



Fresh Berries Granola

Whipped Greek yogurt with granola, cocoa crumble, cassis coulis, and seasonal fruits. (D, G, N)

Dhs 28



Super Food Açai

Almond milk blended with acai and banana smoothie, homemade granola. (N, G, V)

Dhs 34



Pancake Trio

Pancake tower with whipped ricotta, crème anglaise, berries, almond crumble, and sauces. (D, G, N)

Dhs 35



Vegan Spirulina Chia Pudding

Vegan blue spirulina chia pudding with almond & coconut milk, exotic fruits, maple syrup, & seven grain granola. (N)

Dhs 34



Steak & Eggs

Chef's choice of char-grilled steak with eggs, crunchy potato rosti, avocado, and grilled tomato. (D, N)

Dhs 68



Oriental Breakfast

Eggs with grilled pita, beef ragu, red chili, pepper sauce, and Greek yogurt. (D, G, N)

Eggs Your Way

Three eggs your way (boiled, sunny-side up, scrambled, or plain omelette with bread and half-roasted tomato. (D, G)

Add cheese, mushroom, or spinach (+Dhs 5 each) Add salmon, bacon, or sausage (+Dhs 8 each)

Dhs 20



Classic Eggs Benedict

Two poached eggs on toast with hollandaise sauce and choice of smoked salmon & asparagus or mushroom & spinach. (D, G)

Dhs 38

Lobster Eggs Benedict

Two poached eggs on brioche toast with hollandaise, Canadian lobster, and avocado guacamole. (S, G, D)

Dhs 60



Beef Cheeks Eggs Benedict

Two poached eggs on brioche toast with beef cheeks, avocado, & crispy potatoes. (D, G)

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Pulled Duck Benedict

Pulled duck on toasted waffle with poached eggs and maltaise sauce. (D, G)

Dhs 4

Avocado on Rustic Toast

Toasted artisanal bread with avocado, triple seeds mix, choice of egg, and tofu vegan sauce. (G, N)

Dhs 35



Kale & Egg Toast

Artisanal bread with sautéed kale, feta, sunny-side up egg, sesame seeds, and avocado. (D, N, G)

Dhs 38

L'Occitane Waffle

Potato waffle with eggs, smoked salmon, avocado, shallots, cherry tomatoes, yogurt, and Oscietra caviar. (D, G, F)

Dhs 45

