

SALADS AND HEALTHY BITES

Viceroy Caesar salad (D) (G) (S)

Tender romaine lettuce, soft poached hen's egg, white anchovies, Caesar dressing, crispy turkey bacon, focaccia croûtons, parmesan
AED 55

with roast chicken breast AED 70
with grilled prawns AED 75

Seared quinoa, mango and salmon (D)

Quinoa, mango, poached organic salmon, pressed cucumber, celery, yoghurt and zesty orange dressing

*Gluten free, rich in essential Amino Acids, Fibers and Vitamins A and B
Good source of Omega 3 fat.*
AED 85

Panzanella salad with King crab (D) (G) (S)

Alaskan King crab, marinated Roma and Pachino tomatoes, sour dough croutons, red bell pepper coulis and tomato dressing
Excellent source of Vitamin C and A, rich in antioxidants
AED 75

without King crab AED 55

Chef's garden salad (G) (N) (V)

Seasonal selection of six green leaves, sesame seeds, flax seeds, chia seeds, sunflower seeds, pumpkin seeds, semi roast cherry tomato, red radish, shaved carrot, green asparagus, edamame, cucumber and avocado.
Light meal, rich in fibers, Vitamin C and K, low sodium and cholesterol

Your choice of:

*Extra virgin olive oil and lemon dressing
Italian balsamic dressing*
AED 65

Beetroot scented hummus and garden vegetables (G) (N) (V)

Organic shaved seasonal vegetables scented with lemon and extra virgin olive oil, Beetroot hummus
AED 55

SNACKS

Edamame (V)

Fleur de sel or soya sauce
AED 35

Crispy chicken togarashi (D) (G)

Crispy fried chicken thighs, Japanese togarashi spice mix
AED 75

Indonesian chicken satay (G) (N) (S)

Grilled boneless chicken marinated with turmeric, lemongrass skewer, peanut dressing, prawn crackers and cucumber relish
AED 75

Crispy calamari (D) (G) (S)

Chipotle and sweet chili sauce
AED 65

French fries or potato wedges (D)

AED 35

BURGER, SANDWICHES AND MAINS

Yas club sandwich (D) (G)

Toasted white bread, chicken breast, fried egg, iceberg lettuce, tomato, mayonnaise
served with French fries
AED 100

Vegetarian club sandwich (D) (G) (V)

Toasted whole wheat bread, confit Portobello mushroom, iceberg lettuce, tomato, avocado, cucumber, grilled zucchini
served with French fries
AED 85

Classic beef burger (D) (G) (N)

Black Angus beef patty, sesame bun, tomato, pickled cucumber, lettuce, turkey bacon, fried egg, cheddar cheese, coleslaw
served with steak fries
AED 115

Pulled BBQ beef burger (D) (G) (N)

Pulled BBQ beef, smoked cheddar, jalapeño mayonnaise, Boston lettuce, sesame bun, coleslaw
served with steak fries
AED 110

Crispy chicken burger (D) (G) (N)

Breaded minced chicken patty, panino bun, iceberg lettuce, tomato and chili mayonnaise, coleslaw
served with steak fries
AED 110

Mexican quesadilla (D) (G)

Smoked chicken, Monterey Jack cheese, roast bell pepper, coriander, jalapeño peppers
AED 85

Vegetable quesadilla (D) (G) (V)

Grilled vegetables, Monterey Jack cheese, roasted bell pepper, guacamole, coriander and jalapeño
AED 75

FROM THE GRILL

All our grilled mains are served with steak fries and side garden salad

Grilled Australian Black Angus rib eye steak (G) (S)

(350 grams – 12 oz)
AED 220

Grilled Australian Black Angus beef tenderloin(G) (S)

(250 grams – 8 oz)
AED 195

Whole roast red label baby chicken (D) (G) (S)

AED 145

Grilled king prawns (D)

AED 175

LIGHT DESSERTS

Strawberry flavored cheesecake and white chocolate lollipops (D) (G) (N)

AED 48

Japanese fruit sorbet (D) (V)

Please ask your friendly server for today's flavours
AED 55

Pool fruit platter (V)

Selection of seasonal exotic fruit
Zero fat and cholesterol, rich in vitamins C, A, B, E and fibers
AED 55

Selection of seasonal ice cream (V)

AED 35

PROSECCO & CHAMPAGNE

Prosecco Valdo NV
AED 65 *glass* | AED 315 *bottle*

Laurent-Perrier "Cuvee Brut", NV
AED 95 *glass* | AED 495 *bottle*

WHITE WINE

Chardonnay, Casa Lapostolle, Chile
AED 45 *glass* | AED 225 *bottle*

Sauvignon Blanc, Matua Valley, New Zealand
AED 50 *glass* | AED 255 *bottle*

RED WINE

Cabernet Sauvignon, Casa Lapostolle, Chile
AED 45 *glass* | AED 225 *bottle*

Pinot Noir, Matua Valley, New Zealand
AED 50 *glass* | AED 255 *bottle*

ROSÉ WINE

Château de L' Aumerade Cru Classé, France
AED 50 *glass* | AED 255 *bottle*

BOTTLED BEER, DRAUGHT AND CIDER

Bottle	AED 30
Half pint	AED 30
Full pint	AED 45
Cider	AED 40

SPIRITS

from AED 35 | from AED 750 bottle

Smirnoff vodka • Gordon's gin
Johnnie Walker Red Label whisky
Captain Morgan white rum
Courvoisier VS cognac
Jose Cuervo Silver tequila

PREMIUM SPIRITS

from AED 45 | from AED 950 bottle

Ciroc Vodka
Hendrick's Gin
Johnnie Walker Black Label whisky
Matusalem Platino rum
Courvoisier VSOP cognac
Jose Cuervo gold tequila

COCKTAILS

Woowoo

Archers peach schnapps • smirnoff vodka
fresh lemon juice • sprite
AED 55

Paloma

Jose Cuervo Tequila gold infused with hibiscus
berry soda
AED 55

Fizzy Hibiscus

Gordons gin • homemade hibiscus soda
berry sorbet
AED 55

Sunny Lagoon

Captain Morgan white rum • coco lopez
blue curacao • pineapple juice
AED 55

Lagarita

Jose cuervo Gold tequila • corona
orange juice • lemon juice • sugar syrup
AED 65

SIGNATURE MOCKTAILS

AED 35

Passion Tangie

Fresh passion fruit • fresh tangerine • grenadine

Grapeberries

Homemade grapefruit soda • handpicked blueberry

Liquid Ice Drop

Fresh pineapple juice • handpicked raspberry
Raspberry ice drop

Hibiscus Tea Soda

Homemade hibiscus infuse • lemon zest • ginger ale

STILL & SPARKLING WATER

Al Ain

AED 12 500ml | AED 18 1.5L

San Pellegrino

AED 26 500ml | AED 36 1L

SOFT DRINKS

Coca-Cola • Coca-Cola light
Sprite • Sprite Light
Fanta Orange • ginger ale
club soda • tonic water
AED 18

ENERGY DRINKS

Red Bull • Red Bull sugar free
AED 25

FRESH LEMONADE

mint • raspberry • strawberry
AED 35

MILKSHAKES

banana • chocolate
strawberry • vanilla • mango
AED 40

ICE TEA

peach • lemon
AED 30

COFFEE

espresso | AED 20
Americano | AED 24

double espresso • caffè latte
macchiato • cappuccino
AED 26

TEA

golden chamomile • citrus green
English breakfast
AED 26