



**AL FAYROOZ**  
LOUNGE

## WELLNESS

AED

<b>Gazpacho</b> (GF,SF) King Crab, Avocado, Cherry Tomato, Peppers, Cucumber	55
<b>Quinoa Poke Bowl</b> (S,SE,R) Raw Salmon, Organic Quinoa and Brown Rice, Avocado, Edamame, Daikon, Carrot, Sesame Seeds	110
<b>Crunchy Kale Salad</b> (D,N,V) Apple, Pear, Walnuts, Avocado, Mustard Dressing, Parmesan Cheese	70
<b>Refuel Salad</b> (GF,N,VG) Pomegranate Seeds, Blueberries, Grape, Broccoli, Baby Gem, Spinach, Red Cabbage, Homemade Granola, Bell Pepper Vinaigrette	85
<b>Lentil Salad</b> (GF,N,VG) Black Bean and Lentil, Pickled Vegetables, Hazelnut, Apple Cider Vinaigrette	70
<b>Grilled Line Seabass</b> (CS,GF,LS) Asparagus, Tofu Mousseline, Pickled Garden Vegetables	190
<b>Al Fayrooz Bowl</b> (VG) Buckwheat, Quinoa, Kale, Spinach, Green Asparagus, Red Cabbage, Sweet Potato Vinaigrette	95
<b>GOURMET ADD ON</b>	
Honey and Thyme Glazed Chicken Thigh	40
Grilled Chicken	40
Marinated Prawns	45
Honey and Thyme Glazed Atlantic Salmon	60

## TO START

<b>Confit Salmon</b> (D,GF) Togarashi Sauce, Smoked Buckwheat, Chili Oil, Fresh Herbs	100
<b>Poke Bowl</b> (S,SE,R) Raw Salmon, Sushi Rice, Avocado, Edamame, Daikon, Carrot, Sesame Seeds	110
<b>Burrata</b> (D,V) Marinated Cherry Tomato, Grapes, Pomegranate, Basil, Rocket Leaves	110
<b>Greek Salad</b> (D,GF,V) Cucumber, Candy Tomato, Feta Cheese, Kalamata Olives	70
<b>Caesar Salad</b> (CF,D,E) Romaine Lettuce, Sourdough Croutons, Parmesan, Veal Bacon	80
<b>Add Grilled Chicken</b>	40
<b>Add Marinated Prawns</b>	45
<b>Cold Mezzeh</b> (D,GF,N,SE) Hummus, Moutabal, Babaganoush, Fattoush, Tabbouleh, Vine Leaves	100
<b>Hot Mezzeh</b> (D,N) Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh, Garlic Sauce	90
<b>Lentil Soup</b> (D,V) Crispy Pita, Lemon Wedge	55

## SANDWICHES

AED

<b>Truffle Croque Monsieur</b> (D) Veal Ham, Comté Cheese 36-month Cure	125
<b>Al Fayrooz Club Sandwich</b> (D,E) Chicken, Fried Egg, Veal Bacon, Campaillou Bread, Emmental	95
<b>Beef Pastrami and Emmental</b> (D,E) NY Style Sandwich, Mustard Aioli, Gherkin, Pretzel Bread	90
<b>Angus Beef Burger</b> (D,E) Potato Bun, Caramelised Onions, Cheddar Cheese, Veal Bacon	110
<b>Chicken Taouk Sandwich</b> (D,E) Grilled Chicken, Cabbage Slaw, Pickled Cucumber, Lebanese Bread, Garlic Sauce	95

## THE CLASSICS

<b>Chicken Cordon Bleu</b> (D,E) Comté Cheese, Veal Ham and Jus, Truffle Potato	140
<b>Angus Beef Tenderloin</b> (D,E) Creamy Polenta, Bearnaise Sauce	240
<b>Seared Salmon</b> (CS,D,GF) Asparagus, Caviar Butter Sauce	195
<b>Lamb Chops</b> (D) Australian Lamb, Bell Pepper and Tomato Confit, Jus	190
<b>Truffle Rigatoni</b> (D,E,N,SF) Parmesan Cream, Beef Jus	180
<b>Fettuccine Bolognese</b> (D,E) Beef Tomato Ragout, Parmesan Cheese	100
<b>Penne Arrabiata</b> (D,E,V) Cherry Tomato, Chilli Flakes	95
<b>Cauliflower</b> (N,V) Barley, Parmesan, Cauliflower, Hazelnuts, Chili	115

## SIDE DISHES

50

<b>Broccolini</b> (GF,VG)	
<b>Heirloom Vegetables</b> (GF,VG,V)	
<b>French Fries</b>	
<b>Mashed Potato</b> (D)	

## AFTERNOON TEA

Daily from 2pm - 5pm

AED 190 Per person - Afternoon Tea  
AED 245 Including a Pink Gin & Tonic or a Tea Infused Cocktail  
AED 310 Per person including 1 glass of Champagne

(N) Nuts (SE) Sesame (GF) Gluten Free (SF) Shellfish (D) Dairy (E) Egg (S) Soy (VG) Vegan (V) Vegetarian (A) Alcohol (R) Raw Food (LS) Locally Sourced (CF) Contains Fish (CS) Certified Sustainable

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax