

# À LA CARTE



Good morning! Select one or more of our appetizing à la carte dishes and place your order with of our team members

## FRUIT, GRAINS & YOGURT

SEASONAL FRESH FRUITS AED 25

GRANOLA greek yogurt, orange, berries, wildflower honey (v)    AED 30

CEREAL SELECTION Special K, Sugar-free Museli, Bran Flakes and Coco Pops

Served with your choice of milk (v)   AED 35



FRESH FRUIT JUICES orange, grapefruit, apple , watermelon AED 25



## EGGS

EGGS ANY STYLE sourdough (v)   AED 45

OMELETTE with cheese, ham or spinach 

SMOKED SALMON scrambled eggs, sourdough   



AVOCADO TOAST with poached eggs, sourdough, sunflower seeds, chili flakes (v)   AED 45

EGGS BENNY with poached eggs, sourdough and brown butter hollandaise   AED 50

*Add Spinach/ Ham*

## LOCAL SPECIALITIES



SHAKSHUKA Tomato sauce, onion, bellpepper, olive oil and Arabic bread (v)   AED 45




TURKISH CHEESE PLATTER halloumi, soft goat cheese and honey (v)   AED 48

## HOT




VEGAN PANCAKES with berries and coconut caramel  AED 45

ORGANIC PORRIDGE banana, almond milk, berries,

toasted almonds and maple   AED 35

FRENCH TOAST boriche, nutella, mascarpon and maple (v)    AED 47

## BAKERY

FRESHLY BAKED PASTRIES seasonal jams & preserves (v)    AED 45

CROISSANT, DANISH, MUFFINS, TOASTED BREADS, BREAD ROLLS

Please ask a team member for more information on menu item ingredients or any food allergies and intolerances you might have. Vegetarian dishes are marked with a (v)



Dairy



Soya



Peanuts



Fish



Crustaceans



Eggs



Gluten



Lupin



Molluscs



Sulfites



Sesame



Mustard



Celery



Nuts