

BRUNCH MENU

AVAILABLE EVERY SATURDAY
FROM 12:30PM TO 3:30PM

PREMIUM PACKAGE **AED779**

Inclusive of the House Beverage package

Cocktails

Pisco Sour

Champagne

NV Veuve Clicquot Ponsardin, Brut Yellow Label

HOUSE BEVERAGE PACKAGE **AED609**

Inclusive of the non-alcoholic package

Whiskey

Woodford Reserve

Rum

Bacardi Carta Blanca

Vodka

Ketel One

Gin

Bombay Sapphire

Cocktails

Aperol Spritz, Mai Tai, Paloma
Tommy's Margarita, Moscow Mule
Passion Fruit Martini, Bloody Mary (MS)

Beer

Wines

Rosé wine, France
White wine, Italy
Red wine, France

NON-ALCOHOLIC **AED409**

Mocktails

Bellini
Sol y Mar
Virgin Mary (MS)

Non Alcoholic Sparkling

French Bloom Le Blanc / Le Rosé

Soft Drinks

Coca Cola, Diet Coke, lemonade, ginger ale
ginger beer, soda, tonic

Fresh Juices & Water

green apple, pineapple
orange, still & sparkling water

Tea & Coffee

All prices are inclusive of 10% service charge 5% VAT and
7% municipality fee

APPETIZERS

Guacamole

Avocado, shrimp crackers, spiced focaccia

Mistura de Ceviches y Tiraditos

Selección de Maki Roll

Tempura de coliflor

Crispy cauliflower, chipotle mayonnaise, chives, sesame

Selección de Anticuchos

Tacos de Salmon

Salmon, avocado, ají amarillo

Baos con Res Wagyu

Wagyu short rib, mantau baos, ají amarillo

Trio de Maiz

Josper corn, crispy corn, jumbo corn
coriander, jalapeño

MAINS

Choice of one

Arroz Nikkei GF

Chilean sea bass, rice, lime, chilli

Quinotto de Cebada Perlada VG

Quinoa, pearl barley, ají amarillo, pumpkin, coconut

Costillas de Res GF

Beef ribs, miso, ají limo

Pollo a la Parrilla GF

Corn fed baby chicken, ají panca, coriander

Salmon a la Brasa

Salmon fillet, stir-fry quinoa, soy, green vegetables

Raiz de Apio a la parrilla VG

Celeriac root, miso, cauliflower
yuzu kombu dressing

XO Udon

Prawns, ají panca, pok choy

SIDES

Camote Asado

Sweet potato, huancaína sauce, manchego
jumbo corn, coriander

Calabacin a la Brasa V GF

Charred baby marrow, ají amarillo, wafu, soy crumbs

SHARING DISHES

Langostinos Thermidor (+AED192)

King prawns, ají amarillo, truffle thermidor sauce

Bife Angosto Wagyu (+AED470) GF

Wagyu sirloin grade 7, Peruvian spice rub
chimichurri sauce

Langosta al Josper (+AED435) GF

Lobster, smoked ají panca butter

BANDEJA DE POSTRES

Pastel de tres leches

Evaporated milk, genoise, glazed figs
mango yoghurt ice cream

Chupetines de Chocolate

Milk chocolate ganache, raspberry

Crema de Caramelo GF

Lime flan, wild berries compote

Churros de Naranja

Orange and lime churros, milk chocolate, dulce de
leche

Paleta de Chicha Morada GF

Chicha Morada popsicle, strawberry

Alfajores

Dulce de leche

Assorted Fruits VG GF