SALADS

Grilled Prawns (N)(S)(H) | 95

Watermelon, Caperberries, Avocado Sour Cream, Semi dried Tomatoes, Confit Garlic, Almonds, Honey Vinaigrette

Chicken Cranberry (G) (H) | 80

Slow Poached Chicken, Mango, Creamy Halloumi Cheese, Hydroponic Greens, Pita Bread Croutons, Pomegranate Dressing

Salmon & Tuna Poke (G)(H) | 95

Edamame, Onion, Tobiko, Avocado, Takuwan, Seaweed, Pickled Ginger, Cucumber, Wasabi Mayo, Nori Crisp, Sesame Soy Dressing

House Made Caesar Salad (G)(H) | 75

Herb-Paprika Croutons, Shaved Parmesan Cheese, Crispy Turkey Bacon Bits

With Sous Vide Chicken Breast | 90 With Cajun Marinated Prawns | 95 (S)

Village Salad (V)(H) | 75

Feta Cheese Mousse, Cucumber, Grape Tomatoes, Peppers, Onions, Parsley, Kalamata Olives, Fried Capers, Oregano-Lemon Dressing

Nicoise Salad (H) | 90

Marinated Tuna Belly, Baby Potatoes, Hard Boiled Egg, Anchovy, Kalamata Olives, Cherry Tomatoes, Green Beans, Fresh Herb Vinaigrette

BITES & DIPS

Trio Of Dips (V)(N) | 60

Feta Cheese, Beetroot, Greek Yogurt

Octapodi | 75

Grilled Octopus, Boiled Potato, Green Onions, Parsley, Romesco Sauce

Eggpplant Walnut Roll (V)(N) | 60 Garlic, Pomegranate Molasses

Crispy Calamari (G) | 80 Lemon Mint Mayonaise

Soy Beef-Mango Roll (G)(N) | 70

Rice Paper, Bean Sprouts, Carrots, Cucumber, Fresh Herbs, Nam Cham & Peanut Sauce

Prawns Skillet (S)(G) | 80

Grilled Halloumi, Crumbled Feta Cheese, Lobster Tomato Sauce

Beef Bao Bun (G) | 70

Braised Short Ribs, Pickled Carrots & Cucumber, Hoisin Sauce

Classic Edamame | 40 Maldon Salt,

SOUP-RISE

White Gazpacho (N)(G) | 60 Grapes, Almonds, Cucumber

Prawn And Lobster Bisque (G) (S) | 70 Garlic Rouille & Toasted Baguette



Served with a choice of Sweet Potato Fries, French Fries, or Mixed Greens

Club Sandwich (G) | 90

Pan Seared Chicken Breast, Turkey Bacon, Egg, Tomato, Iceberg Lettuce, Mayonaise on Toasted White Bread

Lobster & Prawn Roll (G) | 90

Zesty Aioli Rocket, Semi dried tomatoes spread, Brioche log

Chicken Tikka Pocket (G) | 75

Red Onion, Tomato, Lettuce, Mint Chutney, Lime, Saj Bread

Focaccia Toastie (G) | 85

Cecina Beef Prosciutto, Buffalo Mozzarella, Rocket Salad, Heirloom Tomatoes, 24 Months Reggiano Cheese

Vegan Wrap (V)(G) | 95

Plant Based Meat, Avocado, Lettuce, Honey Mustard Sauce, Tortilla Bread

Pounded Steak Roll (G) | 95

US Beef Strips, White Cheddar, Caramelized Onion, Tarragon Mayo, Mini Crusty Baguette

HOUSE BURGERS

Served with a choice of Sweet Potato Fries, French Fries, or Mixed Greens

Angus Beef Patty (G) | 105

Grilled Onion, Veal Bacon, Tomato, Cheddar Cheese, Burger Sauce in Soft Potato Bun

Thyme & Honey- Mustard Marinated (G) | AED 90 Chicken Breast

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Grilled Onion, Tomato, Cheddar Cheese, Burger Sauce in Soft Potato Bun

WOK - A - HOLIC

Wok Fry Chilli Chicken (G) (N) | 130

Mixed Peppers, Spring Onion, Cashew Nuts, Garlic-Ginger Sesame Soy Sauce, Served with Jasmine Rice

Garlic Prawn Rice Noodles (S)(G) | 130

Bok Choy, Garlic, Green Onion, Egg, Bean Sprout, Lime Sweet Oyster Sauce

Salmon Steak, Soy Glazed (G) | 215

Mushroom, Soya, Kekap Manis, Ginger Sriracha-Chile Sauce, served with Jasmine Rice

Scallion - Ginger Angus Beef Wok (G) | 135

Bokchoy, Shitake Mushroom, Red Onion Served with Jasmine Rice

WE KNEAD FLAT BREAD

Margherita (V)(G) | 80

Tomato Sauce, Mozzarella Fior de Latte, Parmigiano Reggiano, Basil

Contadina (V)(G) | 95

Candied Fresh Tomatoes, Beef Pancetta, Ricotta Cheese, Fresh Basil, Parmesan

Pomodoro (G) | 95

Tomato Sauce, Pepperoni, Spinach, Caramelized Onion, Oven Dried Cherry Tomato

Flat Salmon (G) | 90

Tomato Sauce, Red Onions, Capers, Rocket Leaves, Sour Cream

Vegan (V)(G)|95

Tomato Sauce, Plant Based Meat, Vegan Feta Cheese, Spinach, Candy Tomatoes, Mushroom

MYTHS OF MEAT

Prime Rib Eye | 250g | 270 Sea Bass Fillet | 180g | 215 Salmon Fillet | 180g | 215 Fresh Tuna Fillet | 180g | 215 Corn-Fed Chicken Breast | 180g | 155

SELECTION OF SAUCES

Green Peppercorn Sauce (G) Wild Mushroom Sauce (G) Thyme Jus

A BIT ON THE SIDE | 20

Grilled Mixed Vegetables Lemon-Chili Pepper Spinach (V) Steamed Asparagus (V) Roasted Garlic Mashed Potato (V) Baked Potato, Sour Cream, Bacon Bits Hydroponic Mixed Leaf Salad (V)

CHARCUTERIE

Cheese Selection | 105 Selected Cold Cuts, Mature Cheese, Crackers



SWEETEST THINGS

Spanish Churros (N)(G) | 60 Bunch of freshly fried Crispy Churros Dips and hips with ice cream of your choice

Classic New York Cheesecake (N)(G) | 60 Macerated berries in Tropical Fruit Coulis, Crispy Wafer Biscuit

Tempting Moist Brownie (N)(G) | 60

Slightly Warm Chocolate,

Non Sweet Whipped Cream, Hokey Pokey Ice Cream

Simple Cream Brulee (N)(G) | 60

Raspberry & Yuzu Lemon Creamy Brulee Burnt Demerara Sugar Topping

Hot Chocolate Lava (N)(G) | 60

Vanilla parfait, Pouring Pistachio Chocolate, Cream en Glaze 25-minute preparation time

Sliced Fresh Fruits | 60

Trio Of Ice Cream | 60

(Please ask a member of our team) Changes daily

FOR LITTLE ONE'S

Junior Flatbread (G) | 60

Let your kids choose their own toppings: Veal Bacon, Cherry Tomato, Mushroom

Choose You Pasta | 60

Spaghetti Or Penne Pasta

Choice of Sauce

Roma Tomato (V) Basil Pesto (N) (V) Beef Bolognese, Creamy Mushroom

Sliders (G) | 60

Chargrilled Beef or Chicken Burger Lettuce, Tomato, Cheddar Cheese, Soft Potato Bun

Crispy Bites (G) | 60

Breaded Chicken Breast, French Fries, Tartare Dip



(V) Vegetarian (VE) Vegan (N) Nuts (G) Gluten (D) Dairy (S) Seafood (A) Alcohol (H) Hydroponic. Gluten free items are available on request.

All produce is prepared in an area where allergens are present.

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.