

Savoury

Honey Glazed Duck Toast (G)

Succulent honey-glazed duck served atop a bed of zesty orange-infused mayo, accompanied by a medley of majdool coleslaw, served on brioche

Smoked Salmon and Cream Cheese (G)

Succulent smoked salmon paired with citrus and passion fruit cream cheese, nestled in a delicate white sesame bagel, enhanced with infused kale marinade

Turkey Ham and Aged Tomato Cheese Sandwich (G,N)

Tender turkey ham layered with rich aged tomato cheese, complemented by a medley of mustard and tomato chutney, all encased within wholesome multigrain bread

Cucumber, Melon and Sour Cream Sandwich (V)

Crisp cucumber and refreshing rock melon, harmoniously united with tangy feta sour cream, elegantly served on mint-infused bread

Cured Beef and Asparagus Wrap Sandwich (G)

Savory cured beef paired with delicate asparagus, served on soughdough with sun-dried tomato mayo, accompanied by locally sourced mature cheese

Grilled Mixed Pepper Baked Tart (G)

A symphony of grilled mixed peppers, caramelized onions, and aromatic thyme, encased in a flaky pastry shell and crowned with a delicate quail egg

Sweet

Chocolate Mini Cake (N) (G)

A delicious, light and moreish version of chocolate cake served with vanilla panna cotta, honey comb, and chocolate popping candy

Strawberry Bavarian and Bourbon Vanilla Cream (N) (G)

Savor the sweetness of fresh Al Ain strawberries atop a velvety bourbon vanilla flan, drizzled with local honey

Peanut Butter and Praline Crust (N) (G)

Creamy peanut butter layered on a buttery shortbread base and finished with a dollop of cheese frosting and local fig jam

Banoffee Pie (G) (N)

Fresh bananas, whipped cream, and a generous drizzle of thick caramel sauce, within a buttery biscuit crust

Mini Madeleine (G,N)

Individually baked almond flour sponge cakes, covered in yuzu white chocolate

Candied Orange Chocolate Chip and Classic Scones (G)

Served with an array of assorted jams and clotted cream

Date Sticky Toffee Pudding and Ice Cream (N) (G)

Local Khalas dates with the rich flavor of our salted toffee caramel, served alongside a scoop of creamy vanilla ice cream

(V) Vegetarian (N) Nuts (S) Seafood (G) Gluten (D) Dairy (G) Contains Gluten

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team