



GOOD MORNING

11's Big Breakfast 125
Daily fresh items and your choice of eggs

Wagyu Burger 95 (d,g)
Smoked Gouda, Sriracha Mayo, Sweet Potato Fries

Salted Cod and Chorizo Stew 96 (d)
Piquillos Pepper, Garlic, Egg Confit

Black Truffle Fried Eggs 105 (d)
Mushrooms, Beef Bacon, Potato Aligot

Avocado on Toast 75 (d,g)
Mashed avocado, Scallions, Veal Pancetta, Scrambled Eggs

Beef Cheeks Benedict 89 (d,g)
Hollandaise, Pickled Baby Vegetables, Poached Eggs

French Toast Egg Slider 78 (d,g)
Omelette, American Cheese, Charred Onions

Grilled Avocado 72 (d)
Gremolata, House Pickles, Parmigiano Reggiano

Pancake 82 (d,g)
Blackberry Mascarpone, Pumpkin Seeds, Maple

Croissant 16 | *Pain Au Chocolat* 16 | *Sourdough* 23

All Prices Are Inclusive Of %5 VAT



SIGNATURE DRINKS

<i>French 75</i> - Vanilla Rooibos, Bergamot, Bitter Lemon	36
<i>Choice of original or tart version to suit your palate</i>	
<i>Spiked Orange</i> - Mandarin Orange, Lychee, Malt	38
<i>Passion Ate</i> - Passion Fruit, Fresh Mint, Lime	42
<i>Jumeirah Mule</i> - Ginger, Lime, Lemon Grass	36
<i>Purple Rain</i> - Cherry, Bubbly Grapes Juice, Citrus	40
<i>Berry Mojito</i> - Mix Berries, Lime, Fresh Mint	36
<i>Cosmonot</i> - Cranberry, Orange Spritz, Cotton Candy	42
<i>Ginger Aid</i> - Honey Kombucha, Ginger Agave	36
<i>Pomebasil</i> - Pomegranate, Basil, Orange Saccharum	38

%0.0 PREMIUM BUBBLY (glass / bottle) 84/400

French Bloom Le Rose - Pinot Noir, Chardonnay

%0.0 HOUSE VINES (glass / bottle) 28/60

Putih - Chrysanthemum, Chamomile

Merah - Hibiscus, Lacto Plum

%0.0 BEER

<i>Biere de Amis</i>	39
<i>Stella Artois Zero</i>	36
<i>Budweiser Zero</i>	36

SMOOTHIES

<i>Orange Fairy</i> - Pineapple, Celery, Lemongrass	32
<i>Booster</i> - Acai, Blueberry, Coconut, Almond	38
<i>Pfizer</i> - Chocolate, Banana, Avocado, Pear	32

FRESH JUICE / SOFT DRINKS / WATER

<i>Orange Pineapple Watermelon Green Apple</i>	30
<i>Coca Cola Coke Zero Fanta Sprite Ginger Ale</i>	22
<i>Acqua Panna San Pellegrino</i>	24/34

*Filtered water is on the house, everyone should have access to drinking water



DESSERTS

<i>Signature Burnt Cheesecake</i> (g) (d)	
Choice of Goats or Cream Cheese, Dark Chocolate	50
<i>Sheep's Milk Creme Brulee</i> - Hay, Brown Sugar (d)	45
<i>Sour Fruits</i> - Rhubarb, Pink Peppercorn, Milk Ice-cream (d)	45
'Bone Marrow' <i>Chocolate</i> - Tonka ice-cream, Pecans, Banana (d)	52
<i>Ananas</i> - Charred Pineapple, White Chocolate, Lime (d)	42

COFFEE

Café Latte	24	Flat White	24
Spanish Latte	24	Cappuccino	24
Rose Latte	32	Cortado	20
Saffron Latte	32	Piccolo	20
Espresso		V60 Hot/Cold	30
Single / Double	18/20	Cold Brew	32
Americano	20	Cold Drip	32
Macchiato	20	Coffee Kombucha	35

TEA

21

<i>Green Tea</i> – Sencha, Genmaicha	
<i>Black Tea</i> – English Breakfast	
<i>House Tea</i> – Lemon grass, Ginger, Mint, Rosemary and Basil	
<i>Matcha Latte</i> – Premium Japanese Matcha Tea, Fresh Milk	35



LUNCH PRIX FIXE MENU

125 Aed - 2 Starters and 1 Main course



STARTERS

Chlorophyll - Edamame, Seaweeds, Leafy Vegetables [v]
Beetroot - Feta Cheese, Aged Balsamic, Hazelnuts [v,d,n]
Seabass Carpaccio - Black Chili, Pickled Wakame [g]
Meat Kebab - Smoked Yogurt, Veal Jus [d]
Chicken Wings - Soy, Chipotle [g]
Yellow Fin Tuna - Salsa Verde, Provençale Vegetables

MAIN COURSE

Atlantic Seabass - Garlic, Kashmiri Chili, Cabbage [d]
Adobo Chicken - Asparagus, Asian Spices [g]
Beef Cheeks - Potato Mousseline, Banana Shallots [d]
Lamb Chops - Pimento Chili, Eggplant, Tomato Romesco [d]
Leeks - Grapefruit, Yam, Dill [v,d]
Wagyu Burger - Gouda, Mushroom Duxelles, Sriracha [d,g]

300g Dry Aged Black Angus

Sarladaise Potatoes, Green Peppercorn Jus

**Additional 240 Aed supplementary charge*



All Price Are Inclusive Of 5 % VAT



EQUILIBRIUM - PALATE STARTER

COLD

Beetroot - Feta Cheese, Berries, Aged Balsamic, Hazelnut (n) (d)	50
Chlorophyll - Edamame, Seaweed, Leafy Vegetables	60
Red Shrimp - Pineapple Gazpacho, Endive, Coriander (s) (g)	120
Salmon Carpaccio - Pine Oil, Caviar Cream (d) (g) (sf)	78
Seabass Carpaccio - Black chili, Pickled Wakame (g) (sf)	65
Beef Tartare - Preserved Lime, Shiitake, Jalapeno, Caviar (g)	200

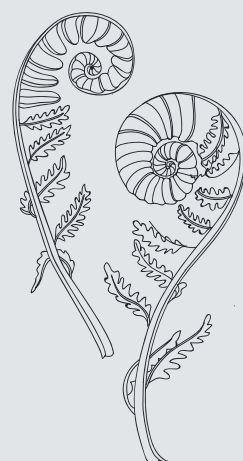
HOT

Sourdough & House Dips - Harissa, Green Olive Tapenade (g)	43
Beef Skewers - Habanero Chili, Mustard Mayo	75
Chicken Wings - Soy, Chipotle (g)	45
Bone Marrow - Curry leaves, Soy Glaze (g)	84
Scallops - Foie Gras, Corn Puree, Coffee (s)	125
Meat Kebab - Smoked Yogurt, Sweet Chilli (d)	175



BOTANIC KINGDOM – VEGETABLES

Leeks - Grapefruit, Yam, Dill (d)	45
Asparagus - Horseradish, Scallion Cream (d)	48
Potato Gratin - Parmigiano Reggiano (d)	56
Banana Shallots - Corn Kernels, Oregano	49
Brussels Sprouts - Seasonal Mushroom, Anchovy Sauce (d) (sf)	45
Eggplant - Garlic, Tomato Romesco (d)	55
Potato Aligot - Gruyère cheese, Garlic (d)	52



THE OCEAN - SEAFOOD

Calamari - Fennel, Parsley Puree	75
Atlantic Seabass - Garlic, Kashmiri Chili	100/185
Fremantle Octopus - Artichoke Puree, Gremolata (d)	95
Jumbo Prawns - Cajun Spice, Brown Butter (s) (d)	185
French Turbot - Asian Sambal Belacan or Citrus Vinaigrette (s) (d)	150
*New England Lobster - Burnt Butter, Aleppo Chilli (s) (d)	350
Gulf White Clams - Black Pepper, Oyster Sauce (s) (g)	65
*Golden Eye Snapper (Kinmedai) - Edamame, Capers, Dill	385
*Crimson Sea Bream (Madai) - Tamarind, Baby onions, Chili	320
Yellow Fin Tuna - Provençale Vegetables, Salsa Verde	155

*Please check with our staff availability.



When man harnessed fire, it was for warmth.
It brought people together and developed a community.
Driven by primal cooking, Akmal Anuar channels all the
bounty of nature to create a harmonious balance of
fire and technique.



HEARTLAND – MEATS

Lamb Chops - Pimento Chili Rub, Garlic	175
Adobo Chicken - Asian Spices, Fried Shallots	80
Crispy Duck Leg - Cucumber, Hoisin, Sumac (g)	115
Black Angus T-bone 800g (g) (d)	400
Black Angus Bone-in Rib Eye 800g (g) (d)	400
Australian Wagyu Striploin Mbs 9+ 300g	650
Wagyu Burger - Gouda, Mushroom Duxelles, Sriracha (g) (sf) (d)	85

(g) gluten | (n) nut | (s) shellfish | (sf) seafood | (d) dairy

*Our produce and ingredients are carefully selected globally and locally from premium and responsible vendors

ALL PRICES ARE INCLUSIVE OF 5% VAT