

STARTERS & BITES

EDAMAME (V)(VG)	45
Spicy or salty	
CORN RIBS (D)(V)	60
Parmesan, moroccan rub	
GLAZED CHICKEN WINGS (D)(G)(SS)	70
Pomegranate glaze, chilli flakes, crushed sunflower seeds	
SHISH TAWOOK (D)	45
Smoked labneh	
CHALO KEBAB (D)(G)(SS)(TN)	45
Red pepper hummus	
BEEF CHURRASCO SKEWERS (D)	45
Smoked labneh, chimichurri, crispy onion	
CHICKEN TENDERS (G)	75
French fries	
CALAMARI FRITTI (G)(SF)(TN)	85
Spicy ranch	
DYNAMITE SHRIMPS (D)(E)(G)(SF)(SS)	85
Crispy shrimps, sriracha aioli, raw mango, cucumber salad, wasabi mayonnaise, sesame	

FRESH & FIT

GREEK SALAD (D)(V)	70
Tomatoes, cucumber, Kalamata olives, onions, bell pepper, Ipiros feta, oregano, olive oil	
BURRATA TOMATO SALAD (D)(E)(TN)(V)	80
Beetroot purée, heirloom tomato, strawberries, za'atar pesto	
COLD MIXED MEZZE (C)(G)(SS)(V)	150
Hummus, red pepper hummus, baba ghanouj, warak enab, tabbouleh	
CAESAR SALAD (D)(E)(F)(G)	85
Baby gem lettuce, turkey bacon, quail eggs, croutons, Caesar dressing, parmesan, horseradish	
Classic	95
Add chicken	95
Add shrimp	105

SUSHI & RAW BAR

AVOCADO MAKI (G)(VG)	70
Cucumber, forest mushrooms, ají panca sauce	
WAGYU MAKI (E)(G)(SF)(SY)	115
Avocado, cucumber, marinated aubergine, truffle mayonnaise	
SPICY TUNA MAKI (E)(F)(G)(SS)	95
Cucumber, tobiko, ají amarilloo	
RED PRAWN MAKI (E)(G)(SF)(SY)	95
Ebi, avocado, spicy mayonnaise, teriyaki sauce	
SALMON MAKI (F)(G)(SF)(SY)	80
Salmon aburi, snow crab, cucumber, asparagus, ikura	
SUSHI & SASHIMI SELECTION (24 PCS) (E)(F)(G)(SF)(SY)	450

MAINS

PORCINI RISOTTO (D)(V)	99
Truffle, grilled porcini mushroom	
GRILLED SALMON (D)(F)	120
Citrus marinated kale, crispy shallots, edamame, avocado	
PRAWNS PROVENÇAL (SF)	135
Garlic, coriander, lemon, chilli flakes	
CHICKEN BREAST (D)(G)	121
Truffle mash, parmesan chips, rich chicken jus	
RACK OF LAMB (D)(TN)	150
Tzatziki, pine nut pesto, pistachio crumbs	
LOBSTER PASTA (D)(G)(SF)	215
Half lobster, cream sauce, garlic, herb oil sauce	
SPAGHETTI ARRABBIATA (D)(G)	95
Pink sauce or cream sauce	
Add Chicken	35
Add Prawn (SF)	30
BRAISED BEEF CHEEKS (D)(G)(M)	110
Potato leek purée, burnt leek dust, tagine spices, pickled mustard	
BLACK COD (D)(F)(G)(SS)(SY)	150
Tahina miso glaze, red pepper calabrese, miso aubergine, pommes purée	

PIZZA

MARGHERITA (D)(G)(V)

Tomato sauce, mozzarella, parmesan, basil, olive oil

VEGETARIAN (D)(G)(V)

Tomato sauce, mozzarella, artichoke, semi-dried tomatoes, zucchini, eggplant, basil

CAPRICCIOSA (D)(G)

Mozzarella, tomato sauce, mushroom, bacon

SPICY CRISPY CHICKEN (D)(G)(TN)

Tomato sauce, mozzarella, parmesan, basil, olive oil, pesto

PEPPERONI (D)(G)

Tomato sauce, pepperoni, mozzarella, parmesan, basil, olive oil

QUATTRO FORMAGGI (D)(G)(V)

Buffalo mozzarella, Gorgonzola, taleggio, Grana Padano

TARTUFO (D)(G)(G)

Mozzarella, Provolone, porcini mushrooms, black truffle

GRILL MENU

PREMIUM WAGYU STRIPLOIN 300G

PREMIUM WAGYU RIBEYE 300G

SIDES (CHOOSE 2)

Mashed potatoes (D)(V)

Truffle mashed potatoes (D)(G)(V)

French fries (G)(V)

Truffle fries (G)(V)

Sliced avocado (V)(VG)

Char-grilled asparagus (D)(TN)

BURGERS & SANDWICHES

88	CALIFORNIA BEYOND (G)(V)(VG)	105
	Vegan bun, avocado, lettuce, radish sprouts, tomato aioli, vegan cheddar, sweet corn salsa	
85	TRUFFLE WAGYU BURGER (D)(E)(G)	120
	Double decker beef patty, truffle parmesan aioli, gherkins, crispy onions, potato bun, french fries	
85	KATSU CHICKEN SANDO (D)(E)(G)(SS)	95
	Chicken cutlet, apple slaw, BBQ onion jam, togarashi french fries	
98	CHICKEN SANDWICH (D)(E)(G)	95
	Thin slices sous vide chicken, egg omelette, truffle mayonnaise, gruyère, lettuce, tomatoes, turkey bacon, brown bread	
98	WAGYU SLIDERS (D)(E)(G)	125
	Melted cheddar, chipotle mayonnaise, fries, potato bun	
96	CHICKEN SHAWARMA ROLLS (D)(E)(G)	83
	Garlic sauce, pickles, lettuce, tomato	
155		

DESSERTS

650	FIG & CHEESE (D)(G)(TN)	55
	Baked cheese tart, fig compote, cassis sorbet	
350	RED TEA HAMMAM BRÛLÉE (D)(E)	60
	Mixed berries compote, vanilla chantilly	
50	BANANA BLISS (D)(E)(G)(TN)	60
	Sacher sponge, dulce de leche, diplomat cream, banana ice cream, crispy pecan, praline	
	SORBET SELECTION (V)(VG)	55
	ICE CREAM SELECTION (D)(E)(TN)	55
	EXOTIC FRUIT SELECTION (V)(VG)	99
	CHOCOLATE LAYER CAKE (D)(E)(G)(TN)	65
	Soft chocolate ganache, sponge, salted caramel ice cream	
	SOFT SERVE ICE CREAM	45
	Available in Vanilla and Matcha flavours Served in a cone or waffle cup	



(A) Alcohol, (C) Celery, (D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (M) Mustard, (P) Peanuts, (S) Sulphur dioxide, (SF) Shellfish, (SS) Sesame Seeds (SY) Soya, (TN) Tree Nuts, (R) Raw, (V) Vegetarian, (VG) Vegan.

All prices are in UAE Dirhams, inclusive of 5% VAT 7% municipality fee, and 10% service charge.

All dishes are prepared in strict compliance with Halal requirements

CHAMPAGNE BLANC

	GLS	BTL	1.5L	3L
Laurent - Perrier	185	1290		
Moët & Chandon Impérial Brut		1650	3520	8800
Moët & Chandon Ice Impérial		1890	3950	
Perrier-Jouët Belle Epoque		6300	13850	42900
Cristal		6980	15000	55000
Ace of Spades		8000	16800	65450

CHAMPAGNE ROSÉ

	BTL	1.5L	3L
Mumm Cordon Rose	1800		
Moët & Chandon Ice Impérial	2200		
Moët & Chandon Impérial Brut	2100	5390	13200
Laurent-Perrier Brut Rosé	2750	5720	
Perrier-Jouët Belle Epoque	7800	17500	
Cristal Rosé	12500	26000	98000
Ace of Spades Rosé	14000	32000	88000

WHITE WINE

	GLS	BTL
Pinot Grigio, Ancora Provincia di Pavia, Italy	75	
Sauvignon Blanc, Ara Single Estate, Marlborough, New Zealand	105	520
Sancerre Doudeau Leger		890
Sauvignon Blanc, Pouilly Fume Ladoucette, Loire, France		1250

ROSÉ WINE

	GLS	BTL	1.5L	3L
Esprit Gassier Rose, Provence, France	96			
Whispering Angel, Provence, France		780	1590	3760
Aix, Côtes De Provence, France		750	1590	3450
Garrus, Château d’Esclans, Côtes De Provence, France		2730	5150	

RED WINE

	GLS	BTL
Baccolo Apassimento, Cent’Anni, Veneto, Italy	75	
Cabarnet Sauvignon, Apalta, Lapostolle, Colchagua Valley, Chile	88	420
Brouilly, Henry Fessy, Burgundy, France	95	470

RUM

	SHT	BTL
Bacardi 10		1980
Zacapa 23	110	2650
Zacapa XO		3600

GIN

	SHT	BTL
Hendrick’s	88	1950
Tanqueray No.10	75	1750
Monkey 47	110	1950

TEQUILA

	SHT	BTL
Patron XO Cafe	76	1900
Don Julio Blanco	98	2400
Don Julio Reposado	118	2900
Don Julio 1942	355	8800
Clase Azul Plata	215	4900
Clase Azul Reposado	340	7800

VODKA

	SHT	BTL	1.5L	1.75L	3L
Beluga Nobel			3800		
Cîroc	85	1980		4200	7900
Grey Goose	95	2300	4950		9350
Beluga Gold	210	4800	9800		

COGNAC

	SHT	BTL
Hennessy VSOP	110	2520
Hennessy XO	215	4900
Remy Martin XO	170	3900

WHISKY

	SHT	BTL
Glenfiddich 12 Y	80	1900
Glenmorangir Original	75	1750
The Macallan 15 Yrs		3500
The Macallan 18 Yrs		5900
JW Blue Label	310	7500

BEER & CIDER

	CAN	DRGT
Magners, Ireland (Cider)	59	
Corona, Mexico	59	
Budweiser, USA	59	
Heineken, Holland	59	65
Peroni, Italy		68
Stella Artois, Belgium		65
Tsingtao	59	

COCKTAILS

GIN BULL WATERMELON, TROPICAL	82
Gin, Pineapple Juice, Red Bull	

FIVE MOJITO	82
Rum, lime juice, soda water, passion fruit purée, mint, sugar syrup	

FIVE LYCHEE MARTINI	82
Gin, kwai feh, malibu, lychee puree, lemon juice	

BANAN YI VODA	88
Vodka, Banana Puree, Cranberry, Strawberry Puree, Lemon Juice	

BERRY PROMISE MARGARITA	82
Tequila, Triple Sec, Lemon Juice, Agave & fresh Berries	

BLAUES MEER	82
Vodka, Curacao Blu, Lychee Puree, Lemon Juice, Sugar Syrup	

GIN KWASNY	82
Gin, Lemon Juice, Elderflower Syrup, Simple Syrup	

GREEN PLAY	88
Gin, Cucumber Juice, Pineapple Juice, Lemon Juice, Honey syrup	

TIGER LILY	85
Vodka, Aperol, Passion Fruit Puree, Orange Juice, Vanilla & hibiscus syrup	

FLOATADOR DE DRAGON	85
Tequila, Crème De Cacao Blu, Dragon Fruit Puree, Pineapple Juice, Lemon Juice & Spiced Syrup	

SHOTS

	1 SHT	6 SHT	12 SHT
MELONY	50	280	560
Vodka, midori, yuzu, cucumber syrup			
PAIN KILLER	50	280	560
Rum, pineapple, & orange juice, coconut			
BRAIN DAMAGE	50	280	560
Peach Schnapps, Baileys, Grenadine			
PALOMA SHOT	50	280	560
Tequila, grapefruit juice, lemon juice, elder flower			
SPICY RITA SHOT	50	280	560
Jalapeno infused tequila, lemon juice, lemon grass syrup			
CREAM PIE	60	340	660
AU raspberry & Baileys			

MOCKTAILS

RED HOT LIPS	45
Strawberry, grapes, pomegranate juice	

DREAM OF SUMMER	45
Lemon juice, cucumber purée, tonic, simple syrup	

BRIGHTFOX

HEALTHY ELECTROLYTE & VITAMIN BEVERAGE	
Grapefruit + Ginger	40
Cucumber + Mint	40

COCKTAILS

Pink Fox	82
Gin, vanilla, blueberry, lemon & Brightfox Grapefruit + Ginger	

Fox Spritz	82
Vodka, elderflower, cucumber, lemon & Brightfox Cucumber + Mint	

WATER

	SMALL	LARGE
Acqua Panna (still)	30	40
San Pellegrino (sparkling)	30	40

ENERGY DRINKS

RED BULL	55
Sugar free Tropical Coconut Blueberry Watermelon	

JUICE

ORANGE PINEAPPLE WATERMELON	35
--	----

SOFT DRINKS

PEPSI DIET PEPSI 7UP MIRINDA GINGER ALE TONIC WATER SODA WATER	35
---	----

COFFEE

Espresso Ristretto	26
Cappuccino Café Latte Americano Macchiato	30
Iced Mocha	35
Hot Chocolate	30

TEA

ENGLISH BREAKFAST EARL GREY CHAMOMILE JASMINE BLOSSOM GREEN SENCHA	35
---	----

ALL INCLUSIVE

STARTERS & BITES

EDAMAME (V)(VG)

Spicy or salty

CORN RIBS (D)(V)

Parmesan, moroccan rub

GLAZED CHICKEN WINGS (D)(G)(SS)

Pomegranate glaze, chilli flakes, crushed sunflower seeds

SHISH TAWOOK (D)

Smoked labneh

CHALO KEBAB (D)(G)(SS)(TN)

Red pepper hummus

BEEF CHURRASCO SKEWERS (D)

Smoked labneh, chimichurri, crispy onion

CHICKEN TENDERS (G)

French fries

CALAMARI FRITTI (G)(SF)(TN)

Spicy ranch

DYNAMITE SHRIMPS (D)(E)(G)(SF)(SS)

Crispy shrimps, sriracha aioli, raw mango, cucumber salad, wasabi mayonnaise, sesame

FRESH & FIT

PUFFED GRAIN SALAD (G)(M)(V)

Barley, buckwheat, puffed lentil, puffed quinoa, pomegranate, roasted squash, kale, toasted seeds

BURRATA TOMATO SALAD (D)(E)(TN)(V)

Tomatoes, grapes, ají limón, quinoa, black olives, sherry vinegar

FATTOUSH (G)(VG)

Pomegranate dressing, crispy pitta

SUSHI & RAW BAR

AVOCADO MAKI (G)(VG)

Cucumber, forest mushrooms, ají panca sauce

WAGYU MAKI (E)(G)(SF)(SY)

Avocado, cucumber, marinated aubergine, truffle mayonnaise

SPICY TUNA MAKI (E)(F)(G)(SS)

Cucumber, tobiko, ají amarillo

RED PRAWN MAKI (E)(G)(SF)(SY)

Ebi, avocado, spicy mayonnaise, teriyaki sauce

SALMON MAKI (F)(G)(SF)(SY)

Salmon aburi, snow crab, cucumber, asparagus, ikura

MAINS

MUSHROOM FREEKEH (D)(G)(V)

Wild mushrooms, parmesan, crispy enoki

GRILLED SALMON (D)(F)

Citrus marinated kale, crispy shallots, edamame, avocado

CHICKEN BREAST (D)(G)

Truffle mash, parmesan chips, rich chicken jus

SPAGHETTI ARRABBIATA (D)(G)

Pink sauce or cream sauce

Add Chicken

Add Prawn ^(SF)

BRAISED BEEF CHEEKS (D)(G)(M)

110

Potato leek purée, burnt leek dust, tagine spices, pickled mustard

BLACK COD (D)(F)(G)(SS)(SY)

150

Tahina miso glaze, red pepper calabrese, miso aubergine, pommes purée

RACK OF LAMB (D)(TN)

80

Tzatziki, pine nut pesto, pistachio crumbs

LOBSTER PASTA (D)(G)(SF)

100

Half lobster, cream sauce, garlic, herb oil sauce

PIZZA

GLUTEN-FREE OPTIONS
ARE AVAILABLE

MARGHERITA (D)(G)(V)

Tomato sauce, mozzarella, parmesan, basil, olive oil

VEGETARIAN (D)(G)(V)

Tomato sauce, mozzarella, artichoke, semi-dried tomatoes, zucchini, eggplant, basil

CAPRICCIOSA (D)(G)

Mozzarella, tomato sauce, mushroom, bacon

SPICY CRISPY CHICKEN (D)(G)(TN)

Tomato sauce, mozzarella, parmesan, basil, olive oil, pesto

PEPPERONI (D)(G)

Tomato sauce, pepperoni, mozzarella, parmesan, basil, olive oil

QUATTRO FORMAGGI (D)(G)(V)

Buffalo mozzarella, Gorgonzola, taleggio, Grana Padano

TARTUFO (D)(G)(G)

Mozzarella, Provolone, porcini mushrooms, black truffle

GRILL MENU

PREMIUM WAGYU RIBEYE ^{300G}

280

SIDES (CHOOSE 2)

Mashed potatoes (D)(V)

Truffle mashed potatoes (D)(G)(V)

French fries (G)(V)

Truffle fries (G)(V)

Sliced avocado (V)(VG)

Char-grilled asparagus (D)(TN)

BURGERS & SANDWICHES

CALIFORNIA BEYOND (G)(V)(VG)

Vegan bun, avocado, lettuce, radish sprouts, tomato aioli, vegan cheddar, sweet corn salsa

KATSU CHICKEN SANDO (D)(E)(G)(SS)

Chicken cutlet, apple slaw, BBQ onion jam, togarashi french fries

CHICKEN SANDWICH (D)(E)(G)

Thin slices sous vide chicken, egg omelette, truffle mayonnaise, gruyère, lettuce, tomatoes, turkey bacon, brown bread

WAGYU SLIDERS (D)(E)(G)

Melted cheddar, chipotle mayonnaise, fries, potato bun

TRUFFLE WAGYU BURGER (D)(E)(G)

Double decker beef patty, truffle parmesan aioli, gherkins, crispy onions, potato bun, french fries

50

DESSERTS

FIG & CHEESE (D)(G)(TN)

Baked cheese tart, fig compote, cassis sorbet

RED TEA HAMMAM BRÛLÉE (D)(E)

Mixed berries compote, vanilla chantilly

BANANA BLISS (D)(E)(G)(TN)

Sacher sponge, dulce de leche, diplomat cream, banana ice cream, crispy pecan, praline

SORBET SELECTION (V)(VG)

ICE CREAM SELECTION (D)(E)(TN)

EXOTIC FRUIT SELECTION (V)(VG)

(A) Alcohol, (C) Celery, (D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (M) Mustard, (P) Peanuts, (S) Sulphur dioxide, (SF) Shellfish, (SS) Sesame Seeds (SY) Soya, (TN) Tree Nuts, (R) Raw, (V) Vegetarian, (VG) Vegan.

All prices are in UAE Dirhams, inclusive of 5% VAT 7% municipality fee, and 10% service charge.

All dishes are prepared in strict compliance with Halal requirements