



TEA SELECTION

Majestic Earl Grey

Organic English Breakfast,
Organic Darjeeling 2nd Flush
Velvet Salted Caramel

The Royal Infusion

Peach & Pear
Sapphire Jasmine Needle
Orange Blossoms Rooibos
Eight Treasures

The Scented Selection

Organic Chamomile Cooler
Rush Hour Berry
Milk Oolong
Organic Spring Mao Feng

CELERY (C) | DAIRY (D) | EGG (E) | FISH (F) | GLUTEN (G)
LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUT (P)
RAW (R) | SESAME (SE) | SEAFOOD (SF) | SOYBEANS (S)
SULPHUR DIOXIDE/SALPHITES (SD) | TREE NUTS (TN)
VEGETARIAN (V) | VEGAN (VG) | ALCOHOL (A)

MOCKTAIL

Peach Spring Ale | AED 70

Peach, Citrus Fruits, Mint Leaves &
Ginger Ale

COCKTAIL

Spring Awakening Fizz | AED 85

Gin, Grapefruit, Lychee, Thyme & Tonic

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.



SAVOURY

Lemongrass Infused Curried Chicken Sandwich (G, D, M, E)

Chicken Curry mayonnaise in
brioche bun

Creamy Crab and Papaya Crostini (G, SF, D, SD)

Hand picked Crab with papaya salsa in
charcoal crostini

Smoked Salmon Sandwich (G, F, SD, D) Smoked Salmon roulade, lemon scented bread, salmon caviar

Roasted Beef and Horseradish Bagel (G, SD, M)

Horseradish, thinly shaved beef, rocket
leaves

Whipped Feta and Watermelon Tart (V, G, D, SD)

Feta, Compressed watermelon,
crushed olives

SWEETS

Banana Tea Cake (G, D, E)

Vanilla tropizienne, banana chunks

Orange, Lemon and Strawberry Macaron (G, D, TN, E)

Almond biscuit, lemon cream, confit
orange, crispy strawberries

Chocolate and Chili Petit Gateaux (G, D, TN, E)

Spiced chocolate mousse, passion
cremeux and chocolate sable

Piñacolada Profiterole (G, D, E)

Crispy choux, coconut cream, confit
pineapple

Glazed Mango and Almond Tart (G, D, TN, E)

Fresh mango, custard cream, mango
compote

Plain & Coconut Scones (G, D, E)

Served with Devonshire clotted cream,
pineapple jam and lemon curd

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