



Floating Breakfast Set 7am – 11am

Love Vegan Breakfast “D, N”

135
For two

- Vegan Pancake
- Scrambled Tofu
- Cinnamon Apple And Almond Milk Buckwheat Porridge
- Coconut Chia Pudding Berries
- Cherry Tomato, Grilled Mushroom
- Braised Tempeh
- Vegan Coconut Granola
- Fruit Platter
- Beverages: Detox Green Juice, Berry Vegan Smoothie
- Choice of Beverage: Freshly brewed coffee or decaffeinated coffee or Hot Chocolate or a Selection of Gourmet Teas

Mandarin Breakfast “D, SF, P”

165
For two

- Tofu Mandarin Salad
- Congee (Fried Wonton, Spring Onion, Soft Boiled Egg, and Chicken)
- Yang Zhou Fried Rice
- Egg Foo Young (Omelet)
- Pork Ribs Soup
- Prawn Shumai, Scallop Har Gow, Vegetable Dumpling
- Chinese Dough Fritter
- Gua Bao
- Fruit Platter
- Beverages: Chinese Tea, Passion Fruit Juice or Dragon Fruit Juice
- Choice of Beverage: Freshly brewed coffee or decaffeinated coffee or Hot Chocolate or a Selection of Gourmet Teas

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Floating Breakfast Set 7am – 11am

Middle Eastern Breakfast “D, N, VG”

165
For two

- Moutabel, Hummus, Tabouleh, Fattoush Salad
- Labneh, Pitta Bread
- Shakshuka, Foul Mudammas
- Grilled Halloumi
- Falafel
- Fruit Platter
- Mixed Nuts
- Beverages: Pomegranate Juice
- Choice of Beverage: Freshly brewed coffee or decaffeinated coffee or Hot Chocolate or a Selection of Gourmet Teas

Local Experience Breakfast “SF, D, , N,”

165
For two

- Tuna Mashuni, Roshi, Tuna Bajiiya, Mash Roshi, Tuna Cutlet, Tuna Gulha, Tuna Curry
- Dhal Mas, Kopi Fie Leaves Salad
- Kukulhu Curry, Pappadam
- Coconut Water
- Coconut Rice
- Fruit Platter, Coconut Sago
- Beverages: Varah Meeru (Local Drink), Watermelon Juice
- Choice of Beverage: Freshly brewed coffee or decaffeinated coffee or Hot Chocolate or a Selection of Gourmet Teas

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Breakfast Set 7am – 11am

American Breakfast "P, D"

145 For two

Add **50** for Floating Tray

- Chicken Sausage, Pork Sausage, Hash Brown
- Baker's Basket Of 4 Kinds of Viennoiserie
- Beef *or* Pork Bacon
- Grilled Tomato, Sautéed Mushroom
- Egg Choices: Omelette or Poached or Egg Benedict or Scrambled with Salmon
- Asparagus or Morels
- Bircher Muesli, Cereal
- 2 Choices of Flavored Yoghurts
- Assorted Fruit Platter
- Beverages: Orange Juice or Passion Fruit
- Choice of Beverage: Freshly brewed coffee or decaffeinated coffee or Hot Chocolate or a Selection of Gourmet Teas

Continental Breakfast "P, D, N"

145 For two

Add **50** for Floating Tray

- Choice of the Juices: Orange or Watermelon or Passion Fruit
- Assorted Pastries: Pan Au Chocolate, 3 Types of Croissants, Banana Cake, Fruit Danish
- 2 Types of Muffins: Cruffins, Berliner
- Assorted Breads: White Toast, Brown Toast, Multigrain, Baguette
- Choice Of Cereal: Corn Flakes or Berries Granola or Honey Granola or Beeren Crunchy or Schokomax
- Waffle and Pancake
- Berries Parfait Yoghurt with Granola
- High Fiber Muesli or Homemade Bircher Muesli
- Choice of Egg: Egg Florentine or Egg Benedict or Omelette, Sunny Side Up or Scrambled Egg or Boiled Egg
- Choice of Beverage: Freshly brewed coffee or decaffeinated coffee or Hot Chocolate or a Selection of Gourmet Teas

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Breakfast Set 7am – 11am

Ultimate Champagne ^{“SF. D. P.”} Breakfast

520 For two

Half Bottle of Champagne on Ice

Add **50** for Floating Tray

- Choice Of Juice: Fresh Orange or Mango Juice
- Caviar Kaviari Kristal 30 grams
- Homemade Smoked Salmon, Blini, Capers, Onion, Lemon
- Avocado and Hummus on Toasted Multigrain
- Main Plate: Creamy Scrambled Eggs or Poached Egg with Truffle Hollandaise
- Grilled Mushroom, Homemade Chicken or Pork Sausage, Hash Brown
- Warm Waffles or Pancake with Fresh Sliced Fruits and Berries.
- Freshly Baked Basket of Pastries & Breads with Butter, Jams, Honey
- Choice Of Beverage: Freshly Brewed Coffee or Decaffeinated Coffee or Hot Chocolate or A Selection of Gourmet Teas

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Breakfast Ala Carte 7am – 11am

Breadbasket "D" 27

(Available in Gluten Free)

- French Baguette
- Rye Bread
- Buttermilk Sour Dough
- White and Brown Toaster Bread
- Salted butter, and orange marmalade

Bakery Viennoiserie "D, N" 29

- Pan Au Chocolate, Pain Aux Raisins
- 3 Laminated Croissants, Cruffin, Berliner, Passion Fruit Danish - Freshly Baked Complimented with House Prepared Sugar Free Preserves
- Natural Locally Sourced Honey

Organic Veraval Cereals and Milk "D" 25

- Corn Flakes or Beeren Crunchy or Dinkelflocken or All-Bran or Honey Granola or Chocolate Granola
- Choice of milk: full fat or low fat or so milk or almond milk

The Ultimate Steak & Egg "D, " 37

Breakfast

- Striploin Steak
- Sunny Side Up
- Potato Wedges, Grilled Tomato, Sautéed Mushroom

Full English Breakfast "P, D" 69

- Two Organic Eggs Cooked to your preference
- Black Pudding, Pork Sausage, Flat Cap Mushroom, Cured Back and Streaky Bacon
- Grilled Roma Tomato, Baked Beans and Toasted Brioche

Arabic Breakfast "D, N, SP" 69

- Moutabel, Hummus, Tabouleh, Fattoush Salad, Labneh
- Pitta Bread, Shakshouka, Foul Mudammas, Spinach Fatayer
- Grilled Halloumi, Falafel

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Breakfast Ala Carte 7am – 11am

Eggs – Fried | Over Easy | **"D, P, S,  **
Scrambled | Boiled 25

- Grilled tomato, homemade sausages, sautéed mushroom,
- hash brown, green asparagus, smoked salmon
- Choice of bacon: pork or beef, or turkey

Choice of Poached Eggs **"D, S,  ** 27

- Egg Royal or Egg Benedict or Poached Egg with Avocado or Egg Florentine
- Served with grilled cherry tomato, sautéed mushroom, hash brown, asparagus

Nordic Salmon Quiche & **"D, P, **
Black Pudding 37

- Smoked salmon and asparagus quiche with a gruyere custard, spinach, salmon roe and black pudding

Croque Madame & **"D, A"** 48
Grilled Foie Gras

- Sour dough bread, turkey ham, béchamel, Emmental cheese
- Fried egg served with an herb salad and freshly grilled foie gras escalope

Homemade Buttermilk Pancake **"D, N"** 21
Nutella, maple syrup, icing sugar, whipped cream, berry compote

Strawberry & Cookie French Toast **"D"** 24
Vanilla labneh, basil marinated strawberry, coulis
*Classic brioche French toast available on request

Homemade Waffle **"D, N"** 24
Caramelized banana, nutella, icing sugar, maple syrup,
Whipped cream and mixed berries

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Breakfast Ala Carte 7am – 11am

Side Dishes

- Sautéed spinach "V" 12
- Smoked salmon "SF" 16
- Hash brown "VG" 16
- Beef bacon 16
- Pork bacon "P" 19
- Chicken & rosemary sausage "P" 19
- Beef sausage 19
- Pork & truffle sausage "P" 27

Wellbeing Breakfast 7am – 11am

Granola Parfait "V, N" 27

Homemade granola, Greek yoghurt, berry compote

Coconut and Chia Pudding "VG" 27

Chia seeds, fresh mango, raspberry, agave syrup, fresh mint

Spinach, Kale & Egg White Frittata "V, " 29

Avocado & vine ripened tomato salsa

Full Vegan Breakfast "VG" 48

Scrambled tofu, vegetable polenta sausage, baked beans, morels, Grilled tomato and avocado

Healthy 'Eggless' Scramble "VG" 37

Scrambled tofu with turmeric served with shiitake, avocado, Bok choy & gluten free rye bread

Vegan Benedict "VG, N" 37

English muffin, vegan hollandaise, cashew nuts, tomato confit, Morels, lentil, 'chili con carne'

Keto Breakfast "SF, N, D, " 69

Two eggs any style, grilled halloumi, crushed avocado, smoked pork bacon, Greek yogurt parfait, poached carabinero, almonds

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All Day Dining 11am – 11pm

Starters & Salads

Poke Bowls	37
Sliced avocado, pickled radish, egg yolk, fresh cucumber, toasted sesame seeds, wakame, soy sauce and rice, togarashi, takuwan	
• With Bok Choi "V, 	37
• With Tuna "SF,  , 	39
• With Tofu "VG, 	39
• With Salmon "SF, 	41
 Grilled Octopus "SP, SF"	 32
Italian Radicchio, artichoke, spicy aioli, capsicum escalivada	
 Quinoa Salad "V, D"	 32
Rucola leaves, green beans, peas, asparagus, broccoli, tomatoes, feta cheese, and lemon	
 Niçoise Salad "SF, 	 37
Green baby lettuce, Spanish anchovies, black olives, tomatoes, mollet eggs, green beans and pan-seared tuna	
 Heirloom Tomato & Burrata "V"	 37
Heirloom tomato, burrata, pesto, basil, nostrillium	
 Caesar's Salad	 42
Classic salad of romaine lettuce hearts, croutons, anchovy & parmigiano Reggiano	
• With Chicken "D"	47
• With Kale and Radicchio "D, V"	48
• With Prawns "D, SF"	55
 Beef And Parmesan Salad "N, D, 	 47
Wild rucola, cherry tomatoes, pine nuts and parmigiano Reggiano, wagyu Tajima tenderloin, 3yr old balsamic	
 Charcuterie Board "N, D, 	 79
4 choices of French cheeses and 4 kinds of home-made cured meats, chutneys, mustards and buttermilk sour dough	
 Pan Seared Scallop "SF, D, N, SP"	 79
Spicy tomatoes, lemongrass salad, cashew nuts, shallots, coriander, lime, and chili dressing	

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All Day Dining 11am – 11pm

Goi Cuon "N, SF"	32
Rice paper, prawns, hot basil, iceberg lettuce, fish sauce, rice vermicelli, mint, coriander and nuoc cham dipping sauce	
Chao Tom "P, SF, SP, "	32
Minced prawns, local sugar cane, lemongrass, chili, fish sauce, and salted pork fat	
Yam Ma Muang "SP, SF"	32
Thai green mango salad, onion, shallot, coriander, carrot, tomato, chili, seafood, nam jim dressing	
Ye Sang Salad "SF, "	32
Carrot, cucumber, spring onion, crispy wonton, jelly fish, radish, coriander	

Soup

Roasted Roma Tomato "D, V"	32
Roasted tomato, garlic, onion, butter, cream	
Bak Kut Teh "P, "	37
Pork ribs, garlic, bok choy, onion, enoki, shitake, coriander	
Mushroom Cream "D, V"	37
Roasted mushroom, onion, onion, butter, thyme, garlic buttered bread	
Singaporean Laksa "SF"	48
Prawn, laksa paste, rice noodle, tofu, beansprout, spring onion	
Tom Yam Seafood "SF, SP"	48
Prawn, mussel, squid, scallop, lemon grass, dried shrimp, enoki mushroom, coriander, Thai chili, tom yam stock	

Oyster Speciale Dibba Bay N°2 "SF, "	
• 3 pieces	37
• 6 pieces	58
• 12 pieces	103

The unique conditions of the ocean, which made Arabia world-renowned for its lustrous white pearls, the Dibba Bay oyster is thriving and continues to showcase the heritage of the region through its distinctive and vibrant white and gold shell. The unique qualities of the waters of the emirates, which have been historically through the legendary white pearls, now live on through the Dibba Bay oyster hell by a firmer texture to the flesh, the volume in the mouth and a remarkable balance of sweetness and salt.

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All Day Dining 11am – 11pm

Kaviari Selections

- King's Beluga Caviar** (30g Tin) **"SF, ** 625
Caviar from sturgeon "Huso Huso". The most prestigious caviar because it is the rarest. The eggs have a very thin membrane and burst easily in the mouth. Buttery and delicate flavours with an amazing length on the palate.
- Caviar Kristal** (30g Tin) **"SF, ** 221
Caviar from sturgeon "acipenser schrenki" or "dauricus schrencki". The favourite caviar of famous many Michelin star restaurants. Just simply beautiful, with a dark to golden amber colour. Rich and complex flavours with a final note of almond.
- Caviar Transmontanus** (30g Tin) **"SF, ** 116
Caviar from sturgeon "acipenser transmontanus". The species surprises by the size of its grains the signature of Iranian craftsmen who came to Italy to pass on their knowledge. Buttery savours with underwood notes. A subtle and melting fat.

Pasta

- Butternut And Ricotta Cheese Tortellini** **"D, V, N"** 45
Butternut squash sauce, walnuts, shaved parmesan, sage
- Rigatoni Bolognese** **"D, N"** 51
Ground wagyu beef, carrot, onion, herbs, tomato, parmesan cheese, and pistachio gremolata
- Pappardelle Marinara** **"D, SF"** 51
Prawn, squid, mussel, scallop, tomato sauce, parmesan, basil, bouillabaisse stock
- Linguine Al Astice** **"D, SF, ** 69
Tomato sauce, basil, lobster, parmesan cheese

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All Day Dining 11am – 11pm

Noodles

Singaporean Noodles "P, SF, 
Vermicelli rice noodles, eggs, char sui pork, prawns, soy sauce, napa cabbage, snow peas 48

Chili Soft Crab Noodles "SP, SF" 48
Egg noodles, spring onions, tom yam broth, coriander, pickled clams and Thai chili

Pizza

Margherita "D, V" 45
Tomato, burrata, parmesan, basil

Prawn and Chorizo "P, SF, D" 48
Prawns, chorizo sausage, olives, basil, parmesan, fior di latte

Seafood Calzone "SF, D" 48
Prawn, scallop, mussel, squid, fior di latte, honey

Pad Kra Pao "SP, SF, D" 47
Chicken, Thai basil, garlic, Thai chili, fried egg, and oyster sauce

Ai Fungi & Tartufo "V, D" 50
Fresh mozzarella, cap mushrooms, fresh truffle, morels, enoki

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All Day Dining 11am – 11pm

Sandwich, Wrap & Burger

Roti John "D, SP" 48

Omelette sandwich, minced wagyu beef, onion, tomato chili sauce, sambal, salad

Chicken Shawarma "D" 50

Lebanese bread wrapped with chicken, tahini, tomatoes, cabbage, tabouleh, pickles, French fries.

Niyama Club Sandwich "P, D" 51

Toast brioche, pork bacon, smoked chicken, sundried tomato, romaine, fried egg, mimolette cheese, French fries, salad

Jr. Verger "VG" 42

A black bean patty, vegan black pepper tofu scrambled 'eggs', red cabbage slaw, tomato jam, avocado, vegan cauliflower & black mustard flavored bun, sweet potato baked vegan mac n' cheese

Harajuku Chicken Burger "D" 47

Fillet breast fried chicken, red onion, beansprout glazed sweet soya, wasabi mayo, fried egg, ice burg, spinach brioche, mimolette cheese, gherkins, sliced tomato

Cod Fish Burger "D, SF" 52

Brioche bun, cod fish fillet crumbs, sriracha mayo, mushy peas, tomato, red onion, smokey cheddar, fried egg, and malt vinegar, potato crisps on the side.

Oh, Mighty Burger! "D, P" 59

The angus beef patty, smoked beef brisket, a dollop of slaw, pickles, brioche bun, barbecue special smoky sauce.

Add pork bacon or pork fat for the extra calories.

Wagyu Foie Gras Truffle Burger "D, P" 98

Pretzel bun, truffle mayo, wagyu patty, cos baby lettuce, grilled shitake shimeji & portobello, shaved fresh truffle, gruyere cheese, salted pork fat, cornichon, fried egg, and foie gras

Chefs' recommendation – medium to rare to enjoy the full taste of the wagyu and foie gras

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All Day Dining 11am – 11pm

Main Course (Plated)

Maldivian Bread Fruit Curry "VG, 	48
Homemade curry sauce, coconut milk, curry leaf, coconut flake	
Palak Paneer "V, D"	53
Spinach puree, Indian cottage cheese cubes, cream, butter, spices, naan bread, and steamed rice	
Kimchi Rice Bowl "SF, 	53
Fresh king oysters, bok choy, sesame, egg yolk	
Buttered Chicken Curry "D"	58
Tandoori chicken, creamy tomato sauce, steamed rice, naan bread and pappadams	
Phad Kra Pao Gai "SP"	58
Thai wok fried minced chicken, hot basil, garlic, onion, chili, jasmine rice, fried egg	
Nasi Goreng "N, SF, SP"	58
Indonesian fried rice with sambal sauce, sunny-side-up egg, pickled vegetables, prawn cracker served chicken satay, peanut sauce	
Kung Pao Chicken "SP, N"	63
Chicken, hoi sin, water chestnuts, red chili and paste, ginger, peanuts, and jasmine rice	
Char Siu Pork Belly "SF, P, 	69
Sticky Chinese barbecue pork belly, bok choy	
Chinese Pepper Beef "SF, SP"	69
Hanger beef steak, oyster sauce, soy sauce, crushed black pepper, mixed bell peppers and jasmine rice	
Kurobuta Salted and Fire Roasted Pork Chop "D, P"	69
...a sort of Milanese, burnt leeks, and a pot of simmered tomatoes	
Spanish Style Garlic Prawns "SF, D"	69
Paprika, garlic and spinach salad	

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All Day Dining 11am – 11pm




Main Course (Plated)

Lamb Chops Marinated in Harissa "SP, D"	74
Moroccan spices, Pepperonata couscous	
Aged Tajima Wagyu Tenderloin "D, 	116
Mb9+ (300g Raw Weight)	
Hand cut chips, béarnaise sauce, grilled Mediterranean vegetables	
Maldivian Coral Grilled Lobster "SF, D, 	116
Blueberry and feta salad	
Seafood Platter "SF, D, 	195
Grilled lobster, king prawns, calamari, sea bass, scallop, mussel, tuna, chermoula sauce, pesto vegetables, spicy Arabic tomatoes	
	347 for 2

Side Dishes

- Jasmine Rice "VG" 12
- Basmati Rice "VG" 12
- Naan Bread "VG" 12
- Garlic Naan Bread "D, V" 12
- French Fries "VG" 12
- Potato Wedges "VG" 12
- Mashed Potatoes "V, D" 12
- Steamed vegetables "VG" 12
- Sweet potato fries "VG" 12
- Garden salad "VG" 20
- Truffle mashed potatoes "V, D" 20
- Nasi uduk (coconut rice) "VG" 20

Main Course – Sharing Dishes

- Chianina Cote De Beouf 1000g "  " 294
- Wagyu Tajima Sirloin on The Bone 800g "  " 189
- Bistecca Fiorentina 1000g "  " 74

Sides and sauces included:

Seasonal vegetables, truffled mashed potatoes, garden leaves
Beurre café de Paris, beef jus, bearnaise sauce

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Desserts

Crème Brûlée Orange Blossom "D, N"	30
Almond Ice Cream	
Mille-Feuille "D"	32
Strawberries, mint powder, cocoa crunch	
Baked New York Cheesecake "D"	32
Seville orange zest and aromatics	
Tradition Italian Tiramisu "D, N"	32
Mascarpone Cream	
Chocolate Marquise "D"	37
Mint and raspberry crunch	
Chocolate Citrus "D, N"	37
Dark valrhona mousse, passionfruit cremieux, apple lemon jelly and bitter tuille	
Sliced Seasonal Fruits "VG"	38
Fresh fruit, mango caviar	

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Vegan Menu Selections

Vegan Set Menu 1 "VG"

208
For 2 people

Starter

Avocado and Kale Salad
Avocado, kale, tomato, apricot, coriander dressing

Main course

Vegan Poke Bowl
Rice, avocado, tofu, seaweed, edamame, ponzu dressing

Dessert

Mixed Berry Chia Pudding
Chia pudding, almond milk, fresh red berries

Vegan Set Menu 2 "VG"

216
For 2 people

Starter

Chili 'Non' Carne Veggie
Taco

Main Course

Green Risotto
Asparagus, peas, broad beans, basil oil

Dessert

Peaches, Candied Nuts, Seasonal Fruit, Lemon Sorbet

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Enhanced Dining 6pm – 10pm

All sharing menus for 2-3 persons and need to be ordered 4 hours in advance.

Asian Romantic "D, SF, P, N"

436

Starter

Jelly Fish Salad
Prawn Paper Roll

Main

- Hot Pot
 - Sichuan stock, ginseng vegetable stock
 - Assorted Fresh Meat Slice: sliced wagyu sirloin, sliced pork belly slice, chicken, sliced lamb shoulder
 - Assorted Seafood: prawn, squid, clams, crab, mussel
 - Assorted Vegetable: enoki, eringi, shitake mushroom, bok choy, cabbage, baby corn, sugar snap, lotus root, tofu
 - Noodle: Spinach noodle, steamed wanton noodle, glass noodle
 - Sauce: nam jim, amoy sauce, soy ginger, pickled chili, fried garlic

Dessert

Rhubarb Raspberry Lips Cake
Mixed berry soil blood orange sorbet
Exotic Fruit Plater

Family Live Grilled "D, SF, N,

457

Starter

Caprese Salad
Greek Salad

Hot Stone

- Meat: beef wagyu, foie grass, corn feed chicken breast, lamb loin, lobster skewer
- Seafood: prawn skewer, seabass, cod fish, mussel, squid kebab
- Side Dish: jacket potato, aubergine, courgette, cherry tomato, lemon
- Sauce: black pepper sauce, mushroom, BBQ, garlic cream sauce

Sharing Dessert

Citrus Apple Tart
Coconut jelly, white chocolate soil, kumquat sorbet
Exotic Fruit Plater

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(SP) Spicy, (D) Dairy, (GF) Gluten Free, (N) Nuts, (S) Seafood, (V) Vegetarian, (A) Alcohol, (P) Pork,

(VG) Vegan,  Keto Diet,  Sustainable and Supports Local

All prices are in US Dollars and inclusive of 10% service charge & 16% GST.



Enhanced Dining 6pm – 10pm

All sharing menus for 2-3 persons and need to be ordered 4 hours in advance.

Sharing Menu Family Movie Night "D, N"

216

- Homemade Monkey Bread with Hot Cheesy Dip
- Churros With Salted Caramel
- Nachos Chili Corn Carne
- Popcorn Chicken Honey Garlic Chili Dip
- Tornado Potato with Cajun Sand Sour Cream
- Orange Custard Lattice

Sharing Dessert

Citrus Apple Tart

Coconut jelly, white chocolate soil, kumquat sorbet

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Kiddie Meal 11am – 11pm

Starters

- Bunny Crudité** "VG, V" 26
Carrot, cucumber, bell pepper, cherry tomato, yoghurt
- Mulan Chicken Noodle Soup** "D" 26
Noodle, chicken broth, carrot, cabbage
- Masha Chicken Borsch** "V, D" 26
Beet, potato, sour cream, chicken dice, carrot

Mains

- Piglet Cheese Sandwich** "P, D" 32
Plain croissant, cheese, mayo, chicken, lettuce
- Cheburashka Pelmeni** "V" 32
Homemade Russian dumpling, butter
- Barnyard Mini Burger** "D" 32
Beef patty, mayonnaise, ketchup, fries, tomato, lettuce, cheese
- Winnie Buckwheat Veal Sausage** "D" 32
Homemade sausage, buckwheat, butter, spinach
- Wendy Crumb Fried Chicken** "D,  " 32
Chicken breast, crumbs, tartar sauce, French fries
- Tiny Toon Spaghetti** "D" 32
Spaghetti, tomato, parmesan, beef ball
- Kids' Pizza** "D, V" 32
Choose from margherita or ham toppings

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Kiddie Meal 11am – 11pm

Desserts

Fruit Trifle "D, N" 26

Orange-soaked sponge cake, custard, fruit, jam whipped cream, slivered almonds, or glacé cherries

Marshmallow Browne "D, N" 26

Cocoa powder, chocolate chips, hazelnuts, and mini marshmallows

Jelly Yoghurt Layered Glass "D" 26

Yogurt key lime, coconut cream pie, red raspberry, blue ribbon, peaches

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Overnight Menu 11pm – 7am

Starters & Salads

Quinoa "D, V" 32

Rucola leaves, green beans, peas, asparagus, broccoli, tomatoes, feta cheese and lemon

Goi Cuon "SF, N" 37

Rice paper, prawns, hot basil, iceberg lettuce, fish sauce, rice vermicelli, mint, coriander and nuoc cham dipping sauce

Caesar's Salad 42

Classic salad of romaine lettuce hearts, croutons, anchovy & parmigiano Reggiano

- With Chicken "D" 47
- With Kale and Radicchio "D, V" 48
- With Prawns "D, SF" 55

Beef and Parmesan Salad "D, N, " 48

Wild rucola, cherry tomatoes, pine nuts, parmigiano Reggiano, wagyu Tajima tenderloin, 3yr old balsamic

Heirloom Tomato & Burrata "V" 48

Heirloom tomato, burrata, pesto, basil, nostrillium

Charcuterie Board "D, N, " 79

4 choices of French cheeses and 4 kinds of homemade cured meats, chutneys, mustards, and buttermilk sour dough

Soup

Mushroom Cream Soup "D, V" 37

Roasted mushroom, onion, garlic, butter, cream

Singaporean Laksa Soup "SF" 48

Prawn, laksa paste, rice noodle, tofu, beansprout, spring onion

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Overnight Menu 11pm – 7am

Oyster Speciale Dibba Bay N°2 "SF, 	
• 3 pieces	37
• 6 pieces	58
• 12 pieces	103


The unique conditions of the ocean, which made Arabia world-renowned for its lustrous white pearls, the Dibba Bay oyster is thriving and continues to showcase the heritage of the region through its distinctive and vibrant white and gold shell. The unique qualities of the waters of the emirates, which have been historically through the legendary white pearls, now live on through the Dibba Bay oyster shell by a firmer texture to the flesh, the volume in the mouth and a remarkable balance of sweetness and salt

Pasta

Rigatoni Bolognese "D, N"	51
Ground wagyu beef, carrot, onion, herbs, tomato, parmesan cheese, pistachio gremolata	

Linguine Al Astice "D, SF, 	69
Tomato sauce, basil, lobster, parmesan cheese	

Noodles

Singaporean Noodles "P, SF, 	48
Vermicelli rice noodles, eggs, char sui pork, dried and fresh prawns, soy sauce, napa cabbage, and snow peas	



Overnight Menu 11pm – 7am

Sandwich, Wrap & Burger

- Niyama Club Sandwich** "D, P" 51
Toast brioche, turkey *or* pork *or* beef bacon, smoked chicken, sundried tomato, romaine, fried egg, mimolette cheese
- Harajuku Chicken Burger** "D" 47
Fillet breast fried chicken, red onion, beansprout glazed sweet soya, wasabi mayo, fried egg, ice burg, spinach brioche, mimolette cheese, gherkin, slice tomato
- Wagyu Foie Gras Truffle Burger** "D, P" 98
Pretzel bun, truffle mayo, wagyu patty, cos baby lettuce, grilled shitake shimeji & portobello, shaved fresh truffle, gruyere cheese, salted pork fat, cornichon, fried egg, foie gras for extra measure.
Chefs' recommendation – medium to rare to enjoy the full taste of the wagyu and foie gras.

Main Course – Plated

- Palak Paneer** "V, D" 53
Spinach puree, Indian cottage cheese cubes, cream, butter, spices, naan bread, and steamed rice
- Nasi Goreng** "N, SF, SP" 58
Indonesian fried rice with sambal sauce, sunny-side-up egg, pickled vegetable, prawn cracker served chicken satay and peanut sauce
- Aged Black Wagyu Tenderloin** 116
MB9+ (300gr Raw Weight) "D, 
Hand cut chips, béarnaise sauce and grilled Mediterranean vegetables
- Maldivian Coral Grilled Lobster** "SF, D, 
Blueberry and feta salad 116


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Overnight Menu 11pm – 7am

Seafood Platter "SF, D, "
 Grill lobster, king prawns, calamari, sea bass, scallop, mussel, tuna, chermoula sauce, pesto vegetables, spicy Arabic tomatoes 195
347 for 2

Side Dishes

- Basmati Rice "VG" 12
- Naan Bread "VG" 12
- Garlic Naan Bread "D, V" 21
- French Fries "VG" 12
- Steamed Vegetables "VG" 12
- Sweet Potato Fries "VG" 12
- Garden Salad "VG" 20
- Truffle Mashed Potatoes "V, D" 20

Desserts

Sliced Seasonal Fruits "VG" 38
 Fresh fruit, mango caviar

Baked New York Cheesecake "D" 32
 Seville orange zest and aromatics

Tradition Italian Tiramisu "D, N" 32
 Mascarpone Cream

Crème Brûlée Orange Blossom "D, N" 30
 Almond Ice Cream

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Overnight Kids Menu 11pm – 7am

Starters

- Mulan Chicken Noodle Soup** "D" 26
Noodle, chicken broth, carrot, cabbage
- Masha Chicken Borsch** "V, D" 26
Beet, potato, sour cream, chicken dice, carrot

Mains

- Piglet Cheese Sandwich** "P, D" 32
Plain croissant, cheese, mayo, chicken, lettuce
- Barnyard Mini Burger** "D" 32
Beef patty, mayonnaise, ketchup, fries, tomato, lettuce, cheese
- Wendy Crumb Fried Chicken** "D,  " 32
Chicken breast, crumbs, tartar sauce, French fries

Desserts

- Fruit Trifle** "D, N" 26
Orange-soaked sponge cake, custard, fruit, jam whipped cream, slivered almonds, or glacé cherries

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