



# Limited Breakfast Menu

Due to unprecedented times we are currently serving a limited menu.

We appreciate your understanding and we hope to serve you our full menu again very soon!

## BENEDICTS

- CLASSIC BENEDICT (P)** 56  
Beef/pork bacon - brioche - hollandaise
- PULLED BEEF BENEDICT** 69  
6 hours slow cooked BBQ pulled beef - brioche - M/M chili beans - spicy hollandaise
- BENEDICT FORESTIERE (V)** 63  
Mushrooms - truffle oil - spinach - herbs - brioche - hollandaise
- BELGIAN BENEDICT (P)** 65  
Pork bacon - sourdough - caramelized onion - béarnaise

## TRADITIONAL BREAKFAST

- M/M BREAKFAST (P)** 73  
Pork/turkey ham - Gouda - smoked salmon - pork salami - fruit salad - scrambled eggs - jam - sourdough toast - choice of croissant
- THE FULL ENGLISH (P)** 86  
Scrambled eggs on sourdough toast - pork or beef bacon - pork sausage - grilled tomato - sautéed mushrooms - M/M beans - black pudding - hash brown

### ADD TO YOUR BREAKFAST

15 each  
Wilted spinach - sautéed mushrooms - grilled tomato - M/M beans

25 each  
Slow cooked pulled beef - pork/beef bacon - pork sausage - smoked salmon - avocado - black pudding

## SMOOTHIES

- BUNCHA' BERRIES** 36  
Mix of berries - yoghurt - chia seeds - oats - honey - mint - basil - cranberry
- POPEYE** 36  
Spinach - advocado - cucumber - apple cider vinegar - green apple - peach
- UN'BEET'ABLE** 36  
Beetroot - berries - yoghurt - banana - tomato - chili - apple cider vinegar - raw honey
- THE NUT JOB (N)** 36  
Almonds - peanut butter - banana - mango - coconut milk - chia seeds

(A) alcohol, (V) Vegetarian, (P) Pork, (VG) Vegan, (N) Nuts

## OMELETS AND EGGS

SERVED WITH SOURDOUGH TOAST

- SIMPLY YOUR WAY (V)** 26  
Fried, sunny side up, boiled, poached or over easy  
Have 2 free range eggs your way served with sourdough toast
- PERFECT SCRAMBLED (V)** 37  
3 free range eggs on sourdough toast
- MUSHROOM AND TRUFFLE OMELET (V)** 62  
3 free range eggs - Seasonal mushrooms - truffle oil - baby spinach - garlic - herbs
- FARMERS OMELET (P)** 59  
3 free range eggs - pork bacon - tomato - potato - mushrooms - caramelized onion
- EGG & CHEESE CROISSANT** 45  
Butter croissant - folded omelet - cheddar cheese  
Add pork bacon (P) 10
- M/M STEAK BREAKFAST STACK** 69  
Homemade hashbrown - minute steak - poached egg - sautéed spinach - mushroom - caramelized onion - béarnaise sauce
- BACON AND EGGS SKILLET (P)** 59  
Slices of streaky pork/beef bacon - 3 free range eggs - sourdough toast
- SHAKSHUKA (V)** 65  
Cherry tomato - 2 free range eggs - chili - blend of spices - coriander - caramelized onion

## VEGAN AND VEGETARIAN

- VEGAN BREAKFAST (VG)** 75  
Superseed avocado - sourdough toast - grilled tomato - tofu scramble - soy yoghurt & granola - fruit salad
- SOURDOUGH AVOCADO (VG)** 59  
Avocado - tomato - cucumber - pomegranate - coriander - spring onion - sprouts - sourdough  
Add 2 free range eggs 15
- TOAST CHAMPIGNON (V)** 56  
Button and portobello mushrooms - baby spinach - herbs - cream - roquette lettuce - sourdough  
Add 2 free range eggs 15
- SIGNATURE GRANOLA (V)** 53  
Greek yoghurt or Soy yoghurt - seasonal fruits

## SWEETS

- STRAWBERRIES AND CREAM WAFFLE** 45  
Brussels waffle - Fresh strawberries - whipped cream - powder sugar
- BELGIAN CHOCOLATE WAFFLE** 38  
Brussels waffle - Chocolate sauce - chocolate crumble - whipped cream - powder sugar
- FRENCH TOAST** 42  
Vanilla cream & berry compote
- ADD** 5 AED EACH  
Chocolate sauce, maple syrup, Nutella, red berries, strawberry, banana, whipped cream

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# Limited Lunch & Dinner Menu

Due to unprecedented times we are currently serving a limited menu.  
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## SHARING

<b>CRISPY CALAMARI</b> Aioli - lemon	59
<b>MINI CHEESE CROQUETTES</b>	39
<b>FRITES MAISON (A)</b> Belgian fries - beef stew - mustard seed - white onion	59
<b>M/M NACHO'S</b> Homemade crispy tortilla - guacamole - Pico-de-Galo - chilli beans - cheddar cheese - sour cream	65
<b>CHEESE &amp; SALAMI BOARD (P)</b> Gouda cheese - pork salami - Dijon mustard - pickles	79
<b>M/M FISH TACO (A)</b> Battered cod fillet - Pico-de-Galo - avocado - sriracha - sour cream	59
<b>M/M PORK TACO (P)</b> Slow cooked pork belly - caramelized pineapple - cucumber - spicy mayo	69
<b>M/M CHEESE SELECTION (V) (N)</b> A selected variety of European cheeses - chutney - grapes - crackers	99
<b>MELTED CAMEMBERT (V)</b> Rosemary bread dips - honey	85

## STARTERS

<b>BELGIAN CHEESE CROQUETTES</b> Signature recipe with 3 cheeses - fried parsley	46
<b>WAGYU BEEF CARPACCIO (R)</b> Raw thinly sliced - signature caper dressing - Grana Padano - rocket lettuce	85
<b>BURRATA (V)</b> Marinated cherry tomatoes - basil	93
<b>TUNA TARTARE</b> Hand cut tuna loin - avocado - soy and sesame dressing - toasted sesame	79
<b>ESCARGOTS DE BOURGOGNE (S)</b> Burgundy snails - garlic and parsley butter - sourdough	86
<b>WAGYU TARTARE (R)</b> Handcut raw Wagyu beef - classic Belgian dressing - crispy sourdough	65

## OYSTERS (S)

SERVED WITH LEMON AND SHALLOTS VINEGAR

FRESHLY SHUCKED DIBBA BAY

12 / PIECE

## SANDWICHES AND TOASTS

Served till 5 PM

<b>SOURDOUGH AVOCADO (VG)</b> Avocado - tomato - cucumber - pomegranate - coriander - spring onion - sprouts - sourdough Add 2 Eggs	59 15
<b>TOAST CHAMPIGNON (V)</b> Button and portobello mushroom - baby spinach - cream - herbs - rocket - sourdough Add 2 Eggs	56 15

<b>PORK HAM &amp; CHEESE (P)</b> Baguette - pork ham - Gouda cheese - ice berg lettuce - cucumber - tomato - mayonnaise - boiled egg	59
<b>CHICKEN AVOCADO WRAP</b> Chicken fillet - avocado - Pico-de-Gallo - sour cream - sriracha	73

## SALADS

<b>CLASSIC CAESAR (P)</b> Lettuce - Caesar dressing - Grana Padano - croutons - pork bacon add grilled chicken add shrimps	56 17 17
<b>CHEFS SALAD (P) (N)</b> Lettuce - avocado - tomato - cucumber - soft boiled egg - pork bacon - Gorgonzola - roasted potatoes - onion - pine nuts - goat cheese toast - French dressing	89
<b>SUPERFOOD SALAD (VG)</b> Avocado - quinoa - kale - radish - lettuce - pomegranate - sprouts - toasted seeds - coriander	75
<b>BEETROOT &amp; GOAT CHEESE SALAD (V) (N)</b> Roasted beetroot - dressing - goat cheese - green apple - onion - lettuce - crushed candied walnuts	69

## M/M BURGERS

Served with belgian fries

<b>SIGNATURE BURGER</b> Prime Angus beef patty - Gorgonzola - lettuce - tomato - gherkins - crispy onion - black peppercorn sauce - M/M bun	89
<b>M/M BLACK ANGUS BURGER</b> Prime Angus beef patty - tomato - grilled onion - gherkins - Cheddar - M/M BBQ sauce - M/M bun Add pork bacon (P)	79 10
<b>M/M CHICKEN BURGER</b> Fried breaded chicken fillet - lettuce - coleslaw - chili mayo - M/M bun	69

(A) alcohol, (V) Vegetarian, (P) Pork, (VG) Vegan, (N) Nuts

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# PASTA

<b>SPAGHETTI CARBONARA (P)</b> Italian pork pancetta - organic egg - Grana Padano - cream - parsley - black pepper	69
<b>RIGATONI BOLOGNESE</b> Angus beef Ragu - cherry tomato - Grana Padano - cream	65
<b>TAGLIATELLE AL PESTO E POLLO (N)</b> Pesto - cream - basil - grilled chicken breast - Grana Padano - pine nuts	72
<b>PENNE ARABIATTA (V)</b> Spicy tomato sauce - capers - basil - Grana Padano	56
<b>TRUFFLED MAC AND CHEESE (V)</b> Chifferi pasta - light truffled cream sauce - Gorgonzola - gremolata - Grana Padano Add pork ham (P) 15 Add turkey ham 10	67

# SOURDOUGH AND CRISPY PIZZAS

Pizzas will be served as ready to ensure the quality of all the dishes.  
Available daily from 12pm onwards

<b>FIGS AND BACON</b> Mozzarella - caramelized onions - confit figs - goat cheese - beef bacon	86
<b>TARTUFFO (V)</b> Mozzarella - caramelized onions - mushrooms - rocket - mascarpone - truffle cream	96
<b>CRISPY CARPACCIO - FRESH TOPPINGS</b> Black Angus beef carpaccio - tomatoes - rocket - Grana Padano - extra virgin olive oil	96
<b>BURRATA (V) - FRESH TOPPINGS</b> Burrata - tomatoes - basil oil - olive tapenade - frisee lettuce	96

# M/M STONE BAKED PIZZAS

PIZZAS WILL BE SERVED AS READY TO ENSURE THE QUALITY OF ALL THE DISHES.  
Available daily from 12pm onwards

<b>MARGARITA (V)</b> Mozzarella - tomato sauce - basil	59
<b>NAPOLETANA</b> Mozzarella - tomato sauce - anchovies - capers	76
<b>QUATRO STAGIONE</b> Mozzarella - tomato sauce - artichokes - mushrooms - onion - turkey ham - olives	79
<b>QUATRO FORMAGGI</b> Mozzarella - Taleggio - Gorgonzola - Provolone	83
<b>PROSCIUTTO &amp; ROCKET (P)</b> Mozzarella - tomato sauce - pork prosciutto - capers - rocket	89
<b>ALLA POLLO</b> Mozzarella - tomato sauce - capsicum mix - chicken breast - onion	69
<b>DIAVOLA</b> Mozzarella - tomato sauce - spicy beef chorizo - olives - chili	73
<b>PEPPERONI</b> Mozzarella - olives - beef salami	69
<b>MEAT LOVER (P)</b> Chicken Breast - Turkey ham - beef meatball - pork prosciutto - beef chorizo - BBQ Sauce - red onion - tomato sauce - mozzarella	89
<b>CLASSIC CALZONE</b> Mozzarella - tomato sauce - provolone - Grana Padano - turkey ham - mushrooms - artichokes - egg	75

# FROM THE SEA (S)

<b>FISH AND CHIPS (A)</b> Beer battered flaky cod - mushy peas - tartare - fries	96
<b>CRISPY SKIN ON SALMON</b> Eggplant caponata - olives - tomato - zucchini - parsley potatoes - chermoula	99
<b>SEAFOOD LINGUINI (S) (A)</b> Fresh calamari - shrimp - mussels - clams - bisque	98
<b>SEA BASS FILLET</b> Cous cous - roasted vegetables - Asparagus - mint - capers - roasted tomato	155

# FOR THE LOVE OF PORK (P)

<b>BANGERS AND MASH</b> Traditional kale & mash - onion gravy and thyme - crisp onions - bacon crumble	79
<b>M/M GLAZED PORK RIBS</b> Pork back ribs - spiced BBQ glaze - coleslaw - roasted potatoes	135
<b>SLOW COOKED PORK BELLY</b> Caramelized apple - brussels sprouts - sage - roasted potato	110
<b>PORK SCHNITZEL</b> Breaded and panfried - potato salad - fresh salad	125

# FROM THE GRILL

<b>GRILLED STEAK &amp; FRIES</b> Grilled rump steak - Belgian fries	99
<b>BIG CHICKEN BROCHETTE</b> Capsicum - onion - zucchini - sour cream - mushroom - side salad - harissa	95
<b>BLACK ANGUS RIB EYE</b> Served with side salad - sauce of choice	168

## SAUCES

<b>FORESTAL MUSHROOM (A)</b> Creamy sauce with mushrooms	<b>BERNAISE (A)</b> Eggs - tarragon - vinegar infusion
<b>GREEN PEPPERCORN (A)</b> Typical Belgian green peppercorn sauce	<b>BLUE CHEESE</b> Blue cheese cream sauce

# MEAT SPECIALS

<b>CLASSIC BELGIAN BEEF STEW AND FRIES (A)</b> Braised beef in dark Belgian Leffe - Belgian fries - endive salad	119
<b>CHICKEN SUPREME</b> Button and Portobello mushroom - cream - truffle oil - gratin dauphinoise - chicken croquette	119

# VEGETARIAN (V)

<b>MUSHROOM AND TRUFFLE RISOTTO (V)</b> Seasonal mushrooms - carnaroli rice - Grana Padano - mascarpone - truffle oil - Porcini broth	95
<b>VEGETARIAN LASAGNA (V)</b> Mushrooms - zucchini - eggplant - capsicum - spinach - cheese - tomato sauce	65

# SIDES (V)

<b>BELGIAN FRIES</b> Typical double cooked Belgian fries	26	<b>MAISON MASH</b> Crushed potatoes - butter - milk	29
<b>SKINNY FRIES</b> Thin crispy fries	26	<b>SAUTÉED SEASONAL VEGETABLES</b> Mix of sautéed seasonal vegetables - olive oil	32
<b>CRISPY TRUFFLE FRIES</b> Thin crispy fries - parsley - truffle oil - Grana Padano	34	<b>SWEET POTATO FRIES</b> Crispy sweet potato fries	32
<b>OVEN ROASTED POTATOES</b> Roasted skinned potatoes - Mediterranean herbs	28	<b>GARDEN SALAD</b> Salad mix - fresh herbs - fresh vegetables - French dressing	32

## COCKTAILS

<b>OLD CUBAN</b> Rum, Simple Syrup, Lemon Juice, Mint, Prosecco, Aromatic Bitter	55
<b>TOM COLLINS</b> Gin, Simple Syrup, Lemon Juice, Soda	42
<b>AMERICANO</b> Campari, Sweet Vermouth, Soda	44
<b>BRAMBLE</b> Gin, Blackberry Liqueur, Berries, Simple Syrup, Lemon Juice	44
<b>NEGRONI</b> Gin, Campari, Sweet Vermouth	50
<b>DAIQUIRI</b> Rum, Simple Syrup, Lime Juice	42
<b>MARGARITA</b> Tequila, Orange Liqueur, Lime Juice, Simple Syrup	42
<b>SBAGLIATO</b> Campari, Sweet Vermouth, Prosecco	55
<b>OLD FASHIONED</b> Bourbon, Brown Sugar, Orange Bitters, Old Time Bitters	48
<b>THE JULEP</b> Bourbon, Mint, Simple Syrup, Lemon Juice	44
<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda	49
<b>HUGO OVER BUBBLES</b> Elderflower Syrup, Mint, Prosecco, Soda	44
<b>SOUR'S</b> Vodka / Gin / Rum / Bourbon / Scotch Simple Syrup, Lemon Juice, Whites, Aromatic Bitter	45
<b>MOJITO'S</b> Rum, Minth, Simple Syrup, Lime, Soda	45
<b>MOSCOW MULE</b> Vodka, Lime Juice, Ginger Beer	45
<b>MIMOSA</b> Prosecco, Orange Juice	50
<b>BLOODY MARY</b> Vodka, Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive	47
<b>ESPRESSO MARTINI</b> Vodka, Espresso, Coffee Liqueur, Vanilla Syrup	50
<b>COSMOPOLITAN</b> Vodka, Orange Liqueur, Lime Dash, Cranberry Juice	42
<b>PIMM'S CUP</b> Pimm's No 1, Cucumber, Mint, Orange, Lemon, Ginger Ale	55

## G&T SPECIALITY, PREMIUM

<b>TANQUERAY DRY BERRIES</b> Tanqueray London Dry, Mixed Berries, Lemon Wedge	42
<b>TANQUERAY DRY LIME</b> Tanqueray London Dry Gin, Lime Wedge	42
<b>TANQUERAY SEVILLA OJ</b> Tanqueray Sevilla, Orange Wedge	44
<b>TANQUERAY SEVILLA SPICE</b> Tanqueray Sevilla, Cinnamon Stick	44
<b>TANQUERAY RANGPUR HERBS</b> Tanqueray Rangpur, Ginger, Dry Bay Leaf	44
<b>TANQUERAY RANGPUR LIME</b> Tanqueray Rangpur, Lime Wedge	44
<b>BOTANIST ISLAY DRY, THYME &amp; CITRUS</b> The Botanist, Thyme, Grapefruit Slice, Lemon Peel	55
<b>TANQUERAY 10 CITRUS</b> Tanqueray No 10, Lemon Peel, Orange Peel, Grapefruit Peel, Berries	55
<b>GIN MARE, STRAWBERRY &amp; PEPPER</b> Gin Mare, Basil, Black Pepper Whole, Strawberries	65
<b>HENDRICK'S</b> Hendrick's, Cucumber	52
<b>GORDONS PINK</b> Gordon's Pink, Strawberry, Lemon Peels	47
<b>JONGE GRAANJENEVER</b> Jenever, Anise, Cinnamon Stick, Cloves, Lemon Peel, Cardamome	44

## SIGNATURE COCKTAILS

<b>BELGIAN FIZZ</b> Gin, Almond, Coconut, Cream, Whites, Soda	45
<b>ROSES ARE RED, VIOLETS ARE BLUE...</b> Vodka, Blue Curacao Liqueur, Lemon Juice, Gum Syrup, Raspberry Foam	36
<b>PROHIBITION</b> Bourbon, Passion Fruit, Coconut, Pineapple Juice, Lemon Juice, Simple Syrup	42
<b>JESSICA PARKER</b> Vodka, Melon Liqueur, Lemon Juice, Simple Syrup, Whites, Aromatic Bitter	36
<b>EL CHAPO</b> Gold Tequila, Pinot Grigio, Passion Fruit, Lemon Juice, Simple Syrup	44
<b>DILL OR NOT DEAL</b> Gin, Elderflower, Cucumber, Dill Leaf, Lemon Juice, Simple Syrup	42
<b>TAYLOR'S LIMONADE</b> Taylor's Tawny Port, Berries, Orange, Lemon Juice, Simple Syrup, Soda	45

## SHARING PITCHERS

<b>WHITE SANGRIA</b> White Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Red Apple Juice, Soda	100
<b>RED SANGRIA</b> Red Wine, Rum, Orange Liqueur, Grenadine, Mixed Fruits, Lemon Juice, Orange Juice, Cranberry Juice, Soda	100
<b>ROSE SANGRIA</b> Rose Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Cranberry Juice, Soda	100
<b>RUM &amp; HERBS</b> Rum, Thyme, Cider, Lemon Juice, Green Apple Slices, Elderflower Syrup, Soda	100
<b>MINT &amp; CUCUMBER</b> Vodka, Lemon Juice, Mint, Cucumber, Lemon Slices, Simple Syrup, Soda	100
<b>WILD BERRIES</b> Rose Wine, Mixed Berries, Pineapple Juice, Pineapple Chunks, Soda	100
<b>STRAWBERRY DELIGHT</b> White Wine, Frozen Strawberries, Strawberry Puree, Sprite	100

## MOCKTAILS

<b>SIMPLE MARY</b> Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive	32
<b>DRIVERS HUGO</b> Elderflower, Mint, Lemon Juice, Soda	32
<b>CHEERY COLADA</b> Pineapple Juice, Almond, Coconut, Amarena Cherry Syrup	32
<b>MINT LIMONADE</b> Mint, Lemon Juice, Simple Syrup, Sprite	32
<b>BERRY MOJO</b> Blackberry, Mixed Berries, Lemon Juice, Simple Syrup, Sprite	32
<b>ICE TEA'S</b> Simple / Peach / Strawberry / Passion Fruit	32
<b>VIRGIN MOJITO'S</b> Simple / Peach / Strawberry / Passion Fruit	32
<b>APPLE GRANITA</b> Red Apple, Raspberry, Vanilla, Lime Cordial, Soda	32
<b>HAWAII FIVE-0</b> Passion Fruit, Ginger, Simple Syrup, Lemon Juice, Soda	32
<b>VIRGIN STRAWBERRY DAIQURI</b> Strawberry, Lemon Juice, Simple Syrup	32



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## Wines at the Maison

### CHAMPAGNE

150 / 750 ML

Laurent-Perrier La Cuvee NV  
*France* 99 495

Lanson Green Label ORGANIC Brut  
*France* 745

Louis Roederer Rose 2013  
*France* 960

### PROSECCO & SPARKLING

150 / 750 ML

Prosecco Amore di Amanti  
*Italy* 49 220

Da Luca Sparkling Rosé NV  
*Italy* 44 180

### ROSE

150 / 750 ML

Oh! By Omerade Rose  
*France* 41 195

Château de L'Aumerade Cuvée Marie-Christine  
*France* 65 280

By. Ott Rosé, Domaines Ott  
*France* 365

### SWEET & FORTIFIED

60 / 750 ML

Moscato Passito, Araldica  
*Italy* 41 235

Amontillado, La Plaza Vieja, Emilio Lustau  
*Spain* 35 395

Taylor's Fine Tawny  
*Portugal* 39 445

### ORGANIC WHITE

150 ML / 750 ML

Chardonnay IGT, Bio Bio  
*Italy* 39 170

Trebbiano, Lupi Reali, Valle Reale  
*Italy* 195

Chennin Blanc, Laibach  
*South Africa* 285

Chablis Vieilles Vignes 'Sainte-Claire'  
*France* 365

### WHITE

150 ML / 750 ML

Sauvignon Blanc, d'Alamel by Lapostolle  
*Chile* 39 170

Pinot Grigio Promessa, Gabbiano  
*Italy* 49 250

Sauvignon Blanc, Matua  
*New Zealand* 55 255

Gavi DOCG, Beni Batasiolo  
*Italy* 330

Riesling Kung Fu Girl, Charles Smith  
*USA* 55 275

Chardonnay, The First Lady, Warwick Estate  
*South Africa* 280

Sauvignon Blanc, Touraine, Sauvion et Fils  
*France* 195

Macon-Fuisse, Domaine Cordier Pere et Fils  
*France* 375

### CARAFE

250 ML / 500 ML

Berri Estates Crisp Dry White  
*Australia* 61 122

Berri Estates Traditional Red  
*Australia* 61 122

Berri Estates Rosé  
*Australia* 61 122

### ORGANIC RED

150 ML / 750 ML

Merlot IGT, Bio Bio  
*Italy* 39 170

Côtes du Rhône Rouge, Les Abeilles  
*France* 245

Terre di San Leonardo Merlot Cabernet Sauvignon  
*Italy* 300

### RED

150 ML / 750 ML

Barbera, Araldica  
*Italy* 39 170

Malbec Ique, Enrique Foster  
*Argentina* 265

Cabernet Sauvignon, Casa Lapostolle  
*Chile* 39 185

Chianti Classico Familia Zingarelli DOCG  
*Italy* 345

Malbec, La Linda, Bodega Luigi Bosco  
*Argentina* 41 195

Ripasso della Valpolicella DOC, Cent'Anni  
*Italy* 280

Cabernet Merlot, Te Mata  
*New Zealand* 365

Rioja Crianza Navajas  
*Spain* 45 245

Pinot Noir, Central Otago, Mud House  
*New Zealand* 205

Shiraz, Siblings, Leeuwin Estate  
*Australia* 315

Châteauneuf-du-Pape Rouge, Chateau Mont-Redon  
*France* 475

Rubicon, Meerlust  
*South Africa* 435

Wine  
at bit.

You'll feel  
better.

## BOTTLED BEER

<b>DUVEL (BELGIUM 8.5 %)</b> Belgian beer royalty. Devilishly strong. <i>Malt, fruit, spices</i>	56
<b>LEFFE BRUNE (BELGIUM 6.5%)</b> Authentic Abbey beer. Darkly roasted malt. <i>Vanilla, cloves, chocolate</i>	46
<b>TRIPLE KARMELIET (BELGIUM 8.4%)</b> Multi award winning triple grain beer. <i>Creamy oats, candied citrus, pepper</i>	55
<b>KASTEEL DONKER (BELGIUM 11%)</b> High ABV. The perfect artisanal nightcap. <i>Chocolate, dried dark fruit, coffee</i>	55
<b>WESTMALE TRIPLE (BELGIUM 9.5%)</b> The original 'tripel' grain Abbey beer. Complex and elegant. <i>Intense fruit cake, toffee, yeast</i>	55
<b>CORONA EXTRA (MEXICO 4.6%)</b> A Mexican Institution. Crisp, light, made for sunshine. <i>Citrus, yeast, straw</i>	44
<b>PERONI NASTRO AZZURRO (ITALY 5.1%)</b> Italian in style. Light & refreshing. <i>Citrus, spice, aromatic herbs</i>	44
<b>STELLA ARTOIS (BELGIUM 5%)</b> Crisp, dry & well balanced premium euro pale larger. <i>Malt, herbs, lemon zest</i>	41
<b>CARLSBERG (DENMARK 5%)</b> An unassuming and refreshing pilsner. <i>Grain, hops, sour apple</i>	40
<b>BECK'S (GERMANY 5%)</b> A classic German pilsner. Distinctive & full bodied. <i>Malt, hops, yeast</i>	41
<b>SOMERSBY (DENMARK 4.5%)</b> Naturally flavoured, crisp and dry. Highly sessionable. <i>Ripe apple, citrus, walnuts</i>	41
<b>FRULI (BELGIUM 4.1%)</b> Wheat beer combined with pure strawberry juice. <i>Strawberry jam, citrus, cream soda</i>	46
<b>STELLA ARTOIS CIDRE (BELGIUM 4.5%)</b> Belgian recipe, for a sophisticated continental taste. <i>Apricot, fresh apple</i>	43
<b>BROOKLYN IPA (USA 6.9%)</b> It is traditionally dry-hopped for a bright aroma of hops. <i>Lemongrass, pine and citrus fruit</i>	53

**BROOKLYN LARGER (USA 5.2%)** 53  
Brooklyn Lager is amber-gold in color and displays a firm malt center.  
*Caramel malts*

**HOEGAARDEN (BELGIUM 4.9%)** 42  
The original Belgian white beer.  
*Hops, grains, yeast*

## DRAUGHT BEER

**PERONI NASTRO AZZURRO (ITALY 5.1 %)** 47  
Italian in style. Light & refreshing.  
*Citrus, spices, aromatic herbs*

**STELLA ARTOIS (BELGIUM 5%)** 45  
Crisp, dry & well balanced premium lager.  
*Malt, herbs, lemon zest*

**HOEGAARDEN (BELGIUM 4.9%)** 47  
Pleasant & popular. A light bodied wheat beer.  
*Orange zest, spices & coriander*

**LEFFE BLONDE (BELGIUM 6.6%)** 47  
Typical Belgian blonde ale. Perfectly balanced.  
*Raisin, banana, aromatic herbs*

**KRONENBOURG 1664 (FRANCE 5%)** 47  
Alsace heritage. A popular continental choice.  
*Malt, citrus, grass*

**HOBGOBLIN (UK 4.5%)** 45  
Genuine British bitter, brown ale.  
*Chocolate, toffee, biscuit*

**GUINNESS (IRELAND 4.2%)** 48  
The world's best loved Irish stout.  
*Bitter chocolate, coffee, burnt caramel*

**FOSTER'S (AUSTRALIA 5%)** 45  
Pleasant lighter-styled quaffing lager.  
*Rye toast, honey, dried peach*

**CARLSBERG (DENMARK 5%)** 45  
An unassuming and refreshing pilsner.  
*Grain, hops, sour apple*

**STELLA ARTOIS CIDRE (BELGIUM 4.5%)** 46  
Belgian recipe, for a sophisticated continental taste.  
*Apricot, fresh apple*

**FRANZISKANER (GERMANY 5%)** 45  
Cloudy in appearance, rich but delicately bitter taste.  
*Citrusy orange, spices*

**BUD LIGHT (USA 3.5%)** 45  
American light lager with a light and hoppy aroma.  
*Rich caramel-malt taste.*

## VODKA (30 ml serve)

Stolichnaya Premium 37  
Kettle One 41  
Ciroc 56  
Beluga Noble 69

## GIN

Tanqueray London Dry Gin 39  
Tanqueray Sevilla 42  
Tanqueray Rangpur 42  
The Botanist 56  
Tanqueray 10 51  
Gin Mare 55  
Hendricks 51  
Jonge Genever 41  
Gordons Pink 40

## RUM

Matusalem Platino 38  
Sailor Jerry 41  
Captain Morgan Black 46  
Matusalem Classico 38  
Ron Zacapa 23 YO 79  
Ron Zacapa XO 99  
Takamaka Coco Rum 40

## TEQUILA

Jose Cuervo Silver 36  
Jose Cuervo Gold 36  
Don Julio Blanco 59  
Don Julio Reposado 66  
Don Julio Anejo 73

## SINGLE MALTS

Auchentoshan 12 YO 70  
Auchentoshan 18 YO 87  
Dalwhinnie 15 YO 90  
Talisker 10 YO 60  
Balvenie 14 YO 65  
Glenfiddich 12 YO 60  
Glenfiddich 15 YO 77  
Glenfiddich 18 YO 97  
Caol Ila 12 YO 65  
Laphroaig 10 YO 60

## BLENDED WHISKEY

Monkey Shoulder 55  
Johnnie Walker Red Label 38  
Johnnie Walker Black Label 52  
Johnnie walker Double Black 54  
Johnnie Walker Gold Reserve 60  
Johnnie Walker Platinum 100  
Johnnie Walker Blue Label 205

## BOURBON & IRISH

Bulleit Rye 57  
Jim Beam 38  
Maker's Mark 49  
Tullamore Dew 43

## COGNAC

Courvoisier VS 44  
Courvoisier VSOP 80  
Remy martin VSOP 82  
Remy martin XO 195

## DIGESTIFS

Bailey's 44  
Drambuie 45  
Jagermeister 42  
Lazzaroni Amaretto 45  
Sambuca Bianca 38  
Archers Peach Schnapps 37

## SOFT'S

18

## PREMIUM SOFTS

25

## ENERGY DRINK

33

## FRESH JUICES

26

## IMPORTED WATER

Still / Sparkling 21 / 32

## FILTERED WATER

Still / Sparkling - UNLIMITED Refills 16

*All prices are in AED are inclusive of 5% VAT,  
7% Municipality charge and 10% Service charge.*