



# AL FAYROOZ

LOUNGE

## WELLNESS

AED

<b>Gazpacho</b> (GF, SF) King Crab, Avocado, Cherry Tomato, Bell Peppers, Cucumber	60
<b>Quinoa or Rice Poke Bowl</b> (S, SE, R, CF) Raw Salmon, Avocado, Edamame, Daikon, Carrot, Sesame Seeds, Japanese Mayonnaise, Sweet Chili Sauce	120
<b>Crunchy Kale Salad</b> (D, N, V, GF) Apple, Pear, Walnuts, Avocado, Mustard Dressing, Parmesan Cheese	85
<b>Refuel Salad</b> (N, V) Pomegranate Seeds, Blueberries, Grape, Broccoli, Baby Gem, Spinach, Red Cabbage, Homemade Granola, Bell Pepper Vinaigrette	85
<b>Lentil Salad</b> (GF, N, VG) Black Eye Bean and Lentil, Pickled Vegetables, Hazelnut, Apple Cider Vinaigrette	85
<b>Grilled Line Seabass</b> (CS, GF, LS) Asparagus, Tofu Mousseline, Pickled Garden Vegetables	190
<b>Superfood Salad</b> (GF, E, D) Grilled Chicken, Hard Boiled Egg, Avocado, Mixed Quinoa, Kale, Kidney Beans, Sweet Potato Dressing	120
<b>GOURMET ADD ON</b>	
Grilled Chicken Breast (D)	40
Marinated Prawns (D)	50
Grilled Salmon (D, CF)	60
Fresh Truffle 3g	75
Grilled Half Lobster (D, SF)	160

## TO START

<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, Bell Pepper	70
<b>Caesar Salad</b> (CF, D, E) Romaine Lettuce, Sourdough Croutons, Parmesan, Veal Bacon, Anchovies	80
<b>Add Grilled Chicken</b>	40
<b>Add Marinated Prawns</b>	50
<b>Cold Mezzeh</b> (D, 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, GF) Crispy Pita, Lemon Wedge	60

## SANDWICHES

AED

<b>Truffle Croque Monsieur</b> (CF, D, E) Veal Ham, Comté Cheese 36-month Cure	125
<b>Al Fayrooz Club Sandwich</b> (D, E) Chicken, Fried Egg, Veal Bacon, Campaillou Bread, Emmental, Tartar Sauce	95
<b>Beef Pastrami and Emmental</b> (D, E) NY Style Sandwich, Mustard Aioli, Gherkin, Pretzel Bread	95
<b>Angus Beef Burger</b> (D, E) Potato Bun, Caramelised Onions, Cheddar Cheese, Veal Bacon, Tartar Sauce	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> (CF, D, E) Comté Cheese, Veal Ham and Jus, Truffle Potato	140
<b>Angus Beef Tenderloin</b> (D, E) Creamy Polenta, Kalamata Olives, Bearnaise Sauce	240
<b>Seared Salmon</b> (CS, D, GF) Asparagus, Caviar Butter Sauce	195
<b>Lamb Chops</b> (D, N) Australian Lamb, Bell Pepper and Tomato Confit, Pistachio, Jus	195
<b>Truffle Rigatoni</b> (CF, D, E) Parmesan Cream, Fresh Truffle, Beef Jus	185
<b>Fettuccine Bolognese</b> (D, E) Beef Ragout, Parmesan Cheese	100
<b>Penne Arrabiata</b> (D, E, V) Cherry Tomato, Chilli Flakes	95
<b>Mushroom Risotto</b> (D, GF, V, LS) Locally Sourced Mushrooms, Arborio Rice, Mushroom Jus	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 175 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