





Breakfast

7:00 Am -11:00 am

Two eggs any style (D,G) 33
farm-fresh eggs prepared your way,served with
toasted white or brown bread and creamy butter.

Eggs benedict (D,G) 40
Two poached free-range eggs with beef bacon or
smoked salmon,finished with silky hollandaise on
a toasted english muffin.

Smashed avocado on grilled sourdough (G) 45
Creamy avocado on warm sourdough,topped
with poached eggs and blistered tomatoes for a
bright,satisfying plate.

French toast (D,G) 33
Golden brioche french toast with poached peach,
Maple syrup and seasonal berries soft,fragrant and
indulgent

Pancakes (D,G,N) 33
Fluffy pancakes topped with berries,maple syrup and
nutella comforting and irresistibly light.

Fruit platter (V) 25
A refreshing assortment of hand-cut seasonal
fruits vibrant,naturally sweet and crisp.

Continental breakfast (G,D) 45
A bakery basket with butter and jam,paired with your
choice of canned juice and a fresh fruit platter

All day breakfast (D,G) 65
A hearty platter of omelet,sausages,beef bacon,baked
beans,Hash brown,grilled tomato,mushrooms and brown
toast.

Arabic breakfast (D,G) 47
A traditional spread of shakshuka,hummus,labneh,foul
medames,olives,fresh vegetables and arabic bread.

Indian breakfast (D,G) 38
Comforting vegetable curry served with flaky
parathas,yoghurt,mango chutney and crisp onion.

**Scrambled egg,beef bacon and
cheese sandwich (D,G)** 38
Soft scrambled eggs with beef bacon and melted
Cheddar in toasted brioche. Rich,warm and satisfying.

Hummus & roasted vegetable sandwich (G V) 38
Multigrain bread filled with roasted
zucchini,pepper,rocket and smooth hummus-wholesome
and flavorful.

Spinach scramble (D,G) 38
Fluffy scrambled eggs with baby spinach,semi-dried
tomatoes and greek feta,served on sourdough.

Pav bhaji (V,D,G) 44
Spiced vegetable mash finished with butter,served
with toasted pav,onion-coriander salad and lemon.

Breakfast sides selection 16
Choose from chicken sausages,beef sausages,hash
browns,grilled tomato,sautéed mushrooms,baked
beans,beef bacon or turkey bacon.

Lunch | Dinner

12:00 Pm – 11:00 pm

Starters

Cold mezza (V,G,N) 38

A classic hummus, baba ghanouj and stuffed vine leaves, served with arabic bread and crisp crudités.

Hot mezza (G,D,N) 38

A warm platter of cheese sambousek, lamb kibbeh, falafel and vegetable spring rolls, paired with creamy tahina and arabic pickles.

Chicken wings (D,G) 38

Crispy wings tossed in bbq or dragon bbq sauce, served with fries sticky, smoky and bold.

Fried calamari (S,G) 38

Lightly fried baby squid with garlic aioli and lemon served with fries crisp, tender and bright.

Tandoori chicken tacos (D,G) 55

Mini tortillas filled with tandoori chicken, avocado mash, kachumber and mint chutney fresh, spiced and vibrant

Prawn tempura & avocado wrap (S,G) 45

Crisp prawn tempura wrapped with fresh carrot, cucumber, lettuce and creamy avocado crunchy, cool and satisfying.

Chicken lollipop (G,D) 45

Batter-fried wings glazed with sweet chilli and ginger sauce crispy outside, juicy inside.

Soups

Harira soup (D,G) 38

Moroccan-inspired lamb soup simmered with tomato, coriander and warming spices, finished with croutons and lemon.

Chicken vegetable clear soup (GF) 38

A delicate, nourishing broth with tender chicken and garden vegetables clean and soothing.

Oriental lentil soup (D,G,V) 33

Red lentils cooked with cumin, tomato and garlic, served with pita croutons and lemon earthy and warm

Slow roasted tomato soup (D,G,V) 33

Slow-roasted tomatoes blend smoothly with basil oil, served with grilled focaccia.

Salads

Fattoush salad (G,V)

33Crisp vegetables tossed with sumac and pomegranate syrup fresh,tangy and refreshing.

Quinoa & avocado salad (GF,V) 42

Quinoa with avocado,cherry tomato,onion,peppers and cucumber,dressed with lemon and olive oil.

Avocado & greek salad with feta (GF,V,D) 46

Mediterranean mix of cucumber,tomato,olives and romaine,finished with feta and avocado.

Classic caesar salad (S,G,D) 44

Crisp romaine with turkey bacon,parmesan and croutons bold and timeless.

Add-ons 16

Enhance your salad with grilled chicken, grilled prawns or avocado.

Sandwiches

Avocado toast – beef bacon (N,G) 45

Sourdough topped with avocado,beef bacon, poached egg,Rocket leaves and pumpkin seeds savory with crunch.

Avocado toast – smoked salmon (G,S) 55

Avocado and smoked salmon on sourdough with poached egg,rocket leaves and gherkins refined and balanced.

Avocado toast – vegetarian (D,N,G,V) 40

Avocado layered with feta,sun-dried tomatoes,rocket leaves and sunflower seed – creamy with tang.

Club sandwich (G) 44

Classic triple-layered club with grilled chicken,beef bacon,egg,lettuce and fries.

Chicken & avocado panini (G) 49

Grilled chicken,avocado,rocket and lime mayo pressed in a panini warm and zesty.

Beef burger (G,D) 70

Wagyu beef with cheddar,onion marmalade and gherkin,served with fries premium and juicy.

Chicken tikka burger (G,D) 60

Tandoori chicken with onion rings,jalapeños,kachumber salad and cheddar smoky spice with crunch.

Chicken gyros wrap (G,D) 49

Greek-marinated chicken with tzatziki, onion,tomato,lettuce

Served with potato wedges cool,herby and satisfying.

Pasta| pizza

Spaghetti bolognese (G,D)	49
Slow-cooked beef bolognese finished with parmesan and basil rich and hearty.	
Penne arrabiata (V,G,D)	45
Tomato,garlic,chilli and parsley bright,punchy and pleasantly spicy.	
Seafood pasta (S,G,D)	49
Fettuccine with mixed seafood in white or pink sauce creamy and ocean-fresh.	
Rigatoni creamy pesto (G,D)	45
Rigatoni tossed in creamy pesto and parmesan silky and aromatic	
Margherita pizza (V,G,D)	44
Tomato,mozzarella and basil simple,fresh and timeless.	
Vegetarian pizza (V,G,D)	49
Seasonal vegetables with mozzarella colorful and satisfying.	
Pepperoni pizza (G,D)	55
Pepperoni with mozzarella and tomato sauce bold and comforting.	
BBQ chicken pizza (G,D)	55
Grilled chicken with bbq sauce and mozzarella sweet-smoky and crowd-pleasing.	

Mains

Grilled australian ribeye steak (G,D) 80
Juicy ribeye is served with mashed potato, asparagus and your choice of mushroom or pepper sauce.

Grilled atlantic salmon fillet (S,GF,D) 70
Salmon is grilled to perfection with broccoli, herb-crusted potatoes and lemon butter.

Shrimps red thai curry (S,GF) 65
Succulent prawns in coconut milk and thai spices, served with jasmine rice

Nasi goreng (S,G) 64
Indonesian fried rice with chicken, shrimp and a sunny-side-up egg savory and smoky.

Grilled chicken breast (G,D) 49
Tender grilled chicken with steamed broccoli, mashed potato and mushroom sauce.

Chicken biryani (D,G) 49
Aromatic basmati rice layered with spiced chicken served with raita, papadum and mango pickle.

Lamb biryani (D,G) 64
Slow-cooked lamb with fragrant rice, complemented by raita, pickle and papadum.

Paneer do pyaza (D,G,V) 55
Cottage cheese cooked with onions in tomato gravy, served with jeera rice and paratha.

Butter chicken (D,G,N) 64
Tender chicken in a velvety tomato-cashew gravy, served with rice, paratha.

Bhuna gosht (G,D) 64
Mutton slowly cooked with onions, tomatoes and spices, served with rice and paratha.

Bhindi masala (GF,D,V) 40
Okra sautéed with onion, tomato and spices, served with jeera rice.

Kadai chicken (G,D) 64
Chicken cooked with peppers in a spiced tomato-onion gravy, served with rice and paratha.

Side dishes 20
Mashed potato | steamed rice | sautéed vegetables
french fries | sweet potato fries.

Desserts

Blueberry cheesecake (D,N)	38
Creamy cheesecake finished with blueberries, silky and elegant.	
Chocolate fudge cake (D,N)	38
Rich chocolate cake served with chocolate sauce decadent and comforting.	
Tiramisu (D,N)	40
Italian classic with mascarpone and coffee smooth,layered and timeless.	
Fruit platter (V)	25
Fresh seasonal fruits light,refreshing and naturally sweet.	
Ice-cream selection (D)	19
Choice of chocolate,vanilla or strawberry cool,creamy and classic.	

Kids menu

Hot dog (G)	27
Beef sausage with ketchup,mayonnaise and fries fun and familiar.	
Chicken nuggets (G)	27
Crispy nuggets served with sauces golden,mild and dippable.	
Mac & cheese (G,D,V)	30
Creamy macaroni in rich in cheese sauce warm and comforting.	

Beverages | smoothies

Black forest Blueberry,blackberry,blackcurrant,cherry and activated charcoal	30
Pink dragon Red dragon fruit,mango,and strawberry	30
Blissfully blue Blue spirulina,mango,coconut,banana,and raspberry	30
Strawberry split Strawberry,banana,papaya,and cherry	3
Mango paradise Mango,passion fruit and pineapple	30
Green machine Spinach,celery,broccoli,mango,banana and pineapple	30
Beet the heat Beetroot,ginger,pineapple and blueberry	30
Tropi colada Coconut,pineapple and banana	30
Acai kick Acai,blueberry,mango,and banana	30
Milkshakes Strawberry & white chocolate	30
Vanila	30
Banana & caramel	30
Matcha	25
Mango froot fraps	25
Still water Large	20
Small	15
Sparkling water Large	20
Small	15
Fresh juices Orange,watermelon,lemon mint	25
Canned juices Orange,pineapple,apple,mango	10
Red bull	35
Bavaria non-alcoholic beer A 100% non-alcoholic pilsner with the natural sweetness of the malt beautifully balances the bitter tones of the beer.	25
Soft beverages Coca-cola diet cola sprite fanta	15
Coffee Americano espresso double espresso cappuccino café latte	15
Selection of tea Earl grey,english breakfast,green,chamomile,peppermint.	15



G - Gluten | D - Dairy | P - Peanuts | TN - Tree Nuts | SOY - Soybean | SS - Sesame | E - Egg | C - Celery | L - Lupin | F - Fish | CR - Crustaceans | MO - Mollusks | MUS - Mustard | SUL - Sulphites
V - Vegetarian | VG - Vegan | R - Raw (For additional dietary requirements, please reach out to our team) | All the prices are in aed, inclusive of 7% municipality fee, 10% service charge & 5% vat where applicable.





THE GARDEN