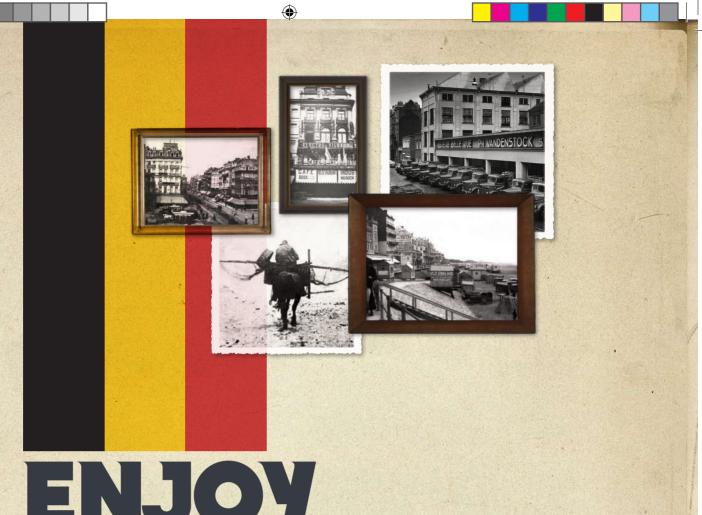


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SIP.
SHARE.
SAVOR.

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ENJOY THE BELGIAN TRADITION.

STARTERS

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BELGIAN FRIES With mayonnaise	39
BITTER BALLEN (A) With hot mustard aioli	60
CHEESE CROQUETTES Crumb fried gubbeen with siricha yoghurt sauce	65
BIER PLANKJE (N) Cube's of half aged abbey cheese and beef salami	89
CHICKEN WINGS (A) Habanero Sweet and spice glazed with blue de monte	54
3 MINI BELGIUM SLIDERS Chicken and herbs, prawn pattie and wagyu beef sliders	70
LOBSTER BITES (A) Beer battered lobster bites with chives aioli	92
FRIED CALAMARI AND MUSSELS With tartar sauce and lemon wedge	77
BELGIAN BEEF BROCHETTE (A)(G) Marinated in Leffe Blond, herbs and garlic	92
SOUPS AND SALADS	
FRENCH ONION SOUP (A) With Gruyere cheese toast	59
BRUSSELS BEEF AND ENDIVE SALAD (G) Cherry tomato, portabella mushroom, Roquefort cheese, walnut, grape, Frisee leaf, lemon vener roasted beef	78 ate and
BELGIAN CAFES' CAESAR SALAD Chicken, hand torn lettuce, garlic Croutons, parmesan & tangy Caesar dressing	57
MIXED SEAFOOD SALAD (G) With lambs lettuce, Swiss chard, lemon mustard vinaigrette and remoulade sauce	70
SANDWICHES	
CROQUE MONSIEUR A toasted sandwich with turkey Bacon and cheese sauce, fried egg	81
MITRAILLETTE FRITS ROAST BEEF SANDWICH Tomato, onion, gherkins, cheddar cheese, rocket leaves, mayonnaise	92
CORN FED CHICKEN BURGER Mons cheese, tomato salsa, lettuce, guacamole with Belgian fries	96
BELGIAN STYLE PRIME WAGYU BEEF BURGER Irish vintage Cheddar cheese, red onion, lettuce, gherkins, porcini mushroom and white truffle m with Belgian fries	106 ayo served
THE ORIGINAL BELGIAN VEGGIE BURGER (V) Lettuce, roma tomato & piquillo, tomato salsa served with Belgian Fries	71

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FROM THE GRILL

ANGUS BEEF RIB EYE 300grm marbled and juicy angus steak with confit baby potatoes	199
ANGUS BEEF TENDERLOIN (G) 200Grams, lean and extremely tender steak with morel mushroom	176
CORN-FED CHICKEN BREAST (G) Marinated with chimichurri served with Belgium fries	109
GRILLED LAMB CHOPS (G) Marinated in garlic and rosemary served with Belgium fries	175
SURF AND TURF MIX GRILL (G) Angus beef rib eye150grm, lobster tail 200grm, Cornfed chicken breast 250grm, lamb chops se jacket potato	229 rved with

BELGIAN PRIDE

HOEGAARDEN COD FISH AND CHIPS (A) With crushed minted green peas, malt vinegar and Belgian fries	123
GIANT TIGER PRAWNS (G) Marinated in Chefs special spice mix and grilled. Served with garlic mayonnaise, salad and Belgian fries	174
PAN SEARED SALMON (A) Served with sautéed greens, potato mash and hollandaise	119
14 HOURS BRAISED SHORT RIBS (A) Tossed in barbeque sauce with rustic potato mash and roasted vegetables	165
FLEMISH BEEF STEW (A) Reef brisket stewed in Leffe brown served with Belgian fries	120

BELGIAN MUSSELS

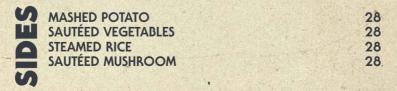
OUR SPECIALTIES MUSSELS (S)

Served with Belgian fries

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Not you with Bolgian mes	
COCONUT AND LEMONGRASS (G) (S) Steamed in onion coriander, lemon grass and coconut cream	179
ROCK FORT AND SPINACH (A)(G)(S) Steamed in celery parsley and onion with blue cheese crème	179
WHITE WINE AND CRÈME (A)(G)(S) Steamed in white wine, parsley, celery and onion crème	179
LOBSTER BRANDY BISQUE (A)(G)(S) Steamed in cognac celery parsley and onion	182





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PORK

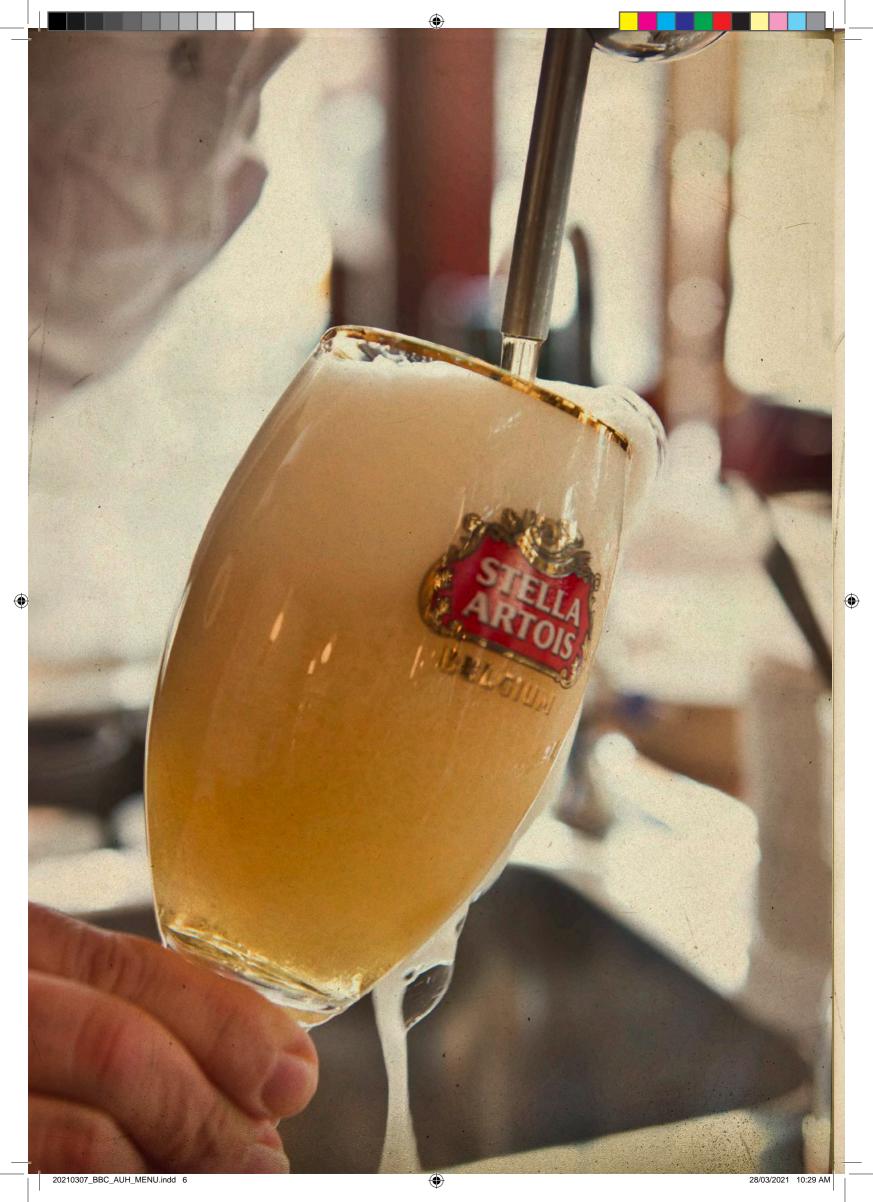
PULLED PORK (A) Sandwich, bap bun apple coleslaw, rocket lettuce mayonnaise served with Belgium fries	03
PORK SPARE RIBS (A) 1 Marinated in Liege's syrup with Belgian fries and salad	32
BANGERS AND MASH Grilled cumberland pork sausages with mash potato and onion gravy	07
LE ASSIETE DE CHARCUTERIE (N) Ardennes pâté, salami Milano, cured ham, prosciutto di parma and toast biscuit served with homemade ap chutney	23 ple
PORK PLATTER (A) Pork ribs, pork belly, sausage and black pudding, pork kassler, homemade apple chutney and Belgium fries	72
BLACK BEANS & PORK CASSEROLE Slow brasied Pork Ribs, trotters, belly, bacon hashers and sausages with buttered black beans served with garlic pilaf rice and Belgian fries	99
CLASSIC CARBONARA Pasta spaghetti with pancetta & cheese	79

TO FINISH AND IDULGE YOURSELF

BRUSSELS WAFFLE WITH STRAWBERRIES, VANILLA ICE CREAM AND CRÈME CHANTILLY	42
BRUSSELS WAFFLE (A) WITH CARAMEL TOFFEE SAUCE AND BANANA	, 42
BRUSSELS WAFFLE WITH NUTELLA AND FRUIT DU BOSQUE (WILD BERRIES)	42
MADAGASCAR VANILLA BEAN CRÈME BRULEE	42
MOLTEN LAVA CAKE BAKED AND SERVED WITH ICING SLIGAR AND VANILLA ICE CREAM	42

SIP. SHARE. SAVOR.

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BEER - BIÈRE - BIER

In Belgium, beer is more than just 'a beer'. It's the noble ingredient at the heart of a delicious gourmand cuisine. It's a beautiful excuse to get together and sip, share and savor the days.

The Belgian Beer Cafe is an authentic experience of Belgian hospitality: its delicieux dishes and treats, paired with a perfectly poured selection of the best Belgian beers. Sonté



STELLA ARTOIS

REFRESHING & PLEASANTLY MALTY Clear & golden / Delightfuly thirstquenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness / Originally a holiday beer, it gained popularity & was introduced year-

Alc/vol 5.2%



ST-FEUILLIEN BLONDE

53

BELGIAN BLONDE ABBEY ALE Deep golden / Perfumed with an unmistakable hint of aromatic hops and a fruity (citrus) note from the spices used in production / St Feuillien is named after an Irish monk who was martyred in the 7th Century at the village Le Roeulx Alc/vol 7.5%



HOEGAARDEN

GENTLE LEMON & SMOOTH WHEAT Pale & hazy yellow / Spicy coriander and a hint of Curacao range peel give Hoegaarden a superior refreshing character and a superisingly smooth taste / The unique color of Hoegaarden comes from its unique brewing process

Alc/vol 4.9%



ST-FEUILLIEN BRUNE

53

BELGIAN BROWN ABBEY ALE
Brown /The body is decidedly malty.
The bitterness is the result of a
complex alchemy between the fine
hops and special malts used/ This
beer creates an endless variety of
sensations with a lingering taste and
nowerful aroma powerful aroma.

Alc/vol 8.5%



LEFFE BLONDE

44 / 53

44 / 53

53

GRISETTE BLANCHE

49

BLANCHE BIO White / Fullbodied, savoury beer offering lots of contrast / Its head is typical of wheaty beers - creamy and compact - with an opaque, hazy appearance.

Alc/vol 5.5%



(

GOURMET BEER WITH LIGHT

COLORED MALT

Deep golden / A pale Belgian ale, Leffe Blond is a full and creamy with hints of quince, gooseberry, bitter cherry and apple / The symbol of Leffe is the picturesque tower of the Notre-Dame de Leffe Abbey in Dinant

BEER WITH DARK COLORED MALT

cloves and dried fruits. Leffe brown is a suberb Belgian brown ale / The symbol of Leffe is the picturesque

Deep Autumn brown / Filled with aromas of roasted coffee, vanilla,

tower of the Notre Dame de Leffe

Alc/vol 6,6%

LEFFE BRUNE

Abbey in Dinant

ST-FEUILLIEN SAISON

Alc/vol 6,5%



GRISETTE FRUIT

44 / 87



FRUIT BIO
Red / Organic beer delicately flavoured with fruits of the forest Its flavour is smooth and delectable. Thanks to the second fermentation

carried out in the bottle, this bottle is naturally sugar-free. Alc/vol 3.5



HOEGAARDEN ROSÉE

44 / 87





WHEAT BEER & FRUITY ZEST OF **RASPBERRIES**

Copper hazy / Naturally sweet with a rich fruity aroma with subtle hits of spice and coriander / Legend has it that Hoegaarden was originally served in jam jars, inspiring their signature hexagon-shaped glass

Alc/vol 3%



MAGNERS

46

ORIGINAL TASTE, ON DRAUGHT

Golden amber / A perfected balance of sweetness and 'tart' bitter-sweet apple / Magners is known as Bulmers in Ireland and Magners in the rest of the world.

Alc/vol 4.5%



BELGIAN SAISON STYLE Golden blond / Flavor full of nuances & a slight tang / At the 2009 World Beer Awards, in London, Saison was voted the "World's Best Saison Ale

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BOTTLED BEERS



KASTEELBIER BRUIN

75

ABBEY QUADRUPEL DARK ALE Dark brown / Touches of chocolat, banana, liquorice and raisins / Thanks to its full taste and pronounced sweet touches it is a perfect combination with game, stews and roast meats



ST-FEUILLIEN SAISON

44

BELGIAN SAISON STYLE Golden blond / Flavor full of nuances & a slight tang / At the 2009 World Beer Awards, in London, Saison was voted the "World's Best Saison Ale"



KASTEELBIER TRIPEL

75

ABBEY TRIPEL GOLDEN ALE
Clear golden / sweet, very mild bitter
with a good measure of fruitiness
and very floral / Kasteel Triple goes wonderfully well with asparagus or desserts including banana

Alc/vol 11%



TRIPEL GOLDEN ALE
Blond / Slightly fruity, dry aroma, well-hopped, with a slightly bitter finish /
To commemorate the end of the first World War, Duvel was initially dubbed a "Victory Ale"

Alc/vol 8.5%

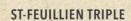


MAREDSOUS BLOND

64

ABBEY PALE ALE Deep golden / A sparkling nose, complex flavors and a touch of bitterness / Moortgat began brewing its Maredsous line of abbey beers, under license of the monks of Maredsous Abbey

Alc/vol 6%



BELGIAN SAISON STYLE Golden blond / A sipping beer, very perfumed with a fruity hop aroma /St. Feuillien is named after an Irish monk who was martyred in the 7th Century at the village Le Roeulx / 8.5% ABV Alc/vol 8,5%



MAREDSOUS TRIPEL

ABBEY TRIPEL GOLDEN ALE
Hazed orange / Clusters of flavors hit at
once with a nutty yeast, dry veggie hop,
husk astringent grain and a peppery
alcohol / In the abbey, there are various
symbols of the Benedictine tradition.
The trefoil and roses are good examples Alc/vol 10%



BARBAR

58

BELGIAN STRONG PALE ALE
Hazy amber / After shaking, the taste
becomes more complex with a hint of milk,
citrus fruit and spices / The beer is brewed
with extremely pure well water. The company wants to remain true to the ingredients and methods which have been used for

centuries Alc/vol 8%



CHIMAY BLEUE

65

TRAPPIST TRIPEL DARK ALE

Dark brown unfiltered / Powerful & complex bouquet of fine spices with a shade of caramel / Chimay Bleue becomes more complex with age

Alc/vol 9%



DELIRIUM TREMENS

87

BELGIAN STRONG ALE

Pale blond / A strong presence of alcohol, very spicy & slightly bitter / The self mocking name "Delirium tremens" was initially deemed unacceptable for its association with the alcohol related disease in US

Alc/vol 8.5%



PAUWEL KWAK

62

TRIPEL AMBER ALE Clear amber / Mellow, nougat-like and slightly spicy, with a sweet, delicate bit-terness / The Kwak glass was designed to be used by the coachmen who where not allowed to enter the bar

Alc/vol 8.4



TRIPEL KARMELIET

68

TRIPEL GOLDEN ALE

Golden / A complex feel of crispy wheat, creamy oat & a spicy lemony dryness / Kar-meliet refers to the Carmelite monks who created the recipe in the XVII century

Alc/vol 8.4%



HOPUS

BELGIAN STRONG ALE



Hazy golden / Unique scent and bitterness owing to the different hop varieties used

/ Served in a stemmed beer glass and the yeast sediment can either stay in the bottle or served on the side in a small glass

Alc/vol 8.3%



ST. FEUILLIEN BELGIAN COSTA IPA

BELGIAN SESSION IPA

Using a mix of 7 American & European hops, this light and refreshing IPA is the perfect fusion between 2 brewing traditions. The well-balanced bitterness resulting from the hops, combined with the fruity & citrus notes make it a very accessible beer to drink at any occasion.

Alc/vol 5,5%

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BOTTLED BEERS



FLORIS FRAMBOISE

66

ELGIAN STYLE FRUIT ALE

celebrated its 350th anniversary

Pink / A mix of both sweet and tart raspberry flavors with the sweet flavors dominating / In 2005, the brewery

Alc/vol 3.6%



MC CHOUFFE

69

BELGIAN SCOTCH
Rich brown / Nutty and spicy, think almonds, cinnamon, and nutmeg / In 2006 the brewery of d'Achouffe was sold to Moortgat, the Brewery that alsomakes Duvel

Alc/vol 8%



FLORIS PASSION FRUIT

66

BELGIAN STYLE FRUIT ALE

Yellow orange / Sweet, sour, watery lager beer with bubbles, then an aftertaste of great sourness that is totally ripe passionfruit to the core / The sourness provides the perfect balance to the sweet refreshing flavour of the passionfruit

Alc/vol 3.6%



CHIMAY ROUGE

65

TRAPPIST BROWN ALE

Copper / A round & full flavor with a refreshing feel given by the light bitter touch / Chimay Red exists in a 75cl format called "Première" because it was

the first of the series

Alc/vol 7%



ST-FEUILLIEN BLONDE

44

BELGIAN STYLE FRUIT ALE

A true Belgian Abbey Blond ale with a deep golden color. It has a nice perfume of aromatic hops and a fruity note from the spice's used in production The body is malty and it finishes with a slight dryness on the palate. This bottle version is secondary fermented. Super drinkable and easy to digest!



LA CHOUFFE

70

TRIPEL GOLDEN ALE
Unfiltered blond / Pleasantly fruity, spiced with coriander & a light hoppiness / The Chouffe logo is Albert, the bearded gnome who wears a red hoo

GRISETTE BLANCHE BIO/WHEAT

Alc/vol 8%

ORGANIC



ST-FEUILLIEN GRAND CRU

Belonging to the rich family of Belgian white beers, the Grisette Blanche has everything to celebrate its 100 years anniversary! The creamy head, the opaque appearance, the fresh notes of coriander & orange peel... a pure moment of pleasure!

Alc/vol 5.5%



This extra-blond degustation beer has an exceptional character. The aromatic profile comes from the Dry Hopping and the delicate hints of fruitiness are a result of the secondary fermentation with Champagne yeast. A real gastronomic masterpiece!

Alc/vol 9,5%

Alc/vol 8,5%



GRISETTE TRIPLE GLUTEN FREE BIO

BELGIAN TRIPLE ALE



Organic and naturally Gluten Free, this well-balanced hoppy Belgian Triple has a fruity nose given by the orange peel and citra hops. The body is malty and powerful. It's a NEW recipe from 2019, but most postainly a future classic. but most certainly a future classic!



BELGIAN BROWN ABBEY ALE

ST-FEUILLIEN BRUNE

Discover this ruby brown Ale with a generous and lasting head. Tasting this beer will create an endless variety of sensations and release powerful aromas of caramel, liquorice and fruitiness resulting from the special malts & spices used in the brewing process. This bottle version is secondary fermented and would fit perfectly with your chocolate desert!

GRISETTE BLONDE GLUTEN FREE BIO/ORGANIC

BELGIAN LIGHT BLOND ALE Rich in flavor but light in alcohol, this

is a splendid top-fermented table beer made with 100% certified organic ingredients and also naturally Gluten Free (no biochemical treatment). Cheers!

Alc/vol 5,5%

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SIP. SHARE. SAVOR.

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WINE - WIJN - VINO - VIN

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RED WINE	GLS/BTL	WHITE WINE GL	S/BTL
MERLOT !	55 / 262	CHARDONNAY 50	/ 245
MELBEC !	55 / 262	SAUVIGNON BLANC 50	/ 245
CABERNET SAUVIGNON C	60 / 290	PINOT GRIGIO 50	/ 245
BARDOLINO	55 / 262	CA'DI PONTI CATARRATTO	385
ILAGARES TINTO	383	SIMONSIG	385
SIMONSIG	383		
SPARKLING WINE	GLS/BTL	ROSE WINE GL	S/BTL
HOUSE SPARKLING WINE	66 / 285	ROSE WINE 54	/ 270
BLENDED WHISKEY	30ML	SINGLE MALT	
		WHICKIEC	30ML
J.W RED LABEL	44		JOINE
J.W BLACK LABEL	46		
JIM BEAM	52	GLENMORANGIE 10 YRS	61
JOHN JAMESON	52	GLENFIDDICH 12 YRS	64
CHIVAS REGAL 12 YRS	53	LAPHROIG 10 YRS	68
JACK DANIELS	55		
JACK DANILES HONEY	75		
CHIVAS REGAL 18 YRS	93	FLAVOURED	
ROYAL SALUTE 21 YRS	121	REFRESHMENT BY	
J.W BLUE LABEL	173	BOTTLE	
CHARTERS			
SHOOTERS		SMIRNOFF RED ICE	43
BRAIN DAMAGE PEACH SCHNAPPS, BAILEYES, GRENADINE	53	BACARDI BREEZER ORNAGE / WATERMELON	43
IRISH FLAG CRÈME DE MENTHE, BAILEYES, ORANGE LIQUEUR	55		
BLUE KAMIKAZE VODKA, BLUE CARACAO	46		Y
SEX ON THE BEACH VODKA, PEACH SCHNAPPS, CRANBERRY/ORANGI	53 E JUICE		
B52 KHALUA, BAILEYS, TRIPLE SEC, GRENADINE	53		
JAGERBOMB JAGERMIESTER, RED BULL	57		
PURPLE RAIN VODKA, BLUE CURACAO, CRANBERRY	. 46		

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PREMIUM COCKTAILS

SHANGRIA (WHITE/RED) WINE, COGNAC & FRUITS	75
DOCTOR'S PRESCRIPTION COGNAC, HONEY, MAGIC SPICES	75
SMOKY SOUR SMOKY WHISKEY, KAFFIR LEAVES, PINEAPPLE/ORANGE JUICE	75
KUNG-FU PANDA GIN, PASSION/COCONUT SYRUP, LEMON GRASS STAR ANISE, BASIL, GINGER	75

BARTENDER'S SPECIAL

BEES KNEES	58
GIN, LIME JUICE HONEY	
GARDEN VIEW VODKA, MINT LEAVES, CUCUMBER	58
BASIL PUNCH VODKA, COCONUT SYRUP, BASIL LEAVES	58
OCEAN DREAM VODKA, BLUE CURACAO, ORNAGE JUICE, GRENADINE SYRUP	58

MARTINIS

HIBISCUS WATERMELON GIN, INFUSED HIBISCUS TEA, FRESH WATERMELON & BASIL SEE	53
TROPICAL MARTINI VODKA, MANGO/PINEAPPLE JUICE, PASSION FRUIT SYRUP, GRENADINE	53
ESPRESSO CACAO MARTINI VODKA, KHALUA, CHOCOLATE SYRUP	53
WASABI & BASIL MARTINI VODKA, WASABI, BASIL LEAVES	53

PREMIUM SHOOTERS

FLAMING LAMBOURGINI KHALUA, BAILEYS, BLUE CARACAO, SAMBUCA, ABSINTHE	135
LIQUID COCAIN JAGERMEISTER, CINNAMON, CRANBERRY JUICE	49
HABIBI RUM, PINEAPPLE /CRANBERRY JUICE, MINT	53
MEXICANO TEQUILA, PINEAPPLE/ORAJE JUICE, DASH OF REDBULL, TABASCO	49
KHALASSSSSS GIN, VODKA, RUM, TEQUILA, TRIPLE SEC & FRESHLY BREWED COFFEE	55



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CLASSIC COCKTAILS		BOTTLE SERVIC	E
		SMIRNOFF RED	921
BLOODY MARY VODKA, WORCESTERSHIRE, TOMATO JUICE AND SPICES	55	ABSOLUTE VODKA	921
MOJITO	55	JOHNNIE WALKER RED LABEL	921
RUM, LIME, MINT, BROWN SUGAR, SODA MAI TAI	55	GORDON'S DRY	921
WHITE RUM, DARK RUM, TRIPLE SEC AND PINEAPPLE JUICE		BACARDI WHITE	921
LATIN LOVER . CACHACA 51, TEQUILA, PINEAPPLE JUICE, LEMON JUICE	60	JOSE CUERVO WHITE / GOLD	921
CAIPIRINHA CACHACA 51, LIME WEDGE AND SUGAR	50	JAGERMEISTER	921
COSMOPOLITAN	55	SAMBUCA	921
VODKA, LIME JUICE, TRIPLE SEC AND CRANBERRY JUICE	70	BOMBAY SAPHIRE	968
LONG ISLAND ICED TEA VODKA, GIN, RUM, TEQUILA, TRIPLE SEC, LEMON AND COKE	72	CAPTAIN MORGAN WHITE / DARK	979
BULL FROG	75	CAPTAIN MORGAN SPICE GOLD	979
VODKA, TEQUILA, RUM, GIN, BLUE CURACAO, RED BULL NIGRONI	50	CHAMPAGNE G.H MUMMS	999
CAMPARI, MARTINI ROSSO, GIN	30	JOHNNIE WALKER BLACK LABEL	1030
MARGARITA TEQUILA, TRIPLE SEC, LIME JUICE, SIMPLE SYRUP	50	JACK DANIELS	1052
MANHATHAN	58	CHIVAS REGAL 12 YEARS OLD	1053
MOCKTANE		TANQUERAY LONDON DRY	1053
MOCKTAILS		JAMESON IRISH WHISKEY	1055
TROPICAL FRUIT	42	PATRON	1150
PINEAPPLE ,YOGURT, APPLE AND PASSION FRUIT SYRUP		GREYGOOSE	1350
COCONUT SHELL PINEAPPLE , BANANA & COCONUT POWDER	42	DON JULIO	1450
STROWBANA	42	CHIVAS REGAL 18 YEARS OLD	1957
STRAWBERRY, BANANA, MILK, VANILLA ICE CREAM PEACHY PARADISE	42	JACK DANIELS HONEY	1960
VANILLA ICE CREAM, PEACH, APPLE JUICE, MILK		ROYAL SALUTE 21 YEARS OLD	2610
MANGO TANGO MANGO JUICE, YOGURT, ICE CREAM	42	JOHNNIE WALKER BLUE LABEL	4337
MILK SHAKE VANILLA, CHOCOLATE, STRAWBERRY	42	WATER	
ICE TEA	42	STILL WATER SMALL	18
LEMON, PEACH, CRANBERRY\		STILL WATER LARGE SPARKLING WATER SMALL	32
FRECH THICES		SPARKLING WATER LARGE LOCAL WATER SMALL	32 14
FRESH JUICES	22	LOCAL WATER LARGE	25
ORANGE, LEMON & MINT	33	COFT BRINING	
TEAS & COFFEE		SOFT DRINKS	25
SELECTION OF TEA	27	ENEDCY BDING	7
AMERICANO	28	ENERGY DRINKS	
ESPRESSO DOUBLE ESPRESSO	28	RED BULL	35
DOUBLE ESPRESSO CAPPUCCINO	31	CHILLED JUICES	25
	0.4		11.00

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APPLE, CRANBBERY, ORANGE, PINEAPPLE, MANGO, TOMATO

CAFE LATTE

