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BREAKFAST FEATURES – THE SILK ROUTE AWAKENS

Inspired by the flavors carried by travelers, crafted with finesse

Roasted Tatouka 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**

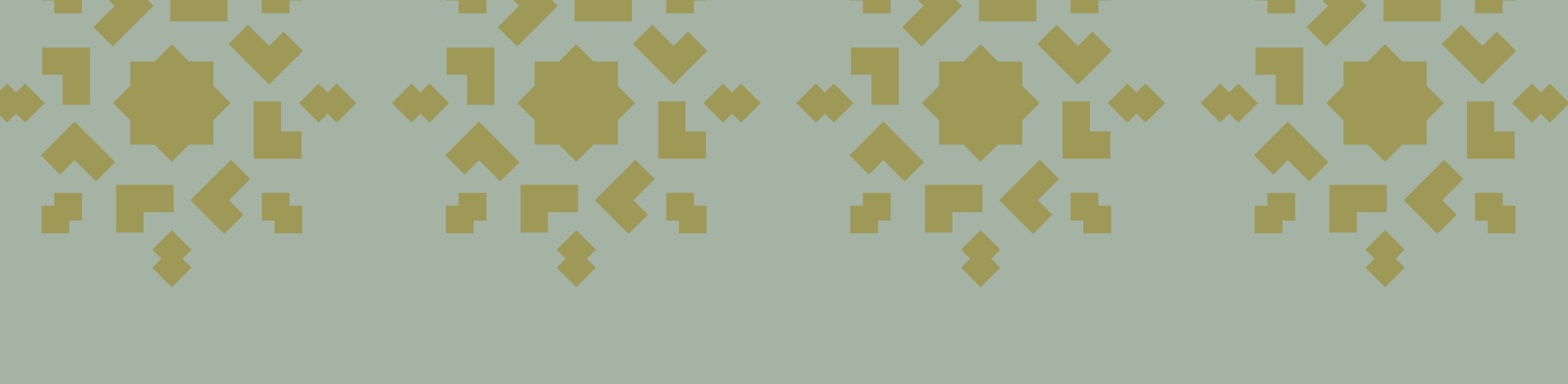
Silky labneh, tangy orange marmalade, adorned with honey-roasted granola.

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 Valrhona 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 Polpettini with Coriander (D) **25 AED**

Delicate meatballs infused with a whisper of tradition.

BITES – SMALL STARTERS, BOUNDLESS FLAVORS

Saffron & Orange Arborio Rice, Black Tahina (G, D, N) **56 AED**

Crispy golden-hued rice paired with a luscious tahina crème.

Crusted Chickpea Croquetas, Sage & Pistachio (G, N, D, E) **56 AED**

A crunchy chickpea bite, delicately perfumed with sage and pistachio.

Smoked Salmon & Ossetra Caviar Tartlet (G, D, L, F) **70 AED**

Silky smoked salmon crowned with pearls of Ossetra caviar.

Cecina de Buey, Black Tea & Brioche (G, D) **40 AED**

Darjeeling-cured beef on soft, buttery brioche for the full Silk Route experience.

BEFORE TRAVELING – TO BE SHARED WITH BREAD

Borani-e Esfenaj (D, L) **75 AED**

Persian sautéed spinach, roasted onions, and tangy spring onions.

Mast-o-Khiar (D, L) **75 AED**

A Persian-inspired blend of mint, dried yogurt, and crisp cucumbers

Zeytoon Parvadeh (N) **40 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) **89 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**

Texturized smoky eggplant in red miso bean sauce and crumbled feta.

Wild Mushroom Arborio Risotto (D, L) **102 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) **142 AED**

Softly braised octopus with a delicate quinoa crunch, paired with apple chicken liver parfait.

Lamb Shank Braised in Silk Road Spices (D, L) **140 AED**

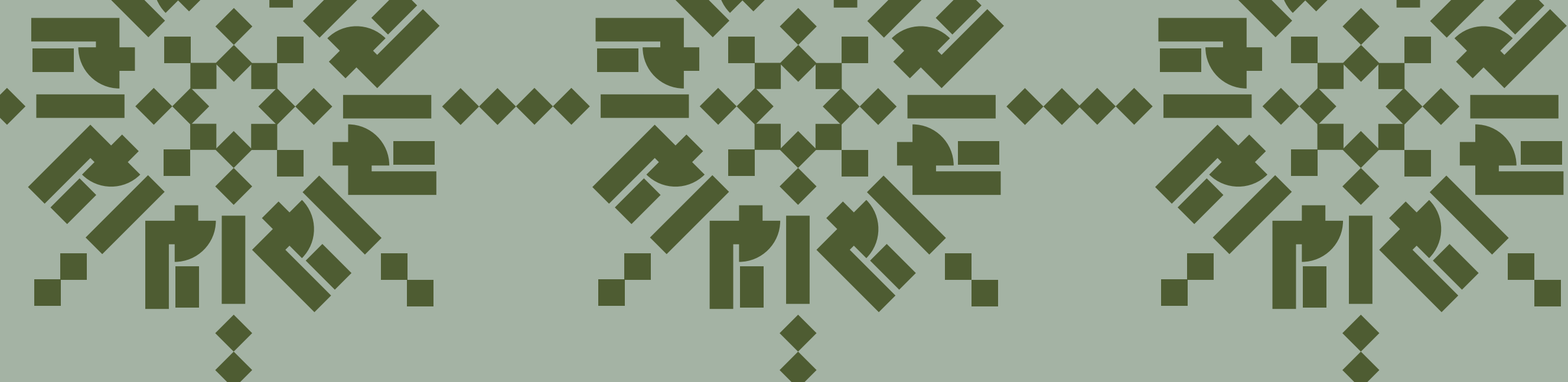
A time-honored succulent lamb, slow-cooked for hours in an opulent blend of spices.

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 crèmeux, 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 soil, 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 (N, D, G, 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.

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