

# KOSHER SELECTION

To order, please dial In-Room Dining on your room telephone. Please note, all orders require a minimum spend of AED100 and 24-hours advanced orders from Monday to Friday or 48-hours on Sundays.

## BREAKFAST

SEASONAL FRUIT SELECTION <sup>(V)</sup>	30
DAIRY-FREE YOGHURT AND GRANOLA <sup>(N)</sup>	30
SPICED SHAKSHUKA Polenta, coriander, chilli	42
BEEF BEETROOT Coleslaw, pickles	48
SCOTTISH SMOKED SALMON <sup>(E)</sup> Egg salad, aubergine, pickles	54

## SALAD

FALAFEL AND HUMMUS DIP <sup>(G)(V)</sup>	30
ROASTED EGGPLANT SALAD <sup>(N)(V)</sup> Chickpeas, tahini, dairy-free yoghurt dressing	30
ROASTED VEGETABLES <sup>(N)(V)</sup> Vegan feta, pesto	30
BAKED BEETROOT <sup>(V)</sup> Charred leek, thyme, mint, soy vinaigrette	36
CHICKEN SHAWARMA SALAD <sup>(E)(G)</sup> Mixed vegetables, pickles, tomatoes, herbs	48

## STARTERS AND SOUPS

ROASTED BUTTERNUT SOUP <sup>(V)</sup>	30
RED PEPPER AND SMOKED PAPRIKA SOUP <sup>(V)</sup>	30
BEETROOT CARPACCIO <sup>(G)(V)</sup> Rocket, vegan feta, thyme mustard dressing	42
CAULIFLOWER STEAK <sup>(G)(V)</sup> Roasted sesame sauce, molasses, parsley, pomegranate salsa	46
SALTED BEEF <sup>(G)</sup> Baby gem, mustard, horseradish, pickled gherkins, chilli	50
SMOKED SALMON <sup>(G)</sup> Chive sour cream, pickled onion, capers, lemon, crostini	57

(A) ALCOHOL (E) EGG (G) GLUTEN (N) NUT (R) RAW (S) SHELLFISH (V) VEGETARIAN

ALL PRICES ARE IN UAE DIRHAMS INCLUSIVE OF 5% VAT, 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE ALL DISHES ARE PREPARED IN STRICT COMPLIANCE WITH KOSHER REQUIREMENTS

## SANDWICHES

<b>CAULIFLOWER SHAWARMA WRAP</b> (G)(V) Spinach, radish, pickled onion, tahini, hummus	30
<b>ANTIPASTI CIABATTA</b> (G)(N)(V) Roasted eggplant, zucchini, bell pepper, vegan feta, olives, pesto	30
<b>SUMAC CHICKEN CIABATTA</b> (G) Spinach, bell pepper, cucumber, dairy-free yoghurt dressing	36
<b>SALMON BAGEL</b> (G) Rocket, capers	42
<b>RUEBEN'S SANDWICH ON RYE</b> (E)(G) Salted beef, sauerkraut, thousand island dressing	48

## MAINS

<b>VEGETABLE TAGINE</b> (V) Baby potatoes, dates, spicy cilantro sauce	66	<b>MOROCCAN BEEF</b> (N) Dried plum, bell pepper, chickpeas, almond couscous, spicy cilantro sauce	90
<b>STUFFED EGGPLANT</b> (V) Tomatoes, onion, spinach, sweet potatoes	72	<b>YEMINI SPICED LAMB</b> Wild rice, golden raisins, soy yoghurt dressing	102
<b>CHICKEN TAGINE</b> (G) Dates, olives, herbed couscous, toasted seeds	78	<b>BAKED CHILEAN SEABASS</b> Rice, caramelised onion, herbs, tomato salsa	132

## KOSHER WINES

<b>SPARKLING WINE</b> Bartenura Prosecco Doc   Veneto   Italy	500
<b>WHITE WINE</b> Chardonnay   Gamla   Golan Heights   Israel Sauvignon Blanc   Gamla   Golan Heights   Israel	550 550
<b>ROSE WINE</b> Recanati Rose   Gris De Marselan   Galilee   Israel	550
<b>RED WINE</b> Syrah   Gamla   Golan Heights   Israel Cabernet-Merlot   Gamla   Golan Heights   Israel	550 550

## KIDS

<b>PASTA WITH TOMATO SAUCE</b> (G)(V)	30
<b>ROASTED CHICKEN</b> Rice, pan sauce	48
<b>CHICKEN NUGGETS</b> (E)(G) Mashed potatoes	48
<b>SPAGHETTI BOLOGNESE</b> (G) Almond, butterscotch sauce	48

## DESSERT

<b>CHOCOLATE BROWNIE</b> (E)(G)(N) Strawberry compote	36
<b>BAKED APPLE</b> (E)(G)(N) Crème anglaise, almond crème, crumble	36
<b>EXOTIC FRUIT SELECTION</b> (V)	42
<b>STICKY DATE PUDDING</b> (E)(G)(N) Almond, butterscotch sauce	48