

COLD STARTERS

- Hummus (V)
Smooth puree of boiled chickpeas & tahini
- Pumpkin Moutabel (V)
Steamed pumpkin with tabina sauce & pomegranate seeds
- Tabouleh (V)
Salad of chopped parsley, tomatoes, mint & bulgur
- Fattoush (V)
Tomato & cucumber salad tossed with crisp Arabic bread, pomegranate & sumac
- Three Potato Salad (V)
Trio of potato with capers, cornichons & pickled onion
- Root Vegetable & Goat Cheese Salad (V)
Roasted beetroot, sweet potato, carrot, celeriac with goat cheese & balsamic
- Pesto Pasta Salad (V) (N)
Artichokes, olives & gorgonzola with basil pesto
- Classic Coleslaw (V)
Shredded Cabbage & carrot, creamy dressing
- Greek Salad (V)
Cucumber, tomato, onion, olives & feta cheese
- Tomato Mozzarella Caprese (V) (N)
Traditional Italian tomato & buffalo mozzarella with basil pesto
- Garden Lettuce (V)
*Selection of fresh mixed greens
Cucumber, tomato, bell pepper, carrot, Greek feta, olives, sunflower seeds, croutons
Honey mustard dressing, ranch dressing, lemon vinaigrette, extra virgin olive oil, balsamic vinegar*

CHARCUTERIE

- Selection Of Smoked & Cured Meats
*Beef bresaola, turkey ham, smoked chicken, beef pastrami, turkey chorizo
Pickled gherkin, onions & peppers, Dijon mustard*

BAKERY

- Freshly Baked Breads (V) (N)
Selection of baked rolls & Arabic breads

SOUP

- Mushroom Soup (V)
Mushroom cream soup with truffle oil & fresh chives

CHARCOAL BARBECUE

- Arabic Mixed Grill
Shish taouk, shish kebab, kofta
- Prawn Skewers
Marinated with garlic & herb butter
- Hanger Steaks
Pepper crusted
- Lamb Chops
Grilled lamb chops marinated with mustard
- Salmon Filets
Finished with tomato & caper salsa
- Vegetable & Paneer Tikka (V)
Tandoori marinated

SIDE DISHES

- Jacket Potato
With sour cream, beef bacon & chives
- Corn On The Cob (V)
Tossed with butter & sea salt
- Roasted Potatoes (V)
Cajun Spiced
- Ratatouille (V)
Roasted peppers, zucchini & onion cooked in tomato sauce

DESSERTS

- Apple Crumble
Roasted apple with spices baked with crunchy crumble
- Vanilla Cheese Cake
Graham crumbs baked with vanilla cream cheese
- Black Forest
Dark rich chocolate sponge layered with cherry compote, chocolate mousse & vanilla cream
- Lemon Meringue Tart
Sweet pastry shell baked with lemon custard & meringue
- Red Velvet Cake
Moist Red velvet sponge topped with Philadelphia cream
- Vanilla Éclair
Baked choux pastry filled with Tabiti vanilla cream
- Kunafa Cheese
Cheese pastry soaked in sweet sugar syrup
- Katayef Nuts (N)
Sweet pancake filled with assorted chopped nuts
- Fresh Fruits (V)
Selection of cubed seasonal fruits

(V) Vegetarian (N) Contains nuts or traces of nuts

All rates quoted are inclusive of 7% Municipality fees, 10% Service Charge and 5% VAT as per UAE law.