

GO

[ROOM SERVICE MENU]

GRAND

BREAKFAST MENU

SET BREAKFAST

Available from
6:00 to 11:00 am

AMERICAN ^{NV, N, D, E, G}

170

Two free range fresh eggs any style
Sausage, hash brown potatoes
Choice of veal bacon or grilled turkey ham
Fruit salad, pan cakes with maple syrup
Choice of white or brown toast bread
Choice of three items from our bakery:
Croissant, pain au chocolate, blueberry muffin, chocolate muffin,
cinnamon roll, banana cake and bread
Choice of fresh orange, watermelon, lemon mint or carrot juice
Freshly brewed coffee, turkish coffee, assorted tea blend or
hot chocolate

ARABIAN FLAVORS ^{V, D, N, SE, G, E}

135

Two free range fresh eggs any style
Hummus, labneh, marinated olives, haloumi cheese
Foul medames with traditional condiments
Basket of fresh arabic bread or choice of white or brown toast
Choice of fresh orange, watermelon, lemon mint or carrot juice
Freshly brewed coffee, turkish coffee, assorted tea blend or
hot chocolate

All breakfasts are served with butter, fruit preserves, and honey

EGGS SPECIAL

SOJOUK ^{NV, N, G}

65

Spicy lebanese sausage, onion, garlic, pomegranate molasses

CLASSIC EGG BENEDICT ^{NV, D, E, G}

55

Poached eggs, turkey ham, english muffin, hollandaise sauce

SHAKSHOUKA ^{V, N, SE, D, E, G}

55

Two eggs cooked in dukkah-spiced tomato sauce, sumac yoghurt,
feta cheese, fresh parsley, grilled sourdough

TWO EGGS ANY STYLE ^{NV, D, E, G}

60

Two eggs or egg whites cooked to your preference
With choice of mushrooms, onion, peppers, spinach, scallions, chili,
tomato, turkey ham, beef bacon, cheddar cheese, feta
Served with roasted honey tomato, hash brown potatoes

N Nuts **VG** Vegan **D** Dairy **V** Vegetarian **A** Alcohol **G** Gluten **F** Fish
S Shellfish **C** Crustacean **E** Egg **P** Peanut **SO** Soya **CL** Celery **MT** Mustard
SE Sesame **LP** Lupin **MU** Mollusks **NV** Non Vegetarian

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BREAKFAST MENU

BREAKFAST SPECIALTIES	FOUL MEDAMES ^{VG, G}	40
	<i>Slow braised broad beans, served with traditional condiments and arabic bread</i>	
	PLATTER OF LOCAL AND IMPORTED CHEESE ^{V, D, N, SE, G}	85
	<i>Served with cereal bread, quince paste and walnuts</i>	
	TRADITIONAL PAN CAKES ^{D, G, E}	55
	<i>Choice of plain, blueberries, chocolate chips, strawberries or banana served with warm maple syrup</i>	
CEREALS & YOGHURT	OLD-FASHIONED STEEL CUT IRISH OATMEAL ^{V, D, G}	30
	<i>Irish oatmeal with poached dry fruit compote, choice of low fat or full fat milk</i>	
	CEREALS ^{V, D, G}	25
	<i>Choice of one Kellogg's cereal: Corn flakes, coco pops, frosties, all bran, rice krispies, special K, homemade granola served with choice of low fat or full fat milk</i>	
	YOGHURT ^{V, D}	25
	<i>Strawberry, blueberry, apricot, low fat, full fat or plain</i>	
	ASSORTED FRUITS PLATE ^{VG}	65
	<i>Selection of market and exotic cut fruit</i>	

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BREAKFAST MENU

BAKERY

BAKERY BASKET ^{V, D, G, E, SE, N}	40
<i>Croissant, pain au chocolate, blueberry muffin, chocolate muffin, cinnamon roll, banana cake</i>	
BREAD BASKET ^{V, D, G, E, SE, N}	30
<i>White bread, multigrain roll, rye bread, brioche roll, white toast, brown toast</i>	
BREAKFAST SIDE DISHES	25 each
<i>Hash brown potato</i> ^{VG}	<i>Grilled turkey ham</i> ^{N, V}
<i>Sautéed field mushrooms</i> ^{VG, D}	<i>Grilled plum tomato</i> ^{VG}
<i>Crushed avocado</i> ^{VG}	<i>Smoked beef bacon</i> ^{NV}
<i>Sautéed spinach</i> ^{VG, GF}	<i>Chicken sausage</i> ^{NV}
COLD CUTS	35 each
<i>Turkey ham</i> ^{NV}	<i>Beef salami</i> ^{NV}
<i>Smoked salmon</i> ^{NV}	<i>Veal ham</i> ^{NV}

ASIAN

VIETNAMESE FRIED RICE ^{VG, E, G}	45
<i>Wok fried jasmine rice with vegetables and egg. Served with crispy shallot, garlic and pickled vegetables</i>	
FRIED SINGAPORE NOODLES ^{VG, SF, N, E, G}	50
<i>Stir-fried egg noodles with vegetables and egg. Served with sambal and pickled vegetables</i>	

SOUPS

MOROCCAN HARIRA SOUP ^{NV, G, E, D}	65
<i>Chickpea, lentil, vermicelli, lamb, coriander. Served with lemon and dates</i>	
ROASTED HEIRLOOM TOMATO ^{V, D, G}	55
<i>Brioche croutons, tomato jam and basil oil</i>	
ADDAS ^{VG, G, CL}	55
<i>Arabic lentil soup, fried bread, lemon wedges</i>	

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ALL DAY DINING MENU

APPETIZERS, SALADS

BURRATA ^{V, D, G, E, N}	95
<i>Burrata cheese, roasted red pepper puree, candied hazelnut, tomatoes, zattar, grilled peach basil mayonnaise</i>	
CAESAR SALAD ^{NV, D, E, G, F}	75
<i>Baby gem lettuce, focaccia croutons, crispy parmesan, beef bacon, anchovies, homemade dressing</i>	
<i>Add chicken breast</i> ^{NV}	85
<i>Add grilled prawns</i> ^{NV, C}	110
TANDOORI CHICKEN SALAD ^{NV, D, G}	75
<i>Tikka marinated chicken, tomato, cucumber, shallot, garden greens, lemon dressing</i>	
HEIRLOOM TOMATOES SALAD ^{VG}	75
<i>Heirloom tomatoes salad, olives, grilled artichokes, rocket leaves, purple basil</i>	
ARUGULA & BABY SPINACH SALAD ^{VG, N, SO, G}	65
<i>Sun-dried tomatoes, crushed walnuts, dill leaves, balsamic dressing, shaved parmesan cheese</i>	
COLD MEZZEH PLATTER ^{V, N, D, SE, G}	75
<i>Hummus, mutabal, tabouleh, fatoush, waraq enab, mohamarah. Served with arabic bread</i>	
HOT MEZZEH PLATTER ^{NV, D, E, SE, N, G}	75
<i>Meat kibbeh, cheese sambousek, spinach fatayer. Served with tahini sauce</i>	
HUMMUS BIL LAHAM ^{NV, N, SE, G}	95
<i>100g beef striploin, olive oil, red onion, salt, black pepper, pine nut, parsley</i>	

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ALL DAY DINING MENU

SANDWICHES & BURGER

All sandwiches and burgers are served with french fries or healthy salad

GRILLED PRIME BEEF BURGER ^{NV, G, D, E, SE} **95**

Gruyere cheese, beef bacon, onion jam, lettuce,

THE CLUB ^{NV, G, D, E} **90**

Triple decker with chicken breast, beef pancetta, fried egg, tomato, lettuce

SHISH TAWOOK ^{NV, G, D, E} **75**

Grilled chicken, tomato, onion, cucumber pickles, lettuce romaine, garlic sauce, saj bread

PASTA

TAGLIATELLI WITH PRAWNS ^{NV, G, D, E, C} **120**

Prawns, buttered asparagus and broccoli, basil sauce

SPAGHETTI BOLOGNESE ^{NV, G, D, E} **75**

Beef bolognese, shaved parmesan

PENNE ALL 'ARRABBIATA ^{V, G, D, E} **70**

Spicy tomato sauce, confit cherry tomatoes, chili flakes, shaved parmesan

PIZZA

Served from Verso.
Available from
12.00 to 22.30 hours

MARGHERITA ^{V, D, G} **65**

Tomato, mozzarella, basil

VEGETARIANA ^{V, D, G} **65**

Grilled mixed vegetables

DIAVOLA ^{V, D, G} **85**

Hot beef salami, onions, fresh chili

FUNGI PIZZA ^{V, D, G} **85**

Porcini mushrooms, smoked tomatoes

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MAIN COURSE

GULF SEAFOOD PLATTER ^{NV, G, D, E, F, S, C}	350
<i>Grilled scallops, calamari, omani lobster and shrimps, with grilled vegetables, saj bread, butter lemon sauce</i>	
320G BLACK ANGUS BEEF RIB EYE ^{NV, G, D}	240
<i>Herb butter, garden vegetables, mashed potato, peppercorn jus</i>	
ORIENTAL MIXED GRILL ^{NV, G, D, E}	280
<i>Marinated shish taouk, beef kebab, lamb kofta, lamb chops. Served with french fries, garlic sauce, chili mayo, marinated olives</i>	
LAMB OUZI ^{NV, D, N, CL}	145
<i>Lamb shank, rice, arabic spices, mixed nuts. Served with cucumber yoghurt</i>	
GRILLED SALMON ^{NV, G, D, F}	110
<i>Grilled salmon, spiced fennel salad, minted pea puree, pomegranate and orange vanilla reduction</i>	
GRILLED BABY CHICKEN ^{NV, G, D}	130
<i>Whole baby chicken, potato puree, green asparagus, roasted honey tomato, chicken jus</i>	
CHICKEN BIRYANI ^{NV, G, D, N}	95
<i>Raita and mango chutney with poppadum's</i>	
MURGH MAKHANI ^{NV, G, D, N}	95
<i>Butter chicken with spiced rice, nuts and dry fruit</i>	

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DESSERTS

UMM ALI ^{V, D, N, G}	35
<i>Homemade traditional arabic style bread and butter pudding</i>	
MADAGASCAR VANILLA CRÈME BRÛLÉE ^{V, D, E, G}	50
<i>Assorted berries</i>	
ASSORTED FRUITS PLATE ^{VG}	65
<i>Selection of market and exotic cut fruit</i>	
64% DARK CHOCOLATE TART ^{V, N, L, V, N}	45
<i>Caramel sea salt macaroon</i>	
TRADITIONAL CHEESE CAKE ^{V, D, E}	50
<i>Biscuit and berry compote</i>	
TIRAMISU ^{D, E}	45
SCOOP ICE CREAM	15
<i>Ice cream</i>	
<i>Vanilla</i> ^{D, V, N}	<i>Chocolate</i> ^{D, V, N}
<i>Pistachio</i> ^{D, V, N}	<i>Strawberry</i> ^{D, V, N}
<i>Sorbet</i>	
<i>Passion fruit</i> ^{VG}	<i>Lemon</i> ^{VG}

KIDS MENU

MINI BEEF BURGER WITH POTATO FRIES ^{NV, D, E, SE, G}	55
FISH FINGER, TOMATO AIOLI AND FRENCH FRIES ^{NV, D, E, G}	50
PENNE BOLOGNESE WITH GARLIC BREAD ^{VN, D, E, G}	45
MELTED CHEESE AND TOMATO SANDWICH ^{V, D, G}	45
CRISPY CHICKEN NUGGETS WITH FRENCH FRIES, TOMATO SAUCE ^{NV, E, G}	50

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BEVERAGE MENU

		150 ml, 750 ml
WHITE WINE	VILLA SANDI, PINOT GRIGIO, ITALY	35, 175
	WILD ROCK, SAUVIGNON BLANC, NEW ZEALAND	50, 250
	PENFOLDS, CHARDONNAY, AUSTRALIA	60, 300
RED WINE	CASILLERO, CABERNET SAUVIGNON, CHILE	45, 225
	CHIANTI CLASSICO DOCG, GABBIANO, TUSCANY, ITALY	55, 275
	BOURGOGNE "LAFORET" PINOT NOIR, DOMAINE JOSEPH DROUHIN, FRANCE	75, 350
ROSE WINE	MARIUS BY MICHEL CHAPOUTIER, FRANCE	50, 250
SPARKLING	VILLA SANDI ILL FRESCO	58, 290
	MOET & CHANDON BRUT IMPERIAL	99, 495
	MOET & CHANDON ROSE IMPERIAL	- , 650
	BILLECART SALMON BRUT RESERVE	- , 795
	BILLECART SALMON BRUT ROSE	- , 980
		50 ml
SPIRITS	GIN	
	BOMBAY SAPPHIRE DRY GIN	40
	HENDRICK'S	75
	RUM	
	BACARDI CARTA BLANCA	40
	DICTADOR 12 YO	70
	VODKA	
	RUSSIAN STANDARD PLATINUM	45
	GREY GOOSE	90
	TEQUILA	
	PATRON SILVER	90
	PATRON ANEJO	110

BEVERAGE MENU

SPIRITS

WHISKY

50 ml

JACK DANIEL'S 45

GLENFIDDICH 12 YO 60

WOODFORD RESERVE 65

J. WALKER BLACK LABEL 75

GLENMORANGIE ORIGINAL 80

LAPHROAIG 10 YO 100

ISLE OF JURA PROPHECY 175

COGNAC

HENNESSY VSOP 95

REMY MARTIN VSOP 100

SOFT BEVERAGES

SOFT DRINKS, 250 ML

COCA COLA, COCA COLA LIGHT, FANTA, SPRITE, 25

LEMONADE, TONIC, GINGER ALE, SODA 25

COFFEE

ESPRESSO 25

DOUBLE ESPRESSO 25

AMERICANO 25

CAFFE LATTE 25

CAPPUCINO 25

TURKISH COFFEE 30

HOT CHOCOLATE 30

WATER

SANBENEDETTO STILL & SPARKLING, 500ML 25

SANBENEDETTO STILL & SPARKLING, 750ML 35

FRESH JUICES

ORANGE, WATERMELON, CARROT, LEMON MINT 30

TEA

FRESHLY BREWED LEAF TEAS 45

Imperial English Breakfast

Flowery Earl Grey

Organic Peppermint Leaves

Organic Long Life Green