

# early bird brunch

every Friday from 11:00 - 12:30

\*one alcoholic beverage per person at one time

# little chef

AED 95 aged 4- 11 years old selection of soft beverages, juices, water

#### the blue team

AED 195 selection of soft beverages, selected mocktails, juices, teas, coffees, water

## the red team

AED 295
soft beverage package, including house wines, bottled beer: peroni
vodka: kettle one
gin: tanqueray
rum: bacardi blanco
whisky: dewar's white label
house package cocktail: espresso martini
house package cocktail: pimms cocktail
house package cocktail: gin fizz

### starters

(sharing)

caesar salad  $^{V, D}$ , tuna tartare  $^{raw, SF}$ , shrimp avocado cocktail  $^{SF, GF}$ , superfood salad  $^{V, GF}$ , wagyu meatballs  $^{D}$ , cauliflower tempura  $^{V}$ , sweet tartare fish balls, cheese toasties  $^{V, D}$ 

#### main course

(choice of)

half beef wellington <sup>D</sup> (upgrade to full +AED5O supplement) beef fillet, wrapped in puff pastry, mushroom duxelles, potato purée, glazed root vegetables, red wine demi-glace (serving temperature - medium)

hell's kitchen burger D

avocado, roasted jalapeño, mozzarella, jalapeño aioli, triple cooked chips (serving temperature - medium well)

slow roasted chicken breast <sup>D</sup>
hasselback potato, sweetcorn fricassee, roasted pearl
onions & wild mushrooms, chicken jus

roasted cod <sup>SF, D</sup> coronation mussels velouté, fregula pasta, herb oil

saffron risotto <sup>V, D, GF</sup> confit zucchini, dried cherry tomatoes, parmesan foam, chive oil

nut-roast wellington <sup>V, D, N</sup> wrapped in puff pastry, mushroom duxelles, english pea purée, glazed root vegetables, vegetable demi-glace

crispy skin salmon <sup>SF, D</sup> pearl barley & french beans, endive salad, seaweed beurre blanc

sides (sharing) mixed seasonal vegetables <sup>v</sup>

desserts (sharing)

sticky toffee pudding  $^{V,D}$ , mango & passion fruit cheesecake  $^D$ , hellicious cake stand  $^{V,D,N}$