BREAKFAST FEATURES – THE SILK ROUTE AWAKENS

Inspired by the flavours carried by travelers, crafted with finesse

Roasted Tatsuoka with Poached Eggs (E) 79 AED
A rich and smoky red bell pepper sugo, delicately poached eggs.

Silky Eggs Benedict (G, E, D) 79 AED
The timeless classic—perfectly poached eggs nestled under a velvety mousseline with a hint of lemon.

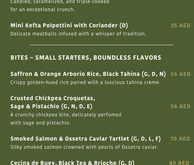
Balaleet (G, E, D) 41 AED
An Emirati tradition—delicately toasted vermicelli scented with cardamom with a light omelet.

Forgotten Traveling Bread (G, L, D, E) 79 AED
Caramelized brioche, served with fresh berries and Chantilly cream.

Creamy Labneh, Orange Confiture & Nutty Granola (G, N, D) 60 AED
Silky labneh, tangy orange marmalade, adorned with honey-roasted granola.

Buckwheat Pancakes & Blueberries (G, D, E) 79 AED
Fluffy, homemade buckwheat pancakes, draped in crushed blueberries and syrup.

Candied Date, Banana & Chocolate Cake (G, D, E, N) 41 AED
Indulgent Kalyan Guanaja 70% chocolate, roasted bananas, and caramelized Emirati dates.



TEASERS – A PRELUDE TO THE VOYAGE

Roasted Pecans, Sweet & Salty (N) 25 AED
Candied, caramelized, and triple-cooked for an exceptional crunch.

Mini Kefta Palpettini with Coriander (D) 25 AED
Delicate meatballs infused with a whisper of tradition.

BITES – SMALL STARTERS, ROUNDLESS FLAVORS

Saffron & Orange Arborio Rice, Black Tahina (G, D, N) 56 AED
Crispy golden-fried rice balls paired with a luscious tahina crème.

Crusted Chickpea Croquetas, Sage & Pistachio (G, N, D, E)
A crunchy chickpea bite, delicately perfumed with sage and pistachio.

Smoked Salmon & Osseta Caviar Tartlet (G, D, L, F) 70 AED
Silky smoked salmon crowned with pearls of Osseta caviar.

Cecina de Buey, Black Tea & Brioche (G, D) 40 AED
Flavoring-cured beef on soft, buttery brioche for the full Silk Route experience.

BEFORE TRAVELING – TO BE SHARED WITH BREAD

Boraniـe Esfenaj (D, L)
Persian sautéed spinach, roasted onions, and tangy spring yogurt.

Mast-o-Khiar (D, L) 75 AED
A Persian-inspired blend of mint, dried yogurt, and crisp cucumbers

Zeytoon Parvadeh (N) 85 AED
Olives coated in pomegranate walnuts, with hints of coriander and garlic.

Tatouka & Herbal Feta Flatbread (G, D, L) 80 AED
Moroccan-style red bell pepper and tomato, served with warm, herb-infused feta flatbread.

WITH THE LOVE OF TRAVELING – INSPIRED BY THE JOURNEY

Escabeche of Carrots, Saffron & Apricots (D, L) 84 AED
A balanced essence of historic acidity and sweetness.

Sofrito of Beetroot, Cacao Almond & Lemon (G, N) 92 AED
An umami voyage, caressed with the earthiness of red beets and cacao-dusted almonds.

Roasted Eggplant, Red Miso & Feta (D, L) 70 AED
Textural sides wrapped in red miso bean sauce and crumbled feta.

Wild Mushroom Arborio Risotto (D, L) 120 AED
Foraged mushrooms from local farms, finished with Vache Rosso Parmigiano Reggiano aged 24 months.

COMING BACK – THE JOURNEY'S RETURN

Crispy Roasted Duck, Blond Mulberries & Preserved Lemon (N, D, L) 150 AED
Tender duck on the bone, crisp-skinned and fragrant, lifted by succulent mulberries and herbal salad.

Slow-Cooked Beef, Za'atar & Peanut Crust (N, D) 160 AED
A tapestry of textures—melt-in-the-mouth brisket, crowned with a za'atar and peanut crumble.

Quinoa-Crusted Octopus & Parfait of Poultry Liver (F, D, L) 140 AED
Softly braised octopus with a delicate quinoa crunch, paired with spice-driven liver parfait.

Lamb Shank Braised in Silk Road Spices (D, L) 140 AED
A time-honored succulent lamb, slow-cooked for hours in an opulent blend of spices.

Roasted Seabream Inspired by Salona (F, D, L) 85 AED
A fragrant masterpiece from her world.

Striploin – To Be Discovered (D, L) 190 AED
An evolving creation, waiting to tell its story.

DESSERTS – A SWEET JOURNEY THROUGH THE SILK ROAD

Saffron Ferni (G, N, D, E) 80 AED
A tribute to coming home, where delicate rice custard meets Madagascar vanilla cremeux, encased in crisp phyllo, with orange blossom sauce.

Burnt Cheesecake (G, N, D, E) 80 AED
Silky smooth and caramelized, creamy burnt cheesecake, elevated with tangy yuzu ice cream; Greek yogurt sell, and golden Sidr honey.

Hidden Treasure (G, N, D, E) 80 AED
A decadent Guanaja chocolate whipped ganache, with crunchy cocoa nibs, atop a Liwa dates cake in an aromatic cardamom soup.

Loumi Posset Garden (G, N, D, E) 80 AED
Black lemon custard, almond crumble, clementine diplomat, and crispy tuiles.

Yuzu and Sidr Honey (G, N, D, E) 80 AED
Exquisite yuzu ganache, Sidr honey Liwa dates cake, and a saffron camel mousse sauce

BAIT ELOWAL BEVERAGES

A Journey Through Flavors

Inspired by ancient markets, traditional cafes, and trade routes that carried the secrets of flavors across the world.

MOCKTAILS – Boundless Creations

Bait Elowal – Fresh grapefruit juice, grapefruit puree, popcorn syrup, lemon juice, topped with ginger ale. 35 AED

Agave Litchi Martini - Litchi puree, agave syrup, lemon juice, pineapple juice, pasteurized egg white. 32 AED

Smoked Oak Strawberry - Strawberry puree, smoked oak syrup, lemon juice, topped with soda. 30 AED

Lemon Sour – Lemon juice, pineapple juice, vanilla syrup 35 AED

Al Atlas - Litchi puree, tangerine puree, cloudy lemonade, topped with soda. 35 AED

Red Grapefruit Iced Cacao - Red grapefruit puree, chocolate syrup, fresh milk. 35 AED

Smoked Oak Pear Smoothie – Smoked oak syrup, William pear puree, creamy yogurt. 35 AED

Smoked Oak Banana Matcha Smoothie 32 AED

Banana puree, smoked oak syrup, matcha powder, fresh milk.

Straight from the Garden - Mixed berries puree, fresh mixed berries, cloudy lemonade, topped with soda. 32 AED

MOJITOS – A Refreshing Touch from the Silk Road

Mango Mojito - Mango syrup, fresh mango cubes, lime cubes, mint leaves, topped with soda. 30 AED

Watermelon Mojito - Watermelon syrup, fresh watermelon cubes, lime cubes, mint leaves, topped with soda. 30 AED

Passionfruit Mojito - Passionfruit syrup, fresh passionfruit, lime chunks, mint leaves, topped with soda. 30AED

Strawberry Mojito - Strawberry syrup, fresh strawberry cubes, lime chunks, mint leaves, topped with soda. 30 AED

FRESH JUICES – Pure Goodness in Every Sip

Orange 22 AED
Pineapple 22 AED
Watermelon 22 AED
Green Apple 22 AED
Mango 24 AED
Avocado 32 AED

SOFT DRINKS

Coca-Cola 21 AED
Coca-Cola Light 21 AED
7-up 21 AED
7-up Diet 21 AED
Mirinda 21 AED
Kinza Cola 21 AED
Kinza lemon 21 AED
Kinza Orange 21 AED

COFFEE – A Journey Through Roasting Cultures

Espresso 24 AED
Double Espresso 24 AED
Americano 24 AED
Espresso Macchiat 24 AED
Cappuccino 24 AED
Caffe Latte 24 AED
Piccolo 24 AED
Cortado 24 AED
Flat White 24 AED
Spanish Cortado 24 AED
Spanish Latte 30 AED
Matcha Latte 24 AED
Hot Chocolate 24 AED
Affogato 40 AED
V-60 30 AED

LOOSE TEA – Inspired by the Spice Trade

Arabian Breakfast 30 AED
Shui Ward with Gold Flake 30 AED
Ai. B 30 AED
Milky Oolong 30 AED
Silver Tips 30 AED
Rooibos Orange 30 AED
Melody Melon 30 AED

PREMIUM SUSTAINABLE SACHETS

Presented in a Luxury White Tea Box

Royal Breakfast 25 AED
Earl Grey 25 AED
Green Tea Curls 25 AED
Jasmine Haze 25 AED
Moroccan Nights 25 AED
Chamomile Breeze 25 AED
Ginger Bee 25 AED
Happy Forest 25 AED

WATER – Pure Hydration

Al Ain Still Small 15 AED
Al Ain Still Large 30 AED
Al Ain Sparking Small 15 AED
Al Ain Sparking Large 30 AED
Source Still Small 20 AED
Source Still Large 40 AED
Source Sparking Large 20 AED
Source Sparking Large 40 AED