

BREAK THE FAST AT PLUMERIA

Our eggs are prepared with free range organic eggs only (07:00-12:00)

CHOICE OF 2 EGGS (E)(D)
Sunny side up, poached or scrambled garden greens, grilled sour dough

BAKED EGG WITH HALLOUMI (E)(D)
Fried egg sunny side up or well done, garden green, brown toast

CLASSIC AVOCADO ON TOAST (VG)
Hass avocado, sourdough toast, garden greens

WHIPPED EGG WHITES (E)(D)
Tomato, mushroom asparagus omelette, crushed avocado on toast

TOFU BHURJI (V)
Baked beans, mushrooms, quinoa cake

KETO FRIENDLY HALLOUMI BOWL (D)(E)
Sauté spinach & mushroom, halloumi, poached egg, avocado

CLASSIC EGG BENEDICT (E) (D)
Turkey ham, poached eggs, hollandaise sauce on sour dough bread

PORRIDGE (V)
Cinnamon, brown sugar, honey

GRAB AND GO BREAKFAST SANDWICH

SMOKED SALMON CROISSANT (D)
Lemon crushed avocado, ripe tomatoes, dill smoked salmon, herb cream cheese, cress

JAMAICAN JERK TOFU WRAP (V) (D)
Black beans, tomatoes, cilantro leaves, sweet potatoes, sweet peppers, whole wheat tortilla

FETA CHICKEN SANDWICH (S) (E) (D)
Oriental grilled chicken, greek feta, tomatoes, confit peppers, rocca leaves, sunflower seed bread

HEALTHY GRANOLA BREAKFAST POTS

RED BERRY YOGHURT GRANOLA POTS (D) (N)

BLACKBERRY AND PAPAYA (D) (N)

SUPER FOOD BOWLS

ACAI NUTTER (VG) (N) ♦
Acai, almond milk, banana, raw cacao nibs, almond butter, strawberry, blueberry, coconut chips, roasted pistachio and chia seeds

PITAYA BOWL (VG)
Pink dragon fruit, banana, mango, kiwi, blackberry, coconut milk and shaving

GREEN GOODNESS BOWL (N) (D)
Spinach, banana, pineapple, lime juice, mint, coconut water, topped with twice baked granola, seasonal fruit

OAT CHIA KIWI BOWL (VG) (N)
Oat meal and chia seeds in cinnamon almond milk, topped with strawberries, banana, granola, dates and shredded coconut

MUESLI TO GO

Served with a choice of natural yoghurt, low fat yogurt, skim milk, soy milk

COUNTRY CRISP RASPBERRY JORDEN'S (N)

CRUNCHY TROPICAL FRUITS JORDAN'S (N)

CRUNCHY RAISINS AND ALMONDS JORDAN'S (N)

MUESLI FRUIT AND NUT JORDAN'S (N)

HIGH FIBER DORSET (N)
Fruit, nuts and seeds dorset

AED SELECTION OF GREEK YOGHURT POTS

55 CHOICE OF FLAVOR: PLAIN | BLUEBERRY | STRAWBERRY (D) | PEACH | POMEGRANATE (D)

60 PASTRIES

65 BUTTER CROISSANT (D)
CHOCOLATE CROISSANT (D)
ZAATAR CROISSANT (D) (SE)
75 ALMOND CROISSANT (D) (N)
BLUEBERRY BANANA CAKE SLICE

50 EXOTIC SLICE FRUIT PLATTER (VG)
Rock melon, honey melon, watermelon, pineapple, strawberry, dragon fruit

70 FRUITS POTS (VG)
Mixed berries

55

30 SALADS

Healthy crafted salads using the freshest ingredients

45 NUTTY CHICKEN AND DUKKHA SALAD (S) (D) (N) ♦
Herb pulled chicken, roasted carrots, dried cranberry, edamame beans, cherry tomato, celery stick, radish, persian feta, raspberry vinaigrette

35 CRUNCHY THAI CHICKEN GREEN MANGO SALAD
Asian greens, cucumber, sprouts, cabbage, carrots, lemongrass sweet chili dressing

35 VEGAN KALE NIÇOISE SALAD (VG) (SE)
Avocado, lemon garlic roasted chickpeas, marinated grape tomatoes, confit pepper, grilled asparagus, artichoke, radicchio, herb lemon vinaigrette

FIESTA LIME MEXICAN PRAWN SALAD
Cumin roasted corn, black bean salsa, pimento pepper, cilantro, avocado, chipotle vinaigrette

20 FABULOUS FREEKEH BEEF POMEGRANATE SALAD (N)
Kale, mixed greens, freekeh, goat cheese, dried figs, toasted almonds, shredded beetroots, pomegranate seeds, cilantro cumin dressing

35 HARISSA GRILLED CHICKEN SALAD (D)(N) (E)
Parsley butter beans, green beans, grape tomatoes, pomelo fruits, radish, red onions, creamy yoghurt herb dressing

SANDWICH BAR

35 Hand crafted sandwich pressed on the grill

35 CORONATION CHICKEN SANDWICH (D) (N) (E)
Pulled chicken, mango tomato relish, curry mayo, nigella seeds, celery, dried apricot, pepper jack cheese, watercress, multi seed bread

35 GREEN PIRI PIRI BEEF SANDWICH
Beef steak, green piri- piri sauce, rocket leaves, sauteed bell pepper, asparagus, cheddar cheese, tortilla wrap

TURKEY MUFFALETTA SANDWICH
Shaved turkey ham slice, mortadella, fontina cheese, pimento pepper olive spread, asian greens, roasted sweet peppers, rustic bread

25 ZESTY GREEK FETA SANDWICH (V)
Crumbled zesty greek feta, pepperoncini, romaine, red cabbage, tomato, onion, green pepper, cucumber tzatziki, whole-wheat ciabatta

25 HI PROTEIN- FIBER SANDWICH
Chermoula roast salmon, cream cheese, thin cucumber slice, crushed lemon avocado, pickled onions, fresh chives, dill leaves, rye bread

25 VEGAN ROMESCO GRILLED ARTICHOKE SANDWICH (VG)
Edamame beans, semi-dried tomato, confit peppers, basil leaves, balsamic onion and on herb focaccia

AED BUILD YOUR OWN MEAL AED

20 CHOOSE YOUR MEAT AND SEAFOOD

Weight shown is the item raw weight

15 125GR GRILLED CHICKEN BREAST 35
15 100GR GARLIC PRAWN 45
15 190GR SALMON STEAK 65
15 100GR TUNA SAKU STEAK 45
55 120GR LAMB KOFTA KEBAB 50

ADD ON

40 50GR STEAMED BROCCOLI 15
50GR STEAMED GREEN BEANS 15
50GR STEAMED EDAMAME BEANS 20
50GR BAKED SWEET POTATO 20
50 50GR BAKED BEETROOT 15
50 HALF AVOCADO (65 G) 25
50 TWO EGGS 30

PREPARED TO ORDER FROM NOMAD KITCHEN

50 CITRUS BAKED SALMON 125
Fennel puree, niçoise vegetables, caper olives salsa
55 ROSEMARY CHICKEN (N) 90
Quinoa cake, romesco, avocado tartar, petite greens
50 PLUMERIA CHEESEBURGER 85
Beef patty, cheddar cheese, tomato relish, multi cereal bun
50 SMASHED AVOCADO CHICKEN BURGER 75
Grilled chicken breast, smashed avocado, tomato relish, multi cereal bun
CHICKEN PROTEIN WRAP 70
Oriental spiced chicken, avocado, tomato, lettuce

PLUMERIA SUB 70
Chicken breast, turkey ham, egg, mustard mayonnaise, lettuce, tomato, malted grain bread

50 TERIYAKI SALMON WRAP 75
Pickle ginger, chukka wakame, crushed avocado, lettuce, wholewheat tortilla

LAMB KOFTA WRAP 75
Mutable, sumac onions, arabic pickle, wholewheat tortilla

QUINOA CAKE (V) 70
Romesco, avocado tartare, herb salad

SMALL PLATES & BOWLS

30 Creamed spinach
30 Mashed potato
30 Garden salad
30 Quinoa tabouleh
30 Vegan niçoise
30 Tomatoes sumac onions
30 Asian coleslaw