



BREAKFAST MENU

8.30 AM - 11.30 AM

Our Master Bakery Chef Selection
Ask our server for the selection available

Baker's Basket ^{(N)(D)} Freshly Baked Croissants, Danish, Muffins	50
Granola Verrine ^{(N)(D)} Fruit Compote, Low Fat Yoghurt, Raw Cocoa	50
Chia Seed Pudding ^(N) Blackberries Compote, Coconut, Hazelnut, Local Honey	50
Açaí Bowl ^(N) Banana, Coco Powder, Manuka Honey, Granola	90
Homemade Granola ^{(N)(SE)} Coconut Powder, Banana, Milk Of Choice	60
Swiss Muesli ^(N) Rolled Oats, Grated Green Apple, Raisins, Yoghurt	60
Crushed Avocado Toast ^{(N)(D)(G)} Labneh, Almond, Cherry Tomato, Cilantro	60
Add On:	
Organic Egg	20
Smoked Salmon	35
Grilled Chicken	35

(N) Nuts (SE) Sesame (GF) Gluten Free (SF) Shellfish (D) Dairy (E) Egg (S) Soy (VG) Vegan (A) Alcohol (R) Raw Food
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 U.A.E Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax



SIGNATURES

Eggs Benedict ^{(D)(G)(E)} Turkey Ham or Smoked Salmon, Poached Eggs, Hollandaise Sauce	80
Two Fresh Farm Eggs Cooked Any Style ^(E) Veal Bacon, Chicken Sausage, Grilled Tomato, Hash Brown, Sautéed Mushrooms	80
Black Truffle Scrambled Eggs ^{(E)(D)} Sourdough	120
Add On Caviar Kristal 5G	60
Shakshuka ^{(E)(G)} Poached Eggs, Bell Pepper Tomato Sauce, Coriander, Arabic Bread	80
Buttermilk Pancakes ^{(E)(D)(G)} Canadian Maple Syrup, Nutella, Berries	70

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A LA CARTE

11.30 AM - 10.00 PM

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TO START

Prawns “Belle Vue” Style ^(D) Dill, Horseradish Tomato, Fennel Vinegar	120
Poke Bowl ^{(GF)(SE)(R)} Raw Salmon, Sushi Rice, Avocado, Edamame, Daikon, Carrot, Sesame Seeds	110
Burrata ^{(V)(D)} Marinated Cherry Tomato, Grapes, Pomegranate, Basil, Rocket Leaves	110
Crunchy Kale Salad ^{(V)(D)(N)} Apple, Pear, Walnuts, Avocado, Mustard Dressing	70
Add Grilled Chicken	40
Add Marinated Prawns	45
Greek Salad ^{(GF)(V)(D)} Cucumber, Candy Tomato, Feta Cheese, Kalamata Olives	70
Cauliflower Salad ^{(VE)(N)(VG)} Pomegranate Seed, Lime Hazelnuts, White Balsamic Dressing	70
Caesar Salad ^{(V)(D)(G)(E)(SF)} Romain Lettuce, Sourdough Croutons, Parmesan	80
Add Grilled Chicken	40
Add Marinated Prawns	45
Cold Mezzeh ^{(N)(V)(GF)(D)} Hummus, Mutable, Babaganoush, Fattoush, Tabbouleh, Vine Leaves	100
Hot Mezzeh ^{(N)(D)} Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh	90

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SOUP

Lentil Soup ^{(V)(D)} Crispy Pita, Lemon Wedge	50
Gazpacho ^{(GF)(SF)} King Crab, Avocado, Cherry Vine Tomato, Peppers, Cucumber	50

SANDWICHES

Truffle Croque Monsieur ^(D) Veal Ham, Comté Cheese 36-month Cure	125
Al Fayrooz Club Sandwich ^(D) Chicken, Fried Egg, Veal Bacon, Campaillou Bread, Emmental	95
Beef Pastrami & Emmental ^(D) NY Style Sandwich, Mustard Aioli, Gherkin, Pretzel Bread	90
Angus Beef Burger ^{(D)(G)} Potato Bun, Caramelised Onions, Cheddar Cheese, Veal Bacon	100
Chicken Taouk Sandwich ^{(D)(G)} Grilled Chicken, Cabbage Slaw, Cucumber Pickle, Lebanese Bread, Garlic Sauce	95



THE CLASSICS

Chicken Cordon Bleu ^{(D)(E)(G)} Comté Cheese, Veal Ham & Jus, Truffle Potato	140
Angus Beef Tenderloin ^(D) Creamy Polenta, Bearnaise Sauce	230
Line Seabass ^(GF) Mild Cucumber Jalapeño	210
Add on Caviar Kristal 5G	60
Seared Salmon ^{(GF)(D)} Asparagus, Caviar Butter Sauce	195
Lamb Chops ^(D) Fresh Herb Gnocchi, Lemon Confit, Jus	190
Truffle Rigatoni ^{(V)(D)(G)} Parmesan Cream, Fresh Black Truffle	180
Spaghetti Bolognese ^{(D)(G)} Beef Tomato Ragout, Parmesan Cheese	100
Penne Arrabiata ^{(V)(D)(G)} Cherry Tomato, Chilli Flakes, Parmesan Cream	95
+ Grilled Chicken	40
+ Marinated Prawns	45

SIDE DISHES

Broccolini ^(GF)	50
Heirloom Vegetables ^{(GF)(VG)(V)}	50
Skin on Fries	50
Mashed Potato ^{(GF)(D)}	50

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