



# our DELICIOUS MENU

BELGIAN CUISINE IS UNFUSSY AND EVEN UNPRETENTIOUS AND YET ... NOWHERE ELSE IN THE WORLD IS SO MUCH IMPORTANCE ATTACHED TO GOOD TASTE IN ALL ITS ASPECTS.

■ Small secrets, great discoveries ■

## Sharing platters.

### CHARCUTERIE BOARD <sup>D, N, G</sup>

129

Selection of Belgian "Van Tricht" cheeses, cold cuts, marinated olives, pickled vegetables, crackers and nuts.

**Abbaye St. Idesbald Dubbel** - A deep brown abbey ale with notes of caramel, toffee and spice. Its rich body makes it a great companion for hearty stews or strong cheeses.

### THE BELGIAN PLATTER <sup>G, D, S</sup>

169

A diverse platter featuring chicken slider, bitterballen, crispy fried calamari, cheese croquettes, garlic shrimps and Belgian fries paired with Belgian mayo & mustard.

**De Koninck** - Antwerp's iconic "bolleke," a smooth amber ale with gentle malt and soft hops. Perfect with charcuterie, cheese, or a serving of bitterballen.

## Hoppetizers.

### BELGIAN FRIES <sup>V</sup>

35

Belgian mayonnaise, sea salt

**Delirium Tremens** - Fries will make any beer taste great. The salt brings out the fruitiness of beer and the fat coats your mouth making the beer taste smoother.

### FRITES SPECIALES <sup>A, D, G</sup>

65

Topped with Belgian beef stew, chopped onions, mayonnaise, ketchup & crumble

**Lefte Brune** - The toasted, mellow and subtly sweet characters of Lefte Brune make it a great pairing with the caramelised and integrated umami flavours of beef and vegetable stew.

### CHEESE CROQUETTES <sup>V, D, GL</sup>

52

Signature croquettes recipe

**Abbaye St. Idesbald Rousse** - A smooth Belgian amber ale with caramel and malty notes, brewed in the coastal tradition of the Abbey. Its balanced sweetness pairs beautifully with the creamy cheese and the sirop de Liège served with this classic dish.

### BEEF CROQUETTES / BITTERBALLEN <sup>D, GL</sup>

55

Homemade traditional veal shank fricassee & Dijon mustard

**De Koninck** - Antwerp's iconic "bolleke," a smooth amber ale with gentle malt and soft hops. Perfect with charcuterie, cheese, or a serving of bitterballen.

### BBQ CHICKEN WINGS <sup>D, GL</sup>

60

Deep-fried crispy chicken wings, spicy BBQ sauce & chili sauce

**Hoegaarden Rosee** - The touch of honey in this BBQ sauce means it pairs best with a slightly sweet beer. Low in alcohol & served ice cold helps soothe the chilli burn rather than intensifying it.

### BEEF SLIDERS <sup>D, GL</sup>

60

2 pcs, brioche bun, angus beef patty, melted cheddar, gherkins, house dressing & caramelized onions.

**Lefte Brune** - Dark beers and beef are a classic pairing. Roasting the barley before making the beer gives it its colour and toasted aromas to match the flavours imparted by the grill.

### CRISPY BABY CALAMARI <sup>S, D, GL</sup>

67

Deep-fried baby squid, lemon & chunky tartare sauce

**Hoegaarden** - Citrusy and herbal, with slightly sweet clove aromas, making it an excellent pairing for seafood overall. The beer's carbonation does a great job to cleanse the batter from the palate.

### LOADED CHEESY NACHOS <sup>D, G</sup>

57

Baked nachos topped with melted cheese, guacamole, sour cream, tomato salsa & jalapeno

With Cajun chicken strips

With Chili con carne

65

70

**Delirium Argentum** - A bold Belgian IPA with lively citrus, caramel malt and a hint of spice. Its refreshing bitterness makes it the ideal partner for spicy dishes.

### TIGER PRAWNS IN GARLIC BUTTER <sup>S, D, G</sup>

90

Mild spicy garlic and herbs butter, served with toast

**Duvel 666** - A refreshing golden ale brewed with six hops, offering citrus zest, soft malt and a balanced bitterness. Excellent with shellfish or fried foods.

## \* DISH OF THE MONTH \*

Discover our special dish of the month! Indulge in a culinary delight carefully crafted by our talented chefs. For more information and to satisfy your curiosity, simply ask your waiter. They'll be delighted to provide you with all the details you need. Don't miss out on our limited-time culinary experiences!

## WEEKLY \* PROMO \*

### HAPPY HOUR

Daily, 12noon - 8pm

Stella Artois & Hoegaarden - AED 39

Lefte Blonde & Lefte Brune - AED 40

Hoegaarden Rosee - AED 40

Selected wines - AED 32

Selected spirits - AED 32

On Friday all Teachers and Cabin Crew staff receive 35% Discount\* from 12pm - 8pm on the total bill on presentation of their Staff ID. \*Excluding items already discounted in our Happy Hour promotion.

### MOULES FRITES

Every Monday, 6pm - 1am

Kick off your week with unlimited mussels for AED 179, served in your choice of flavour, paired with our golden crispy Belgian fries.

### WINGS DAY

Every Wednesday, 6pm - 1am

Spice up your midweek with our 20-piece wings platter, coated in our signature BBQ sauce. AED 99

### LADIES NIGHT

Every Thursday, 6pm - Midnight

Ladies can enjoy a 2-course set menu for just AED 99. Ladies receive 3 complimentary drinks when a 2-course set menu is purchased.

### SATURDAY BRUNCH

Every Saturday, 2pm - 5pm

Indulge yourself with a wide variety of our most famous, traditional Belgian dishes to enjoy with your friends with live music. Packages starting from AED 275 P.P

### BUSINESS LUNCH

MON-FRI, 12noon - 3pm

Pause the hustle and savour a business lunch that blends taste with comfort. 2-course menu AED 95 3-course menu AED 110

## BEER OF THE MONTH

Ask your waiter for our beer of the month.

Every month, we have a speciality beer in the spotlight at a discounted rate.



# Salads & Soups.

## SHRIMP & AVOCADO SALAD <sup>S</sup> 69

Grilled shrimps with mesclun leaves, avocado, cherry tomato, pineapple, jalapeno, tossed in lime vinaigrette.

**Hopus** - This unique Belgian IPA is made with more hops than is typically seen in Belgian ales, which gives it intense aromas of citrus and resinous herbs

## CAESAR SALAD <sup>D, G, S</sup> 49

Traditional Caesar salad with herb garlic bread, Parmesan, beef bacon and anchovies, tossed in Caesar dressing.

With chicken breast 59

With grilled shrimp 69

**Artevelde Gentse Wijze** - Are refreshing wheat beer brewed with coriander and orange peel, offering a crisp and zesty finish. Pairs beautifully with fresh salads.

## SOUP OF THE DAY <sup>G, D</sup> 37

Chef's seasonal special with herbed garlic crostini.

## OVEN BAKED ONION SOUP <sup>A, D, GL</sup> 45

Oven-baked loaded onion bouillon, toasted baguette topped with cheese

**Leffe Brune** - Dark beers get their colour from extra malt roasting, which comes through in this beer as a caramelized and earthy flavour.

## ROASTED BEETROOT & GOAT CHEESE <sup>V, N, D</sup> 65

Roasted and marinated beetroot, pickled onion and raisins, chopped candied walnuts, rye toast and fresh goat cheese

**Leffe Brune** - Dark beers get their colour from extra malt roasting, which comes through in this beer as a caramelized and earthy flavour, making it great with the beets, roasted nuts and toast.

# Sandwiches.

## CHEESE BURGER <sup>D, GL</sup> 89

Grilled Angus beef patty, onions, house dressing, cheese, gherkin, garnish and fries

**Leffe Brune** - Brown ale is a classic pairing with beef. A dried fruit character that contrasts deliciously with the sharpness of the cheddar and pickles. Plus, a burger goes best with a thirst-quenching beer like Leffe Brune.

## TOAST CHAMPIGNONS <sup>V, GL, D</sup> 65

Creamy mixed local mushrooms, fresh herbs on sourdough toast, parmesan cheese, mixed salad

**Abbaye St. Idesbald Dubbel** - A deep brown abbey ale with notes of caramel, toffee and spice. Its rich body makes it a great companion for this hearty umami-rich mushroom and parmesan dish.

## STEAK SANDWICH <sup>GL, D</sup> 95

Ciabatta, pan-fried slices rump steak, sauteed onions and cheddar cheese, mustard, rocket with mixed salad and fries

**Leffe Brune** - Brown ale is a classic pairing with beef. A dried fruit character of Leffe Brune pairs beautifully with the sweetness of sauteed onions while contrasting deliciously with the sharpness of the cheddar and rocket.

## SPICY CRISPY CHICKEN SLIDER <sup>D, GL</sup> 68

2pcs, crispy fried marinated chicken, chopped lettuce & roasted chili mayo

**Duvel Tripel Hop Citra** - Works well with a range of sandwiches, it has the aromatic intensity to match the power of the roasted chili mayo

## CLUB BELGE <sup>GL, D</sup> 75

Ciabatta, cooked turkey ham, OldFarmdal cheese, tomato, lettuce, pickled cucumber, boiled egg, mayonnaise and mixed salad

**Duvel Tripel Hop Citra** - A hop-forward IPA exploding with citrus, tropical fruit and floral notes. Its bold character is a natural fit for burgers and this bold flavored club sandwich

## Our Belgian Pride

NOT AVAILABLE ON  
ENTERTAINER.

# \* MUSSELS \*

## MOULES MARINIÈRES <sup>S, D, A</sup> 85 / 165

Classic steamed mussels with onion and celery

**Duvel** - This crisp Belgian strong ale is crisp, bright and highly carbonated, making it a great way to refresh your palate between bites

## MOULES GARLIC CREAM <sup>S, A, D</sup> 89 / 170

Signature garlic and cream sauce

**Abbaye St. Idesbald Blond** - Smooth, balanced and slightly fruity with delicate hop bitterness. A classic match for Belgian mussels with the thick garlic cream

## MOULES WHITE WINE & CREAM <sup>S, A, D</sup> 89 / 170

Steamed with white wine & cream sauce

**Hoegaarden** - A squeeze of lemon over seafood is a classic partnership. Hoegaarden's citrusy notes mimic this and as an unfiltered beer with a creamy quality that matches the cream in the sauce.

## MOULES THAI GREEN CURRY <sup>S</sup> 89 / 170

Moules Marinieres in a signature Thai green curry sauce, topped with coriander and spring onion

**Abbaye St. Idesbald Blond** - Smooth, balanced and slightly fruity with delicate hop bitterness. The fruity notes complement the spicy curry flavors

## MOULES PROVENÇALE <sup>S</sup> 89 / 170

Moules Marinieres topped with a Mediterranean Provençal sauce

**Hoegaarden** - Green herb and citrus-infused wheat beer. These flavours are reflected in the provençal seasoning tying this pairing together beautifully.

## MOULES ROQUEFORT <sup>S, A, D</sup> 89 / 170

Moules Marinieres topped with Roquefort sauce

**Delirium Tremens** - The beer's aromas of orange zest and apricots contrast with the pungent cheese and the beer's bitterness and full-body ensure the taste still pops next to this bold sauce.



# Main Courses.

Available on Entertainer.

## Belgian Classics

### BELGIAN TRADITIONAL BEEF STEW <sup>A, G</sup>

105

Slow cooked Black Angus beef in Leffe Brune beer with onions and apple syrup, served with endive salad & fries  
 Abbaye St. Idesbald Rousse - A warm amber ale with subtle caramel sweetness and light hop character. Best paired with roasted meats or a traditional Flemish beef stew.

### CHICKEN AND MUSHROOM VOL AU VENT <sup>GL, D</sup>

83

Grain fed chicken fricassée, mushrooms, veal meatballs, puff pastry & fries  
 Abbaye Averbode - A golden multi-grain abbey ale with layers of fruit, spice and gentle hops. Perfect alongside roasted chicken, creamy pastas, or grilled vegetables.

## Seafood Classics

### FISH & CHIPS <sup>S, G, D</sup>

115

Batter fried cod fillet with mushy peas and tartar sauce served with Belgian fries

Duvel - A highly carbonated beer is best to refresh the palate from the batter, yet it also needs something light and refreshing that matches the delicacy of the haddock.

### CRISPY SKIN SALMON FILLET <sup>S, D</sup>

119

Capers & lemon butter, confits cherry tomatoes, broccolini and mixed salad

Tripel d'Anvers - A golden ale with fruity esters, soft malt and a spicy finish. Versatile and flavorful, it pairs well with grilled salmon or creamy cheeses.

### TIGER PRAWNS <sup>S, D</sup>

169

Chargrilled garlic flavoured tiger prawns, served with fennel & green apple salad, saffron aioli & mango chili salsa

Duvel 666 - A refreshing golden ale brewed with six hops, offering citrus zest, soft malt and a balanced bitterness. Excellent with shellfish or fried foods.

## Pastas

### PRAWN LINGUINI <sup>S, GL, A</sup>

95

Mild spicy Argentinian prawn linguini, lobster jus, tomato, tarragon

Hoegaarden - Hoegaarden is citrusy and herbal, with the slightest touch of sweetness, just like prawns. Choosing a low-bitterness beer guarantees a fresh and vibrant pairing.

### SPAGHETTI BOLOGNESE <sup>D, GL, A</sup>

65

Traditional slow braised beef ragu "Bologna style" with Parmesan

Duvel Tripel Hop Citra - A hop-forward IPA exploding with citrus, tropical fruit and floral notes. Its bold character is a natural fit for the strong beef ragu

## Sides.

### BELGIAN FRIES

35

### TRUFFLE FRIES

35

### MASH POTATOES

28

### SAUTEED VEGETABLES

32

### GARDEN SALAD

30

### GRILLED ASPARAGUS

37

## Meat Classics

### STEAK FRITES <sup>A, D, GL</sup>

Your choice of meat, served with Belgian fries, green salad and a sauce of your choice; Peppercorn, Mushroom or Bearnaise

### GRASS-FED ANGUS BEEF TENDERLOIN

185

### ANGUS RIB EYE

175

Abbaye St. Idesbald Rousse - A warm amber ale with subtle caramel sweetness and light hop character. Best paired with roasted meats The slightly bitter and herbal aftertaste cut through the dish's richness, cleaning the palate perfectly.

### GRILLED AUSTRALIAN LAMB CHOP <sup>D</sup>

187

Grilled marinated chops with carrot cumin purée, glazed baby carrots, green peas & mint jus.

Abbaye St. Idesbald Dubbel - A deep brown abbey ale with notes of caramel, toffee and spice. Its rich body makes it a great companion for hearty lamb dish. The aromas of stewed plum and dried flowers compliment the cumin glaze exceptionally well.

### MEAT FEAST <sup>D</sup>

190

An assortment of beef medallion, cajun chicken breast, lamb chops and veal spare ribs served with sautéed vegetables & Belgian fries perfect for sharing.

Duvel - This thirst-quenching strong ale has bright notes of grapefruit and Brazil nut that cause it to pair broadly with all meats.

### ROASTED CHICKEN

110

Whole baby chicken roasted and served with crispy potatoes, fresh garden salad and peppercorn sauce

Duvel - This thirst-quenching strong ale has bright notes of grapefruit and Brazil nut that cause it to pair broadly with seasonal vegetables.

### VEAL SCHNITZEL <sup>D, GL</sup>

135

Breaded and pan-fried veal escalope, lemon, mixed salad, berry capers and fries

Stella Artois - The fried breading on schnitzel needs a highly carbonated beer to cleanse that palate. Overall, this is a feel-good dish with a relatively light flavour and a thirst-quenching beer will go down a treat with it.

### CHICKEN CORDON BLUE <sup>GL, D</sup>

115

Crispy, tender breaded chicken breast stuffed with cheese and turkey ham, served with mash potatoes

Abbaye Averbode- The chicken is light, with the hearty ham and cheese it works best with a mid-weight beer.. An amber beer with roasted malt and apricot aromas. The palate has a gentle astringency, perfect for cutting through the filling without overpowering.

### CHEESY BAKED MEAT BALLS <sup>D</sup>

95

Seasoned ground beef cooked in rich tomato sauce, basil and mozzarella served with fresh garden salad

Duvel - The rich meatballs and fresh salad like this needs a beer that is equally as refreshing with minimal sweetness.





Belgian  
BEER  
CAFE

**SATISFY  
YOUR SWEET  
CRAVINGS  
WITH OUR  
AUTHENTIC  
BELGIAN  
WAFFLES!**



# Desserts.

Every dessert is destined to be with one perfect Belgian beer partner. Some dessert-duos are the delicious proof that opposites attract, mixing sweet & sour, delicate & strong to create new, more complex sensations. Others are a perfect pairing of tastes, a soothing duet amongst culinary soulmates, sharing and trengthening their unique qualities to create a more harmonious sensation.

## BOTTOMS UP AND BON APPÉTIT!

### BRUSSELS WAFFLES <sup>GL, D</sup>

*Nature with icing sugar*

32

*Vanilla ice cream & whipped cream*

40

*Strawberries and ice cream*

40

*Banana & chocolate sauce*

40

*Extra toppings*

15

**Liefmans Fruitesse** - Enjoying your waffles with a Liefmans beer is like ordering a side of fresh strawberries to go with your waffles. It will taste great if you opt for vanilla ice cream, bananas and chocolate sauce on the side.

### LIÉGEOISE WAFFLE <sup>D, G</sup>

48

*Belgian waffle, served with banana, berries and whipped cream.*

*Choice of sauce: chocolate / caramel sauce Choice of ice cream: chocolate / vanilla*

**Liefmans Fruitesse** - Enjoying your waffles with a Liefmans beer is like ordering a side of fresh strawberries to go with your waffles. It will taste great if you opt for vanilla ice cream, bananas and chocolate sauce on the side.

### MOELLEUX <sup>GL, D</sup>

45

*Baked Belgian chocolate cake, vanilla ice cream*

**Liefmans Kriek Brut** - A complex cherry beer, both tart and sweet, aged on real cherries. Elegant and bold, it shines next to rich chocolate desserts.

### BELGIAN TIRAMISU <sup>D, GL</sup>

40

*Belgian speculoos, biscuit, espresso, mascarpone*

**Abbaye St. Idesbald Dubbel** - The dense espresso and cinnamon spice needs a powerful and profound beer. The notes of caramel, toffee and spice of this beer matches up perfectly.

### DAME BLANCHE <sup>D, GL</sup>

40

*Vanilla Ice cream , Belgian chocolate sauce, whipped cream, crumble.*

**Hoegaarden Rosée** - A touch of tangy raspberry from Hoegaarden Rosée goes a long way to complete the combination of chocolate, cream and crumble.





# Draught Beers

**STELLA ARTOIS****35/60****REFRESHING & PLEASANTLY MALTY**

Clear & golden / Delightfully thirst-quenching 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-round

**ALC/VOL 5,2%****HOEGAARDEN****40/65****GENTLE LEMON & SMOOTH WHEAT**

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

**ALC/VOL 4,9%****LEFFE BLONDE****40/68****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

**ALC/VOL 6,6%****LEFFE BRUNE****42/68****BEER WITH DARK COLORED MALT**

Deep Autumn brown / Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a superb Belgian brown ale / The symbol of Leffe is the picturesque tower of the Notre Dame de Leffe Abbey in Dinant

**ALC/VOL 6,5%****HOEGAARDEN ROSÉE****40/68****WHEAT BEER & FRUITY ZEST OF RASPBERRIES**

Ruby red / 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%**

*Daily, 12noon - 8pm*

★ **HAPPY HOUR** ★

**AVAILABLE ON ALL BELGIAN DRAUGHT BEERS,  
SELECTED HOUSE BEVERAGES & COCKTAILS**



# Bottled Beers

	<b>DUVEL</b> <b>TRIPLE GOLDEN ALE</b> <i>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"</i> <b>ALC/VOL 8.5%</b>	70		<b>ARTEVELDE GENTSE WIJZE</b> <b>BELGIAN STRONG ALE</b> <i>Golden and crisp with notes of citrus, floral hops and a hint of spice from the yeast. Refreshing yet complex, with a smooth, dry finish. Ideal with seafood, salads and light poultry dishes.</i> <b>ALC/VOL 8%</b>	65
	<b>DUVEL TRIPLE HOP CITRA</b> <b>INDIA PALE ALE</b> <i>Intense tropical fruit aromas of grapefruit, mango and pineapple. Bold bitterness with a smooth malt backbone. Best paired with spicy foods, grilled fish and burgers.</i> <b>ALC/VOL 6.7%</b>	65		<b>ARTEVELDE GRAND CRU</b> <b>BELGIAN STRONG ALE</b> <i>Rich malt profile with caramel, dark fruit and a touch of honey. Balanced with subtle hop bitterness and a warming finish. Perfect with roasted meats, strong cheeses and hearty stews.</i> <b>ALC/VOL 9%</b>	60
	<b>DUVEL 666</b> <b>BELGIAN STRONG PALE ALE</b> <i>Fruity and spicy aromas with a crisp malt character. Slightly sweet with a dry, hoppy finish. Pairs well with seafood, goat cheese, or grilled chicken.</i> <b>ALC/VOL 6.6%</b>	65		<b>DE KONINCK</b> <b>BELGIAN AMBER ALE</b> <i>Light malt sweetness with a mild hop bitterness. Crisp and clean with a smooth, refreshing finish. Ideal with Belgian fries, sausages, or grilled meats.</i> <b>ALC/VOL 4.1%</b>	65
	<b>DUVEL TRIPLE HOP CASHMERE</b> <b>BELGIAN IPA</b> <i>Golden and vibrant with tropical notes of coconut, melon and citrus, balanced by Duvel's signature smoothness. A refined yet playful twist on the classic, with a soft, dry finish. Perfect with grilled fish, creamy cheeses, or spiced dishes.</i> <b>ALC/VOL 9.5%</b>	65		<b>LIEFMANS KRIEK BRUT</b> <b>BELGIAN FRUIT BEER</b> <i>Tart cherries with a refreshing, lightly sweet finish. Slight sourness balanced by oak and subtle yeast flavors. Ideal with desserts, particularly chocolate or creamy cheesecakes.</i> <b>ALC/VOL 6.2%</b>	70
	<b>ABBAYE ST IDESBALD BLOND</b> <b>BLOND BELGIAN ALE</b> <i>Crisp and refreshing with notes of citrus, honey and light malt. Slightly bitter with a clean finish. Best paired with seafood, light salads, or goat cheese.</i> <b>ALC/VOL 7%</b>	65		<b>LIEFMANS FRUITESSE</b> <b>BELGIAN FRUIT BEER</b> <i>Bright and effervescent with layers of strawberry, raspberry, cherry and blueberry. Refreshing, fruity and slightly sweet, with a sparkling finish that makes it a crowd-pleaser. Excellent with fresh salads, desserts, or as an aperitif</i> <b>ALC/VOL 3.8%</b>	65
	<b>ABBAYE ST IDESBALD ROUSSE</b> <b>BLOND AMBER ALE</b> <i>Smooth and malty with notes of caramel, toasted bread and a hint of dried fruit. Balanced by gentle hop bitterness, finishing warm and rounded. Pairs well with roasted meats, charcuterie and semi-hard cheeses.</i> <b>ALC/VOL 7%</b>	65		<b>TRIPLE D'ANVERS</b> <b>BELGIAN TRIPLE</b> <i>Full-bodied and golden with rich notes of malt, citrus and subtle spice from the yeast. Well-balanced with a gentle sweetness and a dry, warming finish. Excellent with shellfish, creamy cheeses and grilled white meats.</i> <b>ALC/VOL 8%</b>	65
	<b>ABBAYE ST IDESBALD DUBBEL</b> <b>BELGIAN DUBBEL</b> <i>Dark amber with rich malt flavors of caramel, dark fruit and a touch of spice. Smooth and warming with a slightly sweet finish. Pairs wonderfully with roasted meats, stews and aged cheeses.</i> <b>ALC/VOL 8%</b>	65		<b>STELLA ARTOIS 0.0</b> <b>ENJOY THE FREEDOM OF ANOTHER ROUND.</b> <i>Same Great Taste, Floral aroma, balanced malt sweetness, hoppy bitterness, dry finish.</i> <b>ALC/VOL 0%</b>	40
	<b>DELIRIUM TREMENS</b> <b>BELGIAN STRONG ALE</b> <i>Pale blond / A strong presence of alcohol, very spicy &amp; slightly bitter / The self-mocking name "Delirium tremens" was initially deemed unacceptable for its association with the alcohol related disease the US</i> <b>ALC/VOL 8.5%</b>	98		<b>BIÈRE DES AMIS 0.0%</b> <b>A PREMIUM BELGIAN BLONDE BEER</b> <i>A refreshing Belgian non-alcoholic blonde beer crafted from natural ingredients and pure low-nitrate water. Its unique de-alcoholization process preserves rich aroma and full flavor. Soft, mellow and delightfully bitter, it's the perfect choice for relaxed gatherings with friends.</i> <b>ALC/VOL 0%</b>	40
	<b>DELIRIUM ARGENTUM</b> <b>BELGIAN STRONG ALE</b> <i>Fruity aromas with hints of citrus and floral notes. Slight bitterness with a smooth malty backbone. Pairs well with seafood, grilled chicken and creamy cheeses.</i> <b>ALC/VOL 8.5%</b>	70			



# Gin & Tonic

**CITRUS**

65

Tanqueray No. Ten served with Fever Tree Premium Tonic  
(Choice of Indian/Light Tonic/Elderflower & Mediterranean)

Exceptionally and uniquely distilled with fresh citrus

**Garnish:** Grapefruit & Rosemary"

**HERBAL**

65

Gin Mare served with Fever Tree Premium Tonic  
(Choice of Indian/Light Tonic/Elderflower & Mediterranean).

An herbaceous taste of the Mediterranean.

**Garnish:** Thyme & Rosemary"

**FLORAL**

65

Hendrick's Gin served with Fever Tree Premium Tonic  
(Choice of Indian/Light Tonic/Elderflower & Mediterranean).

Delightfully infused with cucumber

**Garnish:** Cucumber"

**JUNIPER**

65

Gordon's Premium PINK served with Fever Tree Premium  
Tonic (Choice of Indian/Light Tonic/Elderflower &  
Mediterranean).

Juniper takes a slight step back to make way for refreshing  
notes of strawberry, raspberry

**Garnish:** Strawberry"

## Signature Cocktails

**MAI TAI**

60

A tropical burst of rum, citrus and almond notes.

**SINGAPORE SLING**

62

A gin-based journey with pineapple, cherry and herbal notes.

**BBC PINA COLADA**

60

Creamy coconut, fresh pineapple and rich rum.

**BRAMBLE**

62

A refreshing mix of gin, lemon and blackberry.

**TIME TO TRAVEL**

75

An adventurous fusion of exotic flavors.

## Signature Martini

**DIRTY MARTINI**

55

The classic twist with a briny olive finish.

**PASSION FRUIT MARTINI**

60

A tropical delight with sweet and tart balance.

**FRENCH MARTINI**

55

Raspberry, pineapple and vodka in perfect harmony.

**ESPRESSO MARTINI**

55

Bold espresso kick with a silky vodka finish.

**APPLE MARTINI**

55

Crisp apple flavors with a citrusy tang.

## Classic Cocktails

**COSMOPOLITAN**

60

Zesty cranberry, lime and vodka blend.

**DAIQUIRI**

55

A timeless rum and lime classic.

**MOJITO**

60

Minty, lime and rum freshness.

**MANHATTAN**

55

Whiskey, vermouth and bitters elegance.

**MARGARITA**

60

A perfect balance of tequila, lime and orange.

**OLD FASHIONED**

60

Whiskey, bitters and sugar sophistication.

**WHISKEY SOUR**

60

A smooth mix of whiskey, lemon and sweet notes.

## Aperitif Cocktails

**APEROL SPRITZ**

55

Bubbly orange aperitif with prosecco fizz.

**PIMM'S PERFECT POUR**

55

Fruity freshness with a herbal kick.

**AMARETTO SOUR**

55

Almond sweetness with citrusy punch.

**AMERICANO**

57

Campari and vermouth with a soda twist.

**CAMPARI SODA**

57

Bitter Campari meets bubbly soda.

**HO-HO**

62

A spirited holiday-inspired mix.

**NEGRONI SPRITZ**

65

A bubbly twist on a bitter classic.



# Spirits

## House spirits

	SGL
STOLICHNAYA PREMIUM	50
MATULASEM PLATINO	50
GORDON'S DRY	50
J. WALKER RED LABEL	50
JOSE CUERVO SILVER	50

## Vodka

	SGL
STOLICHNAYA PREMIUM	50
RUSSIAN STANDARD ORIGINAL	55
BELVEDERE	70
GREY GOOSE	70
ABSOLUT BLUE	55
ABSOLUT MANDARIN	55
KETEL ONE	50
CIROC	70

## Rum

BACARDÍ SUPERIOR	55
HAVANA CLUB 3YO	50
CAPTAIN MORGAN BLACK LABEL	50
CAPTAIN MORGAN SPICED	55

## Gin

TANQUERAY LONDON DRY	50
GORDON'S DRY	50
BOMBAY SAPPHIRE	55
HENDRICKS	65

## Tequila

PATRON SILVER	75
PATRON REPOSADO	75
DON JULIO ANEJO	120
CASAMIGOS BLANCO	75
TEREMANA BLANCO	75
TEREMANA REPOSADO	75
TEREMANA ANEJO	75
1800 ANEJO	75
JOSE CUERVO CLASSICO	50
JOSE CUERVO GOLD	50

## Whiskey

### Blended

	SGL
J. WALKER RED LABEL	50
MONKEY SHOULDER	55
THE FAMOUS GROUSE	50
J&B RARE	50
J. WALKER BLACK	65
J. WALKER DOUBLE BLACK	75
J. WALKER PLATINUM	135
J. WALKER BLUE	265
CHIVAS REGAL 12 YEAR OLD	65
CHIVAS REGAL 18 YEAR OLD	115
ROYAL SALUTE	185

### American

JIM BEAM	48
JACK DANIEL'S	57
MAKERS MARK	62

### Single Malt

GLENFIDDICH 12YO	65
GLENFIDDICH 15YO	82
GLENMORANGIE 12YO	70
GLENMORANGIE PORT	45
GLENMORANGIE SHERRY	45
THE GLENLIVET 15 YO	75
MACALLAN 12 YO	90
MACALLAN 15 YO	195
MACALLAN 18 YO	275
BUNNAHABHAIN 25 YO	180
GLENFIDDICH 18 YO	125

### Irish

JAMESON	50
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## Cognac

REMY MARTIN VSOP	80
REMY MARTIN XO	245
HENESSY XO	220

## Aperitifs, Digestifs & Liqueurs

FRANGELICO LIQUOR	45
JAGERMEISTER	50
ABSINTHE	50
BAILEYS	50
PERNOD	45
RICARD	45
PIMMS NO 1	45
SAMBUCA ISOLABELLA	50
SOUTHERN COMFORT	50

## Shots

KAMIKAZE	50
BABY GUINNESS	55
B52	50
JAGER BOMB	70

## Warm & Spirited

IRISH COFFEE	60
<i>A smooth blend of Irish whiskey, coffee and cream.</i>	
BAILEYS COFFEE	55
<i>Rich coffee topped with velvety Baileys cream.</i>	
CAFÉ ROYALE	67
<i>A regal mix of coffee and brandy warmth.</i>	



# WINE

## White Wine

<b>ITALIA PINOT GRIGIO, PIEDMONT</b> <i>Italy</i>	50 / 220
<b>HARDYS THE RIDDLE CHARDONNAY</b> <i>Australia</i>	50 / 220
<b>DUSKY SOUNDS SAUVIGNON BLANC, MARLBOROUGH</b> <i>New Zealand</i>	75 / 320
<b>CA'DI PONTI CATARRATTO, SICILY</b> <i>Italy</i>	220
<b>PINOT GRIGIO, GABBIANO</b> <i>Italy</i>	280
<b>NOTTAGE HILL CHARDONNAY</b> <i>Australia</i>	220
<b>LE RIME BANFI PINOT GRIGIO &amp; CHARDONNAY</b> <i>Italy</i>	349
<b>CHÂTEAU KSARA BLANC DE BLANCS</b> <i>Lebanon</i>	295
<b>DR LOOSEN DR L RIESLING, MOSEL VALLEY</b> <i>Germany</i>	360
<b>SANCERRE DOMAINE DOUDEAU-LÉGER, LOIRE VALLEY</b> <i>France</i>	650
<b>TYRRELL'S VAT 1 HUNTER SEMILLON, HUNTER VALLEY</b> <i>Australia</i>	750
<b>LA CHABLISIENNE CHABLIS 1ER CRU 'FOURCHAUME', BOURGOGNE</b> <i>France</i>	900
<b>PULIGNY-MONTRACHET BOUCHARD PERE &amp; FILS, BOURGOGNE</b> <i>France</i>	1500

## Rose Wine

<b>HARDYS STAMP SERIES SHIRAZ ROSÉ</b> <i>Australia</i>	50 / 220
<b>OH! BY OMÉRADE ROSÉ, MÉDITERRANÉE</b> <i>France</i>	80 / 310
<b>ITALIA PINOT GRIGIO ROSÉ, PAVIA</b> <i>Italy</i>	220
<b>ULTIMATE PROVENCE ROSÉ</b> <i>France</i>	420

## Red Wine

<b>HARDYS NOTTAGE HILL SHIRAZ</b> <i>Australia</i>	50 / 220
<b>HARDYS THE RIDDLE CABERNET MERLOT</b> <i>Australia</i>	50 / 220
<b>KADETTE CAPE BLEND, KANONKOP</b> <i>South Africa</i>	78 / 340
<b>WOLF BLASS EAGLEHAWK MERLOT</b> <i>Australia</i>	220
<b>CA'DI PONTI NERO D'AVOLA, SICILY</b> <i>Italy</i>	220
<b>ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR</b> <i>USA</i>	399
<b>MEERLUST MERLOT, STELLENBOSCH</b> <i>South Africa</i>	590
<b>CHÂTEAU KSARA CABERNET SAUVIGNON</b> <i>Lebanon</i>	650
<b>AMARONE DELLA VALPOLICELLA CENT'ANNI, VENETO</b> <i>Italy</i>	799
<b>CHÂTEAU D'ARSAC MARGAUX, BORDEAUX</b> <i>France</i>	980

## Champagne & Sparkling

<b>PROSECCO VALDO TREVISO EXTRA DRY</b> <i>Italy</i>	80 / 220
<b>PROSECCO VALDO ELEVANTUM ROSÉ BRUT</b> <i>Italy</i>	80 / 350
<b>HARDYS THE RIDDLE BRUT RESERVE NV</b> <i>Australia</i>	50 / 220
<b>LAURENT PERRIER LA CUVEE BRUT NV, CHAMPAGNE</b> <i>France</i>	1100
<b>LAURENT PERRIER CUVEE ROSÉ BRUT, CHAMPAGNE</b> <i>France</i>	2200



## Coffee & Hot Beverages

ESPRESSO  
DOUBLE ESPRESSO  
AMERICANO  
CAPPUCCINO  
BBC LATTE  
HOT CHOCOLATE

18  
22  
20  
25  
25  
28

## Teas

ENGLISH BREAKFAST TEA  
GREEN TEA

22  
22

## Water

SAN BENEDETTO STILL (SMALL)  
SAN BENEDETTO STILL (LARGE)  
SAN BENEDETTO SPARKLING (SMALL)  
SAN BENEDETTO SPARKLING (LARGE)

21  
42  
21  
37

## Others

SEASONAL FRESH JUICES  
SOFT BEVERAGES  
RED BULL

27  
20  
35

## Mocktails

### BERRY MASH

*Blueberries, Strawberries, Raspberries, Lemon juice, Ocean Spray Cranberry juice, Sugar syrup*

35

### SIMPLE MARY

*Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive*

35

### COCONUT KISS

*Pineapple Juice, Coconut, Cherry Syrup*

35

### VIRGIN MOJITO

*Simple / Peach / Strawberry / Passion Fruit*

35

### VIRGIN STRAWBERRY DAIQUIRI

*Strawberry, Lemon Juice, Simple Syrup*

35

### MINT LEMONADE

*Mint, Lemon Juice, Simple Syrup, Sprite*

32

### HOMEMADE ICE TEA

*Original / Lemon / Strawberry / Peach*

32

# SATURDAY BRUNCH



## 2pm – 5pm Every Saturday

**Premium Package AED 275 per person**

*Including selected draughts, bottled beers and house beverages*

**Deluxe Package AED 375 per person**

*Including selected draughts and bottled beers, house wines, house beverages and sparkling wines*





## our HAPPY HOUR MENU

### Draught Pints


**STELLA ARTOIS**
**REFRESHING & PLEASANTLY MALTY**

Clear & golden / Delightfully thirst-quenching 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-round

**ALC/VOL 5,2%**

**39**

**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 suprisingly smooth taste / The unique color of Hoegaarden comes from its unique brewing process

**ALC/VOL 4,9%**

**39**

**LEFFE BLONDE**
**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

**ALC/VOL 6,6%**

**40**

**LEFFE BRUNE**
**BEER WITH DARK COLORED MALT**

Deep Autumn brown / Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a superb Belgian brown ale / The symbol of Leffe is the picturesque tower of the Notre Dame de Leffe Abbey in Dinant

**ALC/VOL 6,5%**

**40**

**HOEGAARDEN ROSÉE**
**WHEAT BEER & FRUITY ZEST OF RASPBERRIES**

Ruby red / 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%**

**40**

### Wines by the glass

**RED**
**HARDYS NOTTAGE HILL SHIRAZ**

Australia

**32**
**HARDYS THE RIDDLE CABERNET MERLOT**

Australia

**32**
**WHITE**
**HARDYS THE RIDDLE CHARDONNAY**

Australia

**32**
**ROSE**
**HARDYS STAMP SERIES SHIRAZ ROSÉ**

France

**32**
**SPARKLING**
**HARDYS THE RIDDLE BRUT RESERVE NV**

Australia

**32**

### Spirits & Cocktails

**VODKA** Stolichnaya / **GIN** Gordon's / **RUM** Matusalem

**32**

**WHISKEY** JW. Red Label / **TEQUILA** Jose Cuervo Silver

**32**

**MARGARITA**

**32**

**COSMOPOLITAN**

**32**

**DAIQUIRI**

**32**