



## — Soups & Appetizers —

**Cream of Mushrooms (D) (G) | 45**  
Rye Croutons

**Soup Du Jour (S) (N) (D) | 45**  
Soup of the Day

**Crab and Endives (D) (S) (G) | 49**  
Crab and endives bisque, crab meat, chives oil, torsade feuilleté

**Charcuterie (P) (N) (D) (A) | 89**  
An assortment of cured pork meats and French cheese

**Fines de Claire Oyster (1/2 dozen) (S) | 70**  
Fines de Claire oyster with condiments

**Noix Saint-Jacques "Legumes Oublies" (D) (S) | 69**  
Roasted scallop, parsnip variation, red bell air, snow beans salad, pink pepper corn, truffle caviar

**Escalope de Foie Gras (A) | 72**  
Seared foie gras, caramelized fresh figs, port wine reduction, ginger bread, micro greens



## — Salads —

**Salad Landaise (D) (A) | 78**  
Frisée salad, haricots, poached egg, smoked duck breast, foie gras terrine, confit gizzards

**Burrata and Tomato (N) (D) | 62**  
Burrata, tomato, fresh basil and extra virgin olive oil

**Lebanese Fattoush Salad (N) (D) | 59**  
Local Lettuce, tomato, red onion, cucumber, radish and mint, pomegranate seeds and lemon dressing

**Ruccola Salad (S) (N) | 75**  
Ruccola leaves, roasted pine nuts, cherry tomatoes, avocado, balsamic dressing and spiced grilled prawns

**Caesar Salad (S) (D) (G) | 59**  
Romaine lettuce, parmesan cheese, anchovies, Caesar dressing

**Add to your Salad (S) | 25**  
Grilled prawns or lemon marinated chicken breast

**Goat Cheese Salad (P) (D) (G) | 79**  
Fried goat cheese on frisée salad, pork bacon and croutons

**Mesclun Salad | 55**  
Carrot, tomato and avocado, house dressing



## — Oriental Classics —

**Oriental Lentil Soup (D) (G) | 45**  
Flat bread croutons

**Cold Oriental Mezzeh (N) (D) | 19**  
**Choose one item:**  
Babaganoush, fattoush, hummus, tabbouleh, moutabel

**Hot Oriental Mezzeh (N) (G) (D) | 19**  
**Choose one item:**  
Kibbeh, fatayer, falafel or Lebanese cheese roll

**Oriental Mixed Grill (D) | 145**  
Oriental marinated lamb, beef and chicken BBQ served with Arabic rice and French fries

**Oriental Kofta and Falafel Wrap (N) (G) | 65**  
Lamb kofta, falafel, tomato and tahini sauce wrapped in Arabic bread

**Biryani with Classic Garnishes (N) (D) (S) | 79**  
Choice of lamb, seafood, chicken or vegetable

**Selection of Oriental Sweets (N) (D) (G) | 49**  
Baklava, dates and Turkish delights

**Burger Moment (D) (G) | 67**  
Beef burger with roasted onions, lettuce, mushrooms, tomato, pickles and our chef's special sauce

**Swiss Burger Moment (D) (G) | 69**  
Beef burger with sautéed mushrooms and Swiss cheese, lettuce, tomato and jalapenos



## — Burgers —

**Hen Burger Moment (D) (G) | 65**  
Chicken breast grilled, marinated with lemon and thyme, tomato, lettuce, jalapenos, salsa and guacamole

**Vegetable Burger Moment (D) (G) | 59**  
Vegetable burger with lettuce, tomato, avocado, bell peppers and herb sour cream

**\*All burgers served with French fries.**



## — Pizza & Pasta —

**Pizza Margarita (S) (N) (G) | 75**  
**Extra toppings | 15**  
Turkey ham, mushrooms, olives, anchovies, artichokes

**Choice of Pasta (D) (G) | 64**  
Penne, spaghetti or tagliatelle with a choice of sauce: Arrabbiata sauce, creamy mushrooms, beef Bolognese and creamy pesto sauce

**Croque Monsieur/**  
**Croque Madame with Fried Egg (D) (G) | 62**  
Layers of turkey ham, Gruyere cheese, Béchamel sauce, French fries

**Our Club Sandwich (D) (G) | 69**  
Tomato, beef bacon, lettuce, shaved chicken breast, French fries

**Fried Calamari (S) (D) | 52**  
Battered, fried calamari, lemon aioli and tapenade



## — Snacks & Sandwiches —

**Flamencuche (D) | 75**  
Crisp crust with sour cream, onions and turkey ham

**AOC Hot Dog (D) (G) | 55**  
German veal bratwurst with onion mustard and fried onion in bun

**Fish and Chips (S) (D) | 84**  
Battered, fried sea fish with tartar sauce and malt vinegar

**Classic French Baguette Sandwich (S) (D) (G) | 49**  
**Or choose your toppings | 15**  
Turkey ham, beef salami, smoked salmon, Gruyere, Emmentaler, tomato

(D) dairy (V) vegetarian (N) contain nuts (A) contains alcohol (S) seafood (G) gluten (P) pork  
Requires 40 minutes cooking time | All foods are cooked to the recommended food code requirements unless otherwise requested |  
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness | Kindly advise us of any food allergies or special dietary requirements.  
All prices are in UAE Dirhams inclusive of 10% Municipality fee and 10% service charge.

**Marmite de Rouget (D) (A) (S) | 96**  
Red mullet barigoule, artichokes, baby vegetables  
saffron broth

**Octopus (D) (A) (S) | 129**  
Grilled lime marinated octopus, fennel risotto,  
red wine reduction, crisp parmesan

**Lobster (D) (A) (S) | 92**  
Butter slow poached lobster tail thermidor style,  
parsley oil



— Main Courses —  
Our Cassolettes

**Prawn Provençale (S) | 85**  
Sautéed prawns with tomato, garlic, shallots and  
parsley, steamed broccoli

**Jardinière de Légumes (D) (V) | 50**  
Slow cooked vegetable marmite, baby carrots, peas,  
new potatoes, green beans, snow beans

**Gratinated Gnocchi (D) (V) (G) | 60**  
Homemade potato gnocchi, tomato basil sauce,  
buffalo mozzarella gratin

**Beef Daube (D) (A) | 100**  
Traditional red wine marinated Angus beef stew,  
steamed baby potatoes, baby onion, carrot,  
mushrooms

**Tenderloin Steak (200g) | 159**

**Rib Eye Steak (250g) | 149**

**Strip Loin Steak (200g) | 129**

**Lemon Marinated Chicken Breast (150g) | 89**

**Salmon from the Plancha (200g) | 160**



— From the Grill —  
Or Plancha

**Steak & Frites (D) | 139**  
Grilled strip loin served with herb butter and  
Béarnaise sauce, French fries and green salad

**Grilled Seafood Platter (S) (D) | 160**  
Prawns, salmon, scampi, calamari,  
lemon butter sauce, served with mesclun lettuce

**Additional side dishes (N) (D) | 25**

**Choose 1 side dish and**

**1 sauce with your grill selection**

Provençale ratatouille

Steamed vegetables

Potato wedges

French fries

Steamed basmati rice

Béarnaise sauce

BBQ sauce

Pepper sauce

Herb butter

**Signature Praline (N) | 35**  
Almond hazelnut praline, lemon compote, raspberries  
and lavender honey sauce

**Chocolate Fondant (takes 20 minutes) (N) (D) | 55**  
Valrhona chocolate fondant, poached baby pear,  
hazelnut praline ice-cream

**Tarte Fine Aux Pommes (D) (N) (G) | 35**  
Traditional cinnamon apple tart, vanilla ice-cream

**Mille Feuille (D) (G) | 42**  
Raspberry mille feuille, lemon custard, basil  
raspberry coulis

**Signature Éclair (D) (G) | 35**  
Filled with dates, Valrhona chocolate and cranberry



Desserts & Cheese



Chef Don's  
Special Dessert

**Jumbo Vanilla Crème Brûlée (D) | 42**

**Cheese Tray (D) (N) | 70**

AOC selection

**Dessert Tray (D) (N) | 45**

Dessert from the tray price per selection

**Seasonal Berries | 65**

Served with vanilla Ice Cream

**Sliced Fruit Platter | 45**

Seasonal fruit platter selection, berries, mint

**Ice-cream / Sorbets (2 scoops) (D) (N) | 35**

**Homemade ice cream:**

Vanilla, chocolate, strawberry, butterscotch

**Sorbet:**

Lemon, raspberry, mango, peach

**A la Carte Menu**  
Daily | Noon-11.30pm



PLANTATION

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