










































Bites

	Basket of Sweet Potato Fries  	13
	Spicy Honey glazed Chicken Bites       Spring onion	30
	Mild-Spiced Beef Bacon & Garlic Pizzetta   Olive & rocket salad	30
	Tempura Prawns    Tempura sauce	34
	Sri Lankan Style Breaded Tuna Cutlets    Homemade tomato ketchup	26
	Tapas Style Chorizo and Chicken Garlic crostini	35
	Mushroom and Capsicum Nachos    Sour cream guacamole and tomato salsa	31
	Bruschetta  Topped with tomato basil salsa	15
	Salt and Pepper Calamari   Sweet chili aioli	26
	Grilled Halloumi Cheese & Grilled Watermelon Platter    Roasted pistachio, marinated olives	27





Salads

	Caesar Salad    Crisp lettuce leaves with croutons, anchovies, crispy beef bacon and grated parmesan cheese in a garlic dressing	34
	With grilled chicken  	42
	With grilled prawn   	52
	Prawn and Avocado Salad with Cocktail Sauce    Poached Gulf prawns, cucumber, tomato and avocado with mesclun mix	51
	Oriental Salad  Heart lettuce, olives, cucumber, tomato & pomegranate molasses with crispy pita bread	38
	Caribbean Cobb Salad with Jerk marinated Chicken  Lettuce, cheese, pumpkin seed roasted coconut mango and onion with cilantro dressing	46

 Pork |  Vegetarian |  Dairy |  Fish |  Shellfish |  Soya |  Eggs |  Tree Nuts

 Peanuts |  Vegan |  Spicy |  Gluten Free

Our chefs take all practicable and reasonable precautions to ensure the meal is gluten-free. Please mention any dietary/allergy requirements to the service staff while placing your order. Prices are subject to 5% staff gratuity. All prices are in AED.

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Sandwich Deli

All the below sandwiches are served with salad garnish and fries

Simple Sandwiches 22

Gluten Free Bread 27

Choose from white, wholemeal or gluten free bread and up to two fillings from the following (additional fillings AED 3):

Cheddar cheese **D**
Branston pickle
Chicken or Tuna Mayonnaise **E**
Beef Pastrami
Turkey Ham
Lettuce
Tomato
Cucumber
Onion

Main Courses

8 oz Black Angus Burger **E** 45
Fries, salad and tomato relish

Fish and Chips **F E** 49
Battered or grilled fillet of hammour with mushy peas or baked beans, and fries or salad

Mini Steak and Caramelized Onion Baguette **E** 49
Coleslaw and French fries

new Grilled Hamour Kebab **F D** 60
Dauphinoise potato, seasonal vegetables, cream sauce

new Switch™ Locally produced Kofta Kebab **GF V TN** 46
Biriyani rice, Moroccan curried sauce

Malaysian Chicken and Roti Wrap **C** 42
Tossed mixed salad and fries





new Grilled Hungarian Beef Sausages **D** 64
Pineapple slaw, mashed potato & BBQ sauce

new Switch™ Locally produced Meat Balls in Soy Broth **S V** 44
Steamed jasmine rice, garlic mushroom, broccoli

P Pork | **V** Vegetarian | **D** Dairy | **F** Fish | **SF** Shellfish | **S** Soya | **E** Eggs | **TN** Tree Nuts




N Peanuts | **V** Vegan | **C** Spicy | **GF** Gluten Free

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Butter-fluffed Baked Jacket Potato



Tossed mixed salad and choice of topping from:

- new** Mexican style Corn, Mushroom, Capsicum & Tomato  40
Fluffed with Vegan butter
- Veal Bacon, Onion & Mushroom with Cheddar Cheese   45

Desserts and Cheese

- new** Frozen Mango & Lychee Greek Yoghurt    22
Chocolate sauce, whipped cream
- Continental Cheese Plate  35
Cheddar, blue vein, smoked cheese and soft cheese served with crackers, pear chutney, celery and grapes
- new** Almond Panna Cotta   24
Whipped cream, macerated mixed berries
- Selection of Homemade Ice Cream  , Sorbet  AED 9 Per Scoop

Ice cream flavours:

- Vanilla
- Rich Chocolate 
- Strawberry
- Ginger
- Roasted Hazelnut 
- Orange





Sorbet:

- Lemon
- Raspberry
- Kiwi

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BEVERAGES

Wine Selection

Champagne

	Bottle
Laurent-Perrier Brut NV	350
Taittinger Brut Reserve N.V	370
Möet & Chandon Imperial N.V.	399

Sparkling

	150ml	Bottle
Jacob's Creek Chardonnay Pinot Noir		115
Prosecco Dolce Colline		115
Prosecco Casa Defra	26	120

White

	150ml	250ml	Bottle
The Club White, Ken Forrester, Sauvignon Blanc	20	33	90
Jacob's Creek, Chardonnay	25	42	115
Pinot Grigio, Da Luca	28	47	130
Matua Valley, Sauvignon Blanc	32	53	150

Rosé

	150ml	250ml	Bottle
The Club Rose, Ken Forrester	20	33	90
Italia Pinot Grigio	28	47	130

Red

	150ml	250ml	Bottle
The Club Red, Ken Forrester, Cabernet Sauvignon	20	33	90
Jacob's Creek Merlot	25	42	115
Santa Julia Malbec	26	43	120
Mudhouse Pinot Noir	40	67	190

All Time Favourites

Aperol Spritz	28
Mai Tai-Trader Vic's Style	32
Party on the Beach	32
Cosmopolitan	32
Margarita	32
Pina Colada	32
Daiquiri	32
Bloody Mary	32
Caipirinha	32
Whiskey Sour	32
Manhattan	32
Long Island Iced Tea	43
Bullfrog	49

Cocktails Pitchers

	500ml	1.5 Ltr
Pimm's	52	97
Sangria	55	102
Margarita	70	118
Mojito	70	118
Strawberry Daiquiri	70	118

Gin & Tonic

All Gins served with a selection of
Fever Tree tonics

House Selection

Bulldog 30

Indian tonic and lime swirl

Hayman's Sloe 28

Mediterranean tonic and slices of plum

Hayman's London Dry 28

Indian tonic, wedge of lime and a stick
of cinnamon

Bombay Sapphire 28

Light tonic and lime wedge

Beefeater 28

Mediterranean tonic and a slice of
orange and lemon

Gordon's 28

Indian tonic with a wedge of lime

Tanqueray 28

Indian tonic and a slice of ginger

Tanqueray Flor De Sevilla 28

Mediterranean tonic and a slice of orange

Jodhpur 30

Indian tonic lime wedge, and coriander
leaves

Premium House Range

Hendrick's 32

Light tonic with cucumber

Gin Mare 32

Mediterranean tonic and rosemary

Boutique Range

Williams Great British 39

Light tonic and a slice of cucumber

Mistral Pink 32

Light tonic and pink pepper corn

Beefeater 24 39

Mediterranean tonic and
a slice of orange and lemon

Premium Range

Williams Chase Elegant 42

Light tonic and a slice of apple

Monkey 47 45

Light tonic and slices of grapefruit

Bottled Beers / Cider

Heineken	17
Amstel Light	17
Tiger	17
Budweiser	17
Corona	22
Peroni	22
Magners (568 ml)	36

Canned Beers

Guinness (440 ml)	23
Kilkenny (440 ml)	23

Draught Beers / Cider

Krombacher	18
Heineken	22
Stella Artois	20
Jetlag IPA	23
Strongbow Cider	26
Peroni	25

Single Malts

Isle of Jura 10 Years - Islay	30
Glenmorangie Original - Highland	30
Glenfiddich 12 Years - Speyside	30
Talisker Storm - Islay	31
Singleton of Dufftown - Speyside	31
Dalmore 12 Years - Highland	31
Glenfiddich 18 Years - Speyside	41
Macallan 12 Years - Speyside	34
Dalmore 15 Years - Highland	39