

- THE - ROTISSERIE

SOUPS & APPETIZERS

PAPPA AL POMODORO (VG) (G) (D) **70**

Roasted San Marzano tomato, garlic and fresh basil, drizzled with virgin olive oil, and served with country bread

LENTIL SOUP (V) (G) (C) (D) **70**

Hearty red lentils cooked vegetables and spices, served with crispy croutons and lemon wedges

CAESAR SALAD (C) (D) (E) (F) (G) (M) **105**

Baby gem lettuce, shaved parmesan, caesar dressing, toasted croutons, grilled turkey bacon

Add :

Rosemary-infused corn-fed chicken breast **125**

Garlic and garden herb grilled tiger prawns ^(SF) **140**

GREEK FETA SALAD (D) (V) (SD) **115**

Heirloom tomatoes, cucumber, red onion, Kalamata olives, extra virgin olive oil, greek feta cheese, dried oregano

QUINOA SALAD (V) (M) (TN) **100**

Green apple, beetroot, orange segments, pine nuts, Citrus dressing

FATTOUSH SALAD (VG) (G) (SD) **50**

Traditional middle eastern salad with romaine lettuce, tomatoes, cucumber, fresh leaves and herbs, pomegranate molasses dressing, crispy croutons

BEEF TARTARE (SD) (M) (D) (E) **120**

Mustard dressing, parmesan chips

CAPRESE SALAD (D) (V) (SD) **115**

Buffalo mozzarella, tomato, basil, balsamic

HOT MEZZEH PLATTER (D) (G) (V) (TN) (SE) (SD) **130**

Cheese sambousek, spinach fatayer, falafel, kebbbeh, served with tahini sauce

SHRIMPS AJILLO ^(SF) **110**

Garlic sautéed shrimp in olive oil with fresh chili, parsley

TRUFFLE ARANCINI (D) (G) (E) (C) **90**

Served with philadelphia cheese sauce

MAINS

BEEF BURGER (D) (E) (G) (M) (SD) (SE) **165**

Chargrilled beef rump patty, brioche bun, onion, bbq sauce, boston lettuce, plum tomato, gherkins, cheddar cheese, served with french fries

PIZZA MARGHERITA (D) (G) **85**

Buffalo mozzarella, tomato sauce

PIZZA PEPPERONI (D) (G) (SD) **90**

Spicy salami, mozzarella, tomato sauce

MAFALDE BOLOGNESE (C)(D)(E)(G)(SD) **160**

Slow-cooked wagyu brisket bolognese

RIGATONI AL POMODORO (G) (V) (S) (M) (D) (E) **160**

San Marzano tomato sauce

ORECCHIETTE PESTO (D) (G) (SD) (TN) (V) (M) (S) (E) **160**

Parmigiano, basil, pine nuts

CHICKEN BIRYANI (D) (TN) (SD) **165**

Stewed chicken, basmati rice, oriental spices, papadum, mixed pickles, raita

VEGETARIAN BIRYANI (V) (TN) (SD) (D) **135**

Steamed basmati rice, vegetables, oriental spices, papadum, mixed pickles, raita

BUTTER CHICKEN

WITH INDIAN BREAD (D) (G) (TN) (SD) **165**

Creamy tomato butter chicken, papadum, mixed pickles, mango chutney

GRILLED ANGUS BEEF TENDERLOIN (D) (C) **250**

Australian black angus fillet, beef jus, choice of side

ANGUS RIBEYE (D) (C) (SD) **260**

Australian angus beef, beef jus, choice of side

SLOW-COOKED CHICKEN BREAST (D) **220**

Choice of side

LAMB CHOPS (D) (SD) **240**



Australian lamb chops, chimichurri, choice of side

SEARED SALMON FILLET (F) (D) **200**

Gremolata, choice of side

SEARED SEA BASS (F) (D) **210**

Gremolata, choice of side

All dishes marked with C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME | SF-SEAFOOD | S-SOYBEANS | SD-SULPHUR DIOXIDE/SULPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |  SUSTAINABLY SOURCED |  COMFORT FOOD

Consumption of raw or undercooked animal seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.

All prices are in AED and inclusive of applicable municipality fee, service charge and VAT.

SIDES

ROASTED SWEET POTATOES ^(V) 40

GRILLED SEASONAL VEGETABLES ^{(VG) (D)} 40

STEAMED RICE ^(V) 40

FRENCH FRIES ^{(V) (G)} 40

MASHED POTATOES ^{(D) (V)} 40

DESSERTS

TRADITIONAL TIRAMISU ^{(E) (G) (D)} 75

Espresso-soaked ladyfingers, mascarpone cream, softly whipped eggs

BASQUE CHEESECAKE ^{(E) (G) (D)} 75

Served with Berry Compote

RICH CHOCOLATE BROWNIE ^{(D) (G) (TN) (E)} 75

Served with vanilla ice cream

VANILLA PANNACOTTA ^{(D) (V)} 75

Vanilla panna cotta, berry compote

SEASONAL FRUITS ^(VG) 80



Selection of seasonal and exotic fruits

HOMEMADE FLAVORED ICE CREAM ^{(D)(V)} 75

Choose From Vanilla, Chocolate, Strawberry or Pistachio

HOMEMADE FLAVORED SORBET ^(VG) 75

Choose From Lemon, Coconut or Strawberry

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