



BREAKFAST

Available from 7:00 AM till 12:00 PM

START YOUR DAY RIGHT

GLUTEN FREE HONEY GRANOLA YOGURT	50
Plain yogurt flavoured with natural honey, homemade granola, roasted nuts, fresh berries	
AVOCADO TOAST	50
Sourdough bread with avocado chunks, tomato, olive oil, coriander leaves, pomegranate, chili flakes	
ADD POACHED EGG	20
FRENCH TOAST	55
Brioche bread dipped into mixture of eggs and milk, served with wild berries and cherry flavoured whipped cream	
BUTTER MILK PANCAKES	55
Berries compote, vanilla flavoured whipped cream, honey	
AÇAÍ BOWL	65
Banana, strawberry, blackberry, chia seed, coconut shaves, gluten-free granola	

EGGS FOR EVERY PALATE

OSMO BENEDICT	70
Poached eggs on English muffin, grilled turkey ham, hollandaise sauce, served with tomato and hash brown	
ADD SMOKED SALMON	20
EGGS YOUR WAY	70
Eggs cooked to your preference: boiled, sunny-side up, scrambled or omelette served with grilled tomatoes, beef or chicken sausage, sauté mushrooms, hash brown	

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LUNCH & DINNER

APPETIZERS/SALAD

OSMO CAESAR SALAD	60
Baby gem, Parmesan shaves, veal bacon, pickled anchovies, homemade Caesar dressing, served with garlic bread	
ADD GRILLED CHICKEN	20
ADD GRILLED PRAWNS	30
GREEK CLUB BOWL	60
Mix of lettuce and greens, cherry tomatoes, cucumber, olives, served with crispy bread chips	
HOT MEZZE PLATTER	60
Meat kibbeh, cheese sambousek and spinach fatayer with tahini sauce	
COLD MEZZE PLATTER	65
Hummus, moutabel, muhammarra, fattoush, tabbouleh, pita bread	
BURRATA SALAD	65
Heirloom tomatoes, mix lettuce, lemon dressing, and basil pesto	
CHEESE BOARD	85
Selection of hard and soft cheeses served with grissini breadsticks and chutney	

SOUP

YELLOW LENTIL SOUP	45
Cumin flavoured yellow lentil broth served with lemon wedges and croutons	
CREAM OF MUSHROOM	50
Milk foam and shiitake powder served with croutons	

TAPAS YOUR WAY

MIXED WHOLE OLIVES	25
MARINATED PECORINO CHEESE	30
TRADITIONAL BRUSCHETTA	40
GAMBAS AL AJILLO	45
MINI BEEF CHORIZO	45
PARMESAN TRUFFLE FRIES	45

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LUNCH & DINNER

SNACKS & SANDWICHES

All sandwiches are served with fries or salad.

Change to potato wedges or sweet potato fries for additional AED 20

FALAFEL WRAP	60
Saj bread, homemade falafel, garlic paste, tahini sauce, pickles	
MINI BEEF OR CRISPY FRIED CHICKEN SLIDER (2PCS)	75
Melted cheddar cheese, crispy lettuce, tomato, pickles in homemade buns	
CHEF'S CLUB	75
Chicken breast, fried egg, beef bacon, lettuce, tomato, cheese in white or brown bread	
CHICKEN TIKKA WRAP	75
Charcoal cooked chicken, mint chutney, onion, bell peppers	
AVOCADO & CHICKEN PANINI	80
Charcoal cooked marinated chicken breast, avocado, romaine lettuce, tomatoes in a toasted sourdough bread	
WAGYU KATSU SANDO	85
Panko breaded beef, garlic mustard, Asian slaw	
THE BLACK ANGUS BURGER	90
Black Angus beef patty, brioche bun, smoked ketchup, cheddar cheese, and crispy onion	

FROM THE GRILL

All grills are served with one side dish and one sauce of your choice

½ CORN-FED CHICKEN	120
KING PRAWNS	165
PRIME TENDERLOIN STEAK (220GM)	220
CHOICE OF ADDITIONAL SIDE DISHES	35
Steak Fries, Sweet Potato Fries, Mashed Potato, Steamed/Roasted Vegetables, or Steamed Rice	
CHOICE OF ADDITIONAL SAUCES	15
Béarnaise Sauce, Chimichurri Sauce, Mushroom Sauce, or Pepper Sauce	

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LUNCH & DINNER

PIZZA

MARGHERITA	65
Tomato sauce, mozzarella cheese, oregano	
FOUR CHEESES	80
Mozzarella, Parmesan, blue cheese, goat cheese, tomato sauce, fresh basil	
PEPPERONI	80
Pepperoni, tomato sauce, mozzarella cheese, oregano	

PASTA/RISOTTO

FETTUCCHINI INFERNO	85
Spicy creamy sauce, Italian sausage, Parmesan shaves	
PENNE AL POMODORO	85
Fresh tomato and basil sauce, Parmesan shaves	
RISOTTO CAPRESE	95
Burrata cheese, basil oil, sun-dried tomatoes, asparagus shaves	

DESSERTS

Choose your sweet treat from our in-house bakery display

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SIGNATURE BREW

FRENCH PRESS, V60,
CHEMEX, COLD BREW

30

Signature manual brewing

COFFEE & TEA

COFFEE

ESPRESSO	22
CAPPUCCINO	28
CAFFÉ LATTE	28
AMERICANO	28
FLAT WHITE	28
TURKISH COFFEE	28
ICED COFFEE	35
Your choice of coffee with homemade caramel or vanilla syrup	

TEA

BRILLIANT BREAKFAST	30
THE ORIGINAL EARL GREY	30
SINGLE ESTATE DARJEELING	30
MOROCCAN MINT	30
GREEN WITH JASMINE FLOWERS	30
SENCHA GREEN EXTRA SPECIAL	30
PURE PEPPERMINT LEAVES	30
PURE CHAMOMILE FLOWERS	30
5 SPICE ICED TEA	35
Homemade 5 spice syrup with your choice of green or black tea	
THAI ICED TEA	35
Red tea infused with citrus fruits, fresh mint and ginger	

MINERAL WATER

	SMALL	LARGE
AL AIN STILL	20	32
AL AIN SPARKLING	20	32
ACQUA PANNA STILL	25	40
SAN PELLEGRINO SPARKLING	25	40

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FRESH JUICES

ORANGE, PINEAPPLE,
WATERMELON, CARROT,
LEMON MINT

30

SOFT DRINKS

COCA-COLA, DIET COKE,
COKE ZERO, FANTA, SPRITE,
GINGER ALE, TONIC WATER,
SODA WATER

25

RED BULL

35

REFRESHMENTS

SIGNATURE COCKTAILS

FLOWER MARTINI	55
Butterfly pea flower infused Tanqueray 10, elderflower liqueur, lemon	
THE SMASH	55
Tequila, chilli, cilantro, lime, lemongrass, passion fruit	
THE TWIST	55
Dark rum, Campari-infused coffee, sweet vermouth, coconut oil	
SPICED COFFEE	55
Vodka, espresso, cacao liqueur, spiced ginger coconut syrup, condensed milk	
BULLEIT FASHIONED	55
Bulleit Bourbon, Aperol, Drambuie, grapefruit bitters	

CLASSIC COCKTAILS

OLD FASHIONED	50
Bourbon, brown sugar, orange peel, orange bitters	
GIN MULE	50
Gin, ginger spiced syrup, ginger ale	
BLOODY MARY	50
Vodka, tomato juice, Worcestershire sauce, Tabasco, salt, pepper, lemon juice	
MARGARITA	50
Classic, frozen or on the rocks, tequila with your choice of fruits	
MOJITO	50
White rum, soda, fresh lime and mint, demerara sugar	

ZERO-ALCOHOL COCKTAILS

SPICED KARKADEH	40
Lyre's 0% aperitif rosso, hibiscus, homemade spiced syrup	
COCO SUN	40
Lyre's 0% dark cane spirit, pineapple, coconut puree, lemon, grenadine	
GINGER BREEZE	40
Lyre's 0% dry London spirit, homemade ginger syrup, peach, lemon, ginger ale	
CHAMOMILE AMARETTI	40
Lyre's 0% Amaretti, chamomile, yuzu, lemon	



BEER

BOTTLED

STELLA ARTOIS	44
CORONA	44
BUDWEISER	44
HEINEKEN	44
STRONGBOW	44
PERONI	44

DRAUGHT

PERONI	48
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ZERO-ALCOHOL 30

BUBBLES

	GLASS	BOTTLE
LE DOLCI COLLINE, PROSECCO SPUMANTE BRUT	45	225
PERRIER-JOUËT GRAND BRUT, CHAMPAGNE	99	500
PERRIER JOUET BLASON ROSE, CHAMPAGNE	170	805
GOLD EMOTION, SPARKLING APPLE JUICE Non-Alcohol	50	255

WINE

WHITE

	GLASS	BOTTLE
HARDYS THE RIDDLE, CHARDONNAY Australia	40	180
VINUVA ORGANIC, PINOT GRIGIO Italy	48	240
CHATEAU STE. MICHELLE, RIESLING USA	58	280
DUSKY SOUNDS, SAUVIGNON BLANC New Zealand	60	320
DOMAINE LAROCHE, PETIT CHABLIS France	68	420

RED

	GLASS	BOTTLE
HARDYS THE RIDDLE, CABERNET MERLOT Australia	40	180
RIGAL THE ORIGINAL, MALBEC France	48	240
LE FOU, PINOT NOIR France	52	260
SALLIER DE LATOUR, NERO D'AVOLA Italy	58	280
KANONKOP VEGAN, KADETTE CAPE BLEND South Africa	62	340

ROSÉ

	GLASS	BOTTLE
DOMAINES FABRE OH!, GRENACHE & CINSAULT France	48	220
DOMAINE D'ANJOU, GRENACHE & CINSAULT France	58	260

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SPIRITS

APERITIF & DIGESTIF

	30ML	
RICARD	38	
GIFFARD LIMONCELLO	38	
AMARETTO DISARONNO	38	
MARTINI ROSSO	38	
MARTINI BIANCO	38	
JÄGERMEISTER	38	

GIN

	30ML	BOTTLE
BEEFEATER	38	480
BOMBAY SAPPHIRE	38	480
MONKEY 47	48	880
GUNPOWDER IRISH	58	980

RUM

	30ML	BOTTLE
BACARDI CARTA BLANCA	38	480
HAVANA CLUB AÑEJO 3 AÑOS	38	480
HAVANA CLUB AÑEJO 7 AÑOS	42	580
DIPLOMATICO RESERVE	44	680

VODKA

	30ML	BOTTLE
ABSOLUT BLUE	38	480
STOLICHNAYA PREMIUM	38	480
HAKU	48	980
SACRED ORGANIC	54	1100

TEQUILA

	30ML	BOTTLE
JOSE CUERVO ESPECIAL SILVER	38	480
PATRON ANEJO	68	1450
CLASE AZUL REPOSADO	148	3600

LIQUEURS

	30ML	BOTTLE
BAILEYS	38	580
KAHLÚA	38	480
ABSINTHE 69	48	980

BOURBON WHISKEY

	30ML	BOTTLE
JIM BEAM	40	480
MAKERS MARK	44	680
BULLEIT	48	780
MAKERS MARK 46	58	1100

PREMIUM WHISKEY

	30ML	BOTTLE
JAMESON	38	480
JOHNNY WALKER RED LABEL	38	480
CHIVAS REGAL 12 YEAR OLD	44	980
JOHNNY WALKER DOUBLE BLACK	48	980
CHIVAS REGAL MIZUNARA	58	1250
HIBIKI HARMONY	88	2200
JACK DANIEL'S SINATRA SELECT	120	3300
JOHNNY WALKER BLUE LABEL	148	3300

SINGLE MALT

	30ML	BOTTLE
GLENFIDDICH 12	48	780
GLENLIVET FOUNDERS RESERVE	50	1100
HIGHLAND PARK 12	68	1450
BRUICHLADDICH PORT CHARLOTTE	78	1700

COGNAC

	30ML	BOTTLE
MARTELL VSOP	48	980
HENNESSY VS	48	980
REMY VSOP	58	1250
HENNESSY XO	148	3300
REMY XO	148	3300

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