

COFFEE

Choice of Full Fat, Low Fat, Soya, Oat, Almond,
Coconut or Lactose Free Milk

	AED
Espresso Macchiato Americano	40
Cappuccino Caffè Latte	45
Double Espresso	45
Turkish Coffee	45
Vanilla Macchiato	50
Hot Chocolate	50
Caramel Latte Hazelnut Latte	50
Spanish Latte	50
Coconut Matcha Latte	60

Café Gourmand	80
Coffee or Tea of Your Choice and a Daily Dessert	

TEA SELECTIONS

	AED
Green Tea	50
Sencha, Oriental Sencha, Jasmine Tea, Moroccan Tea	
Black Tea	50
English Breakfast, Darjeeling B.O.P, Earl Grey	
White Tea	50
Silver Needle	
Iced Tea	50
Classic Lemon or Peach Ice Tea	
Oolong Tea	50
Fujian Oolong, Ginsen Oolong, Milk Oolong	

WATER

	AED	
Still	Small	Large
Al Ain Water	15	30
Acqua Panna	30	40
Sparkling	Small	Large
Al Ain Water	15	30
San Pellegrino	30	40

SOFT DRINKS

	AED
Coca-Cola Diet Coca-Cola Coca-Cola Zero	30
Sprite Sprite Light Fanta Tonic Water	
Soda Water Ginger Ale	

DECADENT DESSERTS

BY

MARGAUX

Led by renowned Executive Pastry Chef Alexandre Dufeu, each creation is a testament to passion and dedication, crafting delicate masterpieces that delight the senses.

DAILY TREATS

From homemade cookies to freshly baked cakes, every bite is an indulgence and every moment is a celebration.

Prices start from AED 19

AFTERNOON TEA

Daily from 14:30 - 18:00

AED 200 per person - Afternoon Tea
AED 300 per person including 1 glass of Champagne

SWEET SELECTIONS

Savour a delightful array of intricate cakes, meticulously crafted to charm every palate on display for your convenience.

Prices start from AED 50

Ⓢ SIGNATURE | V - VEGETARIAN | N - NUTS | GF - GLUTEN FREE | SE - SESAME | SF - SEAFOOD | D - DAIRY | E - EGG | S - SOY
VG - VEGAN | R - RAW FOOD/CRUDE | LF - LACTOSE FREE | LS - LOCALLY SOURCED | CS - CERTIFIED SUSTAINABLE

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% Service Charge and Value Added Tax. 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.

BREAKFAST

Daily | 8am - 11am

Homemade Granola (N, D, SE) Yogurt, Berries, Honey	AED 50
Pastry Basket (D, N, E) Freshly Baked Croissant, Danish, Muffin	50
Avocado Toast (D, N, V) Artisan Sourdough, Hass Avocado, Garden Herbs Extra Poached Eggs (E)	80 15
Two Eggs Cooked Your Way (E) Served with Chicken Sausage, Grilled Tomato, Hash Brown Potato, Mushrooms	80

SOUPS

Tomato Salmorejo (D, V, N, LS, CS) Basil Leaves, Confit Tomatoes, Burrata, Bread Croutons	AED 75
Chicken Soup (LF, LS, CS) Vegetables, Noodles	60
Traditional Arabic Lentil Soup (D, V) Lemon Wedge, Ricotta	60

SALADS & STARTERS

Selection of Mezze (D, N, SE) Hummus, Moutabel, Muhammara, Tabbouleh, Arabic Olives, Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh, Tahini Sauce	AED 155
Crunchy Kale Salad (D, GF, N, V, LS, CS) Apple, Pear, Walnuts, Manchego Cheese, Roots Vegetable, Mustard Dressing	85
Niçoise Salad (E, GF, R, SF) Baby Gem Lettuce, Cherry Tomatoes, Quail Eggs, Green Beans, Tuna, Lemon Dressing	95
Caesar Salad (D, E) Hearts of Romaine, Parmesan Cheese, Anchovies, Breadcrumbs, Caesar Dressing Grilled Chicken (LS, CS) Lemon Prawns (SF, LS, CS)	85 30 60
Cobb Salad (D, E) Baby Gem, Avocado, Tomatoes, Chicken, Quail Egg, Sweet Corn, Blue Cheese, Veal Bacon, Honey Dressing	85

PASTA

Gluten Free Pasta Available Upon Request

Mezze Rigatoni Arrabiata (D, E, G)	AED 90
Tagliatelle Bolognese (D, E, G)	110
Tagliolini Truffle (D, E, G)	180

SANDWICHES & TOASTS

All Served with Green Salad and French Fries

Avocado Toast (D, N, V) Artisan Sourdough, Hass Avocado, Garden Herbs	AED 95
Chicken Wrap (D, E) Avocado, Pickled Beetroot, Coleslaw, Hummus	95
Beef Pastrami (D, E) NY Style Sandwich, Mustard Aioli, Gherkin, Pretzel Bread	95
Al Samar Club Sandwich (D, E, SF) Grilled Chicken, Egg, Veal Bacon, Tomato, Lettuce, Mayonnaise	100
Salmon Club Sandwich (D, E, SF) Smoked Salmon, Cucumber, Lettuce, Sour Cream	130
Wagyu Beef Burger (D, E) Homemade Brioche Bun, Caramelised Onions, Pickles, Cheddar Cheese, Lettuce, Tomato	130
Lobster Roll (D, E, SF) Brioche Bread, Spicy Mayonnaise, Lemon Juice, Coriander	155

MAIN COURSES

Seabass and Caviar (D, GF, SF) Spinach, Artichoke, Caviar	AED 195
Corn-fed Baby Chicken (D, GF, LS, CS) Celery Purée, Crispy Potato, Seasonal Vegetable	140
Angus Beef Tenderloin (D, E) Confit Shallot, Potato Croquette, Pepper Sauce, Mesclun Leaves	240
Stuffed Garden Vegetables (D, N, V) Tomato, Baby Capsicum, Zucchini, Parmesan Cream, Piperade Sauce	130

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