

LES CLASSIQUES

Omelette [E, G, D] | 40

Tomato, cheese, mushroom

Fried Eggs [E, D, G] | 42

Spinach, cheddar

Scrambled Eggs [E, D, G] | 42

Wild mushrooms

Add on | 12

Avocado | *Veal bacon* | *Grilled Shimizu chicken*
Smoked salmon [F] | *Chicken and honey sausage* [D]

LES SIGNATURES

CHOIX du matin [N, D, G] | 48

Please choose from our cereal menu

CHOIX Eggs [E, D, G] | 48

Tomato sauce, avocado, goat's cheese toast

CHOIX du Nord [E, D, G, F] | 52

Tomato sauce, avocado, goat's cheese toast, salmon

CHOIX Royal – poached or fried eggs [E, D, G] | 80

Pochas beans, tomato sauce, veal bacon, sausage, avocado, baby potatoes

Petit Déjeuner "CHOIX" [N, D, G, E] | 90

Fresh juice | *Hot beverage* | *Fruit salad*
Omelette | *PG breads* | *Bordier butter, Jams and Honey*

CÔTÉ SUCRÉ

Crêpes [G, D] | 48

Maple syrup or chocolate sauce

French Toast [G, D] | 48

Salted caramel butter, vanilla Chantilly

LES RAFRAÎCHISSEMENTS

Fresh Fruit Salad [V] | 40

Pear Salad [V] | 37

Grapes, coriander

Artisanal Yoghurt 'Préllys' [D] | 35

Plain, vanilla, strawberry – 100% natural

VIENNOISERIES

[D, G, E, N]

Croissant | 12

Brioche | 14

Pain au chocolat | 14

Croissant aux amandes | 14

Viennoiserie du jour | 12

Chocolate & almond croissant | 17

Cheese croissant | 20

Selection of PG breads [N, G, D] | 40

Bordier butter, PG marmalade, jams, honey

*All prices are inclusive of 10% municipality fee,
10% service charge, and 5% VAT*

THÉ PAR TCHABA

"CHOIX Blend" – Our signature house blend | 40

Green tea with mango, guava, rose petals

Royal breakfast | 28

Black tea

Sencha Zen | 28

Green tea

Masala Chai | 28

Black tea, black pepper, cardamom, ginger, star anise and cloves

Earl Grey Flora | 28

Black tea, bergamot oil and violet flowers

Jasmine Pearls | 38

White tea and jasmine blossom

Currant Dream | 38

Green tea and red currant

Sabah Dubai | 38

Green tea, pineapple, ginger and calendula petals

Lapsang Souchong | 38

Smoked black tea

Happy Forest | 38

Sour cherries, grapes, rosehip and hibiscus

Chamomile Breeze | 38

Chamomile, hibiscus, orange peel, lemongrass

Organic Tchaba Mint | 38

Peppermint

CAFÉ PAR LAVAZZA

Espresso | 24

American Coffee | 26

Latte | 26

Mocha | 28

Cappuccino | 26

Flat White | 26

French Press | 40

Macchiato | 24

Turkish Coffee | 28

Pierre Gagnaire Hot Chocolate | 30

FRESH FRUIT JUICE

28

*Orange, Green Apple, Watermelon, Pineapple
Carrot, Grapefruit, Mango, Detox du jour*

MINERAL WATER

Acqua Panna/ San Pellegrino/ Perrier | 25
Small

Acqua Panna/ San Pellegrino/ Perrier/ Badoit/ Evian | 38
Large

[V] Vegetarian, [V] Vegetarian option, [N] Contains nuts, [S]
Contains shellfish, [SS] Contains sesame seeds, [F] Contains fish,
[E] Contains eggs, [G] Contains gluten,
[D] Contains dairy, [SO] Contains soya*

ENTRÉES

Alaskan King Crab Salad [S, E] | 90
Wasabi mayonnaise, bok choy

CHOIX Tartar [E, D, G, F] | 95
*Traditional hand cut beef (Australian),
Mornay toast, green salad*

Poireaux Vinaigrette [V*] | 58
Wild leeks, lamb lettuce, French dressing, Cecina de León

Terrine of Foie Gras [D, G] | 85
Cubes glazed with Dulcey, beetroot

Madagascar Prawns ‘Mimosa’ [S, E] | 80
Avocado, grapefruit mayonnaise

‘Tike’ Consommé [SO] | 42
Tofu, turnip, shiitake mushrooms

PLATS PRINCIPAUX

Fish of the Day – Poached or grilled [E, D, F] | 130
*Sunchoke velouté, Maco artichoke
Mint Hollandaise or coriander beurre blanc*

Grilled Organic Salmon (origin Ireland) [F,D] | 140
Sorrel, raspberry, red quinoa, tomato concassé

Grilled Chicken Crapaudine [D, G, E] | 115
Piperade, Taggiasche olives, sauce diable

Confit Lamb Shoulder (origin Ireland) [N, D, G] | 135
“Smitane” of Borlotti beans

Pan-Fried Scallops [S, D] | 140
Julienne of leeks, aged Mimolette cheese, horseradish

Beef Rib Eye (origin Australia) [D,E,G] | 155
*Choice of
- Béarnaise [D, E] - Champs-Élysée [D, V] - Beurre maître d’hôtel [D]*

Garnitures | 22
*- Creamy spinach [D] - Potato purée [D] - French fries [D, E]
- Gratin dauphinois [D] - Steamed vegetables [D] - White rice*

Mushrooms Tortellini [E, G, D, V] | 78
Green curry onions marmalade

Spaghetti Kerlouns [D, S, E, G] | 75
Mussels, fresh herbs

CHOIX du Jour | 79
Chef’s daily special

BENTO BOX

Moyen Orient [SS,D,G] | 125
*Arayes, Hummus, Baba ganoush, Lentil soup,
Fattoush salad, Falafel wrap*

Bento ‘N Go [D,G] | 145
*Soup of the day, Daily special, Green salad, Cheese | plums |
crackers, Lentil hummus, Mini pastries, Macarons*

SALADES

Pierre’s Salad [G, SO, D] | 65
*Shimizu chicken, romaine lettuce, pomelo, celery
datterino tomato, aloe vera, tofu, passion fruit dressing*

Caesar Salad [G,D,F, E] | 65
*Romaine lettuce, Parmesan cheese, anchovy dressing
chicken, crouton bread*

Chicory Salad [D, V, N] | 55
Stilton cheese, walnuts

Green Salad [V] | 40

SANDWICHES

Lamb Wrap [G, E] | 55
*Lamb loin, nióra paste, grilled red onion,
garlic mayonnaise, rocket salad*

CHOIX Club [G, E] | 55
*Chicken breast, hard boiled eggs, boston lettuce
veal bacon, tomato*

Roast Beef Baguette [G, D] | 55
*Beef tenderloin, onion marmalade, Comté cheese
baby spinach*

Chicken Curry Burger [D, E, G] | 55
*Shimizu chicken, curry mayo, green apple,
romaine lettuce, onion marmalade*

Black Croque Monsieur [D, G, F] | 55
Mozzarella cheese, grilled zucchini, sundried tomatoes, pesto

CHOIX Beef Burger [D, E, G] | 70
Red cabbage marmalade, stilton cheese, onion rings

CHOIX SNACKS

40

Lentil Hummus [SS,G]
*Panfried foie gras,
tortilla crackers*

Omani Shrimps [D, S]
*Crushed avocado,
fresh mint, edamame*

Croquette [D, E, G, V]
Black truffle risotto

Satay [SO, N, D]
*Grilled chicken,
thai salad, peanut sauce*

Beef [D]
*Meatball, red quinoa
nióra*

Soup Platter [D, G, V]
*Corn and Coconut,
Lentil, Soup of the Day*

SOUPES

Lentil Soup [V,D] | 42

Corn and Coconut Velouté [V, D] | 42
Ricotta cheese, popcorn

Soup of the Day | 42

CHOIX POUR LES PETITS

Homemade PG Nuggets [E, G, D] | 48
French fries

Penne Pasta [G, D] | 48
Tomato sauce

LES VINS

Prosecco, Zonin NV - Veneto, Italy | 75 | 360

Moët et Chandon, Brut NV - Epernay, France | 195 | 950

- BLANCS -

Pinot Grigio, Zonin 2015 - Veneto, Italy | 55 | 255

Muscat, Viña Esmeralda 2015 - Torres, Spain | 65 | 310

Chardonnay, Penfolds 2015 – Koonunga Hill, Australia | 80 | 385

Sauvignon Blanc, Wither Hills 2015 – New Zealand | 75 | 365

- ROUGES -

Cabernet, Zonin 2014 - Veneto, Italy | 55 | 255

Shiraz, St Hallett Gamekeepers 2015 - Australia | 78 | 375

Bordeaux, Mouton Cadet 2014 - France | 85 | 395

Pinot Noir, Wild Rock 2014 – New Zealand | 80 | 385

- ROSÉ -

Rosé d'Anjou, Chemin des Sables 2014 - France | 62 | 295

BIÈRES

Kronenbourg 1664 330ml – Strasbourg, France | 45

Lefte Blonde 330ml – Belgium | 45

Peroni 330ml – Lombardy, Italy | 45

Asahi 330ml – Tokyo, Japan | 45

THÉ PAR TCHABA

“CHOIX Blend” – Our signature house blend | 40

Green tea with mango, guava, rose petals

Royal breakfast - Black tea | 28

Sencha Zen - Green tea | 28

Masala Chai | 28

Black tea, black pepper, cardamom, ginger, star anise and cloves

Earl Grey Flora | 28

Black tea, bergamot oil and violet flowers

Jasmine Pearls | 38

White tea and jasmine blossom

Currant Dream | 38

Green tea and red currant (Passion Fruit Ice Tea optional)

Sabah Dubai | 38

Green tea, pineapple, ginger and calendula petals

Lapsang Souchong | 38

Smoked black tea

Happy Forest | 38

Sour cherries, grapes, rosehip and hibiscus (Ice Tea optional)

Chamomile Breeze | 38

Chamomile, hibiscus, orange peel, lemongrass

Organic Tchaba Mint | 38

Peppermint

MOCKTAILS

Mojito | 28

Classic | Strawberry | Passion Fruit

Zaytouna | 32

Green apple, fennel, elderflower

Golden Desert | 32

Passion fruit, earl grey tea

Le Rouge | 32

Raspberry, grenadine, cranberry

Jus Vert | 32

Green apple, celery, ginger

Pink Fizz | 32

Strawberry, orange, tonic water

Le Canari | 32

Pineapple, lemongrass, grenadine

SMOOTHIES

38

Banana and Chocolate | Coffee and Vanilla

Avocado and Dates | Strawberry and Banana

CAFÉ PAR LAVAZZA

Espresso | 24

American Coffee | 26

Latte | 26

Mocha | 28

Cappucino | 26

Flat White | 26

French Press | 40

Macchiato | 24

**Iced option available*

Turkish Coffee | 28

Pierre Gagnaire Hot Chocolate | 30

FRESH FRUIT JUICE

28

Orange, Green Apple, Watermelon, Pineapple

Carrot, Grapefruit, Mango, Detox du jour

MINERAL WATER

Acqua Panna/ San Pellegrino/ Perrier | 25

Small

Acqua Panna/ San Pellegrino/ Perrier/ Badoit/ Evian | 38

Large

*All prices are inclusive of 10% municipality fee,
10% service charge and 5% VAT.*

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Contains shellfish, [SS] Contains sesame seeds, [F] Contains fish,*

[E] Contains eggs, [G] Contains gluten,

[D] Contains dairy, [SO] Contains soya

“BONSOIR” – THREE COURSE FROM A LA CARTE 190

ENTRÉES

Lentil Soup [V,D] | 42

Corn and Coconut Velouté [V, D] | 42
Ricotta cheese, popcorn

Alaskan King Crab Salad [S, E] | 90
Wasabi mayonnaise, bok choy

Pierre’s Salad [G, SO, D] | 65
Shimizu chicken, romaine lettuce, pomelo, celery datterino tomato, aloe vera, tofu, passion fruit dressing

Madagascar Prawns ‘Mimosa’ [S, E] | 82
Avocado, grapefruit mayonnaise

Terrine of Foie Gras [D, G] | 85
Cubes glazed with Dulcey, beetroot

CHOIX Club [G, E] | 55
Chicken breast, hard boiled eggs, boston lettuce veal bacon, tomato

CHOIX SNACKS

40

Lentil Hummus [SS, G]
Panfried foie gras, tortilla crackers

Soup Tasting Platter [D, G, V]
Lentil | Soup of the Day | Corn and Coconut

Omani Shrimps [S, D]
Crushed avocado, fresh mint, edamame

Croquette [E, D, G, V]
Black truffle risotto

Satay [SO, N, D]
Grilled chicken, thai salad, peanut sauce

Beef [D]
Meatball, red quinoa, niora

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PLATS PRINCIPAUX

Fish of the Day – Poached or grilled [E, D, F] | 130
*Sunchoke velouté, Maco artichoke
Mint Hollandaise or coriander beurre blanc*

Grilled Organic Salmon (origin Ireland) [F,D] | 140
Sorrel, raspberry, red quinoa, tomato concassé

Grilled Chicken Crapaudine [D, G, E] | 115
Piperade, Taggiasche olives, sauce diable

Confit Lamb Shoulder (origin Ireland) [N, D, G] | 135
“Smitane” of Borlotti beans

Pan-Fried Scallops [S, D] | 140
Julienne of leeks, aged Mimolette cheese, horseradish

Mushrooms Tortellini [E, G, D, V] | 78
Green curry onions marmalade

Beef Rib Eye (origin Australia) [D,E,G] | 155
*Choice of
- Béarnaise [D, E] - Champs-Élysée [D, V]
- Beurre maître d’hôtel [D]*

GARNITURES

22

- Creamy spinach [D] - Potato purée [D]
- French fries [D, E] - Gratin dauphinois [D]
- Steamed vegetables [D] - White rice

CHOIX POUR LES PETITS

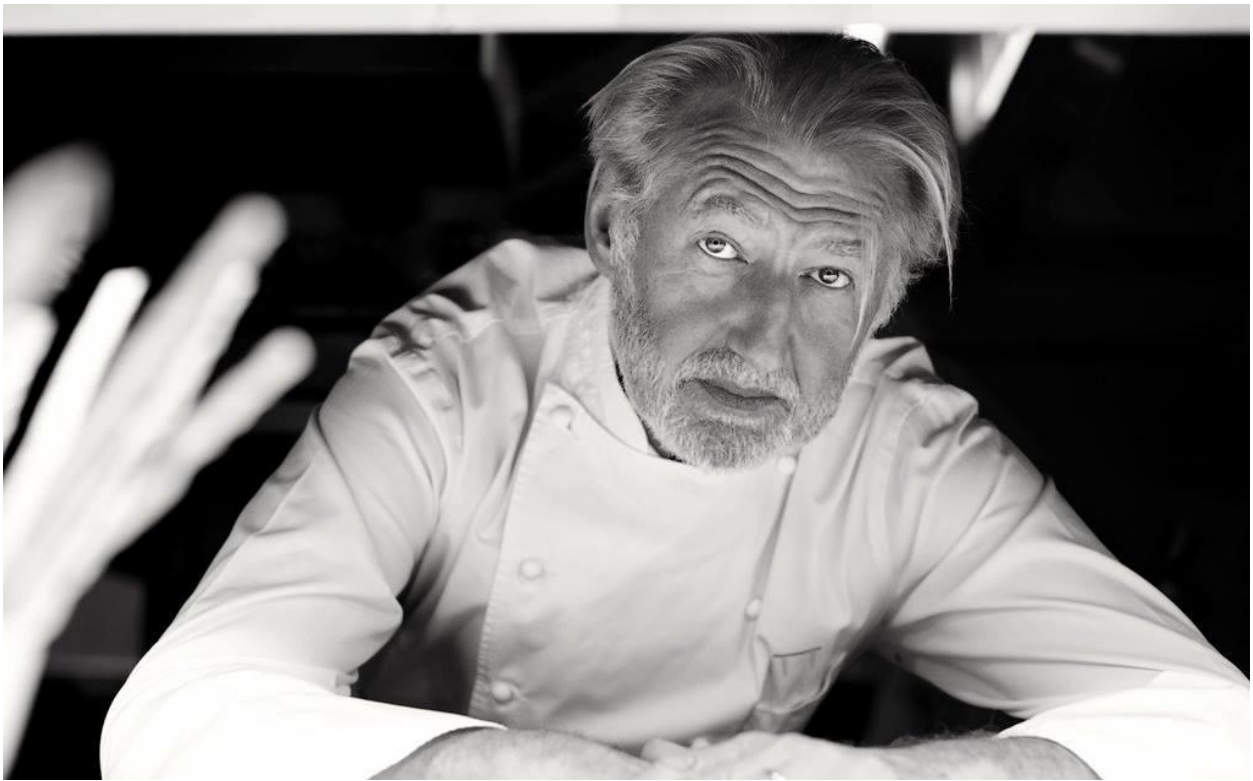
Homemade PG Nuggets [E, G, D] | 48
French fries

Penne Pasta [G, D] | 48
Tomato sauce

All prices are inclusive of 10% municipality fee, 10% service charge and 5% VAT.



شوا
CHOIX
PATISSERIE TT RESTAURANT
Par Pierre Gagnaire



*“Cooking is not measured in terms of modernity or tradition:
the only real requirement is that the cook’s loving care is evident”*

- Pierre Gagnaire

Vins Pétilnants

NV	Prosecco, Zonin <i>Veneto, Italy</i>	75	360
NV	Moet et Chandon, Brut <i>Epernay, France</i>	195	950

Les Vins Blancs

2015	Pinot Grigio, Zonin <i>Veneto, Italy</i>	55	255
2015	Muscat, Viña Esmeralda <i>Torres, Spain</i>	65	310
2015	Chardonnay, Penfolds <i>Koonunga Hill, Australia</i>	80	385
2015	Sauvignon Blanc <i>Wither Hills, New Zeland</i>	75	365

Les Vins Rouges

2014	Cabernet, Zonin <i>Veneto, Italy</i>	55	255
2015	Shiraz, Gamekeepers <i>St Hallett, Australia</i>	78	375
2014	Bordeaux <i>Mouton Cadet, France</i>	85	395
2014	Pinot Noir <i>Wild Rock, New Zeland</i>	80	385

Les Vins Rosés

2014	Rosé d'Anjou <i>Chemin des Sables, Sauvion, France</i>	62	295
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Bières en bouteille

Kronenbourg 1664 <i>Strasbourg, France</i>	45
Leffe Blonde <i>Belgium</i>	45
Peroni <i>Lombardy, Italy</i>	45
Asahi <i>Tokyo, Japan</i>	45

Jus de Raisin Pétillant

Moukipic <i>Domaine d'Estoublon, France</i>	35	210
Moukipic, Rosé <i>Domaine d'Estoublon, France</i>	35	210

Mocktails

Mojito <i>Classic / Strawberry / Passion Fruit</i>	28
Zaytouna <i>Green apple, fennel, elder flower</i>	32
Golden Desert <i>Passion fruit, earl grey tea</i>	32
Le Rouge <i>Raspberry, grenadine and cranberry</i>	32
Jus Vert <i>Green apple, celery, ginger</i>	32
Pink Fizz <i>Strawberry, orange, tonic water</i>	32
Le Canari <i>Pineapple, lemongrass, grenadine</i>	32

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Les Eaux Minérales

Small Large

Acqua Panna, Still
Apennine Mountains, Tuscany

25 38

San Pellegrino, Sparkling
Bergamo, Lombardy, Italy

25 38

Perrier, Sparkling
Gard, France

25 38

Badoit, Sparkling
Saint-Galmier, France

38

Evian, Still
Évian-les-Bains, France

38

Smoothies

38

Salted caramel

Banana/ Chocolate

Coffee/ Vanilla

Avocado/ Dates

Strawberry/ Banana

Café par Lavazza

Iced option available

Espresso

24

American Coffee

26

Latté

26

Cappucino

26

Flat White

26

Mocha

28

French Press

40

Turkish Coffee

28

PG Hot Chocolate

30

Jus Frais

28

Orange/ Mango/ Watermelon

Pineapple/ Green Apple

Carrot/ Grapefruit

Detox du jour

Boissons Gazeuses

20

Pepsi / Diet Pepsi/ 7 Up/ Diet 7 Up
Mirinda/ Ginger ale

Tonic Water/ Club Soda

Thé/ Infusions par Tchaba

Iced option available

CHOIX Blend

40

Green tea, mango, guava, rose petals

Royal Breakfast

28

Black tea

Sencha Zen

28

Green tea

Masala Chai

28

*Black tea, black pepper, cardamom, ginger
star anise and cloves*

Earl Grey Flora

28

Black tea, bergamot oil and violet flowers

Jasmine Pearls

38

White tea and jasmine blossom

Currant Dream

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Green tea and red currant

Sabah Dubai

38

*Green tea, pineapple, ginger and calendula
petals*

Lapsang souchong

38

Smoked black tea

Happy Forest

38

Sour cherries, grapes, rosehip and hibiscus

Chamomile Breeze

38

Chamomile, hibiscus, orange peel, lemongrass

Organic Tchaba mint

38

Peppermint

CHOIX AFTERNOON TEA

Classic | 168 [S, N, D, E, F, G]

*Red Pain de Mie, white tuna mousse,
ratatouille*

*Celeriac mousse, Nolpi condiment,
Swedish bread*

*Shimizu chicken, black truffle eggs
mayonnaise, black bread*

*Mini bun of pan fried duck liver,
marmalade of red cabbage*

*Blinis, smoked salmon, sarasson,
caviar*

Vegetarian | 168 [N, D, E, V, G]

Wild mushrooms quiche

Ginger bread, ricotta, carrot

*Red Pain de Mie, mozzarella,
pesto, zucchini*

*White Pain de Mie,
eggs mayonnaise, black truffle*

*Cereals bread, tomato chutney,
crunchy cucumber*

Sultana & Plain Scones

Clotted cream, bitter orange, strawberry jam

Selection of CHOIX patisseries

Choice of tea by Tchaba | Choice of coffee by Lavazza

“SCONES IN A BOX”

68

[N, D, E, G]

Sultana & Plain Scones

Clotted cream, bitter orange, strawberry jam

Choice of tea by Tchaba | Choice of coffee by Lavazza