

"FOR THE LOVE OF FOOD"

Lunch & Dinner menu



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



Festive Menu

LOBSTER RAVIOLI (S)	110
Bisque sauce - tarragon - chives oil - confit cherry tomato	
CHRISTMAS PIZZA	85
Mozzarella - Sage - turkey breast - thyme - potatoes - gorgonzola - cranberry	
ROASTED TURKEY BREAST	120
Cauliflower and cheese croquette - Brussels' sprouts - roasted carrots - duck fat potatoes - red cabbage - cranberry sauce - turkey gravy	
BRAISED BEEF SHORT RIB	145
Celeriac mousse - parsnip chips - spiced carrot - broccolini - butter mashed potato	
NORWEGIAN "DUNDRUN" SALMON	135
Green Asparagus - Butter sauce - Sorrel - pomme fondant - Samphire - puff pastry	
STUFFED ZUCCHINI (V) (N)	85
Christmas rice - cranberry - walnuts - celeriac crème - baby carrots	
XMAS PUDDING	60
Served with vanilla Crème Anglaise	
APPLE STRUDEL	50
Natural Vanilla ice cream - icing sugar	





M/M PORK CHARCUTERIE PLATTER

SHARING

DAVID HERVE #4 OYSTERS ^{(S) (R)}	15 / PIECE	BBQ CHICKEN WINGS	55
France, Normandy		Chicken wings tossed in BBQ sauce - blue cheese dip - celery crudites	
M/M PORK CHARCUTERIE PLATTER ^(P)	195	ANCHOVY AND ESCALIVADA TOAST	69
Coppa - boudin blanc - salami - chorizo - porchetta - olives - gherkins - Dijon mustard - Belgian pickles		Roasted Mediterranean vegetables - "Serrat" anchovy - aioli - sourdough toast	
PORK LOVERS PLATTER ^(P)	175	M/M NACHO'S	79
Pork ribs - pigs in blanket - Kasekramer sausage - salami - pulled pork sliders		Homemade crispy tortilla - guacamole - Pico-de-Galo - chilli beans - cheddar cheese - sour cream - jalapeño	
M/M CHEESE SELECTION ^{(M) (N)}	115	Add chicken / pulled pork or beef	17/25
A selection of 5 Belgian cheeses by Affineur "Van Tricht" - chutney - grapes - crackers - walnut		TRUFFLE BEEF SLIDERS	85
MELTED CAMEMBERT ^(M)	95	Angus patties - brioche bun - truffle mayo - gherkins - cheddar - crispy onions - caramelized onion	
Sourdough bread - honey - thyme - gherkins		PULLED PORK SLIDERS ^(P)	69
CRISPY CALAMARI	69	BBQ smoked pulled pork - BBQ sauce - coleslaw - brioche bun	
Aioli - lemon		PADRON PEPPERS ^(VG)	55
BELGIAN CHEESE CROQUETTES	55	Blistered Padron peppers - maldon salt	
Classic recipe - whole grain mustard dip		COD CROQUETTES	55
PIGS IN BLANKETS ^(P)	75	Spicy garlic and saffron dip - crispy cod skin	
Crispy bacon wrapped cocktail sausages		M/M FISH TACO ^(A)	69
FRITES MAISON ^(A)	65	Battered cod fillet - Pico-de-Galo - avocado - sriracha - sour cream	
Belgian fries - beef stew - mustard seed - white onion - ketchup - mayo - beef bacon crumble		M/M PORK TACO ^(P)	69
PORK BELLY BITES ^(P)	75	Slow cooked pork belly - caramelized pineapple - cucumber - spicy mayo	
BBQ smoked - glazed			

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CURED SALMON "GRAVAD LAX"

SOUPS & STARTERS

SOUP OF THE DAY served with sourdough toast	39	WAGYU TARTARE (R) Raw Wagyu beef - classic Belgian dressing - toasted sourdough - crispy potato	68
WAGYU BEEF CARPACCIO (R) Raw thinly sliced - signature caper dressing - Grana Padano - roquette lettuce	89	GRILLED OCTOPUS Roasted garlic - cherry tomato - capers - lemon - garlic aioli	99
BURRATA (V) Heirloom tomatoes - Peach - Basil emulsion - Balsamic vinegar - crispy basil	99	GARLIC SHRIMPS (S) Shrimps - garlic butter - chili - parsley - tomato - lemon - sourdough toast	85
TUNA TARTARE (R) Hand cut tuna - Soy dressing - chili - sesame - crispy garlic - avocado - toasted sourdough	85	CURED SALMON "GRAVAD LAX" Green herbs cured salmon - sour cream - horseradish - pickled cucumber and onion vinaigrette - dill - mustard seeds - chives oil - Rye bread	85
ESCARGOTS DE BOURGOGNE 12 pcs Burgundy snails - garlic and parsley butter - sourdough	99		

SALADS

Add grilled chicken OR shrimps			18/25
CLASSIC CAESAR (P) Lettuce - Caesar dressing - Grana Padano - croutons - pork bacon			65
CHEFS SALAD (P) (N) Lettuce - avocado - tomato - cucumber - soft boiled egg - pork bacon - Gorgonzola - roasted potatoes - crispy onion - pine nuts - goat cheese toast - French dressing			89
SUPERFOOD SALAD (VG) Avocado - quinoa - kale - radish - lettuce - pomegranate - sprouts - toasted seeds - coriander - cucumber			85
BETROOT & GOAT CHEESE SALAD (V) (N) Roasted beetroot - dressing - goat cheese - green apple - onion - lettuce - crushed candied walnuts			75
SALMON SALAD Hot smoked salmon - mixed lettuce - green beans - fennel - radish - cucumber - pickled onions - dill and sour cream dressing			89

SANDWICHES AND TOASTS SERVED TILL 5 PM

SOURDOUGH AVOCADO (VG)	65
Avocado - tomato - cucumber - pomegranate - coriander - spring onion - sprouts - sourdough Add 2 Eggs	17
CHICKEN AVOCADO WRAP	79
Chicken fillet - avocado - Pico-de-Gallo - sour cream - sriracha - iceberg	
SMOKED SALMON BAGEL	89
Whole grain bagel - smoked salmon - cream cheese and herbs - red onion - capers - cucumber - roquette	
TOAST CHAMPIGNON (M)	60
Button and Portobello mushroom - baby spinach - caramelised cream - roquette - sourdough Add 2 Eggs	17
BBQ SMOKED PULLED PORK SANDWICH (P)	79
BBQ sauce - coleslaw - ciabatta	
STEAK SANDWICH	79
Ciabatta bread - Rump steak - caramelized onion - gouda cheese - tomato - roquette lettuce - tarragon mayonnaise	
VEGGIE FOCACCIA (M)	59
Homemade focaccia - halloumi - beetroot hummus - crunchy veg salad - kale - saffron aioli	
SPICY CHICKEN FOCACCIA	69
Homemade focaccia - Spice marinated chicken - roasted peppers - rocket - Grana Padano - mayonnaise	

M/M BURGERS SERVED WITH BELGIAN FRIES

Add Pork bacon (P) - AED 10 // Add Pulled Pork (P) or Beef - AED 25 // Add Cheddar cheese - AED 5

SIGNATURE BURGER	109
Angus beef patty - peppercorn sauce - onion jam - camembert cheese - roquette lettuce - mushrooms - M/M Parmesan Bun	
M/M BLACK ANGUS BURGER	95
Prime Angus beef patty - tomato - grilled onion - gherkins - Cheddar - BBQ sauce - M/M bun	
M/M CHICKEN BURGER	79
Fried breaded chicken fillet - lettuce - coleslaw - chili mayo - M/M bun	
VEGGIE BURGER (M)	70
Quinoa patty - burger sauce - gherkins - iceberg lettuce - M/M Bun	



VEGGIE FOCACCIA

FOR THE LOVE OF PORK (P)

BANGERS AND MASH

English pork sausages - carrot mash - onion gravy - crispy onion - kale

99

M/M GLAZED PORK RIBS

Pork back ribs - spiced BBQ glaze - coleslaw - roasted potatoes

145

SLOW COOKED PORK BELLY

Caramelized apple - brussels sprouts - sage - roasted potato

125

PORK MEATBALLS

Tomato sauce - mashed potatoes - kale - green beans

95

PRAGER SCHNITZEL

Seasoned breadcrumbs - Caper butter - lemon - Roquette lettuce - cherry tomato - Grana Padano - Potato salad

129

PORK CHOP BLACKWELL

British "Dingley Dell" pork - Belgian pickle sauce - Buttery mashed potato - carrots and peas

129



PORK CHOP BLACKWELL

MEAT SPECIALS

CLASSIC BELGIAN BEEF STEW AND FRIES (A)

Braised beef in Leffe Brune - Belgian fries - endive salad

140

HALF OVEN ROASTED ROOSTER

Applesauce - chicken jus - Belgian fries - garden salad

120

CHICKEN BALLOTINE

Chicken and truffle mousse - gnocchi - carrot puree - baby carrot - brussels sprouts - chicken jus

135

GRILLED LAMB CHOPS

Broad beans - mint - green beans - broccolini - gratin dauphinois - bone jus

229

BELGIAN STEAK TARTARE

Classic Belgian Steak Tartare (180gr) served with Belgian fries

129

(V) Vegetarian, (P) Pork, (S) Shellfish, (N) Nuts, (R) Raw, (VG) Vegan, (A) Alcohol

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GRILLED WAGYU STRIPLOIN

FROM THE FARM

STEAK AND FRIES 200 GR	119
Australian Angus Rump - 250 Days Grain Fed	
BLACK ANGUS GRILLED TENDERLOIN 250 GR	209
Black Angus Prime Tenderloin - grain fed - side of your choice	
GRILLED RIB EYE 300 GR	209
Prime Angus - grainfed - side of your choice	
Add roasted garlic butter	10
GRILLED WAGYU STRIPLOIN 250GR (A)	245
Australian "West Holme" Wagyu MB 4-5 - red wine shallots - Padron pepper - side of your choice	

SAUCES

FORESTAL MUSHROOM
Creamy sauce with mushrooms

GREEN PEPPERCORN
Typical Belgian green peppercorn sauce

BEARNAISE
Eggs - tarragon - vinegar infusion - butter

BLUE CHEESE
Blue cheese cream sauce

5

SIDES

BELGIAN FRIES	32	GARDEN SALAD	32
SKINNY FRIES	34	GRATINATED CAULIFLOWER	32
CRISPY TRUFFLE FRIES	38	FRENCH BEANS	32
OVEN ROASTED POTATOES	32	BRUSSEL'S SPROUTS	32
MAISON MASH	32	CITRUS AND FENNEL SALAD	32
SAUTEED SEASONAL VEGETABLES	32	ENDIVE SALAD	32
SWEET POTATO FRIES	32		

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FROM THE SEA (S)

FISH AND CHIPS (A)

Beer battered flaky cod - mushy peas - tartare - fries

119

CRISPY SKIN ON SALMON

Eggplant caponata - olives - tomato - zucchini - roasted potatoes - chermoula

125

SEA BASS FILLET

Roasted vegetables - Cous cous - asparagus - mint - capers - roasted tomato

169

PANFRIED COD FILLET

Mashed potato - Green peas - Pak choy - broccolini - pea and mint velouté

135

**MUSSELS & FRIES
OUR TRADITION!**

MUSSELS (S)(A) NO DISCOUNTS APPLICABLE

1/2 KG OR A 1 KG OF MUSSELS SERVED WITH BELGIAN FRIES AND DIP

CLASSIC (A)

Fisherman's style - mirepoix - white wine - parsley

99 / 175

GARLIC AND CREAM (A)

Cream - garlic - white wine - mirepoix

99 / 175

MEDITERRANEAN (A)

Tomato sauce - mediterranean herbs - white wine - cherry tomatoes - onion - garlic - basil - capsicum - mirepoix

99 / 175

ROQUEFORT (A)

Roquefort cheese - cream - white wine - mirepoix

99 / 175

THAI CURRY (A)

Thai curry - lemon grass - lime leaf - white wine - coconut milk - mirepoix

99 / 175

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PASTA

CHANGE TO GLUTEN-FREE PASTA - IF YOU ASK NICELY, IT'S FOR FREE 😊

LOBSTER LINGUINI TO SHARE ^{(S) (A)}	350	PENNE ARABIATTA ^(V)	65
Linguini pasta - Whole Boston lobster - white wine - seafood bisque - cherry tomato - tarragon		Spicy tomato sauce - capers - basil - Grana Padano	
SEAFOOD LINGUINI ^{(S) (A)}	99	TUSCAN CHICKEN PASTA	79
Fresh calamari - shrimp - clams - mussels - bisque - white wine		Farfalle pasta - grilled chicken - sundried tomato - cream - garlic - spinach - Bell peppers - Grana Padano	
SPAGHETTI CARBONARA ^(P)	79	SALMON LASAGNA	89
Italian Guanciale - organic egg - Pecorino - grana Padano - black pepper		Hot smoked salmon - lasagna sheets - spinach - cream - bechamel - grana padano	
RIGATONI BOLOGNESE	69		
Angus beef ragu - cherry tomato - Grana Padano			



TUSCAN CHICKEN PASTA

VEGETARIAN ^(V)

VEGETARIAN LASAGNA	79
Mushrooms - zucchini - eggplant - capsicum - spinach - mozzarella - tomato sauce	
EGGPLANT RISOTTO	85
Carnaroli rice - grilled eggplant - confit cherry tomato - basil - mascarpone - Grana Padano	
LION'S MANE MUSHROOM STEAK ^(VG)	99
Chimichurri - Vegan creamy mushroom sauce - Belgian fries	

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**STONE-BAKED WITH
SOURDOUGH BASE**

CRISPY CARPACCIO

M/M STONE BAKED PIZZAS

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

MARGARITA (V) Mozzarella - tomato sauce - basil	65	MEAT LOVER (P) Chicken Breast - Turkey ham - beef meatball - pork prosciutto - beef chorizo - BBQ Sauce - red onion - tomato sauce - mozzarella	99
NAPOLETANA Mozzarella - tomato sauce - anchovies - capers	85	CLASSIC CALZONE Mozzarella - tomato sauce - provolone - Grana Padano - turkey ham - mushrooms - artichokes - egg	79
QUATRO STAGIONE Mozzarella - tomato sauce - artichokes - mushrooms - onion - turkey ham - olives	79	PESCATORE (S) Mozzarella - tomato sauce - fresh seafood - garlic	89
QUATRO FORMAGGI Mozzarella - Taleggio - Gorgonzola - Provolone	85	MEDITERRANEAN VEGETABLES (VG) Tomato base - spinach - Roasted capsicum - zucchini - mushrooms - cherry tomato - artichokes - red onion - basil - herbs	69
PROSCIUTTO & ROCKET (P) Mozzarella - tomato sauce - pork prosciutto - capers - rocket	99	MEATBALLS Veal meatballs - tomato - Mozzarella - basil pesto - grana Padano - mushrooms	85
ALLA POLLO Mozzarella - tomato sauce - capsicum mix - chicken breast - onion	75	SPICY CHILI AND GARLIC SHRIMPS Tomato base - chili - marinated garlic shrimps - Mozzarella	82
DIAVOLA Mozzarella - tomato sauce - spicy beef chorizo - olives - chili	75	MELANZANE E STRACCIATELLA (V)(N) Roasted eggplant - tomato sauce - Fior di latte - Stracciatella - basil pesto	82
PEPPERONI Mozzarella - olives - beef salami	75		

SOURDOUGH AND CRISPY PIZZAS

FIGS AND BACON Mozzarella - caramelized onions - confit figs - goat cheese - beef bacon	99	CRISPY CARPACCIO - FRESH TOPPINGS Black Angus beef carpaccio - tomatoes - rocket - Grana Padano - extra virgin olive oil	99
TARTUFFO (V) Mozzarella - caramelized onions - mushrooms - rocket - mascarpone - truffle cream	99	BURRATA (V) - FRESH TOPPINGS Burrata - tomatoes - basil oil - olive tapenade - frisee lettuce	99

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(N) Nuts, (R) Raw, (VG) Vegan, (A) Alcohol



PROFITEROLES

(V) Vegetarian, (P) Pork, (S) Shellfish, (N) Nuts, (R) Raw, (VG) Vegan, (A) Alcohol

DESSERTS

SAN SEBASTIAN CHEESE CAKE

With Valrhona chocolate sauce

TROPICAL FRUIT MOUSSE

Feuilletine - mango - passionfruit - coconut

PROFITEROLES

Good for sharing ...

Filled with pastry cream - salted caramel ice cream - Valrhona chocolate sauce

TARTE TATIN

Good for sharing ...

But we doubt you will want to

Royal gala - puff pastry - vanilla ice cream

45 **LE MOELLEUX AU CHOCOLAT** 40
Hot soft centered chocolate cake - vanilla ice cream

39 **CREME BRULEE** (GF) 40
Caramelized custard - vanilla

69 **CHEF'S TIRAMISU** 40
Coffee espresso - sponge cake - mascarpone mousse

TRIO OF SORBET 25
Raspberry - lemon - mango

75 **STICKY TOFFEE PUDDING** 40
Date pudding - Toffee sauce - natural vanilla ice cream

FESTIVE DESSERTS

APPLE STRUDEL

Natural Vanilla ice cream - icing sugar

50 **XMAS PUDDING** 60
Served with vanilla Crème Anglaise

SUNDAES 3 SCOOPS

DAME BLANCHE

Vanilla ice cream - Belgian chocolate sauce - chocolate crumble - whipped cream

BELGIAN SPECULOOS

Cookies ice cream - lotus speculoos - caramel sauce - whipped cream

STRAWBERRY SUMMER

Strawberry and vanilla ice cream - fresh strawberries - strawberry coulis - meringue - whipped cream

CHOCOLATE CRUSH

Vanilla and chocolate ice cream - brownie - chocolate sauce - meringue - almond

SORBETS AND ICE CREAMS

SORBETS

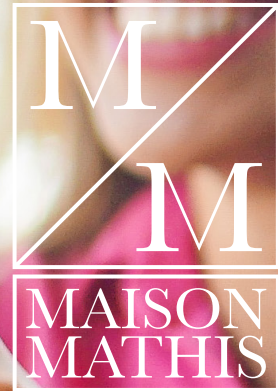
Lemon - Mango - Raspberry

10 / SCOOP

ICE CREAMS

Natural vanilla - chocolate - strawberry - cookies & cream - speculoos

10 / SCOOP



*Wines at the
Maison*

SPARKLING & CHAMPAGNE

130 / 750 ML

PROSECCO DOC, DA LUCA 47 / 225
Italy

DA LUCA SPARKLING ROSE 46 / 215
Italy

CHAPEL DOWN, BRUT NV 395
England

LOUIS ROEDERER 110 / 585
COLLECTION 243 BRUT NV
France

LAURENT-PERRIER CUVÉE ROSE BRUT NV 895
France

DESSERT

60 ML / 500 ML

LATE HARVEST, SANTA CAROLINA 20 / 99
Chile

PORT

60 ML / 750 ML

TAYLOR'S FINE TAWNY 20 / 195
Portugal

WHITE

	150 ML / 750 ML
PINOT GRIGIO, ORGANIC, VINUVA Italy	44 / 199
CHENIN BLANC, FISH HOEK South Africa	46 / 205
PINOT GRIGIO, GABBIANO Italy	52 / 245
CHARDONNAY, GNARLY HEAD USA	56 / 265
SAUVIGNON BLANC, MATUA VALLEY New Zealand	59 / 275
GAVI DI GAVI DOCG, VILLA SPARINA Italy	62 / 299
RIESLING, YALUMBA Australia	255
VERMENTINO DI SARDEGNA, STELLATO, PALA Italy	325
SANCERRE GRAND RESERVE, HENRI BOURGEOIS France	365
CHABLIS 'SAINT PIERRE', REGNARD France	399

ROSE

	150 / 750 ML
COLOMBELLE ROSE France	44 / 199
CHATEAU DE L'AUMERADE ROSE France	60 / 295
ESPRIT GASSIER, CHATEAU GASSIER France	62 / 299
ULTIMATE PROVENCE ROSE France	355

RED

	150 ML / 750 ML
MERLOT IGT, BIO BIO Italy	44 / 199
MALBEC, LA LINDA BODEGA LUIGI BOSCA Argentina	46 / 205
CHATEAU JANOTY-BELLEVUE France	48 / 235
RIOJA CRIANZA, CUNE Spain	49 / 235
KADETTE CAPE BLEND, KANONKOP South Africa	52 / 245
MALBEC IQUE Argentina	56 / 265
CABERNET SAUVIGNON, 'THE GABLES' Australia	56 / 265
CHIANTI CLASSICO, ROCCA DELLE MACIE Italy	60 / 295
AMARONE VALPOLICELLA CLASSICO Italy	355
ACHAVAL FERRER, MENDOZA MALBEC Argentina	365
PINOT NOIR, LA CREMA USA	399
SHIRAZ, BIN 28, PENFOLDS Australia	399
SITO MORESCO LANGHE DOP, GAJA Italy	465
SEGLA (SECOND VIN) CHATEAU RAUZAN-SEGLA France	499
CHATEAUNEUF-DU-PAPE CHATEAU MONT-REDON France	545
POGGIO LANDI, BRUNELLO DI MONTALCINO DOCG Italy	585

COCKTAILS

BRAMBLE Gin, Blackberry Liqueur, Berries, Simple Syrup, Lemon Juice	49	MOJITO'S Rum, Mint Leaves, Simple Syrup, Lime, Soda	49
NEGRONI Gin, Campari, Sweet Vermouth	55	MOSCOW MULE Vodka, Lime Juice, Ginger Beer	49
DAIQUIRI Rum, Simple Syrup, Lime Juice	45	ESPRESSO MARTINI Vodka, Espresso, Coffee Liqueur, Vanilla Syrup	49
MARGARITA Tequila, Orange Liqueur, Lime Juice, Simple Syrup	49	COSMOPOLITAN Vodka, Orange Liqueur, Lime Dash, Cranberry Juice	45
OLD FASHIONED Bourbon, Brown Sugar, Orange Bitters, Old Time Bitters	49	MAI TAI White rum, Dark Rum, Orange Liqueur, Orgeat syrup, Lemon, and Pineapple juice	55
APEROL SPRITZ Aperol, Sparkling Wine, Soda	60	WANT TO TRY SOMETHING ELSE? ASK YOUR WAITER FOR A CLASSIC COCKTAIL YOU LOVE.	
LIMONCELLO SPRITZ Fior Di Limoncello, Lemon Juice, Simple Syrup, Soda Water, Sparkling Wine	60		

SHARING PITCHERS

WHITE SANGRIA White Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Red Apple Juice, Soda	119	RED SANGRIA Red Wine, Rum, Orange Liqueur, Grenadine, Mixed Fruits, Orange Juice, Cranberry Juice, Soda	119
ROSE SANGRIA Rose Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Cranberry Juice, Soda	119		

MOCKTAILS

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

SIGNATURE COCKTAILS

MAISON HOME-MADE MULE 50	BLACK FOREST 50
Stolichnaya, Raspberries, Fresh Lemon Juice, Sugar Syrup Coriander Sprigs, Raspberry puree, Home-made Ginger N/A beer	Tanqueray London Dry, Blackberry puree, Blackberries, Basil leaves, Agave Syrup, Fresh Lemon juice
SPICY JOSE 50	EL CHAPO 50
Jose Cuervo Especial gold, Passion Fruits Puree, Agave Syrup, Fresh Lemon juice, Chillies, Mint sprig, Passion fruit puree	Gold Tequila, Pinot Grigio, Passion Fruit, Lemon Juice, Simple Syrup
M/M QUEEN 50	DILL OR NOT DEAL 50
Tanqueray London Dry, Grapefruit bitters, Grapefruit juice, Monin Orgeat syrup, Pasteurised Liquid Egg whites, Nutmeg	Gin, Elderflower, Cucumber, Dill Leaf, Lemon Juice, Simple Syrup, Egg Whites
M/M J. WALKER 50	PASSION IN RUM 50
J. Walker Red label, The bitter truth aroma, Fabri Amarena Cherries Syrup, Fresh Lemon juice, Pasteurised Liquid Egg whites, Tate lyle Dark Brown Soft Sugar	Sailor Jerry Spiced Rum, Passion Fruit puree, Coconut Syrup, and Pineapple Juice

G&T SPECIALITY, PREMIUM

TANQUERAY DRY BERRIES 49	TANQUERAY 10 CITRUS 64
Tanqueray London Dry, Mixed Berries, Lemon Wedge	Tanqueray No 10, Lemon Peel, Orange Peel, Grapefruit Peel, Berries
TANQUERAY DRY LIME 49	GIN MARE 64
Tanqueray London Dry Gin, Lime Wedge	Gin Mare, Basil, Rosemary, and Olives
TANQUERAY SEVILLA OJ 49	HENDRICK'S 64
Tanqueray Sevilla, Orange Wedge	Hendrick's, Cucumber
TANQUERAY ROYALE 49	GORDONS PINK 55
Tanqueray Royale, Black Currant, Black Berries, Rosemary, Citrus	Gordon's Pink, Strawberry, Lemon Peels
TANQUERAY RANGPUR LIME 49	ROKU 64
Tanqueray Rangpur, Fresh Lime Wheels, Mint Sprig	Roku Gin, Freshly Cut Ginger Slices, Lemon Twist
BOTANIST ISLAY DRY, THYME & CITRUS 64	
The Botanist, Thyme, Grapefruit Slice, Lemon Peel	

SPIRITS & OTHERS

VODKA

Stolichnaya Premium	39
Kettle One	42
Ciroc	52
Beluga Noble	65
Grey Goose	68

GIN

Tanqueray London Dry Gin	39
Tanqueray Sevilla	44
Tanqueray Rangpur	44
Tanqueray Royale	44
The Botanist	50
Tanqueray 10	48
Gin Mare	50
Hendricks	50
Gordons Pink	39
Roku	50

RUM

Matusalem Platino	39
Sailor Jerry Spiced Rum	40
Malibu	40
Captain Morgan Black	44
Captain Morgan Spiced	46
Ron Zacapa 23 YO	85
Ron Zacapa XO	99

TEQUILA

1800 Silver	49
1800 Repasado	55
1800 Anejo	59
1800 Cristalino	65
Don Julio Blanco	59
Don Julio Reposado	64
Don Julio Anejo	71

SINGLE MALTS

Talisker	10 YO	64
Glenfiddich	12 YO	59
Glenfiddich	15 YO	87
Glenfiddich	18 YO	99
Laphroaig	10 YO	59
Glenmorangie	10 YO	63
Glenmorangie	18 YO	99

30 ML

BLENDED WHISKEY

Monkey Shoulder	49
Johnnie Walker Red Label	39
Johnnie Walker Black Label	51
Johnnie Walker Double Black	55
Johnnie Walker Gold Reserve	58
Johnnie Walker Blue Label	199

BOURBON, IRISH & JAPANESE

Jim Beam	38
Jameson	41
Jack Daniels	51
Maker's Mark	49
Tullamore Dew	38
Toki	55

COGNAC

Three Barrels	39
Courvoisier VS	41
Remy martin VSOP	79
Remy martin XO	170

DIGESTIFS

Bailey's	44
Lazzaroni Amaretto	42
Jagermeister	42
Sambuca Bianca	38
Campari	35
Cinzano Rosso	35
Pimms No. 1	35
Limoncello	35
Aperol	35

SOFT'S

18

PREMIUM SOFTS

25

ENERGY DRINK

33

IMPORTED WATER

Still / Sparkling	21 / 29
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FILTERED WATER

Still / Sparkling - UNLIMITED Refills	18
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DRAUGHT BEER

PERONI NASTRO AZZURRO (ITALY 5.1 %) Italian in style. Light & refreshing. Citrus, spices, aromatic herbs	49	CARLSBERG (DENMARK 5%) An unassuming and refreshing pilsner. Grain, hops, sour apple	47
STELLA ARTOIS (BELGIUM 5%) Crisp, dry & well balanced premium lager. Malt, herbs, lemon zest	47	BROOKLYN PILSNER (USA 4.6%) Crisp and refreshing with notes of floral hops and a hint of citrus. Clean, balanced finish.	49
HOEGAARDEN (BELGIUM 4.9%) Pleasant & popular. A light bodied wheat beer. Orange zest, spices & coriander	52	GOOSE ISLAND MIDWAY IPA (USA 4.1%) Hoppy citrus with grapefruit, pine and floral notes. Balanced finish	52
LEFFE BLONDE (BELGIUM 6.6%) Typical Belgian blonde ale. Perfectly balanced. Raisin, banana, aromatic herbs	52	MAGNERS (IRELAND 4.5%) Semi sweet tart apple with a note of bitters. The mouthfeel is medium and mostly created by the carbonation.	47
LEFFE BRUNE (BELGIUM 6.5%) Authentic Abbey beer. Darkly roasted malt. Vanilla, cloves, chocolate	52	ASAHI (JAPAN 5.2%) With its refreshing barley flavor and crisp aftertaste, Asahi is by far the most popular high-quality beer in Japan.	49
KRONENBOURG 1664 (FRANCE 5%) Alsace heritage. A popular continental choice. Malt, citrus, grass	49	ESTRELLA GALICIA (SPAIN 4.6%) Estrella, known for its smooth and balanced taste, is a beloved beer that captures the essence of Spain with every sip.	49
HOBGOBLIN IPA (UK 4.5%) Genuine British bitter, brown ale. Chocolate, toffee, biscuit	47	KRONENBOURG 1664 BLANC (FRANCE 5%) A fruity french wheat beer with a hint of citrus. Refreshing & slightly sweet	52
GUINNESS (IRELAND 4.2%) The world's best loved Irish stout. Bitter chocolate, coffee, burnt caramel	52		

BOTTLED BEER

DUVEL (BELGIUM 8.5 %) Belgian beer royalty. Devilishly strong. Malt, fruit, spices	56	SOMERSBY (DENMARK 4.5%) Naturally flavoured, crisp and dry. Highly sessionable. Ripe apple, citrus, walnuts	39
CORONA EXTRA (MEXICO 4.6%) A Mexican Institution. Crisp, light, made for sunshine. Citrus, yeast, straw	39	BROOKLYN IPA (USA 6.9%) It is traditionally dry-hopped for a bright aroma of hops. Lemongrass, pine and citrus fruit	50
PERONI NASTRO AZZURRO (ITALY 5.1%) Italian in style. Light & refreshing. Citrus, spice, aromatic herbs	39	STELLA ARTOIS 0.0% PERONI 0.0%	39
STELLA ARTOIS (BELGIUM 5%) Crisp, dry & well balanced premium euro pale larger. Malt, herbs, lemon zest	39	CORONA CERO 0.0%	39

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

GOOD FOOD MAKES
OUR HOUSE A HOME