

SALADS

Wellness bowl (VE/V/N) Mixed quinoa, kale, carrots, cucumber, pickled shallots, tofu, flax seeds, cashewnut dressing	65
Miso glazed salmon salad (S/G/D) Local baby potatoes, green beans, sustainably sourced salmon chunks, baby spinach, snow peas, kale, pickled carrots	75
Wedge salad (V/D/N) Iceberg lettuce, caramelized walnuts, chives, onions, blue cheese dressing	65
Vegan caesar salad (VE/V/G) Crisp hearts of baby gem lettuce, vegan caesar dressing, vegan parmesan crisps, herbed croutons	60
Add on - Crispy tofu 15 Grilled chicken 20 Grilled prawns 25	

CRUDO

Nigiri platter (SE/S/SH) Salmon, tuna, hamachi, ebi	105
Sashimi platter (S/SH) Salmon, tuna, hamachi, ebi	105
Crispy maki (D/G/S/SE/SH) Salmon, tuna, crab, avocado, asparagus, spicy mayo	80
Torched salmon sushi (D/G/SE/S/SH) Salmon, tempura prawns, avocado, spicy mayo, teriyaki sauce	75
Chefs signature sushi platter (D/G/S/SE/SH) Assorted selection of sashimi, maki, nigiri	155
Beef tartare (D/G/S) Hand-chopped raw beef, cured egg, mustard, cornichons, anchovies, toasted sour dough	85

(V) Vegetarians (N) Nuts (S) Shellfish (G) Gluten (D) Dairy (SE) Sesame (S) Seafood (VE) Vegan
For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask the server. All prices are in Dirhams and includes 7% municipality fees, 10% service charge and 5% VAT



HOT NIBBLES

Mushroom and truffle arancini (V/D/G) Mushroom risotto balls, parmesan cheese, fresh truffle	65
Deep Fried Baby Calamari (D/G/SE/S) Crispy deep fried calamari, sriracha mayo	65
Korean chicken wings (D/G/SE) Crisp fried chicken wings, homemade korean bbq sauce	65
Beef burger (D/G) Angus beef, burger relish, beef bacon jam, local tomato, lollo bianco, montgomery cheddar cheese	80
Chicken burger (NV/D/G) Sriracha mayo, local tomato, lollo bianco, avocado, blue cheese	80
Vegan burger (VE/V/D/G) Homemade vegetable patty, local tomatoes, lollo bianco, vegan cheddar	75

FLAT BREADS

Made in UAE burrata (V/D/G) Semi dried cherry tomatoes, rocket leaves, basil pesto	85
Truffle and mushroom (V/D/G) Sautéed mushrooms, provolone cheese, fresh truffle	85
Harissa chicken (D/G) Confit chicken breast, harissa rose, local tomatoes, mozzarella, greek yogurt, coriander	85
Alsace tart flambe (D/G) Smoked beef pancetta, crème fraiche, gruyere cheese, shallots	90

MAINS

Risotto (V/D) Roasted pumpkin, parmesan, parsley oil	85
Grilled beef rib eye (D) Chunky chips, choice of sauce (black pepper/ mushroom/blue cheese)	250
Fish & chips (D/G/S) Battered cod, chunky chips, garden peas salad, tartare sauce	110
Chicken tikka masala (D/G/N) Simmered in a creamy tomato-based sauce served with butter naan	95
Braised short rib (D/G) Truffle mash potatoes, red onion gravy, fresh truffle	165
Grilled salmon pave (G/S) Sustainably sourced salmon, local baby potatoes, sautéed greens, caramelized lemon	125

SIDES 40 each

Truffles (V)	
French fries (V/G)	
Chunky chips (V/G)	
Broccoli with garlic and chili (V)	
Truffle mac n cheese (V/D)	
Mixed leaves salad (V)	
Crispy local baby potatoes (V/G)	

DESSERT

Vegan mango passion chocolate cake (VE,V) Vegan 64% dark chocolate, mango passion jelly, mango passion coulis	50
Sticky toffee pudding (G, D) Warm date toffee pudding, sticky toffee sauce, tahitian vanilla bean ice cream	50
Pistachio milk cake (G, D, N) Moist pistachio milk cake, pistachio sauce, streusel	60

BEER

DRAUGHT BEER	HALF	PINT
Heineken	32	49
Amstel	32	49
Carlsberg	32	49
Budweiser	32	49
Stella	32	49
Tiger	32	49
Brewdog	32	59
Guinness	34	59
Birra	34	59
Peroni	32	59
Hoegaarden	34	59
Hazy Jane		55

BOTTLED BEER	
Corona (330ml)	49
Stella (330ml)	48
Tiger (330ml)	49
Budweiser (330ml)	48
Heineken (330ml)	48
Peroni (330ml)	48
Asahi (330ml)	49
Amstel (330ml)	48
Magners Original (568ml)	55

GIN

Bombay Sapphire	SGL	DBL
	47	74
Hendricks	68	105
Tanqueray	68	105

VODKA

Stolichnaya	SGL	DBL
Absolut Blue	50	74
Belvedere	55	90
Grey Goose	68	105
Ciroc	68	105

RUM

Bacardi Superior	SGL	DBL
	47	74
Bacardi Black	53	79
Captain Morgan Spiced	47	74
Captain Morgan Black	47	74
Mount Gay Black Barrel	58	89

WHISKEY

Johnnie Walker Red	SGL	DBL
	47	74
Johnnie Walker Gold	68	105
Johnnie Walker Black	84	126
Jameson	68	105
J&B Rare	58	89
Chivas 12	68	105
Chivas 18	121	184
Jack Daniels	68	105
Gentlemen Jack	74	110
Bulleit Bourbon	53	79
Maker's Mark	68	105
Macallan 12	84	126
Macallan 15	126	200
Macallan 18	205	310
Glenfiddich 12	74	110
Glenfiddich 15	84	126
Glenfiddich 18	105	158
Glenmorangie Original	58	89

TEQUILA

Patron Silver	SGL	DBL
	68	105
Patron XO Café	68	105
Patron Reposado	79	121
Patron Anejo	84	126
Jose Cuervo Silver	58	95

COCKTAILS

Hat-Trick	68
Rum, Dragon Fruit, Passion Fruit, Lime, Mint Leaves, Soda	
Lightweight	63
Gin, Aperol, Honey, Thyme, Soda	
Mexican Wave	84
Tequila, Bottle of Corona, Cointreau, Peach, Lime	
Caesar's Libation	63
Vodka, Caesar's Mix, Olives, Celery	
Maple Smash	68
Whisky, Maple Syrup, Angostura, Orange Wheel	

CRAFTED ZERO ALCOHOL COCKTAILS

Moscow Mule	39
Ginger Beer, Fresh Lemon Juice	
Trophy Room Mojito	39
Mint Leaves, Lime, Dragon Fruit, Peach & Passion Fruit Puree, Soda	
Tom Collins	48
Lyre's London Dry Gin, Fresh Lemon, Simple Syrup, Club Soda	
Amaretto Sour	48
Lyre's Amaretti, Fresh Juice Lemon, Simple Syrup	

ZERO ALCOHOL

Beer 45

Heineken 0.0 Bottle

Sparkling Wine 75

Lyre's Classico Can

Hot Beverages

Sustainably sourced

Americano	29
Cappuccino	32
Cafe Latte	32
Single Espresso	24
Double Espresso	27
Macchiato	25
Turkish Coffee	32
Flavoured Coffee	35
Hot Chocolate	29

Premium Teas

Sustainably sourced

English Breakfast	28
Earl Grey	28
Green Sencha	28
Chamomile	28
Peppermint	28

Cold Beverage

Acqua Panna Small	25
Acqua Panna Large	35
San Pellegrino Small	25
San Pellegrino Large	35

Energy Drink

Red Bull	42
Red Bull Sugar Free	42
Red Bull Watermelon	42

Fresh Juices

29

Soft Drinks

29

Fresh Smoothies

35

Iced Tea | Coffee

35

WINE

White Wine	SML	LRG	BTL
Sauvignon Blanc, Vistana, Chile	42	68	205
Chardonnay Semillion, Hardys, Aus	53	84	263
Pinot Grigio, Delle Venezia, Italy	62	100	310
Gavi, La Luciana, Araldica, Italy			394
Sauvignon Blanc, Matua Valley, NZ			446

Red Wine	SML	LRG	BTL
Merlot, Vistana, Chile	42	68	205
Cabernet Sauvignon, Montes, Chile	68	110	341
Chianti DOCG, Ruffino, Italy			394
Pinot Noir, Matua Valley, NZ			446
Malbec, Enrique Foster, Argentina			499

Rose Wine	SML	LRG	BTL
Oh! By Omerade, IGP	58	95	289

Bubbly	GLS	BTL
Conte Fosco, Cuvee Brut	73	368
Spumante Zonin, Brut, Rose		415

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