



D I N N E R

M E N U

S O U P

Tom Yam Goong (S) AED50

Thai hot and spicy prawn soup

Shorba Adas(Ve) AED40

Middle Eastern lentil soup

Minestrone de Verdure (V)

AED40

Traditional Italian soup with stewed vegetables

S A L A D

Panzanella Salad (D, N) AED45

Cherry tomato, mozzarella cheese, red onion, basil, balsamic vinegar, olives, and croutons

Cold Mezze Trio (Ve) AED42

Hummus, fattoush, babaganoush

Sesame Chicken Salad (N) AED 45

Crispy shredded chicken, green beans, snow peas, water chestnuts, sesame oil

Caesar Salad (D, S) AED 40

Romaine lettuce with herb croutons and parmesan

H O T A P P E T I Z E R S

Arabian Hot Taster (D, N) AED50

Spinach fatayer, cheese sambousek, kibbeh

Cantonese Salt & Pepper Calamari (S) AED50

Batter fried calamari tossed with crunchy stir-fried garlic, ginger, and hot green peppers.

Paneer Methi Tikki (V, D) AED 42

Fenugreek leaf & cottage cheese patty

Uttaranchal Chili Chicken AED 56

Stir-fried chicken thigh, chili paste, egg, crispy vegetables

Ve- Vegan, V-Vegetarian, S-Seafood, N-Nuts, D-Dairy

Prices are inclusive of 7% municipality fee, 5% VAT and 10% service charge

T A S T E O F A R A B I A

Iranian Mixed Grill (D, N) **AED105**

Grilled kofta, lamb kabab, beef skewer accompanied with tahini, saffron rice, and Biswas salad

Shish Tawook (D, N) **AED88**

Grilled chicken cubes, Arabic pita bread, biwas salad, and traditional toum

Seafood Chermoula (S) **AED140**

Grilled prawns, fish, calamari, mussels, and scallops sayadiya rice, traditional toum

Samak Harrah (S) **AED98**

Grilled marinated Nile Perch

Green beans, olives, cherry tomato, and harrah sauce

P R I D E O F A S I A

Phad Thai Neea Poo Goong (S, N) **AED76**

Thai rice noodles with crabmeat, egg and shrimps

Kkanpung Shrimp AED (S) **AED95**

Crispy fried prawns, tossed with sweet spicy sauce

Szechuan Chicken AED (N) **AED75**

Stir-fried chicken, dry chili, spring onion, cashew nut

Kris Murgh Makhani (D, N) **AED88**

Tandoori boneless chicken thigh simmered in creamy tomato gravy

Paneer Tikka Masala (D, N) **AED62**

Tender cottage cheese curry

Punj Ratni Dal (V, D) **AED48**

5 pulses stewed with aromatic spices

Mutton Roganjosh **AED95**

Stewed mutton chunks with onion tomato gravy

Mongolian Black Pepper Beef (S) **AED92**

Crispy beef tossed in black pepper sauce ginger, oyster sauce, and broccoli

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C L A S S I C S O F E U R O P E

Smoked Salmon Tagliatelle **AED74**

Creamy tagliatelle pasta tossed in smoked salmon

Pan-seared Sea Bass (S, D) **AED98**

Nicoise vegetables, apple cucumber salsa, lemon butter sauce

Corn-Fed Chicken (D) **AED88**

Quatro formaggi polenta, cherry tomatoes, mushrooms, asparagus, grape emulsion

Rib Eye Steak (D) **AED125**

Wild rocca, oven-dried cherry tomatoes, sautéed oyster mushroom, zucchini balsamic reduction, tarragon gravy

Classic Tenderloin Steak (D) **AED125**

Sundried tomato, olives, cheese crust, mushroom jus, potato mousseline, sautéed vegetables, caramelized onion

D E S S E R T S

Traditional Umm Ali (N, D) **AED42**

Selection of Arabic Sweets (V, N) **AED42**

Blueberry Cheesecake (D) **AED48**

Red Velvet Cake (D, N) **AED48**

Lemongrass Crème Brulee (D) **AED48**

Ice Cream and Sorbet (D,N) **AED24**

Vanilla, chocolate and strawberry ice cream
Mango and lemon sorbet

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