUMBS OKONOMIYAKI (N) Crispy Coconut Crumbs, Rolled Pancake, Vegan Mayonnaise, Teriyaki, Vegetables, Crispy Nori, Crispy Chili	75
SPINACH MUSHROOM CANNELLONI Tomato Sauce, Fresh Basil	68

DESSERTS

DESSERT ASSORTMENT (N) Fruit Spring Roll, Apple Muffin Cup Cake, Mint Truffle Chocolate, Fresh Berries Dark Chocolate Basket, Compote Jelly Shooter	68
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SHAKES, MALTS & FLOATS

32

COTTON CANDY

Milk, Ice Cream, Cotton Candy

SALTED CARAMEL

Vanilla Ice Cream, Milk, Caramel, Salt

NUTELLA & COFFEE (N)

Vanilla Ice Cream, Milk, Nutella, Espresso

P.B.B (N)

Peanut Butter, Banana, Milk, Vanilla Ice Cream

RICH DOUBLE CHOCOLATE

Chocolate, Chocolate Ice Cream, Milk

COOKIES & CREAM

Oreo Cookies, Milk, Vanilla Ice Cream

MALTED VANILLA

Horlicks, Milk, Vanilla Ice Cream

STRAWBERRY

Vanilla Ice Cream, Strawberry, Milk

VANILLA FLOAT

Cherry Cola, Vanilla Ice Cream, Maraschino Cherry

BLACKBERRY MAPLE ICE CREAM FLOAT

Blackberry, Vanilla Ice Cream, Maple Syrup, Soda Water

MINERAL WATERS

DOLOMIA STILL OR SPARKLING

330ML | 750ML

32/43

PERRIER

330ML

32

EVIAN

330ML

32

LOCAL WATER

500ML

20

HAND-CRAFTED COFFEES AND TEAS

ESPRESSO

26

CAFE AMERICANO, DECAFFEINATED COFFEE

32

CAPPUCCINO, CAFE LATTE

37

ICED CAFE LATTE, FRAPPE

37

ADD A FLAVOUR

HAZELNUT | ALMOND | CHOCOLATE

CARAMEL | VANILLA | CINNAMON

MATOUK TURKISH COFFEE

32

HOT CHOCOLATE

32

CHEESE TEA

55

Cream cheese, fresh milk, whipping cream, salt, sugar, tea

BLACK TEAS

ENGLISH BREAKFAST

37

A full-bodied, rich amber cup, with an ever-appealing malty aroma. Smooth with hints of citrus and a prolonged, spicy after taste.

DARJEELING

41

A light amber cup with floral and muscatel notes, followed by a refreshing, invigorating finish.

EARL GREY

37

A bright amber cup with a fragrant citrus aroma and smooth finish. Balanced and full-bodied with sweet hints of bergamot.

CHOCOLATE

41

An amber cup combining mild caramel notes with a rich texture and smooth mocha finish.

ENGLISH BREAKFAST

37

Decaffeinated

A rich, amber cup with a malty aroma. Smooth and full-bodied with a hint of citrus.

MASALA CHAI

41

A dark amber cup with a fragrant aroma, a sweet, spicy taste and full-bodied finish.

BLACK TROPICAL

42

A mahogany cup with a spicy taste and an exotic aroma of papaya and coconut.

PREMIUM PU ERH

42

A rich amber cup with a smooth, woody taste, earthy aroma and an irresistible chocolate finish.

GREEN TEAS OOLONG | WHITE TEA

GREEN SENCHA

41

A light green cup with a subtle, fresh fragrance. Balanced with hints of rice and a smooth finish.

JASMINE PEARLS

89

A light honey-yellow cup with the aroma of fragrant jasmine. Sweet with a lasting, floral finish

GINSENG OOLONG

58

A golden-brown cup with a floral, orchid-like aroma and sweet, lingering finish.

SILVER NEEDLE

151

A pale yellow cup with aromatic notes of melon and honey. Slightly creamy with a clean, refreshing finish.

GUNPOWDER

41

A fragrant, bright yellow cup with a yellow liquor, a full-bodied taste and mild, smoky finish.

MOROCCAN NIGHTS

51

Green tea leaves lovingly blended with fresh mint leaves. Elaborate and balanced, this tea is simultaneously calming and cooling.

MILK OOLONG

58

A pale yellow-green cup with a floral, balanced taste. A sweet, smooth finish and the comforting aroma of cream and caramel.

TISANES

CHAMOMILE

62

A bright yellow cup with a powerful aroma, a floral, grassy taste and mellow finish.

GINGER & LEMON

41

A fresh light yellow cup with the taste of root ginger. A distinct lemony aroma and a tingling, enduring finish

FRUITY BERRIES

62

A deep red cup with the aroma of fruits and berries. Sweet with slightly sharp notes and a tart finish.

ROOIBOS BREAKFAST

58

A rich sienna cup with a sweet aroma of orange and mango. Nutty with a spiced, lingering finish.

PERSIAN ROSE

58

A light golden cup with a subtle rose aroma, a gentle floral taste and a mild, lingering finish.

FOREST FIESTA

72

Light yellow in colour, with a citrus mint aroma. Tastes of white chocolate and forest fruit, with a satisfying finish.

PEPPERMINT

58

A rich green cup with the spicy aroma of real peppermint. Cool and intense, with a clean, refreshing finish.

ROSEHIP & HIBISCUS

41

A rich red cup with a fruity aroma and sweet taste. Citrus notes and a slightly tart finish.

ROOIBOS TIRAMISU

58

A bright copper cup with a sugary cocoa aroma. Tastes of nuts, chocolate and coffee with a sweet and lasting finish.

FLOWERING TEA

JASMINE LOTUS

41

A dusky pink bloom sits amidst an explosion of elegant green tea leaves. Delicate and floral in both taste and appearance.

RISING FLOWER

41

Green tea leaves encase three marigold blooms which climb the pot on infusion. A gentle, slightly sweet tea with a citrus hint.

MINI FLOWERING TEA

BLUEBERRY

68

Featuring a centrepiece of marigold and jasmine flower wrapped in green tea leaves, this tea delights with its smooth and sweet blueberry taste.

MILKY

68

A smooth green tea with a colorful bouquet of chrysanthemum and amaranth flower, and a delightfully creamy taste.

HARMONY

68

A hypnotic display of amaranth and jasmine emerges from a sphere of green tea leaves in our Harmony flowering tea. Sweet and floral.

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