



First Class Breakfast Menu

Served from 04:00 - 11:00

Cold breakfast

Sliced fruits

Seasonal selection of sliced fruits and berries

Homemade granola

Yoghurt, toasted oats, nuts, chia, brunoise of fruits

Healthy breakfast bowl

Mixed berries, yoghurt, pineapple, melon, banana, linseeds,
sunflower seeds, hazelnuts, pomegranate

Avocado and smoked Scottish salmon toast

Capers, red radish, shallots, dill

From the bakery

Chocolate danish, plain croissant, preserves, honey, butter

Hot breakfast

Full breakfast

Eggs of your choice, grilled tomatoes, sautéed mushrooms, veal
rashers, Nuremberg sausages, roesti potatoes, baked beans

Eggs your way

Cooked your way and style, sides of your choice

Mediterranean inspired eggs

Poached eggs, basil mousseline sauce, blistered tomatoes, harissa
oil

Eggs Royale

Poached eggs, toasted brioche, smoked salmon, hollandaise sauce

Eggs Benedict

Poached eggs, English muffin, smoked turkey, hollandaise sauce

To follow current strict safety and hygiene guidelines we're offering a simpler menu and our minimum service time is 15 to 20 minutes. Thank you for your understanding.

Sides

Grilled plum tomatoes

Sautéed mushrooms with herbs

Roesti potatoes

Baked beans

Nuremberg sausages

Veal rashers

Oatmeal porridge

Mixed berries

Warm quinoa porridge

Coconut milk, dried fruits, basil seeds, watermelon, mango

Homemade pancakes

Whipped cream, strawberry preserve, maple syrup

Emirati breakfast

Khameer bread with baidh wa tamat

Khameer bread, scrambled eggs, tomatoes

Khameer bread with foul

Khameer bread, simmered broad beans, lemon, garlic,
Arabic spices, Arabic bread, crudités

Chibab (Emirati style pancake)

Honey, jam, cream cheese, khabees

Smoothies

Mixed Berries or Mango

To follow current strict safety and hygiene guidelines we're offering a simpler menu and our minimum service time is 15 to 20 minutes. Thank you for your understanding.

All Day Lunch

Vegetable garden salad

Iceberg lettuce, crispy coconut "bacon", creamy cashew dressing, corn, avocado, cherry tomatoes, focaccia bread croutons

Char-grilled wagyu burger

Caramelized onions, aged cheddar cheese, steak fries

The green burger

Vegan patty, watercress, green goddess sauce, pickles, rocket side salad

Black Angus tenderloin

Served with steak fries, side salad and béarnaise sauce

Dahi kofta curry

Hung curd dumplings, pulao rice

Sushi

Assorted maki and nigiri

To follow current strict safety and hygiene guidelines we're offering a simpler menu and our minimum service time is 15 to 20 minutes. Thank you for your understanding.



First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Salads and appetizers

Foie gras terrine

Toasted brioche, fruit preserve, lamb's lettuce and truffle
vinaigrette

Asian style prawn summer rolls

Rice noodles, capsicum, prawns, coriander, mild spicy vinegar dip

Poke bowl

Marinated salmon, sushi rice, mango,
wasabi mayonnaise, tempura flakes, teriyaki sauce

Burrata salad with kale and dates

Burrata cheese, kale, heirloom cherry tomatoes, arugula pesto,
dates, herb oil

Greek inspired salad

Roasted root vegetables, whipped feta cheese, tomatoes,
cucumber, olives

Traditional cold mezzeh

Served with Arabic bread and crudités
Traditional hummus or beetroot salad or
babaganouj or vine leaves

Sushi

Assorted maki and nigiri

To follow current strict safety and hygiene guidelines we're offering a simpler menu and our minimum service time is 15 to 20 minutes. Thank you for your understanding.

Soup

Butternut squash and saffron

Chives, pumpkin seeds, sour cream

French onion soup

Served with Gruyere cheese and bread
crouton

Selection of sandwiches

Char-grilled wagyu burger

Caramelized onions, aged cheddar cheese, steak fries

The Emirates sandwich

Veal bacon, chicken & egg mayonnaise, rocket leaves, fresh
tomato, served with sweet potato fries

*To follow current strict safety and hygiene guidelines we're offering a simpler menu and
our minimum service time is 15 to 20 minutes. Thank you for your understanding.*



First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Main course

72-hour braised beef short ribs

Celeriac mille-feuille, roasted turnips, shaved kohlrabi, black pepper, dark chocolate jus

Scottish tandoori salmon fillet

Served with lemon rice, Katchumber salad and green chili tempura

Roasted Corn-fed chicken breast

Succotash, corn silk, fava bean puree, veal bacon dust

Prawn biryani

Served with pine nuts, fried onions and yogurt sauce

-

Dahi kofta curry

Hung curd dumplings served with pulao rice

Gluten free spinach and ricotta ravioli

Tomato concasse, basil, garlic, olive oil and parmesan cheese

Black Angus tenderloin

With a choice of mashed potatoes or steak fries, creamy spinach or sautéed vegetables and a choice of béarnaise sauce, pepper sauce or mushroom sauce

To follow current strict safety and hygiene guidelines we're offering a simpler menu and our minimum service time is 15 to 20 minutes. Thank you for your understanding.

Vegan selection

Vegetable garden salad

Iceberg lettuce, crispy coconut "bacon", creamy cashew dressing, corn, avocado, cherry tomatoes, focaccia bread croutons

Vietnamese style rice paper rolls

Rice noodles, capsicum, carrots, lettuce, cucumber, coriander, with a mild spicy vinegar dip

Mediterranean salad

Roasted root vegetables, tomatoes, cucumber, olives

Pumpkin and saffron soup

Chives, pumpkin seeds

The green burger

Vegan patty, watercress, green goddess sauce, pickles, served with rocket side salad

Dessert

Pistachio Fraisier

Whipped ganache, strawberry compote, strawberry ice cream

Flourless chocolate cake

Served with salted caramel and yoghurt ice cream

Tres leches cake (Latin American 3 milk dessert)

Vanilla sponge served with avocado ice cream, blackberries, mango and hazelnut praline

Selection of ice creams

All-day Breakfast

Homemade granola

Yoghurt, toasted oats, nuts, chia, brunoise of fruits

Oatmeal porridge

Mixed berries

3 egg omelet

Prepared with a choice of fresh herbs, tomatoes, onions, mushrooms or mature cheddar cheese. Served with chicken sausage, hash brown and baked beans

Eggs your way

Two eggs fried or scrambled, served with chicken sausage, hash brown and baked beans

To follow current strict safety and hygiene guidelines we're offering a simpler menu and our minimum service time is 15 to 20 minutes. Thank you for your understanding.



Beverage menu

Fresh juices

Orange juice, Green apple juice, Pineapple juice

Soft drinks and water

Perrier, Evian, Pepsi, Diet Pepsi, 7-UP, Diet 7-UP, Mirinda
Mountain Dew, tonic water, ginger ale

Aperitif

Campari, Cinzano Bianco, Cinzano Rosso, Cinzano Extra Dry

Liqueurs

Amarula Cream, Bénédictine, Drambuie, Tia Maria
Cointreau, Grand Marnier, Crème de Cassis, ~~Southern Comfort~~

Whisky

Royal Salute 21Yrs, Chivas Regal 18Yrs., Glenfiddich
Single Malt Woodford Reserve, Jameson, Cutty Sark, Jack
Daniel's, Dalmore

Gin/vodka/tequila

Hendricks, Sipsmith, ~~Grey Goose~~
Belvedere, Tequila Sauza Silver, Tequila
Sauza Gold, Jimador

Brandy/rum

Hennessy X.O., Bacardi Carta Blanca, Bacardi Reserva Gold 8yrs.

Beers

Amstel, Amstel Light, Budweiser, Heineken

Hot Beverages

Arabic Coffee, cappuccino, café latte, double
espresso, espresso, café macchiato, hot chocolate,
Americano

Dilmah teas and tisanes

Earl Grey, English Breakfast, green tea, turmeric, coconut and vanilla
Moroccan mint, chamomile

Wine and champagne

Please ask us about our selection of premium wines and
Moët & Chandon Champagne

We apologize if your first choice is not available

Cocktails and Mocktails

Cocktails

Grapefruit Jalapeno Sour

Jalapeno infused Tequila, Fresh Grapefruit, Lemon juice, Sugar syrup

And fresh Jalapenos

Sips Fizz

Gin, Elderflower Syrup, sparkling water and Rosemary springs

Seasonal Toddy

Cognac XO, Benedictine, Vanilla and Cinnamon Sticks, Cardamom,
Coriander leaves, Blood Orange, Ginger and hot water

Unforeseen Voyage

Dark rum 8 years, Apricot Brandy, Lime Juice, apple Juice, Pineapple Juice
and Angostura bitters

House Infused Bloody Mary

Vodka, Celery, Fresh Green Olives, Garlic, Lemon, Cucumber, Onion,
Tomato, Carrot, Tomato juice

MOCKTAILS

Cucumber Mint Cooler

Fresh Cucumber, Sugar syrup, Ginger ale, Sparkling water and Lemon juice

Blood Orange Smash

Fresh Blood Orange, Rosemary, Elderflower syrup, Fresh orange juice,
Fresh Ginger and Tonic water

Berrylicious

Fresh raspberries and strawberries, Cranberry juice and Sugar syrup

We apologize if your first choice is not available