### SALAD
- **Mesclun salad** (v) 45
  - asparagus, radish, artichoke, cucumber, carrot, pickled mushroom, white balsamic dressing

- **Burrata salad** (v, n) 65
  - heirloom tomato, burrata cheese, balsamic reduction

- **Tuna tartare** 65
  - olive oil, tomato, lemon, avocado, focaccia toast

- **Carpaccio** 65
  - US angus beef tenderloin, baby arugula, extra virgin olive oil, parmesan shavings

### MAIN COURSE
- **Chicken shawarma plate** 65
  - arabic bread, pickle, french fries, garlic sauce

- **Mixed arabic grilled** 150
  - chicken shish taouk, lamb kofta, lamb chops, lamb kebab, garlic sauce

- **Seafood mixed grill** 190
  - omani lobster, prawn, catch of the day, calamari, scallop, sayadia rice, arabic chilli sauce

- **Seafood linguini** 90
  - lobster broth, prawn, calamari, scallop

- **Mushroom risotto** (v) 75
  - oyster mushrooms, button mushrooms, portobello mushrooms

- **Norwegian salmon** 115
  - carrot barley risotto

- **Pan seared omani sea bream** 100
  - caramelized fennel, chive mash

- **Braised veal** (a) 100
  - creamy mashed potato, sautéed vegetables, red wine sauce

- **Beef tenderloin 180 gms angus** 150

- **Beef burger** 90
  - cheddar cheese, caramelized onions, coleslaw, veal bacon, french fries or potato chips

- **Mulwarra lamb chops** 140

### SOUP
- **Salmorejo** 50
  - chilled tomato soup, crab meat, basil oil

- **Shorbat adas** (v) 35
  - arabic lentil soup, croutons

- **Mushrooms** (v) 40
  - mushroom creamy soup

### DESSERT
- **Um ali** 35
  - egyptian bread pudding, raisins, coconuts, almonds, whipped cream

- **Baklawa** 35
  - assorted arabic sweets

- **Homemade ice cream** (per scoop) 17
  - vanilla, chocolate, pistachio, honeycomb, strawberry

- **Homemade sorbet** (per scoop) 17
  - mango, lemon, passion fruit

- **Vanilla crème brûlée** 40
  - berry compote

- **Tart tatin** 40
  - apple tart with vanilla ice cream

- **Chocolate cake** 40
  - chocolate sponge cake, dark chocolate ganache

- **Gulab jamun** 35
  - milk dumplings, sugar syrup, masala chai ice cream

- **Fruit platter** 45
  - seasonal assorted fruits

### ARABIC MENU
- **Kishkeh** (v,n) 30
  - labneh, dry mint, olive oil, onion, chopped nuts

- **Muhammara** (v,n) 30
  - bread crumb, olive oil, chilli, nuts

- **Cold mezzeh platter** 65
  - selection of hummus, tabouleh, beetroot moutabel, muhammara, kishkeh

- **Kibdeh dajaj** 35
  - chicken liver, pomegranate molasses, lemon juice, coriander

- **Makanek** 35
  - sautéed sausages, onions, tomato sauce

- **Fried calamari** 35
  - bread crumb calamari, sweet chilli, lemon

- **Sambousek platter** 35
  - deep fried lamb kibbeh, cheese sambousek, spinach fatayer

- **Hummous** (v,n) 30
  - chickpeas puree, tahina, lemon salt

### INDIAN MENU
- **Dal makhni** (v) 60
  - slow-cooked black lentils, indian spices, basmati rice

- **Murgh makhani** (n) 90
  - butter chicken, basmati rice

- **Murgh biryani** (n) 90
  - chicken biryani, papad, pickle, raita

- **Gosht biryani** 90
  - lamb biryani, papad, pickle, raita

### Side dishes
- **oriental rice, saffron rice sayadia rice, mashed potatoes sautéed vegetables, creamy spinach, grilled asparagus**

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(v) vegetarian, (n) nuts,
All prices are in AED and include a 7% municipality fee, 10% service charge and 5% VAT.