LOCAL
WATERFRONT

SNACKS & STARTERS



Cold Mezzeh Platter G,SE,VG — 50
hummus, mutabal, baba ghanoush, tabbouleh and fattoush with pita bread

Hot Mezzeh Platter D,G,N,SE — 65
spinach fatayer, cheese roll, meat sambousek, lamb kibbeh

Truffle Mushroom Arancini D,E,G,V — 65
cheesy tomato fondue

Buffalo Chicken Wings D,G,SU — 70
hot buffalo sauce, blue cheese dip & crudites

Garlic Butter Grilled Prawns D,G,SF — 75
garlic & herb butter, focaccia, roasted pepper purée

Buffalo Mozzarella Caprese D,G,SU,V — 70
heirloom tomato, garlic croutons, balsamic reduction, basil

Wild Mushroom Soup D,G,V — 45
whipped mascarpone, garlic rye

SUPER SALADS



Add on to any salad
Grilled Chicken — 20
Grilled Prawns SF — 40
Smoked Salmon SF — 40

Caesar Salad C,G,N,SB,SE,SF,SU — 60
baby gem, Parmesan, crispy bacon, Caesar dressing, croissant croutons, poached egg

Candied Nuts & Kale Salad N,SB,SU,VG — 55
Walnuts, crispy quinoa, avocado, pickled cabbage, orange, miso

Mango, Quinoa & Avocado Salad M,N,SU,VG — 55
baby gem, mango, crispy quinoa, avocado, rocket, radicchio, cherry tomatoes, radish, toasted almond, citrus dressing

BUNS & SANDWICHES



Wagyu Beef Burger D,E,G,SB,SU — 80
thick Wagyu patty, lettuce, caramelized onions, cheddar cheese, BBQ sauce, fries

with extra Wagyu patty & cheese — 115

The Big Club Bun D,E,G,M — 85
classic brioche bun layered with grilled chicken, turkey bacon, tomato, lettuce, fried egg, creamy sundried tomato, mayo, fries

Shawarma Platter D,E,G,SU — 75
marinated chicken shawarma, flat bread, tomato, lettuce, pickles, garlic sauce, fries

Vegan 'Switch' Burger G,SU,VG — 90
plant-based vegan patty, caramelized mushrooms and onion, tomato, pickles, lettuce, potato bun, fries

Spicy Fried Cod Sandwich D,E,G,M,SF,SU — 78
panko crumbed cod, potato bun, spicy tartar sauce, lettuce, fries

MAIN EVENT



Harissa-Spiced Cauliflower Steak G,SE,SU,VG — 88
harissa, beiruti hummus, pomegranate, and parsley chimichurri

Smoked BBQ Short Rib G,M,SB,SU — 145
house pink slaw, sweet potato fries, green salad & bbq sauce

Butter Chicken Curry D,G,N — 72
chicken thigh, rich tomato gravy, spices, rice & naan bread

Indo-Chinese Noodles E,G,N,SB,SF,SU — 74
wok fried noodles, crispy fried egg, carrot, bok choy, onion & garlic, prawn crackers & pickles

add Chicken Satay N,SE,SU — 15
add Prawn Satay N,SE,SF,SU — 25

PIZZA & PASTA



Margherita Pizza D,G,V — 70
tomato, cheese mozzarella, oregano, rocket leaves

Pepperoni Pizza D,G,SB,SU — 84
beef pepperoni, tomato sauce, mozzarella cheese, chili flakes

Funghi Pizza D,G,V — 86
seasonal mushrooms, cheese sauce, parmesan, chives

Pulled BBQ Chicken Pizza D,E,G,M,SB,SU — 80
pulled chicken, smoky BBQ sauce, mozzarella, rocket, ranch sauce

Tonno Picante Pizza D,G,SF — 85
chunky tuna, red onion, taggiasca olives, capers, mozzarella, chili flakes

Classic Beef Lasagna D,E,G — 84
bechamel, beef ragu, layered pasta

Penne Alfredo D,G,V — 72
garlic, cream sauce, mushroom, parmesan

with grilled chicken — 86

Pulled Beef Pappardelle D,G — 80
slow-cooked beef ragu, soffritto, oregano, parmesan

Tiger Prawn Spaghetti D,G,SF — 86
prawns, basil, spiced tomato sauce, chili oil, parmesan

FROM THE LOCAL GRILL



Each grilled item served with choice of side dish and sauce

Whole Grilled Herb & Garlic Chicken — 96

Grilled Sea Bass Fillet SF — 130

Black Angus Striploin 280g, *Australia* — 185

Mixed Grill Meat Platter for 2 D,G — 215
kabob koobideh, shish tawouk, lamb kebab, half grilled chicken

Choice of Sauce:
Mushroom D,G
Peppercorn G
Chimichurri SUL, VG
Garlic & Herb Butter D

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
Steamed Basmati Rice V — 20

DESSERT



Chocolate Fudge Cake D,E,G — 44
passion fruit extract, fruit coulis, sweet crisp

Basque Cheesecake D,E,G — 48
ginger & cinnamon tuile, mixed berry compote

Molten Chocolate Fondant D,E,G — 50
vanilla bean gelato, cocoa nib tuile

Local Cake of the Day D,E,G,N — 42
ask server for daily selection

Homemade Selection of Sorbet & Gelato D,E,G — 36
ask server for flavors

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.