

NEIGHBOURHOOD

Village Bistro

EATERY & GRILL

Fresh Tossed Salads

Caesar (G, D, S)
Lettuce, aged Parmigiano, Anchovy Dressing, Herb Croutons, Boiled Egg, Sun-dried Tomato
(Add Pulled Chicken, House-cured Smoked Salmon, or Grilled Prawns)

Fig & Goat Cheese (D, N, V)
Mixed Green Lettuce, Fresh Fig, Goat Cheese, Candied Hazel-nuts, Dates, Hazelnut Dressing

Roasted Beetroot & Quinoa Salad (N, VG)
Homemade Aged Balsamic Lemon Vinaigrette, Mixed Leaves, Feta Cheese & Pomegranate

Burrata Salad (D)
Tyriana Farm’s Heirloom Cherry Tomatoes, Creamy Burrata Cheese, Balsamic Reduction, Pomegranate

Poke Bowls (S, D, R)
Choice of:
Fresh Salmon (R, S)
Fresh Tuna (R, S)
Vegetarian
Organic Quinoa, Cucumbers, Mango, Edamame, Avocado, Sesame Vinaigrette & Spicy Aioli

Snacks & Starters

Smoked Salmon Dip (D, G, R, S)
House-smoked Salmon, Dill Cream Cheese, Baby Capers, Cucumber, Lemon, Rye Crostini

Crispy Chicken Wings (G, D)
Ranch Sauce
Choice of BBQ Sauce or Buffalo Hot Glaze

Barbecue Beef Sliders (G, D)
Wagyu Beef Patties, BBQ Sauce, Cheddar Cheese, Cabbage Slaw, French Fries

Baja Fish Taco (G, D, S)
Curtido, Chipotle Aioli, Salsa Verde, Pico de Gallo

Crispy Calamari (S, G)
Garlic Aioli, Lemon, Pickles, Herb Dust

Nachos Grande (D, V)
Crispy Tortilla, Monterey Jack Cheese, Melted Cheddar, Sour Cream, Guacamole, Pico de Gallo, Jalapeño
Add Pulled Beef
Add Pulled Chicken

Burgers & Sandwiches

(All Served with French Fries)
Classic Wagyu Beef Burger (G, D)
Beef Patty, Cheddar Cheese, Grilled Onion, House Burger Sauce, Vegetables

Vegan ‘Switch-’ Burger (G, VG)
UAE-produced Pea Protein Burger, Crushed Avocado, Caramelised Onions, Lettuce, Beetroot, Pickles, Tomato Jam

Crispy Chicken Sandwich (G, D)
Cornflake-breaded Chicken Thigh, Chipotle Aioli, Soft Brioche bun, Cabbage & Apple Slaw

Grilled Panini (G, D)
Ciabatta Bread, Buffalo Mozzarella, Tomato, Rocket Leaves, Pistou Sauce

DINE AROUND
HALFBOARD MENU

Pastas Made with Love

Mushroom Carbonara Penne (G, D, V)
Porcini Mushroom Cream Sauce, Parmesan Cheese, Olive Oil

Vegan Cheese Ravioli (G, VG)
Vegan Cheese-stuffed Ravioli, Slow-cooked Tomato Fondue, Pistou, Capers, Olives

Seafood Linguine (G, S)
Clams, Prawns, Calamari, Cherry Tomatoes, Basil, Roasted Bell Peppers

Tagliatelle Pasta with Beef Ragù (G, D)
Beef Brisket Ragù, Parmesan Cheese, Tagliatelle Pasta, Piperade, Herb Crumble

Bolognaise ‘Switch-’ (VG)
Plant-based Slow-cooked Ragù, Stewed Tomatoes, Tagliatelle

Pizza

Fermented Homemade Dough!

Inferno (G, D)
Basil, Beef Pepperoni, Cherry Tomatoes, Chilli Flakes, Mozzarella

Margherita (G, D, V)
Marinara Sauce, Mozzarella Cheese, Fresh Basil

Truffle & Burrata (G, D, V)
Fresh Burrata, Black Truffle Paste, Cherry Tomatoes, Rocket Leaves

Quattro Formaggi (G, D, V)
Mix of our Italian cheeses, Oregano

Dessert

Crème Brûlée (D)
Classic crème brûlée, fresh berries

Coconut Cheesecake (D, G)
Coconut cream cheesecake, with mango-passion fruit sauce, coconut jelly, toasted coconut, and berries

Peach and Raspberry Trifle (G, D, N)
Peach compote, raspberry namelaka, vanilla financier, almond, raspberry compote and almond raspberry candy

Ice Cream (D)
Vanilla | Chocolate | Strawberry

D - Dairy | G - Gluten | N - Nuts | S - Seafood | R - Raw Ready To Eat | V - Vegetarian | VG - Vegan



Local, sustainable and delicious plant-based meat alternatives.

Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food related illness.

Do let us know of any food or beverage allergies and it would be our pleasure to adjust the menu accordingly.

All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge.

Half Board Drinks
AED 32

Bottled Beer

House Bottle Beer

Spirits with Mixers

Tanqueray London Dry Gin
Bacardi Carta Blanca Rum
Bacardi Superior Rum
Johnnie Walker Red Label Whiskey
El Jimador Blanco Tequila

Wine by the Glass

Wilderness Bay Merlot
Wilderness Bay Sauvignon Blanc
Berri Estates Rosé
Conte Fosco Cuvée Brut

Energy Drinks

Red Bull

Complimentary Coffee & Tea

Main Plates

Battered Fish & Chips (S, D, G)
Atlantic Cod, Mushy Peas, Thick Chips, Saffron Tartare

Roasted Baby Chicken (D)
Marinated in Lemon & Garlic, Greek Salad, Tzatziki

Grilled Black Angus Rib-eye Steak (D)
House Salad, Steak Fries, Peppercorn Sauce

Grilled Tiger Prawns (S, D)
House Salad, Lemon, Chimichurri

The Ultimate Curry (D, G, N)
Charcoal-grilled Chicken Tikka, Butter Chicken, Jeera Rice, Raita, Naan

Kebab Platter ‘Switch-’ (VG)
Kafta, Kebabs, Garlic Sauce, Sumac, Grilled Tomato, Fries

Salmon Steak (D, S)
Baked salmon, Steamed Broccolini, Mashed Gremolata, Red Pepper Coulis