



BREAKFAST MENU

JUICE & INFUSED WATER

Orange Juice

Infused water

Cucumber, lemon, mint

BREADS & PASTRIES

Selection of country bread *Veg G D N E*

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

Assorted Viennoiserie *Veg G D N E*

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 and crackers

Assorted dry meat cold cut platter *G*

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

Arabic breakfast platter *Veg G D*

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

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, milk or almond 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

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

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DISHES

Stuffed portobello mushroom *Veg N*

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

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-crust ed avocado addict *Veg G N E*

A sesame-crust ed 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, 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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