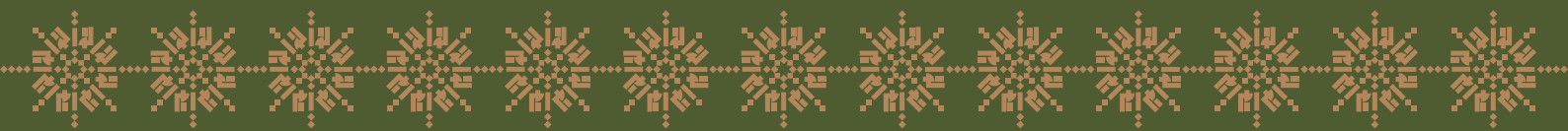


BAIT ELOWAL



BREAKFAST FEATURES – THE SILK ROUTE AWAKENS

Inspired by the flavors carried by travelers, crafted with finesse.

Greek Yoghurt Power Bowl with Sidr Honey (D, G, N)

65 AED

Artisanal strained Greek yoghurt crowned with heritage Sidr honey, foraged from desert blooms. Garnished with seasonal fruits, seeds, and grains in a nourishing ode to Silk Road vitality.

Creamy Labneh, Orange Confiture & Nutty Granola (D, G, N)

60 AED

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

Silky Eggs Benedict (D, G, E)

79 AED

The timeless classic—perfectly poached eggs nestled under a velvety mousseline with a hint of lemon.

Roasted Taktouka with Poached Eggs (E)

79 AED

A rich and smoky red bell pepper sugo served with delicately poached eggs.

Contains: (D) – Dairy; (G) – Gluten; (E) – Egg; (N) – Nuts; (F) – Fish; (Sh) – Shellfish. (V) – Vegan.
All prices are in AED and inclusive of 5 % VAT. Please alert your server in case of any food allergies.

**Shakshouka & Moroccan Zaalouk
Croissant Roll (D, G, E)**

65 AED

North African shakshouka layered with Moroccan aubergine zaalouk, encased in a buttery croissant roll. Bold, earthy, and deeply comforting.

**Koulouri Bagel with Spiced Oil &
Greek Yoghurt (D, G, E)**

65 AED

Sesame-crusted Koulouri-inspired bagel served warm with thick Greek yoghurt and a drizzle of Silk Road chili oil. A fiery interplay of crunch and cream.

Za'atar & Labneh Cruffin (D, G)

55 AED

A laminated cruffin infused with wild thyme za'atar, filled with whipped labneh and a hint of olive oil. A fragrant twist on Levantine morning rituals.

Pumpkin 'Asida' Croissant (D, G, N)

65 AED

Flaky French croissant enveloping Emirati-style pumpkin 'Asida', gently spiced and slow-cooked to silk. A cross-cultural celebration of sweetness and texture.

**Sourdough Tartine with Chami
Cheese, Figs & Spiced Honey (D, G)**

65 AED

Charred sourdough tartine layered with aged Chami cheese, sun-ripened local figs, and a touch of house-made spiced honey. A delicately balanced bite of savoury, sweet, and spice.

Balaleet (D, G, E)

41 AED

An Emirati tradition—delicately toasted vermicelli scented with cardamom with a light omelette.

Forgotten Traveling Bread (D, G, E)

79 AED

Caramelized brioche, served with fresh berries and Chantilly cream.

Buckwheat Pancakes & Blueberries (D, G, E)

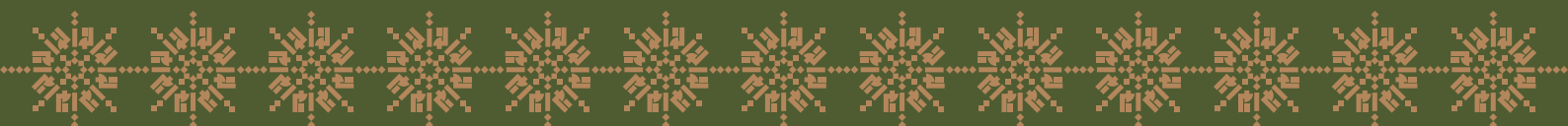
79 AED

Fluffy, homemade buckwheat pancakes, draped in crushed blueberries and syrup.

Candied Date, Banana & Chocolate Cake (D, G, 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

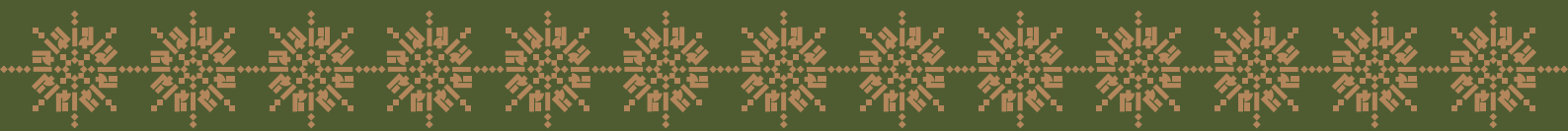
Candied, caramelized, and triple cooked for an exceptional crunch.

Mini Kefta Polpettini with Coriander (D)

25 AED

Delicate meatballs infused with a whisper of tradition.

Contains: (D) – Dairy; (G) – Gluten; (E) – Egg; (N) – Nuts; (F) – Fish; (Sh) – Shellfish. (V) – Vegan.
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BITES – SMALL STARTERS, BOUNDLESS FLAVORS

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

56 AED

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

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

56 AED

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

Smoked Salmon & Ossetra Caviar Tartlet (D, G, F)

70 AED

Silky smoked salmon crowned with pearls of Ossetra caviar.

Cecina de Buey, Black Tea & Brioche (D, G, E)

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, G)

75 AED

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

Mast-o-Khiar (D)

75 AED

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

Zeytoon Parvadeh (N, V)

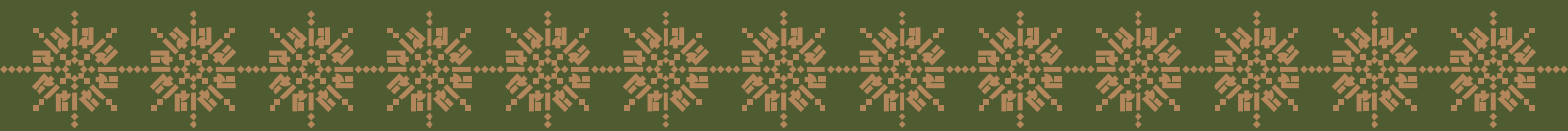
25 AED

Olives coated in pomegranate walnuts, with hints of coriander and garlic.

Taktouka with Poached Eggs & Feta Cheese (D, G, E)

80 AED

Moroccan-style bell peppers and tomatoes, gently simmered with aromatic spices, topped with poached eggs and crumbled feta cheese, served with warm pita bread.



WITH THE LOVE OF TRAVELING – INSPIRED BY THE JOURNEY

Escabeche of Carrots, Saffron & Apricots (D)

89 AED

A balanced essence of historic acidity and sweetness.

Sofrito of Beetroot, Cacao Almond & Lemon (G, N, V)

92 AED

An umami voyage, caressed with the earthiness of red beets and cacao-dusted almonds.

Roasted Eggplant, Red Miso & Feta (D)

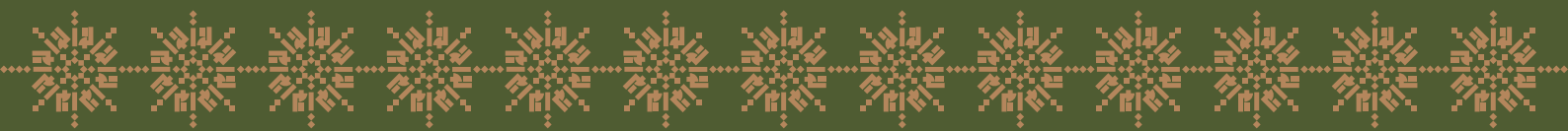
70 AED

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

Wild Mushroom Arborio Risotto (D)

102 AED

Foraged mushrooms from local farms, finished with Vache Rosse Parmigiano Reggiano aged 24 months.



COMING BACK – THE JOURNEY'S RETURN

Crispy Roasted Duck, Blond Mulberries & Preserved Lemon (D, N)

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 (D, N)

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 (D, Sh)

142 AED

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

Lamb Shank Braised in Silk Road Spices (D)

140 AED

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

Roasted Seabream Inspired by Salona (D, F)

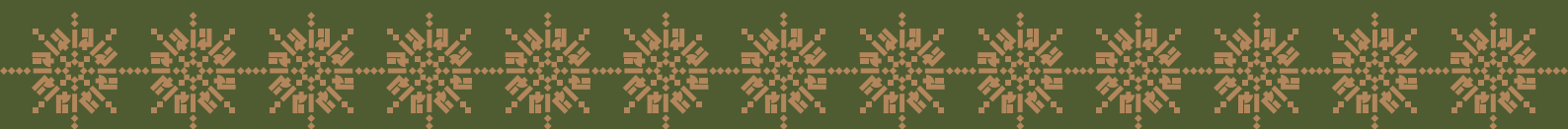
85 AED

Roasted seabream with a rustic Salona style tomato sauce, fresh herbs, and Mediterranean olive oil.

Striploin – To Be Discovered (D)

190 AED

Grilled Wagyu striploin with exceptional marbling, bold flavor, and a melt-in-the-mouth finish served with natural Jus.



DESSERTS – A SWEET JOURNEY THROUGH THE SILK ROAD

Saffron Feni (D, G, E, N)

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 (D, G, E, N)

80 AED

Silky smooth and caramelized, creamy burnt cheesecake, elevated with tangy yuzu ice cream, Greek yogurt soil, and golden Sidr honey.

Hidden Treasure (D, G, E, N)

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 (D, G, E, N)

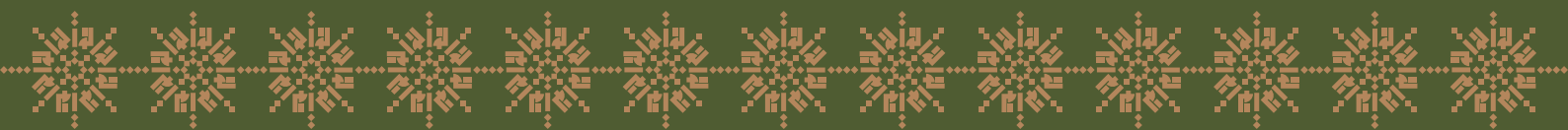
80 AED

Black lemon custard, almond crumble, clementine diplomat, and crispy tuiles.

Yuzu and Sidr Honey (D, G, E, N)

80 AED

Exquisite yuzu ganache, Sidr honey Liwa dates cake, and a saffron camel mousse sauce.



FOR THE YOUNG VOYAGERS KIDS' MENU

Muffin Pizza Tomato (D, G)

40 AED

A crisp muffin transformed into a mini pizza, with bubbling mozzarella and cherry tomatoes.

Orecchiette Beef Carbonara (D, G, E)

40 AED

Our special pasta, Parmesan, and beef bacon.

Bait Club Sandwich (D, G, E)

70 AED

Big club sandwich, made just for you.

Crispy Chicken & Fries (D, G, E)

70 AED

Crushed cornflakes chicken,
served with fries.

Crispy Fish & Rice (D, G, E, F)

70 AED

Fried white fish with jasmine steamed
rice for our little voyagers.

Double Chocolate Ice Cream & Marshmallow (D, G, E, N)

45 AED

Disclaimer: Chocolate lovers only.

