

## SPECIAL FLAVOURED ICE-TEA

Apple Spice	35
Raspberry Lemon	35
Lemonade	35
Lemon-Mint	35

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### ICED - COFFEE

Cinnamon Iced Latte	35
Caramel Macchiato Frappe	35
Chocolate Frappuccino	35
Vanilla Frozen	35
Rose Water Cardamom	35
Affogato	35

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### COFFEE

Espresso	30
Espresso Macchiato	32
Turkish Coffee	30
French Press	35
Double Espresso	32
Americano	30
Cappuccino	32
Latte	32
Mochaccino	32
Hot Chocolate	32

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### TEA

English Breakfast	27
Earl Grey	27
Sencha Green	27
Jasmine	27
Chamomile	27
Pepper Mint	27

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### LOOSE TEA

English Breakfast	32
Earl Grey	32
Sencha Green	32
Pepper Mint	32

## SMOOTHIES

<b>Avocado Banana</b>	<b>45</b>
Avocado, Banana, Milk	
<b>Piña Colada</b>	<b>45</b>
Pineapple, Banana, Coconut Milk	
<b>Strawberich</b>	<b>45</b>
Strawberry, Baby Spinach, Coconut Milk	

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## MILKSHAKES

<b>Banana Vanilla Milk Shake</b>	<b>35</b>
Vanilla Ice-cream, Milk, Banana	
<b>Cookie Milk Shake</b>	<b>35</b>
Chocolate Ice-cream, Milk, Cookies	

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## MOCKTAILS

<b>Cranberry Chill</b>	<b>45</b>
Cranberry Juice, Pineapple Juice, Orange Juice, Ginger Ale	
<b>Virgin Mojito</b>	<b>45</b>
Mint, Sprite, Lime Juice	
<b>Fruits Mocktail</b>	<b>45</b>
Mango Juice, Pineapple Juice, Orange Juice, Strawberry Juice	

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## NON-ALCOHOLIC DRINKS

<b>Soft Drinks</b>	<b>22</b>
Coca-Cola, Coca-Cola Light, Fanta Orange, Sprite, Sprite Light	
<b>Dubai Energy Drink</b>	<b>40</b>
<b>Fresh Juices</b>	<b>35</b>
<b>Aqua Panna 750ml</b>	<b>32</b>
<b>Aqua Panna 500ml</b>	<b>22</b>
<b>San Pellegrino 750ml</b>	<b>32</b>
<b>San Pellegrino 500ml</b>	<b>22</b>
<b>Al Ain Water 750ml</b>	<b>25</b>
<b>Al Ain Water 330ml</b>	<b>15</b>

## SALADS

<b>Greek Salad</b> <sup>(V)(GF)</sup>	<b>60</b>
Marinated Feta, Cherry Tomato, Peppers, Cucumber, Red Onion, Kalamata Olives	
<b>Fattoush Salad</b> <sup>(V)</sup>	<b>60</b>
Romaine Lettuce, Tomato, Cucumber, Mint, Fried Arabic Bread	
<b>Caesar Salad</b>	<b>60</b>
Baby Gem Lettuce, Parmesan, Turkey Bacon, Caesar Dressing with Anchovies, Brioche Croutons	
<b>With Grilled Chicken</b>	<b>85</b>
<b>With Grilled Prawns</b>	<b>100</b>

## SOUP

<b>Tomato Soup</b> <sup>(V)</sup>	<b>55</b>
Herb Croutons, Olive Oil	

## PASTA

<b>Spaghetti Carbonara</b>	<b>80</b>
Veal Bacon/Parmesan/Hens Egg	
<b>Choice of Fresh Pasta</b>	<b>85</b>
Penne / Gluten Free Spaghetti	
<b>Choice of Sauce:</b>	
Napolitano <sup>(V)</sup> , Arrabiata <sup>(V)</sup> , Bolognese	

## SANDWICHES

Choice of either French Fries / Green Salad

<b>Caprese and Parmesan Wrap</b> <sup>(V)</sup>	<b>85</b>
Mozzarella, Slow Roast Tomatoes, Olive Tapenade, Wild Rocket	
<b>Wagyu Beef Burger</b>	<b>105</b>
Caramelized Onion, Sweet Pickles, Lettuce, Tomato, Brioche Bun	
<b>Extras:</b> Veal Bacon / Cheddar Cheese / Mushrooms	<b>10</b>

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## MAIN COURSE

### GRILLS

Please choose one side and one sauce

<b>Ribeye Steak</b> <sup>(GF)</sup> (220 gm)	<b>215</b>
<b>King Tiger Prawns</b> <sup>(GF)</sup> (4 Pieces)	<b>185</b>
<b>Sauces</b>	<b>15</b>
Peppercorn / Wild Mushroom / Beef Jus / Garlic Butter	
<b>Sides</b>	<b>30</b>
French Fries / Mash potato / Garden Salad	

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## ASIAN

<b>Chicken Biryani</b> <sup>(N)</sup>	<b>100</b>
Raita, Poppadum, Mango Pickle	

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## DESSERTS

<b>Vanilla Cream Brulee</b> <sup>(N)</sup>	<b>45</b>
Set Custard, Madagascar Vanilla	
<b>Selection of Ice-Creams</b> (3 Scoop)	<b>30</b>
Chocolate/ Vanilla/ Strawberry	
<b>Seasonal Sliced Fruit Platter</b> <sup>(GF)</sup>	<b>45</b>

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## WINES

	GLS	BTL
<b>PROSECCO</b>		
Casa Defra, Italy	85	380
Conte Fosco Cuvee Brut, Italy	50	240
<b>WHITE WINE</b>		
Jean de Vignes Blanc, France	49	225
Anakena Sauvignon Blanc, Chile	52	235
Eagle Hawk Chardonnay, Australia	49	225
<b>ROSE WINE</b>		
Moulin De Gassac Rose, France	60	290
<b>RED WINE</b>		
Jean de Vignes Rouge, Syrah, France	49	225
Anakena, Merlot, Chile	52	235
Eagle Hawk Merlot, Australia	49	225
<b>BEERS</b>		
Corona		45
Stella Artois		45
Peroni		48
Heineken		45
Stella Artois Draught	25	48
Peroni Draught	30	55

## SPIRITS

<b>GIN</b>	
Tanqueray	48
Bombay Sapphire	50
<b>VODKA</b>	
Stolichnaya	48
Absolute Blue	50
Russian Standard	50
Grey Goose	60
Beluga Noble	70
<b>RUM</b>	
Matusalem Platino Rum	48
Bacardi Superior	50
<b>COGNAC</b>	
Hennessey VS	68
Hennessey VSOP	90
<b>WHISKEY</b>	
JW Red Label	48
JW Black Label	65
Jack Daniel	50
Chivas Regal 12 YO	60
Glenfiddich 18 YO	105
<b>TEQUILA</b>	
Jose Cuervo Silver	48
Jose Cuervo Gold	48

## COCKTAILS

<b>ESPRESSO MARTINI</b>	60
Vodka, Kahlua, Vanilla Syrup, Espresso Coffee	
<b>MARGARITA</b>	60
Tequila, Cointreau, Lime Juice, Coarse Salt	
<b>PINACOLADA</b>	65
White Rum, Coconut Cream, Heavy Cream, Pineapple Juice	
<b>MOJITO</b>	70
White Rum, Lime Juice, Sugar Syrup, Club Soda, Lime Wedges	

## NON-ALCOHOLIC DRINKS

Soft drinks (Coca-Cola, Coca-Cola Light, Fanta, Sprite)	22
Fresh Juices	35
Aqua Panna 750ml	32
Aqua Panna 500ml	22
San Pellegrino 750ml	32
San Pellegrino 500ml	22
Al Ain Water 750ml	25
Al Ain Water 330ml	15

## HOT BEVERAGE

<b>COFFEE</b>	
Americano, Espresso	30
Double Espresso, Latte, Cappuccino, Hot Chocolate	32
<b>SELECTION OF TEA</b>	27



## SHISHA LOUNGE MENU

### STARTERS

<b>Hummus (VG)</b>	<b>40</b>
Chickpeas, Arabic Bread	
<b>Assorted Cold Mezze Platter</b>	<b>55</b>
Hummus, Mutable, Labneh, Tabbouleh	
<b>Crispy Jalapeno Peppers (V) (N)</b>	<b>35</b>
With Cheese, Lime Sour Cream	
<b>“Harra French Fries (VG)</b>	<b>30</b>
Lemon, Garlic, Coriander, Chili	
<b>Assorted Hot Mezze Platter (V) (N)</b>	<b>65</b>
Cheese Rakakat, Meat Kibbeh, Spinach Fatayer, Falafel, Pickles	
<b>Falafel Plate (V) (N)</b>	<b>45</b>
Tahini Dip, Pickles	

### SALADS

<b>Rocca Salad</b>	<b>60</b>
Jerjr, Onion, Garlic, Pomegranate dressing	
<b>Greek Salad (V) (GF)</b>	<b>60</b>
Marinated Feta, Cherry Tomatoes, Peppers, Cucumber, Red Onion, Kalamata Olives	
<b>Fattoush (V) (N)</b>	<b>60</b>
Romaine Lettuce, Tomato, Onion, Fried Croutons	

### SANDWICHES AND MAIN

<b>Falafel Sliders (VG) (N)</b>	<b>45</b>
Avocado, Slow Roasted Tomato, Lime Mayo	
<b>Club Sandwich</b>	<b>105</b>
Grilled Chicken, Fried Egg, Tomatoes, Veal Bacon, Baby Gem Lettuce	
<b>Chicken Schnitzel Burger</b>	<b>95</b>
Tomato Jam, Lettuce, Peri-Peri Mayo	
<b>Wagyu Beef Burger</b>	<b>105</b>
Caramelized Onion, Sweet Pickles, Lettuce, Tomato, Brioche Bun	
<b>Grilled Salmon Steak</b>	<b>155</b>
Mash Potato, Char Grilled Lemon, Lemon Butter Sauce	
<b>Extra Toppings</b>	<b>10</b>
Cheddar Cheese, Veal Bacon, Fried Egg, Jalapeno, Mushroom	

### DESSERTS

<b>Assorted Baklava (N)</b>	<b>40</b>
<b>Raspberry Cheesecake (N)</b>	<b>45</b>
Cheesecake, Fresh Berry Compote	
<b>Seasonal Sliced Fruit Platter (VG)</b>	<b>45</b>
<b>Selection of Ice Creams (N)</b>	<b>30</b>
3 Scoops	
Ask the server for the daily selection	

## SHISHA LOUNGE MENU

### SHISHA

#### FRUITY BUBBLES

<b>Aromatic Cocktail</b>	<b>150</b>
A blend of Mango, Strawberry, and Peach. The exciting combination of flavours makes this shisha harmonically remarkable	
<b>Energising Cocktail</b>	<b>150</b>
Combination of Mint, Apple and Grape, mixed to provide a refreshing taste.	
<b>Sunset Cocktail</b>	<b>150</b>
Passion Fruit blend with Mint, Apple, Strawberry. A mixture of flavours that provides an exotic experience	
<b>Juicy Cocktail</b>	<b>150</b>
A surprising and tasty blend emphasises the freshness of Orange mixed with Kiwi and Apple	

#### REGULAR BUBBLES

<b>Saudi</b>	<b>150</b>
<b>Shisha Mix</b>	<b>100</b>
<b>Escandarani Shisha</b>	<b>90</b>
<b>Salloum</b>	<b>90</b>
<b>Bahraini</b>	<b>90</b>
<b>Grape</b>	<b>90</b>
<b>Strawberry</b>	<b>90</b>
<b>Banana</b>	<b>90</b>
<b>Orange</b>	<b>90</b>
<b>Mint</b>	<b>90</b>
<b>Apple</b>	<b>90</b>
<b>Cherry</b>	<b>90</b>
<b>Rose</b>	<b>90</b>
<b>Cappuccino</b>	<b>90</b>
<b>Melon</b>	<b>90</b>
<b>Apricot</b>	<b>90</b>
<b>Pineapple</b>	<b>90</b>