



# Half Board Menu

## To Begin

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### *Butternut Squash Bisque* (V,D,G)

Candied Ginger | Cream | Roasted  
Butternut Squash | Crostini

### *Hatta Honey & Whipped*

#### *Local Ricotta* (V,D,G)

Truffle Oil | Southwest Seasoning | Corn  
Loaf | Lightly Picked Vegetables | Confit

### *Roasted Heritage Carrots* (V,D)

Local Labneh | Hatta Honey  
Butter Glaze | Sumac Spice

### *Fried Green Tomatoes* (V,G)

Pomegranate | Watercress | Green  
Olive Tapenade | Red Onion Jam

### *Padron Poppers* (V,D,G)

Crisp Barley | Garlic Labneh | Zaatar |  
Smoked Tomato Lime Jam

### *Buttermilk XL*

#### *Chicken Tenders* (D,G)

Buffalo Honey Butter | Texas BBQ Glaze |  
Labneh Ranch Dip | House Pickles

### *Loaded Tater Tots* (D,G)

Harissa Aioli | Bacon Dust |  
Queso | Labneh Ranch

### *Caesar Salad* (D,G)

Baby Gem Lettuce | Brioche Crumbs |  
Shaved Parmigiano Cheese | Caesar Dressing

### *Pulled Chicken Cobb* (D,G)

Slow Cooked Mesquite Spiced Chicken |  
Gorgonzola | Egg | Local Greens | Bacon  
Dust | Sherry Honey Vinaigrette

## The Main Event

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### *Chicken Sandwich* (D,G)

Brioche Bun | Barley Crusted Chicken | Herb  
Aioli | Tomato | Arugula | Stracciatella |  
Pickled Onions | Neighbourhood Fries

### *Tandoori lamb* (D,G)

Fire Roasted Marinated Lamb |  
Yogurt | Naan Bread | Kachumber  
Salad | Neighbourhood Fries

### *Farmers Uncommon Burger* (D,G)

Angus Beef | Brisket | Cornflake Fried Tomato |  
Cheese Fondue | Harissa Aioli | Arugula |  
Brioche Bun | Neighbourhood Fries

### *Slow Braised Beef*

#### *Shin Tagliatelle* (D,G)

+ AED 60

Stewed Local Tomatoes | Meat  
Ragu | Pecorino Pangrattato

## *'The Main Event' continued*

### *Ricotta & Stracciatella Stuffed Ravioli* (V,D,N,G) + AED 40

Brown Butter | Hazelnut | Sage | Semi  
Dried Tomato | Roasted Pumpkin

### *Pesto Gnocchi* (D,N,G)

Local Goats Cheese | Farmers  
Greens | Kale Pesto

### *Pan Fried Chicken*

#### *Schnitzel* (D,G)

Breaded Chicken Breast | Local Tomatoes |  
Rocca Salad | Shaved Parmesan

### *Red Snapper* (D,S)

Local Pink Fish | Smoked Shellfish  
Butter | Preserved Lemon |  
Garden Herbs

### *Steak & Mushroom* (D) + AED 90

Black Angus Striploin Steak with or without  
Signature Spice Rub | Brown Butter | Lions  
Mane Mushroom | Tallow Chimichurri

### *Smoked Switch Meatballs*

#### *Shakshuka* (V)

Fire Roasted Peppers | Feta  
Cheese | Tomato Fondue

### *Pepperoni & Hot Honey Pizza* (D,G)

Beef Pepperoni | Cherry Tomatoes |  
Hot Honey | Pecorino | Chilli Flakes

### *Margherita Pizza* (V,D,G)

Fresh Local Mozzarella | Garden  
Basil | Farmers Marinara Sauce |  
Heirloom Tomatoes

### *Truffle & Mushrooms Pizza* (V,D,G) + AED 30

Wild Mushrooms | Fresh Truffle  
Stracciatella | Bianca Base |  
Mozzarella | Garden Thyme

### *Barbeque Meat Pizza* (D,G) + AED 30

Farmers Marinara | Beef Brisket | Candied  
Bacon | Fresh Mozzarella | Chorizo  
Sausage | BBQ Glaze

### *Farmers Garden Pizza* (V,D,G)

Zucchini | Eggplant | Mushroom | Homemade  
Marinara | Peppers | Goats Cheese | Arugula |  
Balsamic Drizzle

## Sweet Treats

### *Key Lime Pie* (V,D,G)

Coconut Meringue  
| Yuzu Sorbet

### *Rocky Road Sundae* (V,D,G,N)

Ask Your Server for Ice  
Cream Flavours of the Day

### *Local Berries Trifle* (V,D,G)

Berry Jus | Basil | Ginger  
Snap | Sponge Cake

(S) - CONTAINS SEAFOOD, (N) - CONTAINS NUTS, (G) - CONTAINS GLUTEN, (D) - CONTAINS DAIRY, (V) -  
VEGETARIAN, (VG) - VEGAN, (R) - RAW (RAW, CURED, AND READY-TO-EAT FOOD PRODUCTS) ALL THE PRICES ARE  
IN UAE AED AND INCLUSIVE OF 5 % VAT, 7 % MUNICIPALITY TAX & 10 % SERVICE CHARGE  
CONSUMPTION OF RAW OR UNDERCOOKED MEAT, SEAFOOD, OR POULTRY PRODUCTS SUCH AS EGGS MAY  
INCREASE YOUR RISK OF FOOD RELATED ILLNESS.