

SOUPS	
Soup of the Day (G, D) Chef's seasonal special with herbed garlic crostini	AED 37
French Onion Soup (G, D, A) Rich savoury broth with caramelized onion topped with cheesy croutons	AED 42
SALADS	
Healthy Q Colorful quinoa salad with cherry tomatoes, diced avocado, orange segments, sweet pomegranate and citrus vinaigrette	AED 58
Shrimp & Avocado Salad (S) Grilled shrimps with mesclun leaves, avocado, cherry tomato, pineapple, jalapeno, tossed in lime vinaigrette	AED 69
Caesar Salad (D, G, S) Traditional caesar salad with herb garlic bread, parmesan, anchovies, tossed in caesar dressing Add on: With chicken breast AED 59 With grilled shrimp AED 69	AED 49
The Cheesy Plate (D, G, N) Selection of cheese served along with fruit compote, grapes, nuts and crackers STARTERS	AED 54
Bitterballen (G, D)	AED 55
Golden brown Dutch veal croquettes paired with dijon mustard sauce	
Garlic Jalapeno Bread (G, D) Garlic buttered baguette, topped with cheddar, mozzarella and spicy jalapeno	AED 52
Signature Wings (Fried /Grilled) Choice of sauces: Peri Peri Sticky Barbeque Sauce Garlic Butter Cream Blue Cheese	AED 66
Fried Calamari (G, D, S) Delicious tempura coated squid rings served with garlic & zesty lime aioli dips	AED 67

AND AND AND THE REAL PROPERTY AND	
Mac & Cheese Bites (G, D) Irresistable mac & cheese cubes oozing with creamy goodnes served with BBQmayo dips	AED 59
Cheese Croquettes (G, D) Crispy fried orbs of cheesy delights served alongside delectable honey mustard dipping sauce	AED 52
Parmesan Truffle Fries (D) Fragnant and irresistably savoury truffle infused parmesan fries	AED 38
Crispy Coconut Shrimps (G, D, S) A delightful combination of coconut breaded shrimps and sweet chilly lime sauce	AED 68
Pan- Fried Scallops (S,D) Meaty morsels of sweet flesh with velvety carrot purée, spring peas & semi dried tomato	AED 72
Garlic & Herb Chicken Skewers (D) A harmonious blend of garlic and herb marinated chicken skewers on a bed of spicy tomato coulis & sumac aioli	AED 64
Garlic Butter Shrimp (D, G, S) Shrimp tossed in cherry tomato, onions, chili flakes, fresh herbs served with crispy garlic crostini	AED 69
Loaded Cheesy Nachos (D,G) Baked nachos topped with melted cheese, guacamole, sour cream, tomato salsa & jalapeno Add on: With Cajun chicken strips AED 65 With Chili con carne AED 70	AED 57
Pasta (spaghetti, penne) Choice of sauce: Spicy tomato sauce, olives, parmesan, basil leaves (G, D) Creamy mushrooms sauce, parmesan (G, D) With chicken breast AED 80 With grilled shrimps AED 85	AED 65
MAINS	
Chicken Spatchcock Whole baby chicken roasted to perfection served with cajun potatoes, fresh garden salad, and peppercorn sauce	AED 110
Veal Cotoletta (G, D) Pounded breaded veal served with garden salad & veal jus	AED 145
Chicken Schnitzel (G, D) Crispy tender breaded chicken breast, served with garden salad and garlic aioli	AED 120
French Onion Chicken Breast (D, A) Chicken braised in a rich French onion sauce served with fluffy mash potatoes	AED 99
Cheesy Baked Meat balls (D) Seasoned ground beef formed in a delicious spheres cooked in rich tomato sauce, basil and mozzarella served with fresh garden salad	AED 95

Carbonnade (A, G) Traditional Belgian beef and onion stew simmered in beer, served with crispy Belgian fries	AED 105
Truffle Mushroom and Chicken Vol Au Vent (G, D) Creamy chicken and mushroom with truffle in a delicate pastry shell served with garden salad	AED 83
Salmon Fillet (S, D) Grilled fillet with green peas puree, herbed lemon quinoa & charred asparagus	AED 165
Fish & Chips (S, G, D) Batter fried cod fillet with mushy peas and tartar sauce served with Belgian fries	AED 79
Pan-Fried Seabass (S, D) Tender and flaky panfried loup de mer on a bed of cherry tomatoes, olives, shallots, garlic, capers, paired with fingerling potato tossed in fresh herbs	AED 140
Tiger Prawns (S, D) Chargrilled garlic flavoured tiger prawns, served with fennel & green apple salad, saffron aioli & mango chili salsa	AED 169
Beef Chorizo (D, G) Spicy flavourful sausage served with mash potato, braised red cabbage, veal jus and pickles	AED 100
Grass-Fed Canadian angus Beef Tenderloin (D) Grilled lean angus, wild mushroom ragout, broccolini and thyme jus	AED 199
Canadian angus Rib Eye (G, D) Juicy marbeled rib eye served with truffle mash and buttered vegetables and creamy mushroom sauce	AED 189
Grilled Australian Lamb Chop (D) Grilled marinated chops with carrot cumin purée, glazed baby carrots, green peas & mint jus	AED 187
Meat Feast (D) An assortment of beef medallion, cajun chicken breast, lamb chops and veal spare ribs served with sautéed vegetables & Belgian fries perfect for sharing	AED 190
Fisherman's Catch A platter featuring grilled lobster tail, jumbo prawns, salmon, calamari and scallops served with sautéed vegetables & Belgian fries	AED 205
BETWEEN THE BREAD & BUNS Served with coleslaw, pickles, mayonnaise	
Signature Beef Burger (G, D) Angus beef patty, beef bacon, cheddar, mushroom, onion, mustard mayonnaise in sesame brioche bun served with Belgian fries	AED 87
Cheesy Chicken Melts (G, D) Homemade chicken sliders, guacamole, chipotle mayo, lettuce, tomatoes in sesame brioche bun served with sweet potato fries	AED 68
A Croque Wich (G, D) Toasted sandwich with smoked beef, gruyere cheese, mozzarella, béchamel and mustard served with freshly tossed salad	AED 66

the first state to a total the state	
Philly Steak Sandwich (G, D) Traditional philly steak sandwich with grilled onion, bell peppers, mushroom, philadelphia cheese in a french baguette served with steak fries	AED 82
Shrimp Po'boy!!!! (G, D, S) Crispy breaded shrimps, tomato, jalapeno topped with cajun remoulade in a baguette served cajun seasoned fries	AED 72
Pea and Mint Slider (G, D) Chickpeas and green pea patty, romaine lettuce, tomato, pickled red cabbage in sesame bun, sumac mayo served with French fries	AED 65
MUSSELS POT Served with Belgian Fries	
Provençale (S, A) Tomato, basil and white wine	AED 187
Thai Curry (S) Coconut red curry sauce	AED 185
Blue Cheese and Brandy (D, A, S) Creamy blue cheese sauce and a splash of brandy	AED 189
Garlic Butter Cream (D, A, S) Garlic butter, cream, white wine and thyme Curried with Coconut (S)	AED 180 AED 175
Indian spices and coconut milk Natural (S)	AED 175
Carrot, leeks, thyme, and onion, parsley and vegetable stock	
SHARING BOARDS Charcuterie Board (D, N, G) Selection of cheese, cold cuts, marinated olives, pickled vegetables, crackers and nuts	AED 76
Bites meets Dips (G, D, S) Indulgent platter with crispy breaded shrimps, cheese croquettes, curly fries, cheesy bites,onion rings and jalapeno poppers, served with garlic aioli, honey mustard & chipotle dips	AED 88
The Belgian Platter (G, D, S) A diverse platter featuring chicken slider, bitterballen, crispy fried calamari, creamy mac and cheese bites, garlic butter shrimps and Belgian fries paired with mustard, BBQmayo & tartar sauce dips	AED 169
SIDES	
Mash potatoes (D, G)	AED 28
Cauliflower Moray Sauce (D, G)	AED 35
Sautéed Vegetables (D)	AED 32
Garden Salads	AED 30

and the second	
Belgian Fries	AED 35
Sweet Potato Fries	AED 35
Grilled Asparagus	AED 37
Onion Rings	AED 35
Curly Fries	AED 35
Truffle Fries	AED 35
DESSERT	
LiegeOise Waffle (D, G) Belgian waffle, served with banana, berries and whipped cream Choice of sauce: chocolate /caramel sauce Choice of ice cream: chocolate / vanilla	AED 48
Double Chocolate Brownie (D, G) Chef's special chocolate brownie topped with chocolate sauce and vanilla ice-cream and vanilla ice-cream	AED 42
Sebastian Cheese Cake (D, G) Traditional basque cheesecake – perfectly light, creamy and smooth, baked to caramelized perfection with vanilla crumble, berry compote and strawberry sorbet	AED 45
Scoop of Sorbet (D) Choice of strawberry, lemon and mango	AED 20
KIDS DELIGHTS	
Cheesy Beef Slides Served with curly fries	AED 40
White Pasta Penne pasta cooked in creamy mushroom sauce and parmesan	AED 38
Fish Bites Breaded fish strips, tartar sauce and Belgian fries	AED 35
Chicken Tenders Breaded chicken strips, skinny fries and barbecue mayo	AED 37
Ham & Cheese Toasties Grilled sandwich served with sweet potato fries	AED 35
Scoop of vanilla or chocolate	AED 20