



AL FAYROOZ
LOUNGE

WELLNESS

	AED
Gazpacho (GF, SF) King Crab, Avocado, Cherry Tomato, Bell Peppers, Cucumber	60
Quinoa or Rice Poke Bowl (S, SE, R, CF) Raw Salmon, Avocado, Edamame, Daikon, Carrot, Sesame Seeds, Japanese Mayonnaise, Sweet Chili Sauce	120
Crunchy Kale Salad (D, N, V) Apple, Pear, Walnuts, Avocado, Mustard Dressing, Parmesan Cheese	85
Refuel Salad (N, V) Pomegranate Seeds, Blueberries, Grape, Broccoli, Baby Gem, Spinach, Red Cabbage, Homemade Granola, Bell Pepper Vinaigrette	85
Lentil Salad (GF, N, VG) Black Eye Bean and Lentil, Pickled Vegetables, Hazelnut, Apple Cider Vinaigrette	85
Grilled Line Seabass (CS, GF, LS) Asparagus, Tofu Mousseline, Pickled Garden Vegetables	190
Superfood Salad (GF, E, D) Grilled Chicken, Hard Boiled Egg, Avocado, Mixed Quinoa, Kale, Kidney Beans, Sweet Potato Dressing	120
GOURMET ADD ON	
Grilled Chicken Breast (D)	40
Marinated Prawns (D)	50
Grilled Salmon (D, CF)	60
Fresh Truffle 3g	75
Grilled Half Lobster (D, SF)	160

TO START

Burrata (D, V) Marinated Cherry Tomato, Grapes, Pomegranate, Basil, Rocket Leaves	110
Greek Salad (D, GF, V) Cucumber, Candy Tomato, Feta Cheese, Kalamata Olives, Bell Pepper	70
Caesar Salad (CF, D, E) Romaine Lettuce, Sourdough Croutons, Parmesan, Veal Bacon, Anchovies	80
Add Grilled Chicken	40
Add Marinated Prawns	50
Cold Mezzeh (D, N, SE) Hummus, Moutabal, Babaganoush, Fattoush, Tabbouleh, Vine Leaves	100
Hot Mezzeh (D, N) Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh, Garlic Sauce	90
Lentil Soup (D, V) Crispy Pita, Lemon Wedge	60

SANDWICHES

	AED
Truffle Croque Monsieur (CF, D, E) Veal Ham, Comté Cheese 36-month Cure	125
Al Fayrooz Club Sandwich (D, E) Chicken, Fried Egg, Veal Bacon, Campaillou Bread, Emmental, Tartar Sauce	95
Beef Pastrami and Emmental (D, E) NY Style Sandwich, Mustard Aioli, Gherkin, Pretzel Bread	95
Angus Beef Burger (D, E) Potato Bun, Caramelised Onions, Cheddar Cheese, Veal Bacon, Tartar Sauce	110
Chicken Taouk Sandwich (D, E) Grilled Chicken, Cabbage Slaw, Pickled Cucumber, Lebanese Bread, Garlic Sauce	95

THE CLASSICS

Chicken Cordon Bleu (CF, D, E) Comté Cheese, Veal Ham and Jus, Truffle Potato	140
Angus Beef Tenderloin (D, E) Creamy Polenta, Kalamata Olives, Bearnaise Sauce	240
Seared Salmon (CS, D, GF) Asparagus, Caviar Butter Sauce	195
Lamb Chops (D, N) Australian Lamb, Bell Pepper and Tomato Confit, Pistachio, Jus	195
Truffle Rigatoni (CF, D, E) Parmesan Cream, Fresh Truffle, Beef Jus	185
Fettuccine Bolognese (D, E) Beef Ragout, Parmesan Cheese	100
Penne Arrabiata (D, E, V) Cherry Tomato, Chilli Flakes	95
Mushroom Risotto (D, GF, V, LS) Locally Sourced Mushrooms, Arborio Rice, Mushroom Jus	115

SIDE DISHES

Broccolini (GF, VG)	50
Heirloom Vegetables (GF, VG, V)	
French Fries	
Mashed Potato (D)	

AFTERNOON TEA

Daily from 2pm - 5pm

AED 190 Per Person - Afternoon Tea

AED 245 Including a Pink Gin & Tonic or a Tea Infused Cocktail

AED 310 Per Person Including 1 Glass of Champagne

(N) Nuts (SE) Sesame (GF) Gluten Free (SF) Shellfish (D) Dairy (E) Egg (S) Soy (VG) Vegan (V) Vegetarian (A) Alcohol (R) Raw Food
(LS) Locally Sourced (CF) Contains Fish (CS) Certified Sustainable

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements.
All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax