

## LES DESSERTS

### **Dame Blanche**

Vanilla ice cream, fresh cream,  
warm belgian chocolate  
AED 45

### **Classic Crème Brûlée**

Walnut sablé cookies  
AED 50

### **Speculoos Tiramisu**

Mascarpone cream,  
speculoos biscuits  
AED 55

### **Raspberry Port Poached Pear**

Chocolate crémeux,  
raspberry port granite  
AED 45

### **Fried Apple Pie**

Vanilla ice cream,  
salted caramel  
AED 55

### **Callebaut Chocolate Mousse**

Chantilly cream, chocolate shards  
AED 55

## GAUFFRES

### **Brussels Waffle Chocolate**

Belgian chocolate sauce,  
whipped cream  
AED 50

### **Brussels Waffle Speculoos**

Speculoos ice cream,  
speculoos purée  
AED 50

### **Brussels Waffle Red Berries**

Red berry compote,  
whipped cream  
AED 50

## FROMAGE

### **Chef's selection of cheese from Belgium & Europe**

Served with crackers, bread, grapes, nuts & chutney

### **Petite Assiette**

3 selections of cheese  
AED 50

### **Assiette Classique**

5 selections of cheese  
AED 80

### **Assiette Gourmande**

7 selections of cheese  
AED 110

All prices in AED and inclusive of 10% municipality fee and  
10% service charge



Chef de Cuisine: Manuel Olveira Seller

 Contains Alcohol  Contains Nuts

## FRUITS DE MER

- |                                      |  |
|--------------------------------------|--|
| <b>Pink Shrimp</b><br>150g<br>AED 70 | <b>Periwinkles</b><br>200g<br>AED 80     |
| <b>Grey Shrimp</b><br>100g<br>AED 70 | <b>Chilled Mussels</b><br>150g<br>AED 70 |
| <b>Lobster</b><br>Half<br>AED 120    | <b>Clams</b><br>150g<br>AED 75           |
- Café Belge Petit Plateau**  
½ lobster, 4 oysters, shrimp, clams, periwinkles, moules  
AED 245
- Café Belge Grand Plateau**  
1 lobster, ½ crab, 8 oysters, clams, shrimp, periwinkles, moules  
AED 395
- Chef's Selection of Fresh Oysters**  
Served with fresh lemon & mignonette
- |                                |                                 |
|--------------------------------|---------------------------------|
| <b>Plateau of 6</b><br>AED 145 | <b>Plateau of 12</b><br>AED 285 |
|--------------------------------|---------------------------------|
- Fresh Oysters**  
by piece
- |                                 |                            |
|---------------------------------|----------------------------|
| <b>Fine De Claire</b><br>AED 25 | <b>Tsarskaya</b><br>AED 30 |
|---------------------------------|----------------------------|

## SOUPES ET SALADES

- Tomato & Carrot Soup**  
Belgian meatballs, cream  
AED 50
- Green Pea Soup** ♡  
Chimay cheese croque-monsieur  
AED 55
- Rich Shellfish Bisque** ♡  
Crab & fennel cake  
AED 75
- Tournai Salad** ♡ ♡  
Endive, white beans, apple, walnuts, mâche lettuce, sherry vinegar  
AED 50
- Roast Beetroot & Tomato** ♡ ♡  
Vanilla goats cheese from Antwerp, celery, pine nuts  
AED 60
- Warm Goats Cheese Toast** ♡  
Thyme honey, mesclun salad, poached pear  
AED 55
- Chicken & Baby Cos Salad**  
Cured tomatoes, crispy chicken, garlic dressing  
AED 70
- Quinoa Salad** ♡ ♡  
Avocado, confit corn, papaya, endive, walnuts  
AED 70

## HORS D'OEUVRES

- Smoked Salmon Assiette**  
Dill sauce, caper berries, blini  
AED 80
- Tuna Tartar**  
Waffle, caviar, crispy potato, remoulade sauce  
AED 75
- Fried Peeled Prawns**  
Sea salt, olive oil, garlic, chili  
AED 95
- Sea food Nage** ♡  
Prawn, scallop & mussel, saffron cream, Hoegaarden  
AED 70
- Smoked Cured Beef Waffle**  
Tenderloin beef, pickled onion, truffle mayonnaise  
AED 80
- Oysters Gratin 3 pcs**  
Baby spinach, tomato, mousseline sauce  
AED 75
- Shellfish Gratin** ♡  
Moules, scallop, grey shrimp, clams, herb bread crumbs, garlic cream  
AED 90
- Asparagus à la Flamande** ♡  
White asparagus, grated egg, lemon butter sauce, chives  
AED 55
- Pickled Mackerel**  
Beetroot salad, dill, cos lettuce  
AED 70
- Foie Gras Terrine** ♡  
"Classic cooking style"  
Warm brioche, jams and chutney  
AED 110

## MOULES

Served with frites & Belgian mayonnaise

- |                                      |                               |                                    |
|--------------------------------------|-------------------------------|------------------------------------|
| <b>Hoegaarden Cream</b> ♡<br>AED 160 | <b>Curry Cream</b><br>AED 160 | <b>Roquefort Cheese</b><br>AED 160 |
| <b>Marinière</b> ♡<br>AED 160        | <b>Tomato</b><br>AED 160      | <b>Natural</b><br>AED 145          |
| <b>Champagne Cream</b> ♡<br>AED 175  |                               |                                    |

## PLATS PRINCIPAUX

- Grilled Salmon** ♡  
Artichoke mousseline, crispy Chimay, sauce "Vierge"  
AED 155
- Steamed Cod**  
Braised leek & bacon, tomato jam, mussel cream  
AED 150
- Seared Sea Bass**  
Warm Liège style salad, fine beans, beef bacon, potatoes, lemon butter  
AED 165
- Whole Roasted Dover Sole**  
Meunière style, capers, brown butter, mash potato  
AED 295
- Sea Bass "Fish and Chips"**  
Pickled beetroot mayonnaise, oyster, lemon butter  
AED 120
- Lapin à la Tournaisienne** ♡  
Braised rabbit in beer, prunes, raisins, new potatoes  
AED 155
- Corn-Fed Chicken Vol-au-Vent**  
Velouté sauce, puff pastry, mushrooms, meatballs  
AED 125
- Corn-Fed Roasted Chicken**  
Brussels sprouts, onion pearl, Bacon, ratte potato  
AED 160
- Pearl Barley Risotto** ♡  
Truffle & parmesan  
AED 95
- Filet Américain**  
Hand cut beef tartare & frites  
AED 140
- Beef Carbonnade** ♡  
Flemish style beef & beer stew  
AED 125
- Grilled Beef Sirloin Steak**  
Roasted vegetables, pavé potato, pepper sauce  
AED 195
- Café Belge Wagyu Burger**  
Caramelized endives, passendale cheese, tomato confit  
AED 115

## ACCOMPAGNEMENTS

AED 30

- |                       |                                |
|-----------------------|--------------------------------|
| <b>Sauté Mushroom</b> | <b>Spinach Salad</b> ♡         |
| <b>Green Salad</b>    | <b>Vegetables</b>              |
| <b>Roast Potatoes</b> | <b>Mash Potatoes</b>           |
| <b>Frites</b>         | <b>Asparagus à la Flamande</b> |



©  
CAFFÉ.  
BELGE  
BEER / WINE  
MENU

Master Beer Sommelier: Sofie Vanrafelghem

# BEER IS GRAND CRU AT CAFÉ BELGE

All over the world, two fermented drinks have become our most cherished palette pleasers: wine and beer. Both are the result of complex processes that require patience, craftsmanship and a particular passion for quality, tradition and taste.

The Kingdom of Belgium is the birthplace of the greatest quality and variety of beers. No one would dispute their title as the royal rulers of beer brewing. In Belgium, beer can be a Grand Cru, brewed and bottled to perfection, with a full body of flavors and a truly noble aftertaste.

Below you can find our selection of wine and beer by the glass with comparable taste characteristics.

## LAGERS & ALES

\* Sommelier's choice

*taste palette*

## WHITE WINES

by the glass

Stella Artois - - - - - <i>refreshing – light bodied – sparkling</i> - - - - -	Bottega Extra Dry Prosecco NV Veneto, Italy AED 75
Alc. 5% 250ml AED 30 500ml AED 50	
Hoegaarden - - - - - <i>citrus – grass - refreshing</i> - - - - -	Chablis “La Pierrelée La Chablisienne Burgundy, France AED 95
Alc. 4,9% 250ml AED 30 500ml AED 50	
Duvel* - - - - - <i>dry – tropical fruit - crisp finish</i> - - - - -	Pinot Grigio Ancora Piedmont, Italy AED 65
Alc. 8,5% 750ml AED 190	
Barbār - - - - - <i>apricot – honey – smooth</i> - - - - -	Aromatic Grape Blend Gentil, Hugel et Fils Alsace, France AED 80
Alc. 8,0% 330ml AED 70	
Lefte Blond - - - - - <i>silky – round – hazelnut</i> - - - - -	Fiano di Avellino Mastroberardino Campania, Italy AED 110
Alc. 6,6% 250ml AED 30 500ml AED 50	
Tripel Karmeliet - - - - - <i>orange – vanilla – dry</i> - - - - -	Gavi “La Luciana” Araldica Piedmont, Italy AED 75
Alc. 8.4% 330ml AED 90	
La Chouffe - - - - - <i>lemongrass – peach – floral</i> - - - - -	Sancerre Domaine Doudeau-Léger Loire Valley, France AED 100
Alc. 8% 330ml AED 85	
Hopus - - - - - <i>crisp – grapefruit - lime</i> - - - - -	Sauvignon Blanc Monkey Bay Marlborough, New Zealand AED 80
Alc. 8,3% 330ml AED 85	

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## LAGERS & ALES

Kasteel Tripel ----- *round – bitter herbs – sweet fruit* -----  
Alc. 11%  
330ml AED 85

Maredsous 10 ----- *peach - honey - floral*-----  
Alc. 10%  
330ml AED 70

Westmalle Tripel ----- *citrus - brioche - complex* -----  
Alc. 9,5%  
330ml AED 95

## WHITE WINES

by the glass

Fiano di Avellino  
Mastroberardino  
Campania, Italy  
AED 110

--Gavi "La Luciana"  
Araldica  
Piedmont, Italy  
AED 75

Laurent-Perrier  
Brut NV  
Champagne, France  
AED 165

## SPECIALITY & FRUIT

### BEERS

*taste palette*

\* Sommelier's choice

Früli ----- *strawberry – perfumed – delicate* -----  
Alc. 4,1%  
330ml AED 80

Belle-Vue Kriek ----- *cherry – sweet - smooth* -----  
Alc. 5,2%  
250ml AED 30  
500ml AED 50

Chimay Bleue ----- *robust – smoky – dark fruit* -----  
Alc. 9%  
330ml AED 105

Lefte Brune ----- *clove – perfumed – medium body* -----  
Alc. 6,5%  
250ml AED 30  
500ml AED 50

Kasteel Donker ----- *dark – full-bodied - berries*-----  
Alc. 11%  
330ml AED 85

Delirium Tremens\* ----- *ripe fruit – rich – dry finish* -----  
Alc. 8,5%  
330ml AED 95

Liefmans Goudenband ----- *cherry - almond - tangy* -----  
Alc. 8%  
330ml AED 105

## Red & ROSÉ WINES

by the glass

Laurent-Perrier  
Cuvée Rosé NV  
Champagne, France  
AED 245

Grenache  
Henri Fabre Cuvée Rosé  
Côtes de Provence, France  
AED 65

Cabernet Sauvignon  
Bodega Catena Zapata  
Mendoza, Argentina  
AED 85

Shiraz  
Whistling Duck  
New South Whales, Australia  
AED 70

Malbec Colección  
Bodega Norton  
Mendoza, Argentina  
AED 75

Pinotage Cabernet  
Kanonkop Kadette  
Stellenbosch, South Africa  
AED 75

Rosso di Montalcino  
Villa Poggio Salvi  
Montalcino, Italy  
AED 110

# WINE BY THE GLASS

## Champagne and sparkling

by the glass

Bottega Extra Dry Prosecco NV  
AED 75

Laurent-Perrier Brut NV  
AED 165

Laurent-Perrier Cuvée Rosé NV  
AED 245

## white wine

by the glass

Ancora Pinot Grigio, Piedmont, Italy  
AED 65

Gavi "La Luciana", Araldica, Piedmont, Italy  
AED 75

Gentil "Hugel", Alsace, France  
AED 80

Monkey Bay Sauvignon Blanc, New Zealand  
AED 80

Chablis "La Pierrelée" La Chablisienne, Burgundy, France  
AED 95

Sancerre, Domaine Doudeau-Léger, Loire Valley, France  
AED 100

Mastroberardino Fiano di Avellino, Campania, Italy  
AED 110

## ROSÉ

by the glass

Duberval Rosé NV, France  
AED 65

Henri Fabre Cuvée Rosé, Côtes de Provence, France  
AED 70

By. Ott Rosé, Domaines Ott\*  
AED 80

Tavel Guigal, Rhone, France  
AED 80

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# WINE BY THE GLASS

## **RED wine** by the glass

Whistling Duck Shiraz, Hilltops, Australia  
AED 70

Kanonkop Kadette Pinotage Cabernet, Stellenbosch, South Africa  
AED 75

Malbec Colección, Bodega Norton, Mendoza, Argentina  
AED 75

Catena Cabernet Sauvignon, Mendoza, Argentina  
AED 85

Bourgogne Pinot Noir, La Vignée, Burgundy, France  
AED 95

Villa Poggio Salvi, Rosso di Montalcino, Montalcino, Italy  
AED 110

## **DESSERT wine** by the glass

Moscato Passito, Araldica, Italy  
AED 75

## **PORT & SHERRY** by the glass

Taylor's Fine Ruby Port  
AED 50

Lustau Deluxe Cream Sherry, Capataz Andrés Solera Reserva  
AED 50

Taylor's Fine Tawny Port  
AED 50

Taylor's Late Bottled Vintage Port 2007  
AED 60

Harvey's Bristol Cream Sherry  
AED 80

# SPARKLING WINE

Bottega Extra Dry Prosecco, Veneto NV  
AED 375

## champagne

Laurent-Perrier Brut NV  
AED 850

Nicolas Feuillatte Brut NV  
AED 1120

Moët & Chandon Impérial Brut NV  
AED 1250

Ruinart Brut NV  
AED 1380

Bollinger Special Cuvée Brut NV  
AED 1500

Ruinart Blanc de Blancs Brut NV  
AED 1600

Billecart-Salmon Grand Cru Blanc de Blancs Brut NV  
AED 1695

Krug Grand Cuvée Brut  
AED 3400

Dom Pérignon Brut 2004  
AED 3550

Taittinger Comtes de Champagne Blanc de Blancs 1999  
AED 3850

Louis Roederer Cristal 2004  
AED 5950

Salon Cuvée 'S' Blanc de Blancs Brut 1997  
AED 9200



# champagne ROSé

Laurent-Perrier Cuvée Rosé Brut NV  
AED 1275

Moët & Chandon Rosé Impérial NV  
AED 1550

Ruinart Brut Rosé NV  
AED 1680

Billecart-Salmon Brut Rosé NV  
AED 1710

Krug Brut Rosé  
AED 6150

Dom Pérignon Rosé Brut 1998  
AED 8200

## ROSé

### ITALY

Argiolas Serra Lori Rosato, Sardinia, Italy  
AED 345

### FRANCE

Duberval Rosé NV, France  
AED 275

Henri Fabre Rosé, Côtes de Provence  
AED 355

Tavel Guigal, Rhone, France  
AED 415

By. Ott Rosé, Domaines Ott\*, France  
AED 425

Pascal Jolivet Rosé, Sancerre  
AED 710

Maison Mont d'Azur Cloud Chaser, Côtes de Provence NV  
AED 740

# WHITE WINE

## FRANCE

Schröder & Schyler Chartron La Fleur Sauvignon Blanc, Bordeaux  
AED 350

Gentil "Hugel", Alsace  
AED 415

Sauvion Château du Cléray Muscadet de Sèvre-et-Maine Sur Lie, Loire  
AED 465

Chablis "La Pierrelée" La Chablisienne, Burgundy  
AED 475

Louis Latour Chardonnay, Burgundy  
AED 480

La Chablisienne, Petit Chablis  
AED 510

Sancerre, Domaine Doudeau-Léger, Loire Valley  
AED 550

Domaine Laroche, Chablis  
AED 695

Domaine Doudeau-Léger, Sancerre, Loire  
AED 695

Domaine Weinbach Sylvaner Réserve, Alsace  
AED 790

Pascal Jolivet Grand Cuvée, Pouilly Fumé, Loire  
AED 830

Louis Latour, Pouilly Fuissé, Burgundy  
AED 880

Château La Grande Clotte by Michel Rolland, Bordeaux  
AED 980

Joseph Drouhin, Chassagne-Montrachet, Burgundy  
AED 1275

M. Chapoutier Invitare, Condrieu, Rhône 2012  
AED 1400

Domaine William Fèvre Chablis Grand Cru, Bougros 2006  
AED 1560

# WHITE WINE

## ITALY

Ancora Pinot Grigio, Piedmont  
AED 290

Banfi Le Rime Chardonnay/Pinot Grigio, Tuscany  
AED 380

Gavi "La Luciana", Araldica, Piedmont  
AED 400

Alois Lageder Pinot Grigio, Trentino  
AED 430

Beni di Batasiolo Gavi, Piedmont  
AED 505

Torti Pinot Nero Bianco, Lombardy  
AED 525

Mastroberardino Fiano di Avellino, Campania  
AED 555

Tenuta Delle Terre Nere, Etna Bianco, Sicily  
AED 560

Gianni Gagliardo Fallegro Favorita, Piedmont  
AED 610

Mastroberardino Greco di Tufo, Campania  
AED 630

Terlan Pinot Grigio, Alto Adige  
AED 650

Villa Poggio Salvi Vermentino, Tuscany  
AED 650

Pio Cesare Gavi, Piedmont  
AED 820

Terlan Quarz Sauvignon Blanc, Alto Adige  
AED 1180

Gaja Rossj-Bass Chardonnay, Piedmont  
AED 1485

Jermann 'Were Dreams' Chardonnay, Friuli-Venezia Giulia 2012  
AED 1695

Gaja Alteni di Brassica Sauvignon Blanc, Piedmont 2011  
AED 1920

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# WHITE WINE

## SPAIN

Martin Códax Albariño, Rías Baixas  
AED 490

Paco & Lola Albariño, Rías Baixas  
AED 645

Alvaro Palacios Pláçet Valtomelloso, Rioja  
AED 845

## GERMANY & AUSTRIA

Loosen Dr. L Riesling, Mosel, Germany  
AED 450

## USA

Columbia Crest Two Vines Gewürztraminer, Washington  
AED 310

Kendall-Jackson Vintner's Reserve Chardonnay, California  
AED 690

Robert Mondavi Winery Fumé Blanc, Napa Valley  
AED 820

# WHITE WINE

## NEW ZEALAND

Monkey Bay Sauvignon Blanc  
AED 380

Kim Crawford Pinot Gris, Marlborough  
AED 570

Dog Point Sauvignon Blanc, Marlborough  
AED 635

Cloudy Bay Chardonnay, Marlborough  
AED 960

Cloudy Bay Te Koko Sauvignon Blanc, Marlborough  
AED 970

## AUSTRALIA

Mad Fish Sauvignon Blanc/Semillon, Western Australia  
AED 540

Leeuwin Estate Art Series Riesling, Margaret River  
AED 650

Leeuwin Estate Art Series Chardonnay, Margaret River 2010  
AED 2150

Penfolds Yattarna Chardonnay, Tasmania 2008  
AED 4120

# WHITE WINE

## CHILE

Carmen Sauvignon Blanc, Central Valley  
AED 320

Los Vascos Chardonnay by Rothschild [Lafite], Colchagua  
AED 375

## ARGENTINA

Argento Pinot Grigio, Mendoza  
AED 320

Bodega Norton Torrontés, Mendoza  
AED 325

Catena Alamos Viognier, Mendoza  
AED 340

Catena High Mountain Vines Chardonnay, Mendoza  
AED 570

## SOUTH AFRICA

Morgenhof Estate Chenin Blanc, Stellenbosch  
AED 405

Warwick Estate Professor Black Sauvignon Blanc, Coastal  
AED 535

# RED WINE

## FRANCE

Lacroix Bordeaux Superieur  
AED 450

Bourgogne Pinot Noir, La Vignée, Burgundy  
AED 500

Blason d'Aussieres by Rothschild [Lafite], Corbières,  
AED 505

E. Guigal, Côtes du Rhône 2011  
AED 515

Bouchard Père et Fils La Vignée Bourgogne Pinot Noir, Burgundy  
AED 530

Borie-Manoux Pavillons de Saint-Estèphe, Bordeaux  
AED 595

Château Cantemerle, 5ème Cru Classé, Haut-Medoc, Bordeaux  
AED 980

Mont-Redon, Châteauneuf-du-Pape, Rhône  
AED 1080

Domaine Nicolas Rossignol, Aloxe-Corton, Burgundy  
AED 1190

Domain Ott Bandol, Provence  
AED 1190

Bouchard Père et Fils Pommard, Burgundy  
AED 1390

Château de Pez Cru Bourgeois, Saint-Estèphe, Bordeaux  
AED 1425

E. Guigal Côte-Rôtie, Rhône 2006  
AED 1695

M. Chapoutier Monier de la Sizeranne, Hermitage 2008  
AED 1750

Château Palmer Alter Ego, Margaux, Bordeaux 2011  
AED 2950

Château Lafleur, Pomerol, Bordeaux 2001  
AED 16100

Château Cheval Blanc 1er Grand Cru Classé A, Saint-Émilion, Bordeaux 2005  
AED 17500

Château Margaux Premier Grand Cru Classé, Margaux, Bordeaux 2000  
AED 32100

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# RED WINE

## ITALY

Cusumano Merlot, Sicily  
AED 300

Banfi Chianti Superiore, Tuscany  
AED 400

Sallier de la Tour Syrah, Sicily  
AED 410

Villa Poggio Salvi, Rosso di Montalcino, Montalcino  
AED 550

Paulin Dolcetto d'Alba Gagliardo, Piedmont  
AED 585

Santa Margherita Chianti Classico, Tuscany  
AED 620

Terlan Pinot Noir, Alto Adige  
AED 655

Sedàra Donnafugata Nero d'Avola, Sicily  
AED 680

Luigi Righetti Amarone della Valpolicella Classico Riserva, Veneto  
AED 825

Gianni Gagliardo La Matta Barbera d'Alba Superiore, Piedmont  
AED 885

Merlot Planeta, Sicily  
AED 950

Gaja Ca'marcanda Promis, Tuscany  
AED 990

Castello di Ama Chianti Classico, Tuscany  
AED 1320

Gianni Gagliardo Barolo, Piedmont 2008  
AED 1450

Castel Giocondo Brunello di Montalcino, Tuscany 2008  
AED 1690

Gaja Dagromis Barolo, Piedmont 2008  
AED 1750

Gaja Pieve Santa Restituta Brunello di Montalcino, Tuscany 2009  
AED 1750

Tignanello, Tuscany 2012  
AED 1990

Luce Della Vite, Tuscany 2009  
AED 2650

Gaja Barbaresco, Piedmont 2005  
AED 3650

Ornellaia, Tuscany 2010  
AED 4950



# RED WINE

## SPAIN & PORTUGAL

Cabriz Colheita Seleccionada, Dão, Portugal  
AED 460

Navajas Crianza, Rioja, Spain  
AED 470

La Planta Tempranillo, Ribero del Duero, Spain  
AED 520

Pétalos Mencía, Bierzo, Spain  
AED 680

Bodegas y Viñedos Alión, Ribera del Duero, Spain 2009  
AED 1510

Campo Eliseo by Lurton and Rolland, Toro, Spain 2004  
AED 2030

## USA

Columbia Crest Grand Estates Merlot, Columbia Valley  
AED 410

Château Ste. Michelle Syrah, Columbia Valley  
AED 450

Château Ste. Michelle Merlot, Columbia Valley  
AED 470

Kendall-Jackson Vintner's Reserve Zinfandel, Mendocino  
AED 580

Robert Mondavi Winery Cabernet Sauvignon, Napa  
AED 990

Marimar Estate 'Don Miguel' Pinot Noir, Russian River 2005  
AED 1100

Opus One by Robert Mondavi & Baron Philippe de Rothschild, Napa 2011  
AED 7450

# RED WINE

## ARGENTINA

Malbec Colección, Bodega Norton, Mendoza  
AED 375

Catena Cabernet Sauvignon, Mendoza  
AED 425

Kaiken Ultra Malbec, Mendoza  
AED 580

Bodega Norton Reserva Syrah, Mendoza  
AED 595

Amancaya Gran Reserva Malbec/Cabernet  
by Rothschild [Lafite] & Catena, Mendoza  
AED 605

Enrique Foster Terruño Malbec, Lunlunta, Mendoza  
AED 745

Val de Flores Malbec by M. Rolland, Uco Valley, Mendoza 2004  
AED 1750

## CHILE

Merlot D'Alamel, Lapostolle, Central Valley  
AED 290

Montes Classic Series Merlot, Colchagua Valley  
AED 315

Lapostolle 'Casa' Carménère, Rapel Valley  
AED 365

Villard Expresión Reserva Pinot Noir, Casablanca Valley  
AED 450

Montes Folly Syrah, Apalta Valley 2009  
AED 1580

# RED WINE

## AUSTRALIA

Whistling Duck Shiraz, New South Wales  
AED 295

Penfolds Bin 2 Shiraz Mourvèdre, South Australia  
AED 870

Rosemount Estate Balmoral Syrah, McLaren Vale 2010  
AED 1560

Penfolds Bin 389 Cabernet Shiraz, South Australia 2010  
AED 1750

Penfolds Bin 707 Cabernet Sauvignon, South Australia 2006  
AED 3350

Penfolds Grange, South Australia 2005  
AED 7350

## NEW ZEALAND

Kim Crawford Pinot Noir, Marlborough  
AED 525

Te Mata Estate Bullnose Syrah, Hawke's Bay  
AED 995

Cloudy Bay Pinot Noir, Marlborough  
AED 1110

## SOUTH AFRICA

Guardian Peak Merlot, Western Cape  
AED 350

Kanonkop Kadette Pinotage Cabernet, Stellenbosch  
AED 375

Meerlust Estate Merlot, Stellenbosch  
AED 725

Kanonkop Wine Estate Pinotage, Stellenbosch  
AED 825

Meerlust Rubicon Cabernet/Merlot, Stellenbosch  
AED 955

De Toren Z Merlot Cabernet, Stellenbosch  
AED 995

## **Dessert WINE**

Moscato Passito, Araldica, Italy  
AED 450

Inniskillin Riesling Ice Wine, Niagara, Canada 2007  
375ml / AED 1850

Château d'Yquem Premier Cru Supérieur, Sauternes, France 2003  
AED 5350

Château d'Yquem Premier Cru Supérieur  
AED 6100

## **Magnums**

Gaja Rennina Grappa Brunello di Montalcino, Tuscany, Italy 2007  
AED 7800

Ornellaia, Tuscany, Italy 2008  
AED 8500

Gaja Barbaresco, Piedmont, Italy 2008  
AED 9500



## BUSINESS LUNCH

June 4 – June 8, 2017

### Choice of Starter

#### Sautéed Octopus

Buttered Potato – Smoked Paprika – Arugula

Or

#### Brie Cheese Salad

Mesclun – Roasted Walnuts – Orange –  
White Balsamic Vinegar

Or

#### Roasted Butternut Squash Soup

Kale – Fried Shallot



### Choice of Main Course

#### 24 Hours Braised Beef Short Ribs

Pomme Pure – Roasted Vegetables

Or

#### Roasted Chicken Leg

Grilled Portobello Mushrooms – Glazed Carrots

Or

#### Plat Du Jour

Chef's Daily Special



### Choice of Dessert

#### Philly Chocolate Cheese Cake

Graham Crumbles – Raspberry Ice Cream –  
White Chocolate Sauce & Berries

Or

#### Vanilla Crème Brûlée

Orange Madeleine – Strawberry Compote

Or

#### Hazelnut Napoleon

Mango Fluid Gel – Mango Compote

### Choice of Mocktail

AED 25

#### Spiced Iced Tea

Black Tea – Cinnamon – Clove –  
Star Anise – Lemon

Or

#### Green Envy

Apple – Elderflower – Soda

 Contains Nuts



## BUSINESS LUNCH

June 4 – June 8, 2017

### Choice of Starter

#### Sautéed Octopus

Buttered Potato – Smoked Paprika – Arugula

Or

#### Brie Cheese Salad

Mesclun – Roasted Walnuts – Orange –  
White Balsamic Vinegar

Or

#### Roasted Butternut Squash Soup

Kale – Fried Shallot



### Choice of Main Course

#### 24 Hours Braised Beef Short Ribs

Pomme Pure – Roasted Vegetables

Or

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Grilled Portobello Mushrooms – Glazed Carrots

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Chef's Daily Special



### Choice of Dessert

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Graham Crumbles – Raspberry Ice Cream –  
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Orange Madeleine – Strawberry Compote

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#### Hazelnut Napoleon

Mango Fluid Gel – Mango Compote

### Choice of Mocktail

AED 25

#### Spiced Iced Tea

Black Tea – Cinnamon – Clove –  
Star Anise – Lemon

Or

#### Green Envy

Apple – Elderflower – Soda

 Contains Nuts

# Beverages



## PREMIUM WHISKY

JW Black Label	30ml	60
Chivas Regal 12 years		65

## BOURBON WHISKY

Jack Daniel's	30ml	60
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## COGNAC

Courvoisier VS	30ml	65
Courvoisier VSOP		80

## VODKA

Ketel One	30ml	55
Grey Goose		65

## GIN

Tanqueray 10	30ml	55
Bombay Sapphire		60

## TEQUILA

Jose Cuervo	30ml	50
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## RUM

Mathusalem	30ml	50
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## BEER

Peroni		40
Heineken		45
Corona		45

## BUBBLES AND WINE

	glass	bottle
<b>Red Wine</b>		
merlot, lapostolle, chile	60	290
cabernet sauvignon, kaiken montes, argentina	70	350
<b>White Wine</b>		
pinot grigio, ancora, italy	60	290
sauvignon blanc, monkey bay, new zealand	75	375
<b>Rose Wine</b>		
cuvée rosé, henri fabre, france	70	355
<b>Sparkling</b>		
prosecco extra dry bottega	75	375
<b>Champagne</b>		
laurent-perrier, brut	165	850

## MOCKTAILS

### Fruit Tree

pineapple, orange and lime juice	40
fresh raspberries, blackberries	

### Yellow Bee

mango, lemon and grapefruit juice	40
honey, ginger ale	

### Day Off

homemade tea syrup, yogurt, banana	40
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### Delizia

pineapple, mango, lime juice, peach purée	40
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### Around The World

almond, coconut, lime juice, milk	40
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### Sweet 16

cranberry, orange, lemon, strawberry	40
pineapple, cream	

## CLASSIC COCKTAILS

### Cosmopolitan

vodka, cointreau, cranberry juice	65
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### Pina Colada

white rum, coconut cream, pineapple juice	65
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### Margarita

tequila, cointreau, lemon juice	65
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### Daiquiri

lime juice, sugar syrup, white rum, strawberry	65
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### Long Island Iced Tea

vodka, gin, rum, tequila, fresh lemon juice, pepsi	75
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## FRESH JUICES

Orange	36
Mango	36
Pineapple	36
Grapefruit	36
Green Apple	36
Watermelon	36
Strawberry	36
Carrot	36
Lemon and Mint	36

## SOFT DRINKS

Pepsi	25
Pepsi Diet	25
7 Up	25
7 Up Diet	25
Bitter Lemon	25
Lemonade	25
Red Bull	35

\*Menu items and prices are subject to change

*"Simplicity is the glory of expression."*

- Walt Whitman





# Breakfast



**Fresh Juices** 30  
orange, green apple, grapefruit, carrot, watermelon, pineapple

**Chilled Juices** 25  
apple, orange, pineapple, tomato, cranberry

**Morning Pastries** 30  
croissant, pain au chocolate, fruit danish, assorted muffins

## BREAKFAST SPECIALTIES

**Eggs Benedict** 65  
turkey ham or smoked salmon, hollandaise sauce and english muffin served with asparagus, homemade hash brown and vine tomato

**Eggs Florentine** 60  
spinach, hollandaise sauce and brown bread served with asparagus, homemade hash brown and vine tomato

**Egg White Omelette** 55  
served with steamed potatoes, spinach, asparagus and vine tomato

**Sunny Side Up** 55  
homemade hash brown, asparagus, sauteed mushrooms and your choice of chicken sausage or beef bacon

**Over Easy** 55  
homemade hash brown, asparagus, sauteed mushrooms and your choice of chicken sausage or beef bacon

**Spanish Omelette** 60  
onion, mixed capsicum, potato, asparagus, sauteed mushrooms and your choice of chicken sausage or beef bacon

**Cheese Omelette** 60  
aged cheddar cheese, homemade hash brown, asparagus, sauteed mushrooms and your choice of chicken sausage or beef bacon

**Bircher Muesli** 35  
apple, honey, natural yoghurt, fresh berries

**Alpen Dry Roasted Muesli** 35  
oats, dried apple, sultanas

**Fresh Sliced Fruit** 45  
daily selection with fresh berries

**Yoghurt** 35  
low fat, natural yoghurt with mango and berry compote

**Homemade Waffles** 50  
fresh berries

**Buttermilk Pancakes** 50  
fresh berries

**French Toast** 50  
brioche, cinnamon, fresh berries

Your choice of condiments:  
honey  
maple syrup  
banana compote  
berry compote  
chocolate nutella

*Please inform your server if you have any food allergies or special dietary restrictions. Our chef can assist you with meeting your nutritional requirements.*

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- Walt Whitman

\*Menu items and prices are subject to change

