

# AL DIWAAN BREAKFAST MENU

## FROM THE BUFFET

*Fresh Cut Fruits, Pasties, Cereals, Cold Cuts, Vegetable Crudités,  
Dumplings, Dried Fruits & Selection of Cheeses*

## HOT DISHES TO ORDER

### Two Eggs Any Style

With your choice of Side Dishes.

### Al Maha Omelette - (S, N)

Our Signature Omelet with Artichokes,  
Roasted Pecan Nuts & Smoked Salmon

### Eggs Benedict - (D)

Poached Eggs on Turkey Ham  
Topped with Hollandaise Sauce

### Eggs Florentine - (V, D)

Poached Eggs on Spinach Topped  
With Hollandaise Sauce

### Eggs Royale - (S, D)

Poached Eggs on Smoked Salmon  
Topped with Hollandaise Sauce

### Seafood Omelette - (S)

With Crab, Shrimp & Chives

### 2 Eggs Omelette

Your Choice of Filling, Cheese, Tomatoes, Onions, Mushroom, Herbs  
Peppers, Chili, Turkey Ham or Beef Bacon

### Burhgee - (V)

Scrambled Eggs, Indian Style with lots of spice!

## **Full English Breakfast - (D)**

2 Eggs prepared Fried, Poached, Scrambled or Boiled Served complete with all the Side Dishes

## **Arabic Flavor - (D, N)**

Two Eggs any style serve with Hummus, Labneh, Ful Medames, Marinated Olives and Halloumi Cheese

## **Petit Fillet Mignon**

5 oz. Prime Fillet Steak  
With your choice of Side Dishes

## **SIDE DISHES**

Grilled Tomatoes (V, D)

Sautéed Mushrooms (V, D)

Baked Beans (V, D)

Hash Browns (V, D)

Turkey Bacon

Beef Bacon

Veal Sausage

Lamb Sausage

Chicken Sausage

Ful Medames

## **SWEET & SAVOURY**

### **Brioche French Toast - (V, D)**

With Blueberry Compote

### **Pancakes - (V, D)**

Plain, Blueberry, Strawberry or Banana

### **Crêpes - (V, D)**

Plain or with Strawberrys & Whipped Cream

(V) - Vegetarian (D) - Contains Dairy (N) - Contains Nuts  
(S) - Contains Seafood (A) - Contains Alcohol

## **JUICE SELECTION**

Orange, Pineapple, Mango, Grapefruit, Watermelon, Carrot

## **COFFEE SELECTION**

French Press, Cappucino, Latte, Espresso

## **TEA SELECTION**

English Breakfast, Earl Grey, Peppermint, Green Tea  
Chamomile, Vanilla Chai, Darjeeling

## **MORNING BEVERAGES**

Mimosa - 195 AED

Champagne with Orange Juice

Bloody Mary -60 AED

Vodka & Tomato Juice

Big Tom Spiced Tomato Juice - 25 AED

Original Tomato juice from the UK blended with  
over 20 different herbs and spices

*\*If you suffer from a food allergen/s please inform your order taker in  
order for us to prepare a suitable meal to meet your needs*



***We value your feedback greatly and where possible we will  
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# AL DIWAAN RESTAURANT ALA CARTE LUNCH MENU

## STARTERS

### Burrata (D) (N)

*With Heirloom Tomato and Basil Pesto*

### Home-made Sweet Onion and Dijon Mustard Quiche (V) (D)

*With Wild Rocket Salad*

### “Niçoise” Yellow Fin Tuna Carpaccio (S) (N)

*With Quail Egg, Black Olives and Green Beans*

### Grilled Chicken Salad (D) (S)

*With Roman Lettuce, Choice of Beef or Turkey Bacon and Anchovies*

### Grilled Portobello Mushroom (D)

*With Egg, Beef Bacon, Rocket Leaves and Sauce Choron*

### Chicken Liver Pâté (D)

*With Rosemary & Dried Fruit Compote and Grilled Bread*

### Smoked Mackerel Salad (S) (D)

*With Potato, Horseradish Cream and Pumpernickel*

### Mezzeh Platter (D) (N)

*(Serves 2)*

*Hummus, Fatoush, Babaganush, Kibbeh, Tabbouleh  
Spinach & Cheese Fatayer*

### Roasted Tomato Cream Soup (D) (V)

*With Basil Goat Cheese & Mascarpone Mousse*

### Chilled Beetroot Soup (D) (V)

*With Poached Quail Egg*

### Thai Chicken Soup (D)

*With Coconut Milk, Forest Mushroom and Bamboo Shoot*

### Indigenous Lentil Soup (D) (V)

*With Zataar Labneh*

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*Al Maha is a participant of “Choose Wisely Campaign” launched by Emirates Wildlife Society in association with World Wildlife Fund to allow the environment’s ability to renew itself.  
The fish selections available on the Menu are carefully selected to sustain the local wildlife.*

## MAIN COURSE FROM THE GRILL

### SELECTION OF PRIME CUTS

Argentinean Rib-eye Steak  
Argentinean Beef Filet  
New Zealand Lamb Chops  
Baby Chicken

### CATCH OF THE DAY (S)

(All from the Gulf)  
Jumbo Prawns  
Sea Bass  
Mahi Mahi

### SAUCES SELECTIONS

Spicy Chili (V) Red Wine (A) Pepper Sauce (A) Citrus Hollandaise (D)  
Tomato Sauce (V) Béarnaise (D) Lemon Butter (D)

### SIDE DISHES SELECTIONS

Garden Greens (V)  
Mediterranean Vegetables (V)  
Mashed Potatoes (V)  
French Fries (V)  
Chilled Couscous (V)  
Steakhouse Chips (V)  
Sautéed Spinach (V)

Plain Baked Potatoes (V)  
Or with Toppings:  
Baked Beans (V)  
Cheese (D)  
Beef or Turkey Bacon  
Sour Cream (D)

## AL MAHA REVISITED CLASSICS

### The Al Maha-Kobe Beef Sandwich (D)

*With Grain Mustard, Tomato, Onion, Choice of Beef or Turkey Bacon and our own Relish*

### Dorado Fish & Chips (S) (A)

*Served with Mushy Peas and Home-made Tartar Sauce*

### Grilled Lamb Kofta (D)

*With Pita Bread and Herbed Labneh*

### Blue Shell Mussels (S) (A)

*Cooked with Bell Pepper, Onion, Garlic and Saffron*

### Butter Chicken (N) (D)

*With Rice and Paratha Bread*

### Farfalle Pasta with Chorizo (N) (D)

*Forest Mushroom, Sundried Tomato, Beef Bacon and Roasted Walnuts*

### Penne Arrabiata (V)

*Aromatic Tomato Sauce with Garlic and Red Chili Flakes*

### Pizza Salmone (S) (D)

*Omani Prawns, Smoked Salmon, Spinach, Salmon Roe and Crème Fraîche*

### Pizza Cruda (D)

*Topped with Dry Aged Beef Iberico, Rucola and Grana Padano*

### Pizza Quattro Formaggi (D) (V)

*Mozzarella, Pecorino, Gorgonzola and Camembert*

## **AL MAHA SANDWICHES**

### **Smoked Turkey & Halloumi Sandwich** (D)

Toasted Pitta Bread, Cheese, Smoked Turkey served with Tzatziki Sauce

### **Smoked Salmon and Philadelphia Cheese Bagel** (S) (D)

#### **Chicken Club Sandwich**

Grilled Chicken Breast, Choice of Beef or Turkey Bacon, Egg,  
Tomato and “Al Maha Mayo”

### **Focaccia with Grilled Vegetables & Goat Cheese** (D) (V)

Served with Chilled Gazpacho

## **DESSERTS**

### **Raspberry Crème Brûlée** (N) (D)

With Pistachio Cookies

### **Cheese & Vanilla Ice Cream Tart** (N) (D)

With Berries and Orange & Thyme Compote

### **Flourless Chocolate Cake, Crémeux and Mousse** (D) (V) (Gluten free)

With Roasted Garlic Espuma and Coffee Sauce

### **Peach Crumble** (D) (V) (N)

Rosemary Caramelized Peach and Vanilla Cream Chantilly

### **Al Maha’s own Saffron and Nuts Um Ali** (N) (D) (V)

### **Home-Made Ice-Creams** (D) (V)

Caramel, Chocolate, Coffee, Cookies & Cream, Funky Monkey, Hazelnut, Raspberry  
Strawberry Cheesecake, Tiramisu, Vanilla

### **Home-Made Sorbets of the Day** (V)

### **Continental Cheese Plate** (N) (D) (V)

With Grapes and Al Maha Chutney

### **Seasonal Carved Fresh Fruit** (V)

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# AL DIWAAN DINNER MENU

## STARTERS

**BABY SPINACH WITH BRILLAT-SAVARIN CHEESE (V, D, N)**  
*Fresh Crisp Pears, Figs, Pecan Nuts & Honey - Balsamic Reduction*

**PAN FRIED SCALLOPS WITH MANGO & VANILLA PUREE (D, S)**  
*Compressed Cucumber, Granny Smith Espuma*

**FOIE GRAS WITH BACON AND MUSHROOM MASH (D)**  
*Crispy Sage Panko, Fresh Berries and Chocolate Sauce*

**POACHED EGG (D, S)**  
*Potato Egg Custard, Green Asparagus, Crispy Crab & Dill Oil*

**ARGENTINEAN BEEF TARTARE (S)**  
*Teriyaki Jelly, Curried Egg Yolk and Homemade Prawn Crackers*

**PARSNIP VELOUTE (V, D)**  
*Sour Apple, Pickled Ginger and Hazelnut Butter Snow*

**SALMON & HALLIBUT CARPACCIO (D, S)**  
*Vanilla & Pineapple Vinaigrette, Crème Fraîche, Salmon Roe & Fresh Green Leaves*

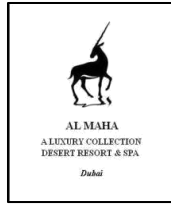
**SELECTION OF SASHIMI GRADE SEAFOOD (S, N)**  
*Wasabi, Aged Soy Sauce*

### **AN ARABIAN EXPERIENCE**

**SELECTION OF ARABIC MEZZE (D, N)**  
*Arabic Bread*

**OMANI PRAWNS (S, N)**  
*Chickpea Puree and Tomato Chutney*

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## **MAIN COURSE**

### **WHITE TOMATO RISOTTO (V, D)**

*Carrot, Celery, Basil Pesto and Grana Padano*

### **PAN FRIED SALMON (D, S)**

*Dill Crushed Potato, Orange Hollandaise and Carrot Foam*

### **DUO OF CHICKEN (D, N, S)**

*Lobster Bisque, Sun Dried tomato and Chestnut*

### **“7 HOURS” BRAISED SHANK OF LAMB (D, A)**

*Vanilla Puree, Rosemary Jus & Sautéed Root Vegetables*

### **SEA BREAM (D, S, A)**

*Green Pea Puree, Mushroom Chutney and Pearl Onion Port Jus*

### **ARGENTINEAN BEEF FILLET (D)**

*Cauliflower Puree, Brown Butter Cauliflower, Chocolate Jelly, Potato Chips and Pomegranate Jus*

### **LOBSTER THERMIDOR (S, D)**

*Spinach, Hollandaise Sauce, Parmesan & Pommery Mustard Tagliatelle*

### **PUI LENTIL RAGOUT WITH ROASTED BUTTERNUT (V, N, D)**

*Honey Pecans & Orange Marinated Feta*

## **AN ARABIAN EXPERIENCE**

### **QUAIL BYRIANI (N, D)**

*Roasted Quail with Cardamom, Mint Raita & Poppadums*

### **MORROCAN VEGETABLE COUSCOUS (V, D)**

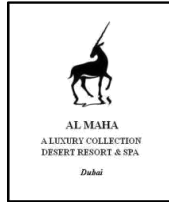
*Chickpeas, Zucchini, Persian Feta Cheese & Tomato Broth*

### **THE BEDOUIN PLATTER (S, D)**

*Grilled Jumbo Prawns, Lamb Kofta, Mahi - Mahi & Chicken Skewer*

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## **DESSERT**

**STRAWBERRY CRUMBLE CHEESE CAKE (D, V)**  
*Baked Cheese Cake Served with Strawberry Sorbet*

**CHOCOLATE CHIP AND BANANA TART (D, V, N)**  
*Almond Cream and Chocolate Soil*

**ESPRESSO MILK CHOCOLATE (D, V, N)**  
*Praline Crunch, Coffee Custard and Espresso Cake*

**ROASTED EARL GREY PANNACOTTA (D, V, N, A)**  
*With Cardamom and Fig Chutney*

**AL MAHA RASPBERRY RIPPLE (D, V)**  
*Raspberry Ice Cream, Vanilla Greek Yoghurt Cream, Fresh Raspberries and Meringue*

**INTERNATIONAL CHEESE TROLLEY (D, N, V)**  
*Cheeses from Western Europe served with Apple & Date Chutney*

### **AN ARABIAN EXPERIENCE**

**DATE CAKE (V, D)**  
*Salted Dates and Caramel Sauce*

**WARM ARABIC STRUDEL (V, D, N)**  
*With Pistachio Ice Cream and Saffron Anglaise*

**AL MAHA'S OWN SAFFRON AND NUTS UM ALI (V, D, N)**  
*Baked Pastry Flakes Infused With Camel Milk, Pistachios & Rosewater*

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