

À LA CARTE
LUNCH & DINNER MENU

SOUPS & SALADS

Classic Chicken Caesar Salad (F, D, G, E)	59
Crispy romaine, bacon, soft-boiled egg and creamy Caesar dressing	
Greek Salad (V, D)	55
Tomato, cucumber, onion, olives, feta topped with oregano and olive oil	
Tomato Soup (V, D, G)	39
Classic roasted tomato soup with fresh basil	
Marjan Seafood Soup (F, D, G)	39
Fresh seafood with herbs and crispy croutons	
House Garden Salad (V)	39
Garden greens, tomatoes, cucumber, radish, mint and za'atar	

MAIN COURSES

Prime Angus Beef Burger (D)	169
Caramelised onion, mustard mayo, gherkins and beef bacon	
Chargrilled Jumbo Prawns (F, D, G)	140
Garlic and basil-marinated prawns with house salad and balsamic dressing	
Herb-Crusted Fillet of Salmon (F, D, G)	115
Creamy potato purée, grilled asparagus and lemon butter sauce	
Fish & Chips (F, D, G)	80
Crispy battered cod fillet with chips, mushy peas and tartar sauce	
Butter Chicken (D, N)	80
Tender boneless chicken in tomato and cream sauce, infused with garam masala, served with steamed rice	
Nasi Goreng (F, D, S, E)	69
Fried rice with shrimp or chicken, prawn crackers and fried egg	

VEGAN

Black Bean & Quinoa Burger (G)	65
Tomato relish, cabbage slaw and French fries	
Grilled Cauliflower Steak (G)	55
Harissa sauce, ras el hanout spices and herbed couscous	
Beyond Burger (G)	79
Tomato relish, caramelised onion and French fries	
Green Goddess Veggie Sandwich (G, N)	55
Pesto coconut yoghurt and seasonal greens on sourdough bread	

DESSERTS

Classic Tiramisu (G, D, E)	45
Savoiardi biscuits soaked in coffee syrup, layered with rich mascarpone cream	
Crème Brûlée (G, D, N, E)	45
Berries Cheesecake (G, D, E)	45
Baked cheesecake with berry coulis and fresh berries	
Saffron Sticky Date Pudding (G, D)	45
Warm Medjool date cake with saffron toffee and vanilla ice cream	

V = Vegetarian | F = Fish/Seafood | D = Dairy | S = Soya | N = Nuts | E = Eggs | G = Gluten

If you have any dietary requirements or food allergies, kindly inform us and we will do our best to accommodate your needs.

Here, our food has a local accent. We favor local produce, our Tomatoes, Cucumbers, Capsicums, Coriander, Parsley, Turnips, Eggplants, Marrows, Labneh & Dates are all locally grown and produced. Our tea and coffee are sustainably sourced. In line with our sustainability commitment, we do not serve endangered fish.

All prices are in AED & are inclusive of 7% Destination Fee, 10% Service Charge & 5% VAT.

BUBBLES	GLASS	BOTTLE
Veuve Clicquot Yellow Label, France Moët & Chandon Impérial, France Kaapse Vonkel Vintage, Cap Classique, Simonsig, South Africa Amore Di Amanti, Prosecco DOC, Italy	45	799 699 599 249
WHITE WINES		
FRANCE Le Grand Chapelain, Chardonnay Bourgogne, Chardonnay Baron de Lestac Blanc, Chardonnay Colombelle, Côtes de Gascogne AUSTRALIA Jacob's Creek, Pinot Grigio Jacob's Creek, Sauvignon Blanc Hardy's Riddle, Sauvignon Blanc SOUTH AFRICA Wild House by Wildeberg, Chenin Blanc The First Lady, Sauvignon Blanc Simonsig, Chenin Blanc Kumala, Chardonnay ARGENTINA / SPAIN Viña Palomeras, Blanco Alamos, ChardonnayCatena, Chardonnay Argento, Pinot Grigio Cune, Rueda	55 50 39 39 39 49 49 45 45 45 40 40 40	265 265 255 200 185 185 185 225 225 200 200 200 190 190 180
RED WINES		
FRANCE Mas La Chevalière, Cabernet Sauvignon Le Grand Chapelain, Cabernet Sauvignon The Original Malbec, IGP Comte Tolosan Rigal Cuvée Spéciale Rouge, Blend AUSTRALIA Jacob's Creek, Merlot Jacob's Creek, Shiraz Cabernet Hardy's The Riddle, Cabernet Sauvignon	55 39 39 39	280 280 275 275 185 185 185

RED WINES	GLASS	BOTTLE
SOUTH AFRICA		
Rupert & Roth Classique, Cabernet Sauvignon	49	225
The First Lady, Cabernet Sauvignon	45	200
DMZ, Grenache Noir	49	200
Nederburg Baronne, Blend	40	190
ARGENTINA / SPAIN		
La Linda, Malbec	45	200
Viña Palomeras, Tempranillo	45	200
Kaiken, Cabernet Sauvignon Reserva	39	180
Mas Petit Tinto, Cabernet Sauvignon	39	185
ROSÉ WINES		
Cuvée Spéciale Rosé, Barton & Guestier, France		229
Le Rosé, Lapostolle, Chile	40	210
Two Oceans Lightkeeper Rosé, South Africa	40	210
Pinot Grigio Rosé, Italy	38	180

BOTTLED BEERS

Heineken	35
Amstel	35
Corona	35

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Hendrick's	40
Tanqueray	38
Bombay Sapphire	35

VODKA

Belvedere	49
Grey Goose	49
Absolut	38

WHISKY

Chivas 12 Years	50
Macallan 12 Years	50
Johnnie Walker Black Label	45

RUM

Bacardi Carta Blanca	38
Captain Morgan Dark	38

TEQUILA

Patrón Silver	45
Jose Cuervo Platino	40

COGNAC

Hennessy V.S.O.P	45
Hennessy V.S	40

SIGNATURE SIPS

Bull Frog	69
Negroni	55
Aperol Spritz	55
Singapore Sling	49
Martini	49
Classic Margarita	45

SHOOTERS

Jägerbomb	45
B-52	42
Kamikaze	40

LIQUEURS

Baileys Irish Cream	45
Jägermeister	42
Limoncello	40

SOFT DRINKS

Red Bull	29
Pepsi, Diet Pepsi, Mirinda and 7UP	20

FRESH JUICES

Orange	29
Watermelon	29
Pineapple	29

VIRGIN REFRESHERS

Detox	35
Carrot, celery, cucumber, beetroot and lemon	
Rose Lemonade	35
Rose water, lemon and sugar	
Tropical Simplicity	35
Mango, banana, pineapple and lemon	
Mint Fresca	30
Mint, lemon and orange	
Red Booster	30
Beetroot, carrot and ginger	
Sangria	30
Grape, cranberry, grenadine, orange and ginger ale	

ESPRESSO & MORE25

Cappuccino
Ristretto
Espresso
Americano
Café Latte
Selection of Herbal Teas