

LADIES NIGHT

Thursdays from 6pm – 10pm
Select any 3 food items per person | 3 hours free flow on selected drinks
AED 199 (Ladies) | À la Carte (Gentlemen)

BITES

FRIED CALAMARI

Baby calamari, tartare sauce

MUSHROOM ARANCINI

Truffle mayonnaise

BABY SPINACH SALAD

Goat's cheese crumbles, candied pecans, honey mustard dressing

NEW YORK SLIDERS

Angus beef patty, cheddar cheese, beef bacon, caramelised onions

CHICKEN SATAY

Peanut sauce, pickled papaya, prawn cracker

FRIED CHICKEN SLIDERS

Breaded fried chicken tender, home-pickled cucumbers, kimchi, spicy mayo

MARGHERITA FLATBREAD

Tomato pulp, mozzarella, basil

MEAT FLATBREAD

Pizza sauce, mozzarella, beef bresaola

MAHI MAHI TEMPURA

Cajun-spiced fries, wasabi mayo, and lime

CHICKEN CROQUETTE

Homemade ricotta cheese, pickled cucumber, crunchy fennel, dill salad and herb oil

SEASONAL FRUIT PLATTER

SELECTION OF ICE CREAM & SORBET

CAESAR SALAD

Baby gem, smoked chicken, soft breaded egg, focaccia crouton, Parmesan chips, beef bacon crisp, homemade anchovy Caesar dressing

SUPERFOOD SALAD

rocket lettuce, quinoa, wild rice, sunflower and pumpkin seeds, roasted hazelnut, berries & citrus dressing

DRINKS

RIVIERA PUNCH

Tequila, Lillet-infused beetroot, orange juice, yuzu juice, vanilla syrup, full-fat milk

MEDITERRANEAN GIMLET

Gin, cucumber & lemon oleo, citrus juice

ST TROP NEGRONI

Gin, Campari, elderflower, rose sweet vermouth, Cinzano Rosso

HIGHBALL

Vodka, lemongrasscello, jasmine syrup, soda water

SPARKLING

Conte Fosco Brut

WHITE

Lodez Sauvignon Blanc

ROSÉ

Le Fou Grenache and Cinsault

RED

Dark Horse Merlot

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

All prices are in United Arab Emirates Dirham and inclusive of 5% VAT, 10% Service Charge and 7% Municipality Fee..