



باب اليم
Bab Al Yam

BEVERAGES SERVED AT YOUR TABLE

Choice of Hot Drink

Coffee (CS)
Teas
Herbal Infusions (LS)
Hot Chocolate

Freshly Squeezed Juices

Orange, Pineapple, Grapefruit, Carrot, Green Apple,
Mango, Watermelon, Green Detox

À LA MINUTE

Oatmeal Porridge (D, V)

Choice of Milk or Water

Two Eggs - Fried, Boiled or Poached (E)

Three Eggs Omelet (D, E, GF)

Choice of Mushrooms, Peppers, Cheese, Onions
Tomatoes, Turkey Ham or Spinach

Scrambled Eggs (D, E, GF)

Choice of Mushrooms, Peppers, Cheese,
Tomatoes, Turkey Ham

Eggs Benedict (D, E)

Choice of Smoked Salmon or Turkey Ham

Avocado Toast (D, N, V)

Sourdough Toast, Sliced Avocado, Green Pesto,
Guacamole and Granola

Side Dishes

Baked Beans, Hash Browns, Sausage (Chicken or Beef),
Bacon (Veal or Turkey), Sautéed Spinach, Grilled
Vegetables

Caramelized French Toast (D, E)

Berries

Crêpes (D, E)

Powdered Sugar, Berries, Choice of Maple
Syrup or Nutella

Pancakes (D, E)

Powdered Sugar, Berries, Choice of Maple
Syrup or Nutella

Waffles (D, E)

Whipped Cream, Salted Caramel Sauce and Nutella

Crêpes Cake (D, E, N)

Fluffy Layered Crêpes with Nutella

BREAKFAST SPECIALITIES

Avocado Feuilleté (D, SD)

Crispy Croissant Dough, Guacamole, Avocado Slices,
Cream Cheese, Yuzu Caviar

Heirloom Tomato Feuilleté (D, N, SD)

Crispy Croissant Dough, Heirloom Tomato, Basil Pesto,
Cream Cheese

Salmon Feuilleté (D, R, SD)

Crispy Croissant Dough, Smoked Salmon, Salmon Roe,
Cream Cheese, Lemon, Dill

Toasted Bresaola Waffle (D)

Beef Bresaola and Comté Cheese Toasted in a
Croissant Dough

Shakshouka (E, N, D)

Choice of Vegetarian or Minced Beef
2 Eggs Baked in Tomato Sauce with Bell Peppers and
Onions. Topped with Feta Cheese and Pine Nuts

Manakish (D, SE)

Arabic Bread Stuffed with Camel Cheese and Za'atar

Vegan Menu Is Available Upon Request

ROYAL TREATMENT

Royal Eggs Benedict (D, E)

Choice of Caviar or Truffle

AED 160

Truffle Feuilleté (D, SD)

Crispy Croissant Dough, Comté Cheese,
Veal Ham, Pickles, Black Truffle

AED 160

Egg Truffle Toast (D, E, SD)

Brioche, Scrambled Eggs, Truffle Béchamel,
Comté Cheese, Black Truffle

AED 160

Lobster Vol-Au-Vent (D, E, SD, SF)

Puff Pastry, Lobster, Sautéed Spinach,
Poached Eggs, Hollandaise Sauce

AED 160

Champagne by the glass

NV Louis Roederer Brut Premier (A)
Reims, France

AED 195

2016 Louis Roederer Brut Rosé (A)
Reims, France

AED 245

Champagne Selection Is Available Upon Request

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

(CS) Certified Sustainable, (LS) Locally Sourced, (SD) Signature Dish, (LF) Lactose Free, (GF) Gluten Free (V) Vegetarian, (VG) Vegan, (A), Alcohol, (D) Dairy,
(N) Nuts, (SE) Sesame, (SF) Shellfish, (E) Egg, (S) Soy, (R) Raw Food, (P) Pork

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