

EPICURIUS BREAKFAST

THE BIG BREAKFAST AED

The Big Breakfast 70
Chicken sausage, turkey bacon, baked beans, hash browns, sautéed mushrooms & eggs cooked to your liking, toast, jams & butter

THE HEN HOUSE

Eggs Florentine 60
Toasted brioche bun, sautéed spinach, poached eggs, smoked salmon, hollandaise sauce

Eggs Benedict 45
Toasted English muffin, grilled turkey bacon, poached eggs, hollandaise sauce

Eggs en Cocotte 45
Poached organic eggs, served in ramekins with cheese, spinach leaves, smoked salmon, crispy bacon bits, toast & butter

Steak & Eggs 85
120g Rib Eye cooked to your liking served with fried eggs & hash browns

Scrambled Eggs & Home Smoked Salmon 70
Toasted bagel, chopped chives, fresh lemon

Omelette- your choice of filling 40
Cheese, tomato, onion, turkey ham, capsicum, fresh chili, smoked salmon, mushroom

Organic Eggs- cooked to your liking 25
Boiled, fried, poached or scrambled, toast & butter

FRESH AND HEALTHY

Cold Cuts & Cheese Platter 50
Home cured beef, turkey, mortadella, brie, emmental, cheddar, warm fresh breads

Granola & Yoghurt (N) (V) 35
Your choice of date or strawberry compote

Fresh Bakery Basket (V) 35
Warm freshly baked butter croissant, pain au chocolate, danish pastry, cinnamon bun, mini white & wholemeal baguettes

Fresh Fruit Platter (V) 25
Assorted seasonal fruits, fresh berries

Oatmeal Porridge (V) 25
Skimmed milk, fresh berries, honey or syrup

Selection of Cereals (N) (V) 20
Please ask your server for our selection

EPICURE SPECIAL

Choice of Cereal or Porridge
Fresh Yoghurt or Sliced Fruit
The Big Breakfast
Fresh Juice
Desert Palm Coffee or JING Tea

120 AED

CONTINENTAL BREAKFAST

Selection of Cold Cuts & Cheese
Fresh Sliced Fruits or Fresh Yoghurt & Granola
Selection of Homemade Breads & Pastries
Fresh Juice
Desert Palm Coffee or JING Tea

90 AED

ARABIC BREAKFAST

Selection of Cheese
Selection of Fruits
Lebanese Black Olives
Hummus or Foul with Balila
Spicy Shakshouka
Shalab (N)
JING Green Tea with Mint
Desert Palm Coffee

80 AED

ADD THEM ON 10 AED Each

Baked Beans	Sautéed Mushrooms
Chicken Sausage	Smoked Salmon
Hash Browns	Turkey Bacon

SWEET TOOTH AED

The Pancake Station (V) 45
Stacked & served with butter & maple syrup
Choose one: Banana, strawberry, blueberry, raspberry, plain

Epicure French Toast (N) (V) 45
Plain | Cinnamon
Served with sweet cream & homemade jams

Waffles (V) 45
Chocolate sauce | maple syrup | sweet cream | macerated strawberries

BAKERS CORNER

Freshly Baked Croissants (2 pcs) (V) 15
Choose from butter, cheese or za'atar

Pain Au Chocolate (2 pcs) (V) 15

Chef's Selection of Danish Pastries (V) 15
Please ask your server for today's selection

Freshly Baked Mini Baguettes (V) 12
Choose from white or wholemeal

Homemade Muffins (N) (V) 12
Choose from banana, date or vanilla

Fresh Raisin & Cinnamon Bread (N) (V) 12

Toast (Brown or White) (V) 10
Served with homemade jams & preserves

ARABIC

Spicy Shakshouka with Cheese 40
Scrambled eggs, capsicum, onion, cheese

Assorted Cheese Platter 35
Black olives and breads

Grilled Halloumi Cheese (V) 30
Tomato olive sauce

Shanklish 15
Arabic cheese, tomato, onion, parsley, olive oil

Lebanese Black Olives (V) 15

Shalab (N) 15
Traditional hot Arabic drink with blossom water, milk, cinnamon, nuts, coconut powder

Hummus (V) 15

Labneh (V) 15

EPICURIUS BEVERAGES

JING

HEALTHY LIVING SPECIAL RAW BLEND JUICES

AED

Green Power Feel Alive!

Celery, spinach, apple, cucumber, pineapple, mint

28

Awesome Antioxidants

Carrot, orange, pineapple, beetroot, ginger

28

Love the Liver

Beetroot, celery, parsley, broccoli, apple, carrot, ginger

28

Jet Lag Juice

Grapefruit, pineapple, mint, ginger

28

Morning Sunshine

Banana, orange, carrot, mango

28

Refresher

Mango, spinach, banana, carrot, green apple, ginger

28

FRESH BLEND JUICES

Lemon Crush

Lemon juice, orange sorbet, crushed ice

28

Pineapple Colada

Pineapple, coconut milk, pineapple juice

28

Blackberry Lemonade

Blackberries, lemonade, crushed ice

28

TREAT YOURSELF

Pick Me Up Smoothie (N)

Homemade nuts, granola, spinach, banana, lemon, apple

28

Berry Smoothie (N)

Homemade nuts, granola, raspberries, blueberries, yoghurt

28

Caribbean Smoothie

Coconut milk, strawberry, banana, milk

28

Chocoberry

Chocolate ice cream, berries, milk

28

Frozen Delight

Banana, strawberries, yoghurt

28

JING TEA SELECTIONS

AED

BLACK TEA

20

ASSAM BREAKFAST, India

Statuesque and full-bodied Assam tea, with plenty of structure and malty richness. A rousing breakfast tea, perfect with or without milk

DARJEELING 2ND FLUSH, India

The quintessential afternoon tea; fragrant and refreshing with body and depth. Rounded and warm, with notes of Muscatel grape, hop and fresh citrus

EARL GREY, Sri Lanka

Refreshing and bright, with citrus freshness lifting the rich Ceylon tea base. A perfectly focused classic

GREEN TEA

20

A great green tea is instantly accessible; offering vibrant grassy flavours, a sublime natural sweetness and a satisfying silky texture. Green tea has been a connoisseur drink in the East for centuries.

JADE SWORD, Guizhou, China

Clean, rounded, full and grassy with gentle seaweed complexities. Brisk and refreshing with a textured finish

JAPANESE STYLE SENCHA, China

Highly invigorating green tea with a forest green infusion. Brisk, full and grassy with faint seaweed complexities.

MOROCCAN MINT, China & Germany

Clean and refreshing mint flavours supported by a textured and rousing gunpowder green tea base

WHITE TEA

20

WHITE PEONY, Fujian, China

Delightfully refreshing, rounded and full-flavoured, with sweet and fragrant notes of melon

HERBAL INFUSIONS

20

Our herbal range is created using freshly picked and dried whole herbs, flowers or fruits. Although not really "tea" without *Camellia sinensis* at their base, they are packed with flavour and aroma and are naturally caffeine-free.

ROOIBOS, South Africa

Gently tangy notes of Seville orange combine with soft-textured hints of vanilla

WHOLE CHAMOMILE FLOWERS, Croatia

Stunningly fresh and light with enchanting floral flavours that cleanse and soothe

WHOLE PEPPERMINT LEAF, Germany

Insistent, deep, grippy mint flavours with an almost oily mid-palate, subsiding cleanly towards an intense finish

BLACKCURRANT & HIBISCUS, Poland & Sudan

A sweet spectrum of berry fruits, brightly supported by a tart finish

LEMONGRASS & GINGER, Thailand & Nigeria

Deeply aromatic with warming spices and highly refreshing, bright citrus notes

LYCHEE RED, Guangdong, China

The sweetest black tea from Guangdong, scented with refreshing lychee fruit

WHITE PEONY AND ROSEBUDS, China

Exquisite infusion combining the softness of White Peony tea with elegant rose. Fresh, fragrant, and fulfilling, this unique blend will refresh and soothe

DESERT PALM COFFEE BLEND

Hand selected coffee blend of 100% Arabica is made up of 70% Indian Monsoon Malabar & 30% Indonesian Lintong. Our coffee blend offers an intensely sweet, floral and pungent aroma & taste. Being roasted fresh to order by a local roaster the beans are a maximum of 14 days from their roast and ground to order.

Single Espresso

1.5 oz of a slow drip coffee of intense aroma and taste

18

Double Espresso

3 oz of a slow drip coffee of intense aroma and taste

22

Café Macchiato

An espresso shot with a small amount of foamed milk

18

Americano

An espresso shot topped with hot water

20

Café Latte

A double espresso topped up with steamed milk, foam on top

20

Cappuccino

A double espresso topped with steamed milk and large foam on top

20

Mocha

A blend of hot chocolate and an espresso shot, steamed milk and a small foam top

20

Iced Coffee

A single espresso shaken with milk and ice

25

Hot Chocolate

A mixed of hot milk and cocoa powder

15

ALL PRICES ARE IN UAE DIRHAM AND INCLUSIVE OF 10% SERVICE CHARGE & 10% MUNICIPALITY FEES
Menu denotes the use of alcohol (A) nuts (N) vegetarian dishes (V) and recommends lime spa cuisine (+)

TO START AED

Carrot & Coconut Veloute (V) Dehydrated coconut chips	30
Harira Soup Lamb, chick peas, spicy tomato	40
Chef's Homemade Quiche Rocket salad, steak fries	45
Epicure Mini Sliders (N) Oriental spiced lamb burger with muhammara, crab burger with mango salsa, chicken burger, pickle, bbq sauce	45
Vietnamese Spring Rolls (N) Fresh vegetable, poached shrimps wrapped in rice paper, molasses sauce	45
Fried Calamari Preserved lemon aioli	50
Crab Cakes Tomato fondue, lemon aioli, rocket salad	55
Tempura Platter Asian salad, ginger dressing	65
Chef's Selection of Cold Mezza (N) Fattoush, hummus, tabbouleh, moutabel, muhammara, vine leaves	80
Chef's Selection of Hot Mezza (N) Lamb sambousek, spinach fatayer, cheese rakakat, lamb kibbeh, falafel, cheese sambousek	90

PIZZA

Margherita (V) Tomato sauce, fresh basil	55	Pepperoni Beef pepperoni, tomato sauce, mozzarella	70
Spicy Chicken Pizza Spicy tomato sauce, red chilies, mozzarella, onion	60	Quattro Formaggi (V) Buffalo mozzarella, fontina, gorgonzola, mozzarella,	75
Mediterranean (N) (V) Tomato sauce, mozzarella, artichokes, olives, sundried tomatoes, basil pesto	70	Spicy Prawn Spicy tomato sauce, red chilies, mozzarella, olives,	90

SALADS & SANDWICHES AED

Epicure Mixed Leaf Salad (N) (V) Cherry tomatoes, pine nuts, dried fruits, dehydrated apples, Parmesan shavings, balsamic dressing	45
Caesar Salad Poached egg, turkey bacon, sundried tomato croutons, anchovy dressing Add Chicken 50 Add Prawns 60 Add Home Smoked Salmon 60	45
Caprese Salad (V) Balsamic reduction, arugula, buffalo mozzarella	55
Ribbon Salad Smoked duck breast, vegetable shavings, rocket leaf	55
Quinoa Salad (N) (V) Marinated greens, marinated mushrooms, lemon vinaigrette, smoked cheese, basil pesto	55
Epicure Tuna Niçoise Salad Seared ahi tuna, Kenya beans, cherry tomatoes	65
Grilled Vegetable Focaccia Club Sandwich (V) Confit & roasted vegetables, cream cheese, steak fries	45
Prawn Cocktail Brown bread, lemon wedges	55
Tuna Laugen Submarine Tuna salad, guacamole, halloumi cheese, lettuce, tomato, mango salsa	55
Arabic Spiced Chicken Wrap Honey, hummus, pickles	55
Epicure Club Sandwich Turkey bacon, chicken, guacamole, sourdough bread, steak fries	65
Steak Sandwich Rib eye steak, toasted garlic bread, emmental cheese, caramelized onion, mushroom, steak fries	90

BRASSERIE AED

Stir Fry Egg Noodles Wok fried noodles, vegetables, oyster sauce Add Chicken 75 Add Prawn 85 Add Beef 95	60
Pasta Bar Fusilli Penne Spaghetti All' arrabiata (V) Alfredo Bolognese Pesto (N) Puttanesca (V)	65
Sweet & Sour Chicken Wok sautéed bell peppers, pineapple, cucumber, steamed rice	75
Pan Fried Salmon Sautéed Kenya beans, pumpkin puree, lemon caper olive salsa	85
Homemade Burger Black Angus Beef Crispy Chicken Steak fries, sourdough bun, grain mustard, bbq sauce	85 75
Crispy Seabass Zucchini ribbon, pumpkin puree, mashed potato	95
Fish & Chips Mushy peas, tartar sauce, malt vinegar, lemon wedges	95
Grilled Chicken Breast Puy lentil stew, apple butter sauce, rocket salad	100
Rib Eye Steak 300g Maple syrup herb roasted vegetables, baby potatoes, mushroom sauce	180
120 day aged Australian Beef Tenderloin Rocket salad, pesto quinoa, tomatoes, mushroom sauce	220

SIDES 25 AED

Garlic Bread	Steak Fries
Mashed Potato	Steamed Asparagus
Mixed Salad	Woodland Mushrooms

WINES BY THE GLASS | BOTTLE

	GLS	BTL
Champagne Taittinger, France, NV	165	750
Sparkling Wine Scavi & Ray, Prosecco- Spumante	55	250
White Wine Carmen, Chardonnay, Chile	45	200
Italia, Pinot Grigio, Italy	50	240
Villa Maria, Sauvignon Blanc, New Zealand	75	350
Rose Sauvion, Rose de Anjou, France	60	275
Red Château L' Eglise Saget, France	55	240
Matua Pinot Noir, New Zealand	65	300
Rioja, Crianza, Navajas, Spain	65	300

BEERS OF THE WORLD

	AED
Peroni Draught, Italy	42
Peroni Bottle, Italy	38
Heineken, Holland	38
Corona, Mexico	38
Budweiser, USA	38
Kingfisher, India	38
Asahi, Japan	38
Stella, Belgium	38
Magners Apple Cider	50
Holsten, Germany (Non Alcoholic)	28

SPIRITS SELECTION

VODKA Stolichnaya	45
Absolut Blue	45
Beluga	60

GIN

Gordon's	45
Bombay Sapphire	50
Hendricks Gin	55

RUM

Bacardi Carta Blanca	45
Malibu	45
Havana Club 3 years	45

TEQUILA

Jose Cuervo Silver	40
Patron XO Café	50

WHISKY/ BOURBON

Jack Daniel's	45
John Jameson	50
Johnnie Walker Black Label 12 years old	50

BRANDY/ COGNAC

Klipdrift	45
Hennessy VS	50
Martell VSOP	65

(Full Spirit Selection Available Upon Request)

FRAPPÉS

	AED
Chocolate Decadence	30
Vanilla Express	30
Double Fudge Mocha	30
Chai Latte	30
Matcha Green Tea	30
Pistachio	30
Extreme Coffee Toffee	30
Red Velvet	30

FRESH BLEND JUICES

Lemon Mint Lemon juice, mint, crushed ice	28
Lemon Crush Lemon juice, orange sorbet, crushed ice	28
Pineapple Colada Pineapple, coconut milk, pineapple juice	28
Blackberry Lemonade Blackberries, lemonade, crushed ice	28

FRESH JUICES (+)

Orange Apple Pineapple Watermelon Mango Carrot Tomato Grapefruit Strawberry Lemonade	20
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TREAT YOURSELF

	AED
Pick Me Up Smoothie (N) Homemade nuts, granola, spinach, banana, lemon, apple	28
Berry Smoothie (N) Homemade nuts, granola, raspberries, blueberries, yoghurt	28
Caribbean Smoothie Coconut milk, strawberry, banana, milk	28
Chocoberry Chocolate ice cream, berries, milk	28
Frozen Delight Banana, strawberries, yoghurt	28

SOFT DRINKS

Coca-cola Coca-cola light Sprite Fanta	15
Goldberg soda Goldberg tonic Goldberg ginger ale Goldberg lemonade	20
Effect energy drink	32

WATER

	Small Large
Acqua Morelli Still Sparkling	17 29
Voss Still Sparkling	17 29
Masafi Still	7 18

(Hot Beverage Menu Available Upon Request)

TO START AED

Carrot & Coconut Veloute (V) Dehydrated coconut chips	30
Harira Soup Lamb, chick peas, spicy tomato	40
Epicure Mini Sliders Oriental spiced lamb burger with muhammara, crab burger with mango salsa, chicken burger, pickle, bbq sauce	45
Smoked Beetroot Carpaccio (V) Mixed leaves, goat's cheese crumble, lemon dressing	45
Crab Cakes Tomato fondue, lemon aioli, rocket salad	55
Tempura Platter Asian salad, ginger dressing	65
Satay Kajang (N) Chicken or beef, peanut sauce, teriyaki sauce, achar sauce	65
Chef's Selection of Cold Mezza (N) Fattoush, hummus, tabbouleh, moutabel, muhammara, stuffed vine leaves	80
Chef's Selection of Hot Mezza (N) Lamb sambousek, spinach fatayer, cheese rakakat, lamb kibbeh, falafel, cheese sambousek	90

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Pasta Bar Fusilli Penne Spaghetti 65 All'arrabbiata (V) Alfredo Bolognese Pesto (N) Puttanesca (V)	
Butternut Squash Risotto (N) (V) Roasted pine nuts, blue cheese crumble	65
Biryani Beef Chicken Prawn Vegetable 75 Indian spices, basmati rice, raita sauce, mango chutney	
Butter Chicken or Chicken Korma 80 Steamed rice, naan bread, raita, mango chutney	
Pan Fried Salmon 85 Sautéed Kenya beans, pumpkin puree, lemon caper olive salsa	
Crispy Seabass 95 Zucchini ribbon, pumpkin puree, mashed potato	
Lamb Shank (A) 105 Mashed potato, lamb jus	
Grilled Chicken Breast 100 Puy lentil stew, apple butter sauce, rocket salad	
Arabic Mixed Grill 150 Lamb chops, kofta, beef & chicken kebab, garlic bread, biwazl bread	
Rib Eye Steak 300g 180 Maple syrup herb roasted vegetables, baby potatoes, mushroom sauce	
120 day aged Australian Beef Tenderloin 220 Rocket salad, pesto quinoa, tomatoes, mushroom sauce	

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Martell VSOP	65

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COCKTAILS

	AED
Bloody Mary Tomato juice, vodka, lemon juice, salt, pepper, tabasco, Worcestershire sauce, all shaken together with ice. Garnished with a long celery Stick.	60
Cosmopolitan Citrus vodka balanced with Cointreau, finished with a touch of lemon and cranberry juice. Shaken together and strained into a chilled martini glass.	60
Daiquiri's A modern classic prepared to your liking. All served with rum, triple sec and lemon juice. Add banana, strawberry, lime or coconut to the mix as you prefer. Shaken or frozen?	60
Margarita's The choice is yours. All made with tequila, triple sec and lemon juice. Is yours a natural, peach, strawberry or raspberry? Shaken or frozen?	60
Mojito Rum, fresh mint leaves, brown sugar, limes and lemon juice muddled. Crushed ice and mix together with a bar spoon.	60

FRAPPÉS

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Vanilla Express	30
Double Fudge Mocha	30
Chai Latte	30
Matcha Green Tea	30
Pistachio	30
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Red Velvet	30

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