



## STARTERS & SALADS

<b>Niçoise Salad</b> Lettuce salad, flash-seared tuna, black olives, cucumber, bell peppers, cherry tomatoes, chive, radish, quail eggs, lemon dressing	90
<b>Smoked Salmon</b> Norwegian smoked salmon served with lemon, sour cream, blinis, red onions, capers	120
<b>Caesar Salad</b> Parmesan cheese, crostini, Romaine lettuce, bresaola, Caesar dressing	70
- with grilled free-range chicken breast	90
- with pan-fried scallops (S)	100
<b>Tomato and Buffalo Mozzarella (V,N)</b> Rocket leaves, basil pesto	80
<b>Traditional Greek Salad (V)</b> Feta cheese, Taggiasca olives	70
<b>Selection of Hot Mezze</b> Meat sambousek, spinach fatayer, cheese rokakat, kibbeh, garlic labneh dip, olives, tomatoes	70
<b>Batata Harra (V)</b> Fried potatoes with coriander, chilli, garlic sauce	55

## SOUPS

<b>Clear Chicken Soup</b> Confit chicken, root vegetables	80
<b>Andalouse Gazpacho (V)</b> Tomato and bell pepper chilled soup, served with crostini	65
<b>Shorbat Adas (V)</b> Traditional lentil soup, served with lemon, pita bread croutons	65

## SANDWICHES & BURGERS

<b>Classique Croque Monsieur</b> Turkey ham, Mornay sauce, gratined Emmental cheese	90
<b>Classique Croque Madame</b> Turkey ham, Mornay sauce, gratined Emmental cheese topped with one egg sunny side up	90
<b>Classique Club Sandwich</b> Beef bresaola, grilled chicken, hard-boiled egg, tomatoes, lettuce salad, mayonnaise	90
<b>Shish Taouk Marinated Chicken Wrap</b> Crisp iceberg lettuce, hummus, eggplant caviar	90
<b>Organic Salmon Burger with Homemade Black Bun</b> ♡ Sepia ink homemade bun, flash-seared salmon fillet, Béarnaise sauce, grilled eggplant, zucchini	105
<b>"Le Chic" French Burger</b> Charolais beef burger, caramelised onion jam, Tomme de Savoie cheese, homemade bun	105

*All the above dishes are accompanied with your choice of fresh green salad, thick cut French fries, French fries, potato crisps, steamed or sautéed vegetables*

## FISH & SEAFOOD

<b>Marinated Tiger Prawns (S)</b> Bok choy, garlic herb rice, lemon butter sauce, mango, lemongrass coulis	210
<b>Pan-Fried Salmon (N)</b> Fork-crushed potatoes, roasted peppers, onions, basil pesto	180

## RICE & CURRIES

<b>Prawn Biryani (S)</b>	140
<b>Lamb Biryani</b>	140
<b>Chicken Biryani</b>	140
<b>Vegetable Biryani (V)</b> Served with mango chutney, raita, lime pickle, papad, lachha salad	90
<b>Lamb Kabsa</b> Served with tomato, coriander-flavoured basmati rice, spicy tomato sauce	250
<b>Butter Chicken Masala (N)</b> Boneless tandoori chicken cooked in creamy tomato gravy	140
<b>Yellow Dal (V)</b> Lentils tempered with onions, chillies, cumin	90
<b>Kadai Paneer (V)</b> Cottage cheese with onions, bell peppers, tomatoes, cracked coriander seeds	90

*All the curry dishes are served with mango chutney, raita, lime pickle, papad, lachha salad, Indian bread and basmati rice*

## PIZZA

<b>Seafood (S)</b> Tomato, mozzarella, prawns, scallops, calamari, red chilli, oregano, black olives, basil pesto	145
<b>Capricciosa</b> Tomato, mozzarella, turkey ham, black olives, artichokes, mushrooms, oregano	105
<b>Rustica</b> Tomato, mozzarella, BBQ chicken, bell peppers, red onions	105
<b>Margherita (V)</b> Tomato sauce, mozzarella cheese, basil leaves	75

## PASTA

<b>Smoked Salmon Tagliatelle</b> Tagliatelle pasta, smoked salmon, fresh tomato, dill, onion, cream	95
<b>Penne Al'arrabiata</b> ♡ Organic penne pasta, beef bacon, spicy tomato sauce, chilli pepper	65
<b>Penne Al Pesto Genovese (N)</b> ♡ Organic penne pasta, pesto sauce	65
<b>Asparagus Risotto Carnaroli (V)</b> Carnaroli risotto cooked with vegetable stock and green asparagus, served with olive oil and Parmesan cheese	95
<b>Forest Mushroom Risotto (V)</b> Shaved Parmesan cheese, EVOO	105

*Please ask the server for the gluten-free pasta options*

## SIMPLY GRILLED MEAT

From the grill	
<b>Angus Beef Tenderloin 180gms</b>	280
<b>Wagyu Rib Eye Steak 220gms (Marble 9)</b>	380
<b>Tenderloin Charolais 180gms</b>	290
<b>Lamb Rack 200gms</b>	280
<b>Côte De Veau 240gms</b>	270
<b>Grilled Baby Chicken</b>	140
<b>Mixed Grill Platter (Beef Tenderloin, Lamb Chops, Half Baby Chicken)</b>	350

*All the above dishes are accompanied with your choice of green mixed salad, thick cut French fries, French fries, steamed or sautéed vegetables and your choice of sauce: Béarnaise, mushroom veal jus, peppercorn sauce, roquefort sauce, beurre maître d'hôtel, shallots and red wine*

## DESSERTS

<b>Macaroon Selection (per piece)</b> Coffee, Chocolate, Caramel, Lemon, Strawberry, Green Apple	6
<b>Chocolate Fondant served with Crème Brûlée Ice Cream</b> (Please note this dish takes 15 minutes to prepare)	45
<b>Traditional Umm Ali served with Three Arabic Sweets</b>	35
<b>Ice Cream Selection (per scoop)</b> Vanilla, Chocolate, Caramel, Lime and Thai Basil, Strawberry, Banana and Passionfruit	25
<b>Opera Cake</b>	35
<b>Saint-Honoré</b>	35

(S) Shellfish (V) Vegetarian (N) Nuts (♡) Organic

All prices are in UAE Dirhams, inclusive of 10% Municipality fees and 10% service charge