Desserts

Coconut & Lime (D, G, N) 70
Coconut Financier, Zesty Lime Curd, Coconut Cream

Honey Cake (D, G, N) 70
Golden Honey Biscuit, Salted Caramel Cheese Frosting

Raspberry & Chocolate (VG) 70
Decadent Chocolate Sponge, Raspberry Compote, Vegan Chocolate Mousse

Mixed Berry Basque Cheesecake (D) 70
Burnished Basque Cheesecake, Seasonal Mixed Berries

Vanilla Caramel Mille-Feuille (D, G) 75
Crisp Puff Pastry, Vanilla Bean Pastry Cream, Light Vanilla Chantilly

Milk Cake (D, G, N) 75
Moist Sponge Cake, Four Milk Sauce, Vanilla Chantilly

Sticky Toffee Pudding (D, G, N) 80
Warm Date Sponge Cake, Caramel Sauce, Vanilla Ice Cream

The 36 Collection (D, G, N) 145
A Selection of Five Mini Gateaux Inclusive of Two Classic Coffees

The Afternoon Tea

A Selection of Five Savouries, Four Sweets
Inclusive of One Welcome Beverage and One Hot Classic Beverage
195 per person

All-Day Dining

SANDWICHES

Wagyu Beef Burger (D, G) 160
Potato Bun, Wagyu Patty, Emmental Cheese, Mizuna Salad

Club Sandwich (D, G) 110
White or Brown Toast, Chicken, Lettuce, Beef Bacon, Tomato, Soft Fried Egg

Sourdough & Pastrami (D, G) 95
Brie Cheese, Pickles, Dijon Mustard, Fig Sauce

Smoked Salmon Sandwich (D, G) 110
Warm Panini, Celeriac Rémoulade, Cream Cheese, Rocket Salad

Ham & Cheese Toast (D, G) 85
Cooked Turkey Ham, Emmental Cheese

Chicken Shawarma (D, G) 95
Spiced Chicken, Garlic Sauce, Pickles

Fried Chicken Wrap (D, G, N) 95
Spiced Fried Chicken, Salad, Miso BBQ Sauce

All sandwiches are served with french fries or a petite salad of your choice.

SALADS & LIGHT DISHES

Cobb Salad (D) 85
Tomato, Avocado, Lettuce, Cucumber, Bacon, Chicken, Olives, Egg, Gorgonzola Dressing

Caesar Salad (D, G) 65
Baby Gem Lettuce, Parmesan, Anchovy Dressing, Croutons
Add Chicken 25
Add Prawns (Sf) 35

Burrata Salad (D, N, V) 95
Heirloom Tomatoes, Pomegranate, Za'atar, Molasses Dressing, Pistachio

Lobster Salad (Sf) 180
Canadian Lobster, Avocado, Mango, Mesclun, Calamansi Dressing

Kale & Quinoa Salad (VG) 65
Blueberries, Seeds, Avocado, Edamame, Sweet Potato,
Cranberry, Dried Tomatoes, Citrus-Maple Dressing
Add Chicken 25
Add Scottish Salmon 35

Buttermilk Fried Chicken (D, G) 85
Honey, Rosemary

Pizzetta Mushroom & Truffle (D, G) 85
Pizza Dough, Mix Mushrooms, Mozzarella, Fresh Truffle

A - Contains Alcohol | G - Gluten | D - Dairy | N - Contains Nuts
SF - Shellfish | V - Vegetarian | VG - Vegan | Sustainable | Locally Sourced | Chef's Recommendation
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À la Carte Breakfast until 11am

CEREALS & DAIRY

Steel-Cut Oat Porridge (V) 55
Prepared with Your Choice of Milk or Water

Homemade Bircher Muesli (V, N) 55
Mixed Seasonal Berries, Dried Fruit, Nuts

Breakfast Cereals (G, V) 55
Corn Flakes, Rice Krispies, Coco Pops, All-Bran
Prepared with Your Choice of Milk

Affinés Cheese Board (V, N) 85
Selection of Artisanal Cheeses, Condiments, Dried Fruit and Nuts

Yoghurt (V) 60
Mixed Seasonal Berries, Toasted Granola; Full-Fat, Low-Fat, Greek-Style or Plant-Based Yoghurt

BREADS & TOASTS

Scottish Smoked Salmon Toast (D, G) 110
Toasted Croissant, Chive Crème Fraîche, Pickled Red Onion, Oscietra Caviar

Bakery Basket (G, V, N) 65
Selection of Breads and Pastries from Our Artisan Baker

Avocado Toast (D, G, V) 65
Grilled Sourdough, Guacamole, Rocket Leaves, Feta Cheese
Add Egg 30

Manakish (D, G, V) 55
Za'atar or Kashkaval cheese

SWEET MORNINGS

Waffle (D, G, N) 65
Caramelised Banana, Chocolate Sauce

Açaí Bowl (Vg, N) 60
Granola, Berries, Banana, Seeds

French Toast (D, G) 65
Seasonal Fruit Compote

Crêpe (D, G, N) 65
Hazelnut Spread, Roasted Hazelnuts

Seasonal Fruit Platter (Vg) 60

Buttermilk Pancakes (D, G) 65
Fresh Blueberries, Maple Syrup

Syrniki Pancakes (D) 65
Fresh Berries, Jam, Sour Cream

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Signature Serves

Iced Coconut Americano 55
Blend of Bold Espresso, Coconut Water, Light Coconut Foam

Charcoal Cappuccino 65
Activated Charcoal, Cappuccino, Toffee

Silk Sky Cappuccino 75
Vanilla Foam and White Chocolate

The Classics

Espresso, Americano, Macchiato 40
Matcha, Latte, Cortado, Flat White, Cappuccino 45
Homemade Hot Chocolate 45
Spanish Latte, Spanish Cortado 55

Milk Options Available
Regular, Low Fat, Skim, Soy, Almond, Oat, Coconut

Brew Me Away

Single Origins Brewed Your Way | French Press, Chemex, V60

BRAZIL 45
Notes: Rich, Dark Chocolate, Caramel, Almond Butter

ETHIOPIA 50
Notes: Blueberry, Guava, Herbal, Chocolate

COLOMBIA 55
Notes: Applesauce, Cranberry, Praline, Sweet

Tea

BLACK
Assam Breakfast, Earl Grey, Vanilla Black 40
Assam Gold 45

GREEN
Jade Sword, Jasmine Pearls, Moroccan Mint 40
Sencha 50

WHITE
Jasmine Silver Needle 40

OOLONG
Iron Buddha 50

HERBAL
Rooibos, Chamomile, Peppermint,
Lemongrass & Ginger, Blackcurrant & Hibiscus 40

PU – ERH 50
Pu-Erh Mini Cakes

Bubbles - Alcohol Free

	150ml / 750ml
Jasmine Sparkling Tea Saicho, Japan	60 / 290
Vintense Sparkling Wine 'Blanc De Blancs', Belgium	60 / 290

Beers 0%

Heineken, The Netherlands	40
Bière des Amis, Belgium	45

Cocktails 0%

Passion Mojito 45
Lyre's Cane Spirit, Mint, Passion Fruit, Soda

Peach Zing 45
Peach & Lime Cold Brew-Style Martini

Butterfly's Kiss 45
Lavender, Coconut, Citrus

Hibiscus Refresh 45
Hibiscus, Fresh Lemon, Creamy Coconut Milk, Vanilla

Refreshers

Soft Drinks 30

Fresh Juices 35
Orange, Pineapple, Watermelon, Mango, Carrot

Red Bull Energy Drinks 40
Classic, Sugar-Free

Water

	500ml / 750ml
House Filtered	20 / 25
Still, Sparkling	
Acqua Panna & San Pellegrino	25 / 30
Still, Sparkling	

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À la Carte Breakfast until 11am

EGGS

Free-Range Eggs 70
Prepared to Your Liking: Scrambled, Fried or Omelette

SIDE DISHES

Avocado	40	Smoked Salmon	60
Salad	40	Beef Bacon	50
Hash Brown Potatoes	40	Chicken Sausage	50
Grilled Vegetables	30	Turkey Bacon	50

THE BENEDICTS

Classic Benedict (D, G) 70
Beef Pastrami, English Muffin, Hollandaise Sauce

Eggs Royale (D, G) 85
Scottish Smoked Salmon, English Muffin, Hollandaise Sauce

Eggs Florentine (D, G, V) 65
Spinach, English Muffin, Hollandaise Sauce

AROUND THE WORLD

Levantine Shakshouka (V, G) 70
Soft Eggs, Roasted Peppers, Tomato, Cumin, Arabic Flatbread

Foul Mudammas (V, G) 65
Arabic Flatbread

Vegan Morning Bowl (G, VG) 70
Plant-Based Sausage, Avocado, Petite Salad, Chickpea Hummus, Grilled Sourdough

Spiced Akuri & Toasted Pav (D, G, V) 65
Scrambled Eggs, Turmeric, Coriander, Green Chilli, Griddled Pav Bun

Eggs Paratha (D, G, V) 65
Masala-Fried Eggs, Onion, Tomato, Coriander, Mint, Mint Chutney

Grilled Avocado Nikkei Benedict (D) 85
Onsen Egg, Aji Amarillo Miso Butter, Hollandaise, Furikake

Traditional Japanese Salmon Rice (D) 95
Genmai Brown Rice, Teriyaki Salmon, Onsen Eggs, Crispy Nori, Pickles, Sesame

Dubai Oyster Mushroom (D, V) 70
Onsen Egg, Locally Grown Mushrooms, Ginger, Yuzu, Fermented Koji Sauce

Çılbır – Turkish Poached Eggs (D, G, V) 70
Turkish Yoghurt, Spicy Harissa Butter, Grilled Sourdough

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