



AL FAYROOZ
LOUNGE

WELLNESS

AED

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

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| Burrata (D, V) Marinated Cherry Tomato, Grapes, Pomegranate, Basil, Rocket Leaves | 110 |
| Greek Salad (D, GF, V) Cucumber, Candy Tomato, Feta Cheese, Kalamata Olives, Bell Pepper | 70 |
| Caesar Salad (CF, D, E) Romaine Lettuce, Sourdough Croutons, Parmesan, Veal Bacon, Anchovies | 80 |
| Add Grilled Chicken | 40 |
| Add Marinated Prawns | 50 |
| Cold Mezzeh (D, N, SE) Hummus, Moutabal, Babaganoush, Fattoush, Tabbouleh, Vine Leaves | 100 |
| Hot Mezzeh (D, N) Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh, Garlic Sauce | 90 |
| Lentil Soup (D, V, GF) Crispy Pita, Lemon Wedge | 60 |

SANDWICHES

AED

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

THE CLASSICS

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| Chicken Cordon Bleu (CF, D, E) Comté Cheese, Veal Ham and Jus, Truffle Potato | 140 |
| Angus Beef Tenderloin (D, E) Creamy Polenta, Kalamata Olives, Bearnaise Sauce | 240 |
| Seared Salmon (CS, D, GF) Asparagus, Caviar Butter Sauce | 195 |
| Lamb Chops (D, N) Australian Lamb, Bell Pepper and Tomato Confit, Pistachio, Jus | 195 |
| Truffle Rigatoni (CF, D, E) Parmesan Cream, Fresh Truffle, Beef Jus | 185 |

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| Fettuccine Bolognese (D, E) Beef Ragout, Parmesan Cheese | 100 |
| Penne Arrabiata (D, E, V) Cherry Tomato, Chilli Flakes | 95 |
| Mushroom Risotto (D, GF, V, LS) Locally Sourced Mushrooms, Arborio Rice, Mushroom Jus | 115 |

SIDE DISHES

50

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| Broccolini (GF, VG) |
| Heirloom Vegetables (GF, VG, V) |
| French Fries |
| Mashed Potato (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