



MENU



Welcome to Al Safwa Dining.

Allow us to take you on  
a culinary journey.

Our carefully curated à la carte  
fine dining menu, inspired by  
international cuisines and authentic  
flavours, allows you to indulge  
while surrounding yourself in  
history, art and design.

Combining gastronomy with  
Arabian hospitality.

Savour the occasion!



# À La Carte

## Breakfast

Served from 5:00 am – 10:30 am

### Beverages

#### Revivals

freshly-squeezed orange juice, pineapple, carrot, lemon and mint

#### Selection of fresh homemade smoothies

date and apricot energizer, guava mango, mix berries

### Starters

#### Fresh seasonal cut fruits

#### Assorted cheese selection

blue, cheddar, gouda, goat cheese, alpine cheese

#### Cereals

cornflakes, bran flakes, Weetabix, muesli

*served with your choice of:*

*skimmed, full fat cream, lactose free, soy milk*

### Mains

#### Ful medames

cumin flavored tender cooked fava beans with traditional accompaniments, Arabic bread

#### Baked shakshuka

sautéed bell peppers, tomatoes baked with egg

#### Al Safwa special

olives and parsley omelette, feta cheese, Arabic bread

#### Breakfast classics

selection of pancakes, waffles or French toast served with maple syrup, chocolate sauce, whipped cream or berries

#### Eggs made to order

*served with your choice of:*

*baked beans, sautéed mushrooms, chicken sausage, turkey bacon, hash brown*

#### Boiled or poached eggs

#### Scrambled or omelette

plain, cheese, vegetable

#### Fried egg

sunny side up, over medium, well done

#### Eggs Benedict

turkey ham, Hollandaise sauce

#### Eggs royale

smoked salmon, bagel, Hollandaise sauce

### Bakery

#### Sour cherry Danish

#### Pain au chocolate

#### Muffins

chocolate, cherry, honey oats

#### Croissants

plain, cheese, almond, za'atar

#### Toast, white or brown

selection of preserves and homemade butter

#### Assorted rolls

kraft corn, soft roll white, apricot and prune, multigrain, gluten free bread, brioche

 Vegetarian dishes may contain dairy products.

**VEGAN** Vegan dishes are completely free of animal products.

Please be advised that some of our dishes may contain the following allergens:

Gluten, milk, egg, peanut, tree nut, soy, sulphite, celery, mustard, sesame seeds, lupin fish.

Kindly contact a member of our staff for more information.

# À La Carte

## Lunch / Dinner

Served from 11:00 am – 04:30 am

### Soup

#### Mulligatawny

simmered lentils, aromatic indian spices

#### Tom Yum

Thai clear spicy and sour soup

### Appetisers

#### Cheese sambusak

stuffed pies, sweet chili sauce

#### Chilli prawns

fresh red chili, scallions

#### Lamb kibbeh

minced lamb seasoned with varieties of herbs, Tahini dip

#### Arabic Mezze

hummus, tabbouleh, muhammara

### Mains

#### Beef tenderloin steak

turned potatoes, butter-tossed vegetables, carrot mousseline, pommery mustard sauce

#### Grilled salmon

olive, mashed potatoes, steamed vegetable, lemon grass sauce

#### Tajine of chicken

moroccan style, Arabic spices, served with fragrant rice

#### Herb-crusted lamb chop

market vegetables, turned potatoes, accompanied with rosemary jus

#### Lamb biryani

aromatic Indian spices with rice, accompanied with raita

#### Vegetable stir fried eggless noodles **VEGAN**

bell pepper, julienne carrots

#### Vegetable lasagna

cheesy, loaded with tender vegetables

### Pasta Selection

#### Choose your favorite pasta

spaghetti, casarecce, farfalle, penne

#### Choose your preferred sauce

classic bolognese, Arrabbiata, wild mushroom, garlic and olive oil

*All accompanied with parmesan cheese and herb garlic toast*

### Desserts

#### Exotic pound cake

smoked Victoria pineapple and bourbon vanilla ice cream

#### In the wood

black currant and chocolate bark, edible foliage, maple syrup, shimeji mushroom, sponge “moss”, stewed fruits

#### Classic pavlova

raspberry diplomat cream, fresh berries, candied lime, white chocolate shavings, raspberry sorbet

#### Gres oglii

Kuwaiti cake laced with saffron and orange blossom keshta, pistachio ice cream, baklava tuile

#### Assorted Petit fours

raspberry macarons, mini kunafa, mini lemon drizzle, pistachio truffle

#### Fresh fruit platter

#### Selection of ice-creams

baklava, vanilla, chocolate

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# Afternoon Tea

Served from 3:00 pm – 5:00 pm

*A selection of finely cut sandwiches, delicate pastries and freshly baked scones combined with your choice of TWG tea.*

Egg and chives  
Prawn cocktail  
Cucumber and mint  
Saucisson sandwich

Cherry and chocolate flan tart  
Fancy cake  
Sachertorte  
Éclair orange mascarpone

Plain, blueberry and raisin scones  
*served with clotted cream and jam*

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# Beverage Menu

## Non-alcoholic Beverages

### Hot Beverages



#### English Breakfast

A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk.

#### Earl Grey

A legendary grand classic, this fragrant black tea is richly infused with the finest bergamot.

#### Grand Jasmine

An outstanding China green tea blended with superior jasmine blossoms. The infusion is delicate and refined, and gives an enveloping floral aroma.

#### Lung Ching

Yielding a beautiful jade infusion, this green tea, otherwise known as "Dragon's Well", has a full, round flavour with a fresh aroma that delights the senses.

#### Chamomile

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

### Loose Tea selection

#### Almond Tea

A walk into a forest of flavour. A delicious black tea blended with fresh almonds which gives a very woody and nutty taste.

#### Jasmine Queen Tea

Intoxicating jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea.

#### Moroccan Mint Tea

A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

#### French Earl Grey Tea

A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers.

#### Emperor Sencha Tea

A fine tea with a subtle taste, this invigorating Japan green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.

### Premium Coffees

Arabic Coffee

Turkish Coffee

Cappuccino

Cafè latte

Espresso

Double espresso

Espresso macchiato

### Hot Chocolate

*Hot beverage is served with your choice of milk full cream, half cream, skimmed or soya, lactose free*

### Cold Beverages

#### Water

Alkalive still

San Pellegrino sparkling

#### Fresh Juices

Orange

Carrot

Pineapple

Lime and mint

Watermelon

#### Soft Drinks

Pepsi

Diet Pepsi

7up

Diet 7up

Mirinda Orange

Ginger ale

Tonic Water

Soda Water

### Non-Alcoholic Champagne

So Jennie Luxury Bubbles

France

a delicious alcohol-free pale pink sparkling beverage solely made of the finest grapes

# Alcoholic Beverages

## Champagne

Veuve Clicquot La Grande Dame  
Champagne – France

Laurent Perrier – Rose  
Champagne – France

## Wine Cellar

### White Grape Varieties

Chassagne Montrachet  
Premier Cru 2013  
Chardonnay – France

Mohua 2018  
Sauvignon Blanc – New Zealand

Châteaux De Riquewihr – 2014  
Riesling – France

## Wine Cellar

### Red Grape Varieties

Château Phélan Ségur  
Saint-Estèphe, France

Escudo Rojo 2017  
Carmenere – Chile

Loscano Grand Reserve 2016  
Malbec – Argentina

Baily & Baily 2014  
Shiraz – Australia

## Dessert Wine

Nitnaus Trockenbeerenauslese  
Exquisit – Austria

Reif Estate – Grand Reserve  
Vidal Icewine – Canada

## Aperitif

Cinzano Bianco  
Martini Rosso  
Martini Extra dry  
Pernod

## Beer

Leffe  
Budweiser  
Stella Artois

## Vodka

Ciroc  
Absolut Blue  
Absolut Raspberry

## Gin

Tanqueray  
Hendricks  
Gordons

## Rum

Malibu  
Captain Morgan  
Bacardi Anejo  
Appleton Estate 12 YO

## Whisky

Chivas Regal 18 YO  
Johnny Walker Black Label  
Makers Mark Bourbon Whiskey  
Dewars 15 YO  
Jack Daniel's Tennessee Whiskey  
Jim Beam Bourbon Whiskey  
Jameson Irish Whiskey  
Aberfeldy 12yrs Single Malt  
The Glenlivet Single Malt  
Glenfiddich 15 Yrs  
Talisker Single Malt  
Hibiki

## Cognac

Remy Martin XO

## Tequila

Jose Cuervo Gold  
Jose Cuervo Silver

## Liqueur

Cointreau  
Drambuie  
Jägermeister  
Kahlúa

## Port and Sherry

Harveys Bristol Cream  
Quinta do Vallado Old Tawny port