



RESTAURANT & BAR

BREAKFAST

Breakfast
6am - 11am

Lunch
11am - 5pm

Dinner
5pm - 10:15pm

Friday Lunch Buffet
11am - 4pm

BAKERY

Spikes Pastry Basket

1 Piece of Each: Croissant, Blueberry Danish, Chocolate Pastry, Chocolate and Strawberry Muffin, Apple and Custard Muffin, Baguette
Served with Butter, Strawberry and Apricot Jam, Orange Marmalade and Nutella (N)

35

Toast Basket

2 Slices of White and Brown Bread, Butter, Strawberry and Apricot Jam, Orange Marmalade and Nutella (N)

15

Spikes Waffles or Pancakes

Fresh Berries and Ricotta with Maple Syrup

35

Mini Raspberry Jam Doughnuts (3 pcs)

20

Baked Cookies (1 pc)

Chocolate Chip
Caramel Pecan
Chocolate Marshmallow

10

HEALTHY

Light Breakfast

Tea or Coffee, Fresh Carrot Juice, Egg White Omelette, Smoked Salmon, Cucumber, Tomato, Chive-Low Fat Cottage Cheese, Pumpkin Bread, Bircher Muesli and Pineapple

60

Stuffed Mushrooms with Ricotta and Walnuts on Toast

Wild Rocket, Virgin Olive Oil and Fresh Black Pepper

40

Bircher Muesli

Swiss Muesli with Yoghurt, Granny Smith Apples, Berries and Fresh Fruits

35

Home-Made Granola (N)

Yoghurt, Yemin Honey, Oats, Nuts, Seeds, Orange Zest, Cinnamon, Cranberries and Blue Berries

40

Exotic Fresh Fruits and Berries

Raw Honey with Greek Yoghurt

40

VEGETARIAN COOKED

English Breakfast

Two Eggs, Spinach, Grilled Tomatoes, Hash Browns, Baked Beans, Bubble and Squeak, Mushrooms and Toasted Country Loaf

50

Arabic Breakfast

Labneh, Grilled Haloumi, Olives, Cucumber, Tomatoes, Choice of 2 Eggs any Style with Arabic Bread

55

COOKED

English Breakfast (Pork)

Two Eggs, Smoked Back Bacon, Pork Sausage, Black Pudding, Grilled Tomatoes, Hash Browns, Baked Beans, Bubble and Squeak, Mushrooms and Toasted Country Loaf

65

The Golfers Special

Tea or Coffee, Fresh Orange Juice, Three Eggs any Style, Hash Browns, Toasted Country Loaf, Bacon (Pork or Veal) or Sausage (Pork or Chicken)

75

Eggs Benedict (V)

Poached Eggs, Spinach and Toasted English Muffin
Smoked Salmon / Ham (Pork)

40

50/45

Four Egg Omelette with White Toast

Choice of 3 Fillings: Red Onion, Bell Pepper, Mushroom, Tomato, Cheese, Smoked Salmon and Ham (Pork)

50

Smoked Bacon Baguette (Pork)

Egg

40

45

Sausage Baguette (Pork)

Egg

40

45

ASIAN

Roast Duck and Udon Noodle Soup

Shitake Mushroom, Spring Onions and Chinese Cabbage

55

Nasi Goreng

Indonesian Fried Rice with Prawn Crackers
Fried Soft Shell Crab or Mixed Meat Satay

65

Korean Seafood Pancake with Soya Sauce

65

(Pork) Contains Pork, (S) Spicy (N) Contains Nuts, (GF) Gluten Free, (V) Vegetarian, (Alcohol) Contains Alcohol
AED 5 Surcharge for Take-Away

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The logo for Spikes features the word "Spikes" in a brown, cursive script font. A thick, curved underline sweeps under the letters, starting from the left and ending under the 's'.

RESTAURANT & BAR

LUNCH

Breakfast
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STARTERS, SALADS AND SOUP

- Ploughman's (Pork)**
Pork Pie, Black-Pudding Scotch Egg, Honey Roasted Ham, Coleslaw, Cheese Sausage, Aged Cheddar Cheese, Stilton, Branston Pickle and Hayward's Pickled Onions
- Wild Rocket Salad (V)**
Parmesan Cheese, Red Onion, Cherry Tomatoes and Balsamic Dressing
- Serrano Ham and Melon (Pork)**
Wild Rocket Salad, Cherry Tomato and Virgin Olive Oil
- Prawn and Hot Smoked Salmon Salad**
Avocado, Iceberg Salad, Green Asparagus, Tomatoes with Marie Rose Sauce
- Cobb Salad**
Romaine Lettuce, Grilled Chicken Breast, Veal or **Pork** Bacon, Boiled Egg, Cherry Tomato, Crumbled Blue Cheese and French Dressing
- Salmon Salad "Niçoise"**
Grilled Salmon, Green Beans, Lettuce, Black Kalamata Olives, Quail Eggs, New Potatoes, Cherry Tomatoes and Anchovy
- Caprese Salad (V)**
Mozzarella and Tomato Salad, Basil, Italian Virgin Olive Oil, Sea Salt and Black Pepper
- Mango, Avocado and Smoked Chicken Salad**
Pommery Mustard and Orange Zest Dressing
- Spikes Caesar Salad**
Romaine Lettuce, Anchovies, Parmesan, Rustic Croutons with Caesar Dressing
Grilled Prawns / Grilled Chicken
- Creamy Tomato Soup (V)**
Tomato and Basil Crouton

SANDWICHES AND WRAPS

- Fresh White and Brown Crab Meat Mayonnaise**
Baguette, Vegetable Crisps and Lemon
- Grilled Steak Baguette**
BBQ Sauce, Mayonnaise, Tomato, Onion and Watercress
- Tandoori Lamb or Chicken Wrap (S)**
Saj Bread with Salad and Mint Yoghurt
- Fried Falafel and Avocado, Gluten Free Corn Wrap (V, GF)**
Iceberg Salad with Tomato Salsa
- Toasted Sandwich**
Choice of 3 Fillings; Cheddar, Stilton, Brie, Tomato, Onion, Fig Jam, Fresh Apple, Cranberry Jam, Branston Pickle, Marmite, Turkey Ham, Beef Pastrami, Smoked Salmon and Ham (**Pork**)
- Spikes Club Ciabatta (Pork)**
Ciabatta, Marinated Lemon Chicken, Egg, Smoked Back Bacon, Tomato Salsa, Avocado and Garlic Mayonnaise

EUROPEAN AND MEXICAN

- 60 Fish and Chips**
Mushy Peas and Tartar Sauce
- Gammon Steak, Pineapple and Chips (Pork)**
Two Fried Eggs and Green Peas
- 50 Wiener Schnitzel (N)**
Fried Breaded Veal Escalope with Potato Salad
- 50 Bangers and Mash (Pork and Alcohol)**
Cumberland Sausage, Potato Puree with Onion Gravy
- Glazed Pork Ribs (Pork)**
- 60 Mexican Fajitas (V, S)**
Corn Tortilla (5 pcs), Onions, Bell Peppers, Lettuce, Sour Cream, Guacamole, Grated Cheddar and Pico de Gallo
Chicken / Shrimp / Beef

ASIAN

- 50 Sashimi, Nigiri and Sushi Maki (12 pcs, 18 pcs)**
Salmon, Tuna, Crab and Prawn
Fresh Wasabi and Soya Sauce
- 50 Rice Noodle Salad, Prawns and Thai Dressing (S, GF)**
Sugar Snap Peas, Pepper, Sesame and Coriander
- Wasabi Prawns**
Crispy Prawns with Wasabi Mayonnaise
- Roast Duck and Udon Noodle Soup**
Shitake Mushroom, Spring Onions and Chinese Cabbage
- Lamb Bhuna**
Lamb Leg, Garlic, Tomato, Onion, Spices and Pilau Rice
- 60/50 Thai Red Vegetable Curry (S, V)**
With Steamed Jasmine Rice and Prawns
- Coconut Chili Chicken**
Lemongrass Infused Steamed Rice
- Butter Chicken (N, S)**
Saffron Rice, Pickle, Chutney, Raita and Poppadom
- Thai Inspired Sea Bass with Steamed Rice**
Chinese Cabbage, Tamarind, Chili, Soya Sauce and Spring Onions
- 50 Nasi Goreng**
Indonesian Fried Rice with Prawn Crackers
Fried Soft Shell Crab or Mixed Meat Satay
- 45 Korean Seafood Pancake with Soya Sauce**

BREAKFAST

- English Breakfast (Pork)**
Two Eggs, Smoked Back Bacon, Pork Sausage, Black Pudding, Grilled Tomatoes, Hash Browns, Baked Beans, Bubble and Squeak, Mushrooms and Toasted Country Loaf
- The Golfers Special**
Tea or Coffee, Fresh Orange Juice, Three Eggs Your Way, Hash Browns, Toasted Country Loaf, Bacon (**Pork** or Veal) or Sausage (**Pork** or Chicken)
- Smoked Bacon Baguette (Pork)**
Egg
- Sausage Baguette (Pork)**
Egg

PASTA

- 70 Penne with Chicken and Mushroom**
Chicken Breast, Button Mushrooms with Cream
- 70 Gluten Free Pasta with Choice of Sauce**
Arabiatta with Prawns
Basil Pesto and Chicken
- 80 Bolognese**
- Penne Arrabiata (V, S)**
Prawns / Chicken
- Spaghetti, Creamy Bolognese Sauce**
- Spaghetti with Seafood and Pesto**

GRILL

- 65/70/70 "The RTJ" Beef Cheeseburger 1200gr**
U.A.E's Largest Beef Burger Challenge!
Join an elite group of individuals who have conquered this mighty burger. Eat the whole RTJ and fries by yourself in 45 minutes and it will be complimentary. You will also become a proud owner of an "RTJ challenge" polo shirt.
- "Stokes" Double Beef Cheeseburger**
Single Beef Patty
Smoked Cheddar, Tomato, Red Onion and Lettuce with Sweet Potato Fries or Chunky Chips
- "Stokes" Beef, Blue Cheese and Bacon Burger (Pork)**
Stilton, Tomato, Onion and Spinach with Sweet Potato Fries or Chunky Chips
- "Stokes" Beef, Chorizo, Avocado and Feta Burger**
Fried Onions, Ketchup with Sweet Potato Fries or Chunky Chips
- Pulled Pork Burger (Pork)**
Kimchi Slaw, Hot Sauce and Chunky Fries
- All grill items below are served with Chunky Chips, Onion Rings or House Salad and One Choice of Sauce
- Australian Wagyu Rib-Eye MB 3. 300gr**
- Corn-Fed Chicken Breast 240gr**
- Sea Bass Fillet 180gr (pan-fried)**
- Salmon Fillet 200gr (pan-fried)**
- Choice of Sauces:** Veal Gravy, Peppercorn Gravy, Béarnaise, Stilton Cream, Mushroom Cream, Lemon-Butter Cream and Garlic and Chili Dressing

**PIZZA
MEDIUM DEEP-PAN BASE**

- Neapolitan Pizza Margarita (V)**
- 65 Neapolitan Pizza Margarita**
Choice of 3 Toppings: Spinach, Mushrooms, Olives, Asparagus, Bell Peppers, Pineapple, Red Onion, Avocado, Chili, French Fries, Egg, Chicken Breast, Spicy Chicken, Turkey Ham, Prawn, Smoked Salmon, Mussels, Calamari, Stilton Cheese, Goat's Cheese and Smoked Mozzarella
- Ham, Parma Ham, Chorizo, Bacon, Pork Sausage and Black Pudding (**Pork**)

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Spikes

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STARTERS, SALADS AND SOUP

Wild Rocket Salad (V) Parmesan Cheese, Red Onion, Cherry Tomatoes and Balsamic Dressing	50
Serrano Ham and Melon (Pork) Wild Rocket Salad, Cherry Tomato and Virgin Olive Oil	50
Prawn and Hot Smoked Salmon Salad Avocado, Iceberg Salad, Green Asparagus, Tomatoes with Marie Rose Sauce	60
Cobb Salad Romaine Lettuce, Grilled Chicken Breast, Veal or Pork Bacon, Boiled Egg, Cherry Tomato, Crumbled Blue Cheese and French Dressing	55
Salmon Salad "Niçoise" Grilled Salmon, Green Beans, Lettuce, Black Kalamata Olives, Quail Eggs, New Potatoes, Cherry Tomatoes and Anchovy	50
Mango, Avocado and Smoked Chicken Salad Pommery Mustard and Orange Zest Dressing	55
Creamy Tomato Soup (V) Tomato and Basil Crouton	35

ASIAN

Rice Noodle Salad, Prawns and Thai Dressing (S, GF) Sugar Snap Peas, Pepper, Sesame and Coriander	60
Wasabi Prawns Crispy Prawns with Wasabi Mayonnaise	60
Roast Duck and Udon Noodle Soup Shitake Mushroom, Spring Onions and Cabbage	55
Thai Red Vegetable Curry (S, V) With Steamed Jasmine Rice and Prawns	55 70
Butter Chicken (N, S) Saffron Rice, Pickle, Chutney, Raita and Poppadom	65
Thai Inspired Sea Bass with Steamed Rice Chinese Cabbage, Tamarind, Chili, Soya Sauce and Spring Onions	95
Nasi Goreng Indonesian Fried Rice with Prawn Crackers Fried Soft Shell Crab or Mixed Meat Satay	65

EUROPEAN

Fish and Chips Mushy Peas and Tartar Sauce	70
Gammon Steak, Pineapple and Chips (Pork) Two Fried Eggs and Green Peas	70
Wiener Schnitzel (N) Fried Breaded Veal Escalope with Potato Salad	80
Bangers and Mash (Pork and Alcohol) Cumberland Sausage, Potato Puree with Onion Gravy	72
Glazed Pork Ribs (Pork)	62

MEXICAN

Mexican Fajitas (V) Corn Tortilla (5 pcs), Onions, Bell Peppers, Lettuce, Sour Cream, Guacamole, Grated Cheddar and Pico de Gallo Chicken / Shrimp / Beef	60 65/70/70
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PASTA

Gluten Free Pasta with Choice of Sauce Arabiatta with Prawns Basil Pesto and Chicken Bolognese	65 60 60
Penne Arrabiata (V,S) Prawns / Chicken	55 65/60
Spaghetti, Creamy Bolognese Sauce	60
Spaghetti with Seafood and Pesto	65

GRILL

"The RTJ" Beef Cheeseburger 1200gr U.A.E's Largest Beef Burger Challenge! Join an elite group of individuals who have conquered this mighty burger. Eat the whole RTJ and fries by yourself in 45 minutes and it will be complimentary. You will also become a proud owner of an "RTJ challenge" polo shirt.	295
"Stokes" Double Beef Cheeseburger Single Beef Patty Smoked Cheddar, Tomato, Red Onion and Lettuce with Sweet Potato Fries or Chunky Chips	90 70
"Stokes" Beef, Blue Cheese and Bacon Burger (Pork) Stilton, Tomato, Onion and Spinach with Sweet Potato Fries or Chunky Chips	80
"Stokes" Beef, Chorizo, Avocado and Feta Burger Fried Onions, Ketchup with Sweet Potato Fries or Chunky Chips	85
Pulled Pork Burger (Pork) Kimchi Slaw, Hot Sauce and Chunky Chips	70

All grill items below are served with Chunky Chips, Onion Rings or House Salad and One Choice of Sauce

Australian Wagyu Rib-Eye MB 3. 300gr	165
Corn-Fed Chicken Breast 240gr	75
Sea Bass Fillet 180gr (pan-fried)	90
Salmon Fillet 200gr (pan-fried)	80

Choice of Sauces: Veal Gravy, Peppercorn Gravy, Béarnaise, Stilton Cream, Mushroom Cream, Lemon-Butter Cream and Garlic and Chili Dressing

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RESTAURANT & BAR

DESSERTS AND
HOT BEVERAGES

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DESSERTS

1 Scoop of Ice Cream	10
Vanilla, Strawberry, Chocolate and Camel Milk	
Three Cheeses, Grapes and Celery	30
Roasted Walnuts and Crackers	
Sticky Toffee Pudding	25
Caramel Sauce with Vanilla Ice Cream	
Spikes Banoffe Pot	25
Banana, Caramel, Chocolate, Biscuit and Whipped Cream	
Camel Milk Chocolate Fondant (N)	25
(please allow 12 minutes to prepare and cook) Camel Milk Vanilla Ice Cream "Al Nassma First and Finest Camel Milk Chocolate"	
Spikes Tiramisu (Alcohol)	25
Amaretto Infused Egg Sabayon and Espresso Sponge (available without alcohol)	
Carrot Cake	20
Strawberry Cheesecake	20

TCHABA TEA COLLECTION

Divine Purity	
Green Tea Curls	18
These emerald green leaves are quickly steamed after picking. The flavour is grassy and bittersweet to unravel a distinct aroma to delight the soul	
Royal Breakfast	18
Live royal and pamper yourself with a heavenly indulgence of rich anti-oxidant black tea leaves. Feel the sweet flavour, strong colour and delicate aroma	
Perfect Harmony Blends	
Earl Grey Flora	18
An engagement in the tradition of life, a blend of the finest black tea and bergamot oil that brings out the sweet citrus flavour of Earl Grey Flora	
Jasmine Pearls	18
A colourful butterfly of sweet aroma that is rich and deliciously irresistible. Jasmine Pearl is satisfying and beneficial with silver tips and jasmine blossom	
Massala Chai	18
It's a pure brew of Black tea and enticing, hand-selected spices of black pepper, cardamom, ginger, star anise and cloves that are renowned for providing warmth but also cure many common ailments	
Herbal for Body & Soul	
Chamomile Breeze	18
A soothing answer to life's moments, a pleasant breeze in the summertime and a warm sensation all the time. A superior blend of hibiscus with hints of chamomile, fresh mint, rosehip, lemongrass and orange peel	

COFFEE SELECTION

Regular Coffee	18
(available in regular or decaffeinated)	
Espresso, Ristretto or Turkish Coffee	18
Cappuccino, Café Mocha or Café Latte	22
Iced Coffee or Iced Latte	25

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RESTAURANT & BAR

BEVERAGES AND
SNACKS

Breakfast
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FRESHLY SQUEEZED JUICES

Orange, Carrot, Pineapple, Green Apple, Grapefruit, Watermelon

MOCKTAILS

Popeye
Freshly Squeezed Carrot, Apple, Spinach and Ginger

Tropical
Fresh Blend of Coconut, Banana, Mango and Pineapple

Super Sinus
Fresh Orange, Lemon, Green Apple and Ginger

Passionate
Fresh Pineapple, Orange, Lemon and Passion Fruit

Flamingo
Pineapple, Cranberry, Lemon Juice with Soda

Tee Off
Black Tea, Peach, Fresh Mint Leaves and Lemon

Backswing
Grapefruit Juice with Fresh Mint Leaves, Lemon, Topped with Sprite

Above Par
Coconut, Pineapple Juice, Banana and Fresh Milk

Bogey
Peach, Cranberry and Lemon Juice

Tap in
Orange, Pineapple, Lime Juice and Grenadine

COCKTAILS

Al Badia Spritzer
White Wine Mixed with Oranges, Triple Sec and Grenadine Syrup

Cloudy Sunshine
Gin, Malibu and Lime Juice, Topped with Soda

The Play Offs
Bacardi Black, Pineapple Juice and Angostura

Tiger Drive
Johnnie Walker Red Label, Sugar Syrup, Lime Cordial, Topped with Soda

Gin & Sin Sour
Gin, Lime, Orange Juice and Grenadine

Grasshopper
Vodka, Crème de Cacao and Crème de Menthe

Tequila Cosmo
Tequila, Cranberry Juice and Lime

Gallery's Choice
Jack Daniel's, Cranberry Juice, Crème de Cassis and Lemon Juice

Lemon Gin Ade
Homemade Lemonade and Gin

Blue Devil
Vodka, Rum, Tequila, Blue Curacao, Orange Bitter, Topped with Apple Juice

Long Island Ice Tea
Tequila, Gin, Vodka, Rum, Triple Sec, Lemon Juice, Topped with Coca Cola

SPIRITS

25 BRANDY / COGNAC
Courvoisier Napoleon, France 98
Hennessy VSOP, France 50
Martell XO, France 175

30 WHISKY
Johnnie Walker Red Label, Scotland 35
Chivas Regal, 12 years, Scotland 38
Jack Daniel's, Tennessee 38
Jameson, Ireland 38
The Famous Grouse, Scotland 38
Canadian Club, Canada 38
Johnnie Walker Black Label, Scotland 45
Johnnie Walker Blue Label, Scotland 155

30 GIN
Tanqueray, UK 35
Gordons, UK 38
Beefeater, UK 38
Bombay Sapphire, UK 38

30 VODKA
Smirnoff Red, Russia 35
Absolute Blue, Sweden 38
Grey Goose, France 50
Ciroc, France 55

30 RUM
Mathusalem, Cuba 35
Bacardi, Cuba 38
Bacardi Black, Cuba 38
Malibu, Caribbean 38

30 TEQUILA
Jose Cuervo Reposado, Mexico 35
Jose Cuervo Silver, Mexico 35

45 LIQUEUR
Pernod, France 32
Martini Bianco, Italy 35
Martini Extra Dry, Italy 35
Martini Rosso, Italy 35
Sambuca D'Amante, Italy 42
Baileys, Ireland 42
Kahlua, Mexico 42
Amaretto Disaronno, Italy 42

BOTTLED BEER

Holsten, Germany, 0.0% Alc. 25
Budweiser, US, 5% Alc. 36
Carlsberg, Denmark, 4.6% Alc. 36
Corona, Mexico, 4.5% Alc. 36
Heineken, Holland, 5% Alc. 36
Erdinger Weißbier, Germany, 5.3% Alc. 50

DRAUGHT BEER

45
Foster's, Australia, 4.9% Alc. 34
Stella Artois, Belgium, 5% Alc. 34
Guinness, Ireland, 4.2% Alc. 36
Magners Cider, Ireland, 4.5% Alc. 36
Peroni, Italy, 5.1% Alc. 36

NON ALCOHOLIC BEVERAGES

49 Soft Drinks 16
Coca Cola, Diet Coke, Sprite, Diet Sprite, Ginger Ale, Tonic Water, Soda Water

49 Red Bull 25

Iced Tea 25

Water
Voss Sparkling / Still 20
Domestic Water, UAE 12

CHAMPAGNE AND WINE

CHAMPAGNE
Moët & Chandon, Brut Imperial "Rose" 1290
Laurent Perrier Brut NV 135 650

WHITE WINE
Colombelle, Plaimont, France 2012 29 130
Pinot Grigio, Garganega, Italy, 2012 35 155
Chardonnay, Montes Classic Series, Chile, 2012 42 190
Sauvignon Blanc, Casa Lapostolle, Rapel Valley, Chile, 2012 48 215
Semillon - Chardonnay, Rawson's Retreat, Penfolds, Australia, 2012 55 245

RED WINE
Colombelle, Plaimont, France, 2012 29 130
Shiraz, Argento, Argentina, 2012 42 190
Cabernet Sauvignon, Montes Classic Series, Chile, 2012 48 215
Shiraz - Cabernet, Rawson's Retreat, Penfolds, Australia, 2011 55 245
Pinot Noir, Massale, Kooyong, Australia, 2011 370

ROSE WINE
Rosé d'Anjou, Chemin des Sables, Sauvion, France, 2012 42 190

SNACKS

Brazilian Chicken Wings (6 pcs) 45
Marinated Wings with Sweet Chili Sauce and Rock Salt

Sweet Potato Fries with Mint Cream Cheese Dip (V) 35

Potato Skins with Muhammara Dip (V) 35

Potato Wedges with Rosemary Salt (V) 35
Sweet Chili and Chive Sour Cream Dip

Steamed Soya Beans with Salt and Pepper (V) 25

Assorted Baked Crisps (V) 15

Prawn Crackers 15

Vegetable Crisps (V) 20

Pork Scratching's (Pork) 15

Mexican Spicy Nachos with Cheese (S,V) 30

Hummus, Lentil Chips and Carrot Sticks (V, GF) 30

Salt and Pepper Squid with XO Mayonnaise 35

Crab Bhaji with Condiments (S) 50

Crispy Fried Chicken (S) 45
Red Pepper Paste

Antipasti Selection (V) 45

Tomatoes, Peppers, Eggplant, Artichoke

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