

DAEFI

LOUNGE

BREAKFAST

Available from 7:00 AM - 11:30 AM

VIENNOISERIES (per piece) (D)	28
Plain Croissant, Pain Au Chocolat, Almond Croissant	
CROISSANT OF THE MONTH (N)(D)	38
FOCCACIA TURKEY HAM MEGA MUFFIN (D)	38
DAEFI EGGS BENEDICT (D) (E)	88
Poached Eggs, Beef Bresaola, Warm Asparagus, Hollandaise Sauce	
SHAKSHUKA EGGS (E) (GF) (N)	88
Eggs Cooked in Cherry Tomato Sauce, Smoked Paprika Roasted Capsicum, Veal Bacon	
CRUSHED AVOCADO AND LABNEH (N) (E) (D)	78
Grilled Tortano Bread, Almonds, Pomegranate Seeds Add Egg	88
TWO EGGS ANY STYLE (D) (E)	78
Sauteed Mushrooms, Cherry Tomato, Hashbrowns, Chicken Sausage	
BIRCHER MUESLI (D) (N) (V)	58
Honey, Oats, Pears, Nuts, Orange Juice	
ASSORTED STEAMED DIM SUM (S) (SE) (SF) (🌊)	88
*WILD BERRY HOMEADE GRANOLA (D) (H) (N) (V)	68
Greek Yoghurt, Fresh Berries, Organic Honey	
CHIA PUDDING (GF) (N) (VG)	68
Almond Milk, Organic Chocolate, Activated Almonds, Raspberry	
SEASONAL FRUITS AND BERRIES (GF) (H) (VG)	88

LUNCH AND DINNER

Available from 11:30 AM - 10:30 PM

ORIENTAL LENTIL SOUP (GF) (V) (🌱)	48
*A SUPERPOWER VEGAN SOUP (GF) (LF) (VG) (🌱)	58
Roasted Bell Pepper, Tomato, Mixed Lentils, Mograbia, Tangy Rice Puff, Fresh Basil	
CAESAR SALAD (D) (E)	78
Romaine Lettuce, Croutons, Parmesan Cheese, Veal Bacon Add Organic Chicken	98
Add Marinated grilled Prawns (SF)	118
*BURRATA DI BUFALO (D) (H) (VG) (GF)	88
Three-color Tomato, Puffed Quinoa, Rocket Lettuce, Peach	
VIETNAMESE FRESH RICE PAPER ROLL (LF) (VE) (H) (VG) (🌱)	68
Crunchy Vegetables, Sweet Chili Sauce	
KALE AND BEEF BRESAOLA SALAD (N)	88
Avocado, Parmesan, Pears, Tomatoes, Arugula, White Balsamic Dressing	
*BALIHK SALMON (D) (H) (N) (GF) (🌊)	108
Dill Sour Cream Herbs, Avocado, Chia Seeds	
COLD MEZZEH SELECTION (D) (SE) (🌱)	98
Hummus, Moutabel, Tabbouleh, Tzatziki, Hithpi Served with Arabic Bread, Greek Pita, Olives and Pickles	

SANDWICHES AND BURGERS

All Sandwiches and Burgers are Served with French Fries or Side Green Salad.

LOBSTER ROLL (D) (SF) (🌊)	148
Brioche Thermidor Lobster Ragout	
CLUB SANDWICH (D) (E)	98
Chicken Breast, Fried Egg, Turkey Ham, Lettuce	
CHICKEN SHAWARMA (D) (E) (🌱)	88
Marinated Chicken Strips wrapped in Saj Bread, Arabic Pickles	
WAGYU BEEF BURGER (D) (E)	118
Brioche Bun, Caramelized Onion, Mature Cheddar, Lettuce, Tomato	
BEYOND BURGER (H) (LF) (VG)	108
Vegan Bun, Lettuce, Tomato, Ketchup, Vegan Mayonnaise	

MAIN COURSE

SPAGETTHI (D) (E)	98
Beef Bolognese, Fresh Basil, Balsamic	
LOBSTER GNOCCHI SARDI (D) (E) (SF) (🌊)	168
Fume De Homard	
*PAN SEARED GREEK SEA BASS (D) (GF) (H) (🌊)	158
Du Puy Lentils Ragout, Chive Mashed Potatoes, Basil Jus	
GRILLED SCOTTISH SALMON (D) (E) (H) (🌊)	168
Ratatouille, Gnocchi, Sauce Vierge	
TOMATO - SAFFRON RISOTTO (D) (GF) (V)	98
Organic Vegetables, Fresh Burrata	
48 HOURS FERMENTED PIZZA (D)	98
Tomato sauce, Fresh Button Mushrooms, Beef Salami, Oregano, Fior di latte Mozzarella *Also available as vegetarian	
WHOLE GRILLED CAJUN SPICED BABY CHICKEN (D) (LF) (🌱)	148
Arugula Salad, Chimichurri Sauce	
MISO GLAZED CHILLEAN SEABASS (S) (LF) (🌊)	198
BLACK ANGUS PRIME BEEF RIBEYE (D) (S) (LF)	218
Crunchy Wild Mushrooms, Teriyaki Truffle Glaze, Potato Stroh	

SEASONAL PASTRIES

FROM OUR CAKE DISPLAY

Available from 11:30 AM - 10:30 PM

RASPBERRY AND STRAWBERRY TART (D) (E)	48
Almond Tart, Raspberry Gel, Raspberries (N)	
55% CHOCOLATE AND ORGANIC ARABICA COFFEE CAKE (D) (E)	13
Single Origin Chocolate Mousse, Coffee Centre	
BLUEBERRY CHEESECAKE (D) (E)	13
Philadelphia Cheese, Fresh Blueberries, Graham Cracker	
CLASSIC RED VELVET CAKE (D) (E)	13
Red Velvet Sponge, Cream Cheese Frosting	
HAZELNUT MILK CHOCOLATE PARIS-BREST (D) (E)	13
PASSION FRUIT-MANGO WHITE CHOCOLATE MOUSSE CHARLOTTE (D) (E)	13
TAHITI VANILLA CARAMEL MILLE FEUILLE (D) (E)	13
ALMOND FRANGIPANE-FRESH FRUITS GATEAUX (D) (E) (N)	13
Pastry Cream, Fresh Fruits, Almond	
MACAROON	13
Chocolate, Vanilla, Mango Passion, Raspberry (N)	
ONE PIECE	13

Cake of the Month	48
Éclair of the Month	38
CHOOSE FROM 6 TYPES OF ARABIC BAKLAVA (D) (N)	
3 Pcs	23
6 Pcs	38
12 Pcs	63

Please inform us of any allergies or dietary requirements before ordering.

*Signature Dishes I (N) Nuts I (GF) Gluten Free I (V) Vegetarian I (H) Healthy I (VG) Vegan
(R) Raw Food I (S) Soy I (E) Egg I (D) Dairy I (SF) Shell Fish I (SE) Sesame I (P) Pork
(A) Alcohol I (🌊) Sustainably Farmed Fish I (LF) Lactose free I (🌱) Local and Sustainable
All prices are in UAE Dirhams and inclusive of 7% Municipality Fee, 10% Service Charge
and 5% Value Added Tax.