

**BUSINESS  
LUNCH**

**MENU**

**STARTERS**

**Eggplant Walnut Roll (V)(N)**  
Garlic, Pomegranate Molasses

**Crispy Calamari (G)(S)**  
Lemon Mint Mayonnaise

**Village Salad (V)(H)**  
Feta Cheese Mousse, Cucumber, Grape Tomatoes,  
Peppers, Onions, Parsley, Kalamata Olives,  
Fried Capers, Oregano-Lemon Dressing



**Upgrade your Starter**  
**Prawns Skillet (S)(G) | 25**  
Grilled Halloumi, Crumbled Feta Cheese,  
Lobster Tomato Sauce

**Octapodi (S) | 25**  
Grilled Octopus, Boiled Potato, Green Onions,  
Parsley, Romesco Sauce

**MAIN COURSE**

**Flat Bread Margherita (V)(G)**  
Tomato Sauce, Mozzarella Fior de Latte,  
Parmigiano Reggiano, Basil

**Thyme & Honey Mustard Marinated Chicken Breast (G)**  
Grilled Onion, Tomato, Cheddar Cheese,  
Burger Sauce in Soft Potato Bun

**Scallion - Ginger Angus Beef Wok (G)**  
Bokchoy, Shitake Mushroom, Red Onion  
Served with Jasmine Rice

**Upgrade your Main**  
**Flatbread Promodoro (G) | 15**  
Tomato Sauce, Pepperoni, Spinach,  
Caramelized Onion, Oven Dried Cherry Tomato

**Pounded Steak Sandwich (G) | 25**  
US Beef Strips, White Cheddar, Caramelized Onion,  
Tarragon Mayo, Mini Crusty Baguette

**Salmon Steak, Soy Glazed Salmon Steak (G) | 25**  
Mushroom, Soya, Kekap Manis, Ginger  
Sriracha-Chilli Sauce, served with Jasmine Rice



**SWEET ENDING**

**Classic New York Cheesecake (N)(G) | 15**  
Macerated Berries in Tropical Fruit Coulis,  
Crispy Wafer Biscuit

**Simple Crème Brûlée (N)(G) | 15**  
Raspberry & Yuzu Lemon Creamy Brulee,  
Burnt Demerara Sugar Topping



**BEVERAGES**

Small Bottle of Still or Sparkling Water or Coffee

**140 AED per person**

(V) Vegetarian (VE) Vegan (N) Nuts (G) Gluten (D) Dairy (S) Seafood (A) Alcohol (H) Hydroponic. Gluten free items are available on request.  
All produce is prepared in an area where allergens are present.

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.