



Enjoy breakfast with a fresh selection of dishes  
prepared by our Chefs.

Experience tastes from around the world with  
choices inspired by our home, Abu Dhabi, and  
many of the destinations we fly to.

It's the perfect way to start your day.



استمتعوا بوجبة فطور كاملة مع تشكيلة متنوعة ومختارة من  
الأطباق الشهية التي أعدها طهاتنا

اخبثروا أطباق للذواقة من جميع أنحاء العالم مع خيارات من الأطباق  
التقليدية تذوقوا أطباقنا الإماراتية المحلية التي استوحيت من عراقة  
الضيافة العربية الأصيلة، ومأكولات شعبية تقليدية تشتهر بها  
الوجهات التي نطّلق إليها.

إنها الطريقة المثلى لتبدأ يومك.

# BREAKFAST MENU

## EGGS COOKED TO YOUR PREFERENCE:

Scrambled, poached, fried, masala or plain omelette, boiled

## CHOICE OF ACCOMPANIMENTS:

Chicken & sundried tomato sausage  
Beef chorizo sausage  
Turkey rasher  
Sautéed mushrooms  
Baked beans  
Hash brown  
Grilled tomato

## FREE RANGE EGGS BENEDICT

Toasted English muffin, choice of smoked salmon,  
turkey or sautéed spinach, Hollandaise sauce

## POACHED EGG SHAKSHUKA

Toasted pita bread, feta cheese, fried onion, pomegranate

## FOUL MEDAME

Parsley, lemon oil, tomato, onion

## HUMMUS BIL LAHMEH

Haloumi, beetroot & carrot salad, lemon

## BIRCHER MUESLI

Apricot, pistachio and pecan granola, strawberry

## ACAI BERRY PUDDING

Chia seed, berries, dry coconut

## PANEER UTTAPAM

Pongal, tomato vermicelli, sambar, coconut chutney

## RICOTTA PANCAKES

Orange vanilla sauce, caramelised pecan nut, mixed berries,  
mascarpone cream

## FRUIT PLATTER

Fresh fruit selection

## CHEESE PLATTER

Daily selected international cheese, grapes, walnuts,  
dried fruit and fig jam

# قائمة الفطور

## يتم إعداد البيض يعد حسب تفضيلاتك:

بيض مخفوق، بوشيه، مقلي، ماسالا أو أومليت بدون إضافات، أو مسلوق

خياراتك الجانبية مع البيض:  
نقانق الدجاج مع الطماطم المجففة  
نقانق لحم تشوريزو  
شرائح الديك الرومي المقدد  
الفطر المُحمّر  
الفاصوليا المطبوخة  
بطاطا هاش براون  
طماطم مشوية

وجبة بيض بينديكت مع بيض المراعي الحرة  
المافن الإنجليزي المُحمص، خيار واحد من السلمون المدخن أو  
الديك الرومي أو السبانخ المسلوقة وصلصة هولانديز

شكشوكة مع بيض بوشيه  
الخبز العربي المُحمص، جبنة الفيتا، البصل المُحمص، والرمان

الفاصوليا المُدمس  
البقدونس، الزيت مع الليمون، الطماطم، والبصل

حمص باللحمة  
سلطة جبنة الحلومي، الشمندر، الجزر، والليمون

بيرشر موسلي  
المشمش، الفستق الأخضر، جرانولا مع جوز البقان، والفراولة

بودينج توت أسياي  
بذور الشيا، التوت، وجوز الهند المُجفف

فطائر بجبنة البانير  
أرز بونجال بالحليب، شعيرية بالطماطم، صلصة سامبار، وصلصة جوز الهند

بانكيك بجبنة الريبكوتا  
صلصة البرتقال بالغانيليا، جوز البقان المُكرومل، التوت المُشكّل،  
وجبنة الماسكاربوني الكريمة

طبق الفواكه  
تشكيلة من الفواكه الطازجة

طبق الأجبان  
تشكيلة مُختارة من الأجبان العالمية، العنب، الجوز  
الفواكه المجففة، ومربى التين

## WATER

AL AIN STILL

AL AIN SPARKLING

## JUICES

APPLE

CARROT

LEMON & MINT

MANGO

ORANGE

PINEAPPLE

TOMATO

## SOFT DRINKS

COCA-COLA

COCA-COLA ZERO

FANTA ORANGE

GINGER ALE

SPRITE

SODA WATER

TONIC WATER

## COFFEE

AMERICANO

CAPPUCCINO

ESPRESSO

LATTE

MACCHIATO

MOCHA

HOT CHOCOLATE

TURKISH COFFEE

## TEA

ENGLISH BREAKFAST

EARL GREY

JASMINE GREEN

SENCHA GREEN

MOROCCAN MINT

CAMOMILE

SULAIMANI

## المياه

العين الفوارة

العين المعدنية

## العصائر

عصير التفاح

عصير الجزر

عصير الليمون والنعناع

عصير المانجو

عصير البرتقال

عصير الأناناس

عصير الطماطم

## المشروبات الغازية

كوكا-كولا

كوكا-كولا زيرو

فاتتا أورانج

جنجر ايل

سيراييت

مياه صودا

مياه تونيك

## القهوة

أمريكانو

كابوتشينو

إسبريسو

لاتيه

ماكياتو

موكا

شوكولاتة ساخنة

قهوة تركية

## الشاي

شاي الفطور الإنجليزي

شاي إيرل غري

شاي أخضر بالياسمين

شاي سنشا الياباني الأخضر

شاي أخضر مغربي بالنعناع

شاي بالبابونج

شاي سليمان

# À LA CARTE

## APPETISER

### ARABIC MEZZE

A SELECTION OF HOT AND COLD ARABIC APPETISERS

#### BABY LEAF AND QUAIL EGG SALAD

CHERRY TOMATOES, RADISH, PINE NUTS,  
ONION AND LIME DRESSING

#### CRAB TIAN

WASABI AVOCADO PUREE, PICKLED CUCUMBER,  
TOGARASHI SPICED BRIOCHE, RED PEPPER OIL

## SOUP

### HARIRA SOUP

LAMB, VERMICELLI

### GREEN PEA SOUP

SOUR CREAM, LEMON OIL

## MAIN COURSE

### BEEF TENDERLOIN

CHERRY TOMATO CONFIT, HEIRLOOM CARROT,  
GREEN BEAN, STEAK FRIES, JUS

### SEAFOOD ASSIETE

SCALLOP, PANSEARED SALMON, POACHED LOBSTER, PARSNIP PUREE,  
HORSE RADISH ESPUMA, LOBSTER AND TOMATO BISQUE

### CHICKEN MARGOOGA

POTATO, CARROT, MARROW

### FIVE SPICED DUCK BREAST

SWEET POTATO PUREE, BOK CHOY, CRANBERRY SAUCE

### TANDOORI RAAN

GARLIC NAAN, SPINACH AND CORN MASALA, VEGETABLE PICKLE

### PANEER KOFTA

CASHEW NUT, TOMATO AND ONION GRAVY, SAFFRON RICE,  
PARATHA, CHUTNEY

### THREE CHEESE RAVIOLI

TOMATO SALSA, OLIVE TAPENADE, BASIL OIL, SHAVED PARMESAN

### BEEF SLIDER

CARAMELISED ONION, TOMATO, LETTUCE, EMMENTAL CHEESE

# قائمة الطعام

## المقبلات

### المقبلات العربية

مجموعة مختارة من المقبلات العربية الساخنة والباردة

#### سلطة بيض السممان وسلطة أوراق

الطماطم الكرزية، الفجل، الصنوبر،  
وتتبيلة البصل والليمون

#### تيان لحم السلطعون

الأفوكادو والوصابي المهروس، الخيار المخلل،  
خبز البريوش المُتبّل بفلفل توغاراشي الحار الياباني، والزيت مع الفلفل الأحمر

## الشوربة

### شوربة الحريرة

لحم الضأن، الشعيرية

### شوربة البازلاء الخضراء

الكريمة الحامضة، الزيت مع الليمون

## الأطباق الرئيسية

### شريحة اللحم البقري

كونفيت الطماطم الكرزية، الجزر العضوي،  
الفاصوليا الخضراء، البطاطا المقلية، والمرق

### المأكولات البحرية المتنوعة

سكالوب، سمك السلمون المشوي، السلطعون المسلوق، الجزر الأبيض المهروس،  
كريمة إسبوما بالفجل الأبيض، شوربة السلطعون والطماطم

### مرقوق الدجاج الإماراتي

البطاطا، الجزر، الكوسا

### صدر البط بخمس بهارات

البطاطا الحلوة المهروسة، ملفوف بوك تشوي، صلصة التوت البري

### فخذ الضأن التندوري

خبز نان بالثوم، ماسالا السبانخ والذرة، المخلل النباتي

### كفتة البانير

حبّات الكاجو، الطماطم، البصل، الأرز بالزعفران،  
خبز الباراثا، صلصة تشوتني

### رافولي مع ثلاث أجبان

صلصة الطماطم، تتبيلة الزيتون، زيت الريحان، جبن البارميزان المبشور

### شطائر لحم البقر الصغيرة

البصل المُكرمل، الطماطم، الخس، جبنة أمينتال

## DESSERT

### RASPBERRY CROSTATA

BLUEBERRY ICE CREAM, ALMOND TUILLE

### DARK CHOCOLATE CAKE

ORANGE MOUSSE

### LEMON CURD MILLEFEUILLE

### FRUIT PLATTER

FRESH FRUIT SELECTION, YOGHURT ICE CREAM

### CHEESE PLATTER

DAILY SELECTED INTERNATIONAL CHEESE, GRAPES, WALNUTS  
DRIED FRUIT AND FIG JAM

ITEMS MAY CONTAIN TRACES OF ALLERGENS, PLEASE ASK YOUR SERVICE STAFF FOR MORE INFORMATION,

ALL MEALS SERVED ARE PREPARED ACCORDING TO HALAL REQUIREMENTS.

LUNCH & DINNER AVAILABLE FROM 4:00 – 12:00 AM

## الحلويات

### حلوى كروستاتا التوت

آيس كريم التوت الأزرق، بسكوت تويلي باللوز

### كعكة الشوكولاتة الداكنة

ماوس البرتقال

### كيكة ميل فويل مع ليمون كورد

### طبق الفواكه

تشكيلة من الفواكه الطازجة

### طبق الأجبان

تشكيلة مُختارة من الأجبان العالمية، العنب، الجوز  
الفواكه المجففة، ومربى التين

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AL AIN SPARKLING

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CARROT

LEMON & MINT

MANGO

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TOMATO

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COCA-COLA ZERO

FANTA ORANGE

GINGER ALE

SPRITE

SODA WATER

TONIC WATER

## COFFEE

AMERICANO

CAPPUCCINO

ESPRESSO

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MACCHIATO

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HOT CHOCOLATE

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## TEA

ENGLISH BREAKFAST

EARL GREY

JASMINE GREEN

SENCHA GREEN

MOROCCAN MINT

CAMOMILE

SULAIMANI

## المياه

العين الفوارة

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## العصائر

عصير التفاح

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عصير المانجو

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عصير الأناناس

عصير الطماطم

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كوكا-كولا زيرو

فانتا أورانج

جنجر ايل

سبرايت

مياه صودا

مياه تونيك

## القهوة

أمريكانو

كابوتشينو

إسبريسو

لاتيه

ماكياتو

موكا

شوكولاتة ساخنة

قهوة تركية

## الشاي

شاي الفطور الإنجليزي

شاي إيرل غري

شاي أخضر بالياسمين

شاي سنشا الياباني الأخضر

شاي أخضر مغربي بالنعناع

شاي بالبابونج

شاي سليماني

## CHAMPAGNE

### DEVAUX

Devaux House lies at the heart of a family story that commenced with brothers Jules and Auguste Devaux shortly before the mid-19th century. The Devaux House was subsequently managed by three remarkable women who directed the family winery with immense energy and skill. Today, Champagne Devaux represents numerous families. As the last member of the Devaux lineage, Jean-Pol Auguste Devaux entrusted the future of Devaux to the “Union Auboise” in 1987, now known as the “Groupe Vinicole Champagne Devaux.”

#### **STÉNOPÉ, DEVAUX & CHAPOUTIER CHAMPAGNE, FRANCE, 2009**

Sténopé is a vintage Champagne collaboration between Devaux’s cellar master, Michel Parisot, and Michel Chapoutier, the renowned winemaker from the Rhône Valley. The project began in 2008 following the purchase of a vineyard in Les Riceys in 2007, an archetypal Pinot Noir village in the Côtes des Bar. Sténopé derives its name from the ancient Greek term for a small hole, reminiscent of the first photographic device. The concept was to produce this Champagne for every vintage, capturing the finest representation of the season. The 2009 is a fifty-fifty blend of Pinot Noir and Chardonnay, featuring aromas of vanilla, brioche, warm bread, lemon zest, and candied notes. The palate is full-bodied, elegant, and vibrant, showcasing bergamot, butter, and dry hazelnut flavors. This blend exemplifies a harmonious balance of generosity, maturity, and freshness.

#### **CUVÉE ROSÉE, DEVAUX CHAMPAGNE, FRANCE**

The Cuvée Rosée is a blend of Pinot Noir and Chardonnay and, aged three years gives this rosé Champagne its distinctive style. In deep pink color, the cuvée shows aromas of soft and ripe raspberries followed by aniseed notes. The palate is full-bodied, fresh with a good balance, and violet notes on the finish.

## WHITE WINE

#### **CHARDONNAY, MÂCON-AZÉ, DOMAINE DE LA GARENNE BURGUNDY, FRANCE, 2018**

The Beaumont and Devillard families joined forces in 2008 to take ownership of the Domaine de la Garenne winery in southern Burgundy. The Devillard family had a history of winemaking, while Devillard was looking to expand his collection of Burgundy wines globally. Together, they are marking a new phase in the winery’s history. The Chardonnay vineyards are located on the hills surrounding the village of Azé. The soil is composed of limestone and clay, which gives the wine its distinctive minerality and complexity. The 2018 showcases the complex aroma of citrus, apple, and white flowers with a hint of honey and dry fruit. The palate is full-bodied, with oak fragrances enhancing the ripe apple and pear flavours, balanced with great acidity and a long, elegant finish.

#### **SAUVIGNON BLANC, CHÂTEAU OLIVIER BORDEAUX, FRANCE, 2018**

Chateau Olivier has a rich history dating back to the 12th century when the Archbishop of Bordeaux owned it. In 1867, Alexandre de Bethmann was elected mayor of Bordeaux, then his family acquired Château Olivier, which is still managed today by one of his descendants. The vineyards are planted on gravel, sand and clay soils, which provide excellent drainage and contribute to the wine’s complexity and character. The 2018 showcase a bright and fragrant nose of grapefruit, white peach, and passionfruit, with subtle hints of vanilla and toast. It is fresh and lively on the palate, with vibrant acidity balancing the rich flavours of ripe tropical fruit and citrus. The wine finishes with a persistent and elegant minerality.

#### **RIESLING “SPRINGVALE” GROSSET CLARE VALLEY, AUSTRALIA, 2017**

Jeffrey Grosset, owner and founder, has always been an innovator, challenging tradition and questioning accepted practices. Back in 1981, the global white wine trend was on Chardonnay, but Jeffrey’s mind was focused on the purity generated by Riesling planted on the limestone soil of the Clare Valley. Springvale is a six-hectare single vineyard, relatively isolated, at a high altitude, and certified organic and biodynamic. The 2017 shows lemon zest and apple blossom aromas, with a hint of chalkiness on the nose. The palate is medium-bodied and dry, with generous lime and lemongrass flavors. The finish is vibrant, long, and neat, balancing between its tight structure and shaley mineral acidity.

**ROUSSANNE BLEND, STEADING WHITE, TORBRECK  
BAROSSA VALLEY, AUSTRALIA, 2016**

Torbreck Vintners was founded in the Barossa Valley in 1994 by David Powell and rose to stardom after a series of excellent critic's reviews, which soon created an intense consumer interest in the international wine collector community. Torbreck focuses on Rhône style reds and whites like this Steading White, which comes from a blend of Roussanne, Marsanne and Viognier. This 2016 vintage showcases fragrant aromas of acacia flowers, roasted nuts, buttered citrus all neatly balanced with an underlying hint of bee's wax. The palate is full-bodied with a certain richness from the ripe Marsanne and Viognier, balanced by the flinty and austere personality of Roussanne. The result is a seamless wine with a silky texture.

## RED WINE

**LA GRANGE NEUVE DE FIGEAC, CHÂTEAU FIGEAC  
SAINT-ÉMILION, FRANCE, 2011**

Château de Figeac is one of two châteaux with the highest "Premier Grand Cru Classé A" rank in the official classification of Saint-Émilion. Owned for more than 130 years by the Manoncourt family, its vineyards are renowned for sitting on some of the unique soil in the region. The three Gunzian gravel of quartz, flint and blue clay, provides excellent drainage and mineral contents to the soil, which significantly impact the flavours and aromas of the grapes. La Grange Neuve is the second wine from the estate, made from grapes not destined for the 'Grand Vin'. The 2011 offers aromas of dried cranberries and cassis, followed by hints of tobacco, leather and cedar. The palate is medium bodied with a rich, velvety texture, flavours of dark chocolate and blackcurrant, complemented by a subtle hint of spices and smoke.

**DRY RED WINE N° 2, YARRA YERING  
YARRA VALLEY, AUSTRALIA, 2011**

Yarra Yering was established in 1969 by Dr. Bailey Carrodus, a visionary and pioneer, who recognized the potential of the Yarra Valley for producing world-class wines. The vineyards benefit from a unique soil of deep grey silty loam and gravel, which along with the region's cool climate, provides optimal conditions for producing elegant, expressive, and age-worthy wines. The vintage 2011 showcases the aromas of blackberries and plums with hints of dry herbs and spices. The medium-bodied palate exhibits a harmonious balance of soft fruit, fine dusty tannins, and vibrant acidity.

**CHIANTI CLASSICO RISERVA "SER LAPO", MAZZEI  
TUSCANY, ITALY, 2019**

The Mazzei are one of Italy's oldest and most prestigious winemaking families, with a history dating back over 600 years. This Chianti is named after Ser Lapo Mazzei, a 14th-century ancestor of the family who is credited with creating the first modern Chianti blend. The vineyards are situated on the slopes of the hills around Castellina in Chianti. The soil is composed of limestone, clay, and sandstone, which gives the wine its unique character and complexity. The 2019 has a complex aroma of black cherry, blackberry and spice, with a hint of vanilla. The palate is full-bodied with flavours of dark fruit and earthy notes, firm tannins, subtle acidity and a long, persistent finish.

**PINOT NOIR, DOMAINE ANDERSON  
ANDERSON VALLEY, CALIFORNIA, 2014**

Jean-Claude Rouzaud, president of the famous Champagne House Louis Roederer, fell in love with the Anderson Valley and in 1981 bought the estate, as he saw its potential in cultivating an American Pinot Noir Grand Cru. Anderson Valley is a narrow crevice of land situated near the Mendocino Coast. Cooled by the Pacific breezes and with its alluvial soils, the valley provides exceptional growing conditions for delicate grapes. The 2014 shows aromas of blackberry, wild cherry, and forest floor, with a hint of cinnamon and smoke. The palate is medium bodied with soft tannins and great elegance, showing notes of bay leaf and toasted anise on the finish.

## DESSERT WINE

### **SEMILLON BLEND, CHÂTEAU FILHOT SAUTERNES, FRANCE 2015**

The Château Filhot was founded in 1709 by Romain de Filhot and is now owned and managed by one of his descendants, Count Henri de Vauzelles and his son Gabriel. The vineyard was awarded 'Second Growth' according to the 1855 classification and fell under the Sauternes appellation. The Semillon and Sauvignon Blanc grapes are picked late in the season when the noble rot has shriveled the grapes, concentrating the sugar and acidity. The 2015 offers stone fruits, citrus fragrances, and notes of vanilla and honeysuckle on the nose. The palate is full-bodied with a plush texture, guava and grapefruit flavours, and a long, lingering finish.

## FORTIFIED WINE

### **DOW'S SINGLE HARVEST TAWNY, DOURO VALLEY, PORTUGAL, 1992**

Tawny Ports are aged in barrels until bottled for consumption. The term 'Single Harvest' or 'Colheita' describes a wine from a single year. Dow's has one of the finest collections of cask aged Ports in existence today. This 1992 is at perfect maturity at 30 years of age. This 1992 vintage shows intense aromas of date, dried fruits, and molasses. Impeccably well balanced with notes of almond and walnut, the palate has a silk like quality and impressive persistence.

## COCKTAILS

### **FRENCH 75**

Champagne, Gin, lemon

### **MOJITO**

Rum, mint, lime, soda

### **DIRTY MARTINI**

Gin/Vodka, dry vermouth, olives

### **NEGRONI**

Gin, Campari, sweet vermouth

### **OLD FASHIONED**

Bourbon whiskey, angostura bitters, brown sugar

### **ESPRESSO MARTINI**

Vodka, coffee liquor, espresso

## APÉRITIFS AND DIGESTIFS

**MARTINI DRY** Turin, Italy

**CAMPARI** Novara, Italy

**COINTREAU** D'Anjou, France

**BAILEYS** Dublin, Ireland

**KAHLUA** Veracruz, Mexico

## COGNAC

**REMY MARTIN XO**

**HENNESSY XO**

**TESSERON LOT 76 XO**

## WHISK(E)Y

**THE GLENLIVET RARE CASK** Scotch, single malt

**THE MACALLAN ENIGMA** Scotch, single malt

**THE DALMORE TRIO** Scotch, single malt

**ROYAL SALUTE 21 YEARS OLD** Scotch, Blended

**CHIVAS REGAL 18 YEARS OLD** Scotch, Blended

**DEWAR'S 18 YEARS OLD** Scotch, Blended

**PURE SCOT** Scotch, Blended

**JAMESON** Irish, Blended

**MICHER'S** Kentucky, straight rye

**WOODFORD RESERVE** Kentucky, straight bourbon

**FOUR ROSE'S SMALL BATCH** Kentucky, straight bourbon

## RUM

**BACARDI 8 YEARS OLD** Cataño, Puerto Rico

**BRUGAL 1888** Puerto Plata, Dominican Republic

**MOUNT GAY BLACK BARREL** Barbados, West Indies

**PLANTATION XAYMACA SPECIAL DRY** Clark's Town, Jamaica

## GIN

**44°N** Grasse, France

**GIN MARE** Barcelona, Spain

**PORTOBELLO ROAD** London, England

**THREE BROTHERS BATHTUB** Simar Jbeil, Lebanon

**DRUMSHANBO GUN POWDER** County Leitrim, Ireland

## VODKA

**GREY GOOSE ORIGINAL** Picardy, France

**ABSOLUT ELYX** Åhus, Sweden

**CÎROC** Villevert, France

## TEQUILA

**PATRON SILVER** Jalisco, Mexico

**HERRADURA PLATA** Jalisco, Mexico

**HERRADURA AÑEJO** Jalisco, Mexico

## BEERS & CIDER

**BIRRA MORETTI** Italy, Lager

**ESTRELLA DAMM** Spain, Lager

**SOL** Mexico, Lager

**HEINEKEN** Netherlands, Lager

**STRONGBOW** U.K, Dry Cider