

BREAKFAST

FROM THE COUNTER

Seasonal cut fruits and berries	48
Strained yogurt, fruit compote and granola	35
Bread pudding, vanilla sauce (D, G)	48
Choice of croissant	16
Mango yogurt with seasonal yellow fruits pistachio sliuce and sunflower seed	30
Raspberry yogurt with berry, almond and chia seed's	30
Nutella yourt with prone walnut black raisin and roasted sesame	30
Lactose free yogurt with strawberry compote chia seeds and roasted hazelnut	30

MIDDLE EASTERN 120

Khoubz and cheese manakish
Foul madames or balila (N, V)
Spiced labne, olives, cucumbers,tomatoes (N,V)
Seasonal cut and whole fruits
Cup of coffee or herbals, fruit or vegetable juice

HALE & HEARTY 180

Cup of coffee or herbals, fruit or vegetable juice
Multigrain granola bar and dark rye bread
Peach, berries and cucunot, Barley and almonds milk
Seasonal cut and whole fruits

CHOICE OF CEREALS

Conrflakes, all branm fruit muesli, raisin bran or homade granola serve with full fat, low fat, skimmed, almond milk coconut milk or soya milk	45
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MORNING DELIGHTS

Fresh mixed berry bowl	45
Farm house cheese selection	45
Beef pastrami, homemade pickled vegetable	45
Smoked scottish salmon, briochhe,horseadish, capers and lemon	45
Foul medamas, braised fava beans, vegetable and cumin	45
Scramble fried tofu, onion, tomato and coriander	75
Chick pea omelet,grilled asparagus and sun dried tomato	45
Egg brioche, pal sugar, cinnamon and black pepper, maple syrup	75
Fresh baked wwaffle or pan cake, choice of chocolate, vanilla or berry coulis	75
2x farm fresh eggs cooked any style	35
Classic shashuka	42
Poached egg, lobster, spinach, hollandaise and micro greens	98
Bake avocado, egg, cilantro and cumin	78
Masala omelete, green chili, tomato and coriander	42

ADD ON YOUR FAVORITES 35

Roaster veal bacon	Grilled pumpkin and feta
Grilled chicken sausages	Sauteed mushroom and baby spinach
Rosted potato, rosemary	Tossed cherry tomato and spring onion

(N) Contains Nuts

(D) Contains Dairy

(E) Contains Egg

(G) Contains Gluten

(V) Vegetarian

All prices are expressed in UAE Dirhams, inclusive of 10% Service Charge, 7% Municipality and 5% VAT

FROM THE COUNTER

Roasted chicken <i>Yogurt harissa, vegetable and garden herbs</i> (G, D)	42
Pastrami & Roumy cheese <i>Sour white cabbage, pickles and russian dressing</i> (G, D)	42
Tulum cheese <i>Basil, sun dried tomato and rocket leaves</i> (G, D)	48
Grilled avocado <i>Feta and garden greens-multi</i> (D, G)	42
Chef Michele's quiche of the day (D, G, E)	60
Seasonal cut fruits and berries	48
Strained yogurt, fruit compote and granola (D, G)	35
Bread & pudding, vanilla sauce (D, G)	48

STARTERS & HOT APPETIZERS

Fattoush salad <i>Herbs, vegetable, crispy bread and mint dressing</i> (V, G)	38
Pide <i>Avocado hummus, crispy chick peas and sumac</i> (V, G)	48
Heirloom tomato salad <i>Fresh zatar, feta cheese, pekmez and pine seeds</i> (V, D, N)	62
Beef basturma salad <i>Mixed greens, poached egg and pomegranate, toasted almond</i> (E, N)	62
Lebanese couscous salad (mograbiah) <i>Shrimp, roasted tomatoes, cherry tomato and basil</i> (S, G, D)	58
Melted haloumi <i>Balsamic figs, alfalfa, garden greens and crispy lavash</i> (D, G)	48
Mezze platter of the day, pide	45
Sanboosa, spiced cheese and mint yogurt (V, N, D, G)	32
Cheese & pastrami spring rolls (N, D, G)	32
Makanek <i>Lebanese lamb sausages, garlic, lemon and pine seeds</i> (N, D, G)	32
Fattayeh, cheese and mint (V, N, D, G)	32

BETWEEN BREADS

Steak sandwich <i>Mushrooms, bell pepper and soy sprouts</i>	95
Wagyu burger <i>Cheese, tomato, relish and lettuce</i>	110
Park club sandwich <i>Grilled chicken, veal bacon, egg, lettuce and tomato</i>	95

SOUPS

Arabic lentil soup, butter crouton and chili (V, D, G)	38
Chunky tomato soup, cumin and coriander (G)	38

MAINS

Beef manti <i>Spiced tomato coulis and strained yogurt</i> (D, G)	82
Catch of the day <i>Harissa, roasted new potato, essential greens</i>	128
Chicken tagine <i>Olives, pumpkin, preserved lemon and steamed couscous</i>	68
Beef skewers <i>Arabic spices, fries and cumin flavored yogurt</i> (D)	128
Grilled tiger prawns <i>Saffron, lime and garlic, tahini sauce</i> (S, D)	138
Classic mixed grill <i>Beef cubes, shish taouk and lamb kofte</i> (G, D)	168

DESSERT AT THE COUNTER

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Classic 255 | Champagne 415

The Lounge provides a peaceful haven where guests can savour one of the most famous English traditions. The classic afternoon high tea is served daily from 2:00pm to 6:00pm. Inclusive of four cups of tea or coffee.

A champagne afternoon tea package is also available daily from 2:00pm to 4:00pm. Inclusive of four cups of tea or coffee and two glasses of champagne.

A SELECTION OF TRADITIONAL SANDWICHES

Maldon smoked salmon, cream cheese, lemon and caviar on white bread (D,G)

Glazed cooked duck ham, Comte' and wholegrain mustard tomato chantey on multigrain bread (D,G)

Coronation chicken, curry and sultan on black olives bread (D,G)

Avocado, tomato, cucumber and basil on basil bread (N, D, G)

Clarence Court duck Eggs, mayonnaise and chives on saffron bread (D, E, G)

PLAIN & RAISIN SCONES (D, E, G)

Freshly baked every day in our pastry kitchen. Served with Cornish clotted cream, lemon curd and homemade strawberry and elderflower jam

SELECTION OF INDIVIDUAL PÂTISSERIES

Hazelnuts tarte, banana and caramel (N, D, E, G)

Red fruit tarte, and light yuzu cream (N, D, E, G)

Mille-feuille with raspberries (D, E, G)

Homemade Ferrero Rocher (N, D, E, G)

Pistachio Opera (N, D, E, G)

Assorted profiteroles (D, E, G)

Our selection of chocolate praline, macarons and cookies

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