



## Breakfast Menu

### Juices

#### Orange Juice

#### Grapefruit Juice

### Breads & Pastries

#### Selection of country bread *Veg G*

A selection of freshly baked country-style breads, including sourdough, multigrain, and ciabatta

#### Assorted Viennoiserie *Veg G D*

A delightful assortment of buttery pastries including croissants, pain au chocolat, and Danish pastries

### Platters

#### The finest gourmet cheese platter *Veg D*

A selection of the finest artisanal cheeses from around the globe, served with fresh fruits, nuts, and crackers.

#### Assorted Halal dry meat cold cut platter *G*

A variety of premium halal dry meats, including beef jerky and salami, accompanied by artisanal bread and pickles

*Veg* - Vegetarian   *G* - Gluten   *D* - Dairy   *N* - Nuts  
*GF* - Gluten-free   *DF* - Dairy-free   *F* - Fish   *E* - Egg

## Healthy choices

### Homemade granola *G D N*

A wholesome blend of oats, nuts, and dried fruits, served with yogurt or milk

### Gluten-free pancake *Veg GF*

Fluffy gluten-free pancakes served with maple syrup and fresh fruit

### Flat white omelette *Veg D E*

A light and fluffy omelette made with egg whites and a touch of cream, served with a side of mixed greens

### Seasonal fruit salad *Veg*

A refreshing mix of seasonal fruits

### Chia almond pudding *Veg DF N*

Creamy chia pudding made with almond milk, topped with fresh fruit and a sprinkle of almonds

### Acai super bowl *Veg GF*

A vibrant acai berry smoothie bowl topped with granola, fresh fruit, and a drizzle of honey

### Coconut super bowl *Veg GF N*

A creamy coconut-based smoothie bowl topped with granola, fresh fruit, and shredded coconut

### Smoked salmon bagel *G D F*

A classic bagel topped with silky smoked salmon, cream cheese, capers, and red onion

### Arabic breakfast platter *Veg*

A traditional Arabic breakfast including hummus, labneh, olives, and fresh vegetables.

## Dishes

### Stuffed portobello mushroom *Veg N*

A hearty portobello mushroom cap stuffed with a flavorful tofu scramble, seasoned with fresh herbs and spices

### Green Shakshuka *Veg D*

A traditional Middle Eastern dish of eggs poached in a rich zucchini and ricotta cheese sauce with a hint of spicy tatbelah topped with fresh coriander

### Sesame-crusting avocado addict *Veg G E*

A sesame-crusting avocado half, stuffed with poached eggs and served on a nest of crispy potato strands

### Eggs any style *Veg E*

Choose your favorite style: scrambled, fried, poached, or boiled, served with a side of toast

## Add-ons

### Regional Iranian caviar *Veg D F*

(AED 490 per 30g)

Caviar set 'Russian Service Style' with Ratte baby poached potatoes, pickled quail egg, sour cream, fresh homemade blinis, chives, and chopped shallots

### Black truffle (Seasonal) *Veg*

(AED 150 per 5g)

Fresh topping of black shaved truffle to be added to your scrambled eggs

Chef's Recommendation

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