

SNACKS & STARTERS

Cold Mezzeh Platter G,SE,VG hummus, mutabal, baba ghanoush, tabbouleh and fattoush with pita bread	50
Hot Mezzeh Platter D,G,N,SE spinach fatayer, cheese roll, meat sambousek, lamb kibbeh	65
Truffle Mushroom Arancini D,E,G,V cheesy tomato fondue	65
Buffalo Chicken Wings D,G,SU hot buffalo sauce, blue cheese dip & crudites	70
Garlic Butter Grilled Prawns D,G,SF garlic & herb butter, focaccia, roasted pepper purée	75
Buffalo Mozzarella Caprese D,G,SU,V heirloom tomato, garlic croutons, balsamic reduction, basil	70
Salmon Sashimi G,SE,SF green apple, cucumber, radish, toasted sesame seeds, yuzu-ponzu	80
Wild Mushroom Soup D,G,V whipped mascarpone, garlic rye	45

SUPER SALADS

Add on to any salad	
Grilled Chicken	20
Grilled Prawns SF	40
Smoked Salmon SF	40
Asian Apple Nut Salad C,G,N,SB,SE,SF,SU,VG green apple, kombu, edamame, cucumber, celery, radish, mixed leaves, pomegranate, toasted sesame seeds, toasted almonds, spring onion, yuzu-ponzu	55
Caesar Salad C,G,N,SB,SE,SF,SU baby gem, Parmesan, crispy bacon, Caesar dressing, croissant croutons, poached egg	60
Candied Nuts & Kale Salad N,SB,SU,VG Walnuts, crispy quinoa, avocado, pickled cabbage, orange, miso	55
Mango, Quinoa & Avocado Salad M,N,SU,VG baby gem, mango, crispy quinoa, avocado, rocket, radicchio, cherry tomatoes, radish, toasted almond, citrus dressing	55

SIDES

French Fries V	28
Sweet Potato Fries V	33
Creamy Mashed Potato D,V	25
Steamed Mixed Vegetables V	35
Mac & Cheese D,E,G,V	33
Arugula, Tomato & Parmesan Salad D,V	30

BUNS & SANDWICHES

Wagyu Beef Burger D,E,G,SB,SU thick Wagyu patty, lettuce, caramelized onions, cheddar cheese, BBQ sauce, fries	80
with extra Wagyu patty & cheese	115
The Big Club Bun D,E,G,M classic brioche bun layered with grilled chicken, turkey bacon, tomato, lettuce, fried egg, creamy sundried tomato, mayo, fries	85
Cheesy Chili Dog D,E,G,SU beef sausage, chili beef ragu, sauerkraut, gherkin, cheddar, fries	78
Shawarma Platter D,E,G,SU marinated chicken shawarma, flat bread, tomato, lettuce, pickles, garlic sauce, fries	75
Vegan 'Switch' Burger G,SU,VG plant-based vegan patty, caramelized mushrooms and onion, tomato, pickles, lettuce, potato bun, fries	90
Spicy Fried Cod Sandwich D,E,G,M,SF,SU panko crumbed cod, potato bun, spicy tartar sauce, lettuce, fries	78

MAIN EVENT

Harissa-Spiced Cauliflower Steak G,SE,SU,VG harissa, beirut hummus, pomegranate, and parsley chimichurri	88
Smoked BBQ Short Rib G,M,SB,SU house pink slaw, sweet potato fries, green salad & bbq sauce	145
Butter Chicken Curry D,G,N chicken thigh, rich tomato gravy, spices, rice & naan bread	72
Indo-Chinese Noodles E,G,N,SB,SF,SU wok fried noodles, crispy fried egg, carrot, bok choy, onion & garlic, prawn crackers & pickles	74
add Chicken Satay N,SE,SU	15
add Prawn Satay N,SE,SF,SU	25

FROM THE LOCAL GRILL

Each grilled item served with choice of side dish and sauce

Black Angus Ribeye 300g, Australia	195
Grilled Norwegian Salmon SF	150
Lamb Chops, Australia	180
Mixed Grill Meat Platter for 2 D,G kabob koobideh, shish tawouk, lamb kebab, lamb chops	215
Choice of Sauce: Mushroom D,G Peppercorn G Chimichurri SUL, VG Garlic & Herb Butter D	

PIZZA & PASTA

Margherita Pizza D,G,V tomato, cheese mozzarella, oregano, rocket leaves	70
Pepperoni Pizza D,G,SB,SU beef pepperoni, tomato sauce, mozzarella cheese, chili flakes	84
Funghi Pizza D,G,V seasonal mushrooms, cheese sauce, parmesan, chives	86
Pulled BBQ Chicken Pizza D,E,G,M,SB,SU pulled chicken, smoky BBQ sauce, mozzarella, rocket, ranch sauce	80
Tonno Picante Pizza D,G,SF chunky tuna, red onion, taggiasca olives, capers, mozzarella, chili flakes	85
Classic Beef Lasagna D,E,G bechamel, beef ragu, layered pasta	84
Penne Alfredo D,G,V garlic, cream sauce, mushroom, parmesan	72
with grilled chicken	86
Pulled Beef Pappardelle D,G slow-cooked beef ragu, soffritto, oregano, parmesan	80
Tiger Prawn Spaghetti D,G,SF prawns, basil, spiced tomato sauce, chili oil, parmesan	86
DESSERT	
Chocolate Fudge Cake D,E,G passion fruit extract, fruit coulis, sweet crisp	44
Baked Mixed Berry Cheesecake D,E,G ginger cinnamon crust, cream	48
Caramel Lava Fondant D,E,G almond-rich and caramel-filled, with vanilla ice cream	50
Local Cake of the Day D,E,G,N ask server for daily selection	42
Homemade Selection of Sorbet & Gelato D,E,G ask server for flavors	36

C - Celery | D - Dairy | E - Egg | G - Gluten | L - Lupins | M - Mustard | N - Nuts | R - Raw Ready To Eat
SB - Soyabean | SE - Sesame | SF - Seafood | SU - Sulphites/Sulphur Dioxide | V - Vegetarian | VG - Vegan

All Prices Are In UAE Dirhams and Inclusive Of 5% VAT, 7% Municipality Fees & 10% Service Charge

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

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