BUSINESS LUNCH MENU

Monday to Thursday 12pm to 3:30pm | 2 Courses AED 115 | 3 Courses AED 140

HOME-MADE RYE SOURDOUGH
'Pan con' Eggplant Alioli (V)

STARTER

ROASTED SWEET POTATO, DAIRY FREE SOUR CREAM — **65**
Enoki Mushrooms, Baked Red Onion, Green Peppercorn (VE)

CONFIT CUTTLE FISH, SMOKED SWEETCORN COLD SOUP — **70**
Pickled Radish, Pure Harvest Cherry Tomato, Quince Jelly, Lotus Root (GF)

GULF COBIA CARPACCIO — **80**
Citrus Beurre Blanc, Tapenade, Manzanilla Olive,
Crispy Roasted Cobia Belly & Laver Seasoning (D)(GF)

MAIN

GREEN SPELT RISOTTO — **75**
Spinach, Broccoli, Pistachio & Manchego Crumble(V)(D)(GF)

CREAMY GULF TIGER PRAWNS — **90**
Sauteed Chickpeas, Anchovy and Celery Sauce, Confit Cherry Tomatoes (S)(GF)

CONFIT CHICKEN BREAST — **70**
Corn Fed Chicken, Red Cabbage, Puffed Millet, Caramelised Onion Vinaigrette (GF)

DESSERT

GALICIAN DULCE DE LECHE FILLOA (CRÊPE) — **55**
Spiced Clementine Soup, Cardamom Ice Cream, Wild Rice (D)(V)

PISTACHIO KUNAFA ROLLS — **55**
Caramelized Walnuts Ganache, Emirati Honey, Pistachio Ice Cream (V)(D)(N)

BEVERAGE

WINE — **38**
House White, Rose, Orange, Red

NON ALCOHLIC — **38**
French Bloom Rose, Sparkling, France

LOOMI FLOAT — **38**
Lyres 0% Dark Cane Spirit, Salted Caramel Cardamom, Falernum, Black Lime, Passion Fruit Foam

STRAWBERRY & ROSEMARY — **38**
Lyres 0% London Dry, Tomato Water, Strawberry, Rosemary, Orange Bitter

Prices are inclusive of 5% VAT and subject to 7% Authority Fee.

(A) Alcohol (D) Dairy (V) Vegetarian (VE) Vegan (GF) Gluten Free (V) Nuts (S) Shellfish