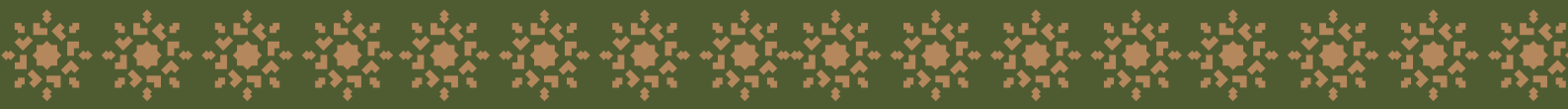

BAIT ELOWAL

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.

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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.

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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.

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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.

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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.

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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.

Gavurdagi Salad (N, V) — 55 AED
A vibrant Turkish salad of ripe tomatoes, cucumber, red onion, parsley, and pecan nuts, tossed with pomegranate molasses and sumac dressing.

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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.

Grilled Octopus (F, D) — 159 AED
Tender grilled octopus paired with creamy truffle pomme purée and a vibrant spiced bell pepper coulis, finished with crisp squid ink tapioca crackers and fragrant herb oil.

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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.

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.

King Fish Curry with Matta Red Rice (F) — 119 AED
Spiced and grilled king fish simmered in a fragrant South Indian coconut curry infused with aromatic spices, curry leaves, and a touch of tamarind.

Sous Vide Orange Baby Chicken (D) — 129 AED
Corn fed baby chicken slow-cooked sous vide, infused with blood orange and aromatic herbs, finished with a delicate citrus glaze.

Chicken Tagine (D) — 129 AED
Slow-cooked chicken braised in a rich, caramelized onion gravy, warm Moroccan spices, green olives and preserved lemon.

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DESSERTS – A SWEET JOURNEY THROUGH THE SILK ROAD

Saffron Ferni (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.

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FOR THE YOUNG VOYAGERS
KIDS' MENU

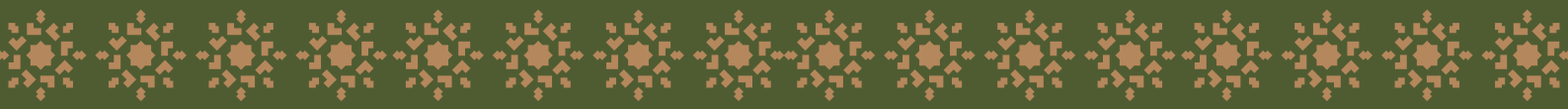
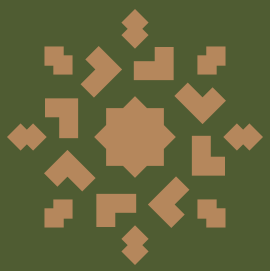
Muffin Pizza Tomato (D, G) — 40 AED
A crisp muffin transformed into a mini pizza, with bubbling mozzarella and cherry tomatoes.

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.

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