

# BUSINESS LUNCH MENU

Monday to Thursday 12pm to 3:30pm | 2 Courses AED 118 | 3 Courses AED 145

## HOME-MADE RYE SOURDOUGH

Eggplant Allioli (V)

## STARTER

### AL-AIN ROASTED TOMATO GAZPACHO

65

Melon, Quail Eggs, Brioche Croutons, Black Berries, Basil (V)

### CRISPY QUINOA & SNAP PEA SALAD

75

Yarra Valley Persian Feta Cheese, Red Radish, Dijon Mustard Vinaigrette (D)(GF)(V)

### GULF KINGFISH CARPACCIO

80

Manzanilla Olive Dressing, Baby Beetroot, Walnuts, Chalaca (GF)(N)

## MAIN

### CONFIT AND DEBONED CHICKEN LEG

75

Smoked Paprika Hummus, Citrus Chicken Jus, Diced Fries (GF)

### BARBEQUED GULF PRAWN

80

Moorish Couscous, Peanuts, Mint Oil (S)

### PUMPKIN RISOTTO

70

Carnaroli Rice, Local Mushrooms, Dill, Chili Oil (V)(D)

## DESSERT

### CHEESE MOUSSE KUNAFI ROLL

50

Pistachio Ice Cream, Emirati Honey (V)(D)

### B CORP CHOCOLATE CREMA CATALANA

50

Al-Ain Berries (V)(GF)(D)

## BEVERAGE

### WINE

43

House White, Rose, Orange, Red

### NON ALCOHOLIC

#### EARTH AND SKY

43

Feral No 3 Fermented Botanical with Ginger, Allspice, Juniper Berries, Agave Syrup and Lime

#### TABLE OF ELEMENTS

43

Feral No 2 Fermented Red Beetroot, Pepper, Thyme & Oak, Home-made Vanilla Syrup, Strawberry

#### SPARKLING TEA

43

Saicho, Hojica, Japan

#### SUSTAINABLE SYNERGY

33

Red Bull Energy Drink

PRICES ARE INCLUSIVE OF 5% VAT AND SUBJECT TO 7% AUTHORITY FEE

D - DAIRY V - VEGETARIAN VE - VEGAN GF - GLUTEN FREE N - NUTS S - SHELLFISH

