

BRUNCH MENU

SALADS

Seared Tuna 'Nicoise Style'

Compressed Rock Melon | Bresola (D)

Pasta Chicken Salad | Bell Peppers, Grilled Zucchini & Pesto Mayo (G)(D)(N)

Smoked Trout & Salmon Brulee (D)

Beetroot & Goat Cheese (V)(N)(D)

Tri-color organic quinoa | Avocado, Cilantro Cream & Calamansi Dressing (VG)

Devils Eggs | Spicy Mayo

BREAD STATION

Selection of International Bread (G)(D)(N)

Salted butter / Chili butter / Braised garlic butter

LIVE STATION

BURATTA TABLE (G)(D)(N)(V)

Burrata | Buffalo Mozzarella | Bocconcini

Micro Basil | Datterino | Heirloom Tomatoes | Basil Pesto | Aged Balsamic Vinegar

Selection of Green Leaves

PANINI GRILL

CUBAN (G)(D) | Sour Dough, Slow Cooked Beef, Turkey Bacon, Swiss Cheese & Mustard

FALAFEL WRAP (G)(D)(N)(V) | Tortilla, Onion, Tomato, Hummus & Harissa

FRIED STATION

Squid Rings (S)(G)(D) | **Togarashi Chicken** (G)(D)(N)

Cauliflower Bang Bang (G) | **Sweet Chilli Sauce**

Dynamite Sauce | **Gochujang Sauce** | **Chilli Garlic Sauce**

Coriander | **Spring Onions**



CARVING STATION

Louisiana Style Roasted Chicken (G) | Chicken Jus
Chicken Valentine (D) | Ceps mushroom, Sun Dried Tomato

MAIN HOT DISHES

Pan Fried Asian Sea Bass | Tomato Herb Oil Emulsion & Broccoli
Kung Pao Chicken (G)(S)(N) | Bell Peppers, Cashew Nut & Scallions
Beef Fillet Mignon (D)(G) | Baby Carrots, Baby Turnips & Crumb Gremolata
Shepherd's Pie (D) | Lamb Mince & Mashed Potato
Baked Vegetable Lasagna (G)(D)(V)

SIDE DISHES

Roasted Potatoes (VG)
Honey Roasted Root Vegetables (V)
Ratatouille (VG)
Braised Brussels sprouts (V)

INDULGENT SWEETNESS

WHOLE CAKE

Red Velvet, Cherry Gateau (G)(D)(N)
Oreo Cheesecake & White
Chocolate Frosting (G)(D)(N)
Pistachio Almond Gateau
& Raspberry Curd (G)(D)(N)

MINIATURE

Pear Manjari Chocolate Tart (G)(D)(N)
Praline Profiterole & Florentine
(G)(D)(N)
Raspberry, Truffle Cake (G)(D)
Mango Crunchy & Blueberry Mousse
(G)(D)(N)
Grapefruit Ginger Tiramisu (G)(D)
Baba Savarin, Fruit Salad &
Double Cream (G)(D)

HALLOWEEN CUPCAKES

Banana Chocolate Peanut Butter
(G)(D)(N)
Carrot Walnut & Cream Cheese
Frosting (G)(D)(N)
Apple Cinnamon & Cereal Topping
(G)(D)(N)

(N) Nuts, (V) Vegetarian, (VG) Vegan, (G) Gluten, (D) Dairy (S) Shellfish

If you may suffer from any forms of food allergies, please inform our team who will be able to advise on an alternative choice.

Fish dishes or food with fish ingredients may contain fish bones.

All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 5% VAT and 10% service charge.