

Continental Breakfast

8AM - 10AM

BAKERY

Croissant
Pain au chocolat
Danish pastry
Unsalted butter, jams

CEREAL & YOGHURT

Flavoured low-fat yoghurt
Bircher muesli

FRUIT

Mixed berries, tropical fruits

BEVERAGE

Choice of freshly squeezed orange or grapefruit juice
Selection of coffee and tea

AED 120 PER PERSON

American Breakfast

8AM - 10AM

BAKERY

Croissant
Pain au chocolat
Danish pastry
Ricotta pancake
Unsalted butter, jams

SAVOURY

Smashed avocado toast, tomatoes, tabasco
Scrambled egg brioche sandwich, cheddar
Egg benedict, smoked salmon, hollandaise

CEREAL & YOGHURT

Flavoured low-fat yoghurt
Bircher muesli

FRUIT

Mixed berries, tropical fruits

BEVERAGE

Choice of freshly squeezed orange or grapefruit juice
Selection of coffee and tea

AED 155 PER PERSON

Morning Break 1

9AM - 12PM

SAVOURY

Scrambled egg sandwich
Brioche roll, smoked salmon, red onion, aioli

SWEET

Hazelnut cake
Lemon madeleine
Mixed berries, tropical fruits

BEVERAGE

Selection of coffee and tea

AED 135 PER PERSON



Morning Break 2

9AM - 12PM

SAVOURY

Cucumber and mint sandwich
Chicken club sandwich

SWEET

Lemon cake
Pistachio and raspberry financier
Dark chocolate cookie
Mixed berries, tropical fruits

BEVERAGE

Selection of coffee and tea

AED 155 PER PERSON

Afternoon Break 1

2PM - 6PM

SAVOURY

Tomato pissaladière, Taggiasca olives, fresh basil
Tuna and spinach wrap, avocado, herb dressing

SWEET

Maritzo, pistachio Chantilly
Chocolate chouquette
Mixed berries, tropical fruits

BEVERAGE

Selection of coffee and tea

AED 135 PER PERSON

Afternoon Break 2

2PM - 6PM

SAVOURY

Vitello tonnato sandwich
Sourdough, halloumi, oregano

SWEET

Maritzo, vanilla Chantilly
Berry mirliton tart
Baci di dama
Mixed berries, tropical fruits

BEVERAGE

Selection of coffee and tea

AED 155 PER PERSON

Sharing Lunch

Each dish is presented for the table to share
12PM - 3PM

APPETIZERS

Tuscan kale, ricotta, pomegranate seeds, pine nuts, caper berries

Grilled octopus, olive tapenade, citrus fennel salad

Roast beef Carpaccio, Parmesan shavings, truffle vinaigrette, microgreens

MAINS

Roasted fed-chicken, truffled potato purée, glazed shallots, Albufera sauce

Pan-seared salmon, spinach, mushrooms, golden puff pastry, dill beurre blanc

Paprika pommes dauphine

Vegetables ratatouille

DESSERTS

Salted hazelnut chocolate bar

Cherry clafoutis, baked French custard, ripe cherries

Seasonal fruits

AED 228 PER PERSON

Sharing Lunch & Dinner 1

Each dish is presented for the table to share
12PM - 3PM / 6PM - 11PM

APPETIZERS

Seared veal carpaccio, tuna anchovy cream, crisp green bean salad
Vegetable terrine, eggplant purée, black garlic
Crab aspic, cauliflower purée, bonito flakes

MAINS

Truffle mushroom risotto, Parmesan crisp, veal jus
Dover sole, spinach, duxelles, citrus-caper condiment
Corn-fed yellow chicken, supreme sauce, mushroom fricassee
Potatoes Pont-Neuf
Sautéed green vegetables persillade

DESSERTS

Chocolate mousse, hazelnut praline
French toast, caramel sauce, vanilla Chantilly
Seasonal fruits

AED 338 PER PERSON

Sharing Lunch & Dinner 2

Each dish is presented for the table to share
12PM - 3PM / 6PM - 11PM

COLD APPETIZERS

Cold poached lobster, creamy avocado, crisp radish, citrus mayonnaise
Cobb salad, avocado, green beans, Ratte potatoes, chicken, quail egg
Seabass carpaccio, celery rémoulade, red currant jelly
Vegetable terrine, eggplant purée, black garlic

HOT APPETIZERS

Truffle mushroom risotto, Parmesan crisp, veal jus
Stracciatella ravioli in roasted tomato cream, fresh basil

MAINS

Seabass fillet, creamy polenta, sundried tomato, herb vinaigrette
Grilled Australian beef tenderloin, potato mille-feuille, truffle jus
Roasted pumpkin, Parmesan cream
Broccoletti sauteed, garlic & chili

DESSERTS

Chocolate mousse, pecan praline
Red fruits cheesecake, hazelnut crumble
French toast, caramel sauce, vanilla Chantilly
Mix berries, seasonal fruits

AED 488 PER PERSON

Plated Lunch

*Same choice of 1 Appetizer – 1 Main Course – 1 Dessert
for the whole table*

12PM - 3PM

APPETIZERS

Seared veal carpaccio, tuna anchovy cream, crisp green bean salad
Cobb salad, creamy avocado, green beans, Ratte potatoes, quail egg
Smoked salmon, zesty lemon mayonnaise, fresh chives

MAINS

Pan-seared seabass, sautéed spinach, lemon caper butter
Green herb risotto, stracchino cheese, crisp Parmesan
Corn-fed chicken, roasted red bell peppers, olive thyme jus

DESSERTS

Tiramisu, espresso, mascarpone cream
Salted hazelnut chocolate bar
Exotic pavlova, mango jam, lime Chantilly cream

AED 288 PER PERSON

Plated Lunch & Dinner

*Same choice of 1 Appetizer – 1 Main Course – 1 Dessert
for the whole table*

12PM - 3PM / 6PM - 11PM

COLD APPETIZERS

Cold poached lobster, creamy avocado, crisp radish, citrus mayonnaise
Cobb salad, avocado, green beans, Ratte potatoes, chicken, quail egg
Seabass carpaccio, celery rémoulade, red currant jelly

HOT APPETIZERS

Truffle mushroom risotto, Parmesan crisp, veal jus
Stracciatella ravioli in roasted tomato cream, fresh basil
Vegetable terrine, eggplant purée, black garlic

MAINS

Seabass fillet, creamy polenta, sundried tomato, herb vinaigrette
Grilled Australian beef tenderloin, potato mille-feuille, truffle jus
Corn-fed chicken, roasted red bell peppers, olive thyme jus

DESSERTS

Chocolate mousse, pecan praline
Red fruits cheesecake, hazelnut crumble
French toast, caramel sauce, vanilla Chantilly

AED 550 PER PERSON

Tasting Menu

Wine pairing available
6PM - 11PM

Hamachi, crispy quinoa, citrus gel,
pickled cucumber



Lobster belleveue, shellfish gelatine,
garden vegetables, citrus herb dressing



Chestnuts velouté, light cream foam,
sauteed mushroom chanterelles



Poached turbot, consommé, spinach gnocchi,
tender asparagusi



Beef rossini, Albufera sauce,
roasted heirloom root vegetables



Truffle Brillat-Savarin, toasted crackers



Raspberry and chocolate,
almond crumble

AED 688 PER PERSON

Classic Canapés

SET OF 8 CANAPÉS
11AM - 11PM

Tomato pissaladière, Cantabrico anchovies, Taggiasca olives (G)(V)
Salmon taco, avocado mousseline, coriander, lime (D)(G)
Montecristo sandwich, aged cheddar, turkey ham (D)(G)
Barbajuan, green chard, Taggiasca olives (D)(G)(V)
Fried squid, spicy mayonnaise, chives, lemon (G)(S)
Profiterole, vanilla cream, crumble (D)(G)(N)
Raspberry tart, vanilla custard, raspberry jam (D)(N)
Crunchy meringue, strawberry, lime cream (D)

AED 258 PER PERSON

Chef's Selection Canapés

SET OF 10 CANAPÉS
11AM - 11PM

Pizzette soufflé, smoked burrata, Taggiasca olives, herbs (D)(G)(V)
Truffle éclair, Gruyère, black truffle (D)(G)(V)
Crab sandwich, eggs, lemon mayonnaise, smoked paprika (D)(S)
Montecristo sandwich, aged cheddar, turkey ham (D)(G)
Pomme duchesse, red bell peppers (D)(G)(V)
Fried squid, spicy mayonnaise, chives, lemon (G)(S)
Crispy taco, avocado mousseline, dill, lime (D)(G)
Brioche bun, pistachio custard, Chantilly cream (D)(G)(N)
Ladyfingers, mascarpone cream, espresso (D)(G)(N)
Crunchy meringue, strawberry, lime cream (D)

AED 288 PER PERSON

Exclusive Canapés

SET OF 12 CANAPÉS
11AM - 11PM

Tomato pissaladière, Cantabrico anchovies, Taggiasca olives (G)(V)
Black Angus beef burger, smoked cheddar, truffle sauce (D)
Salmon taco, avocado mousseline, coriander, lime (D)(G)
Potato millefeuille, classic beef tartare, paprika aioli (D)
Lobster croquette, confit lemon, tarragon (D)(G)(S)
Montecristo sandwich, aged cheddar, turkey ham (D)(G)
Risotto cracker, Mazara prawn, saffron (D)(G)(S)
Fried squid, spicy mayonnaise, chives, lemon (G)(S)
Brioche bun, pistachio custard, Chantilly cream (D)(G)(N)
Ladyfingers, mascarpone cream, espresso (D)(G)(N)
Lemon tart, Italian meringue (D)(G)(N)
Crunchy meringue, strawberry, lime cream (D)

AED 318 PER PERSON