

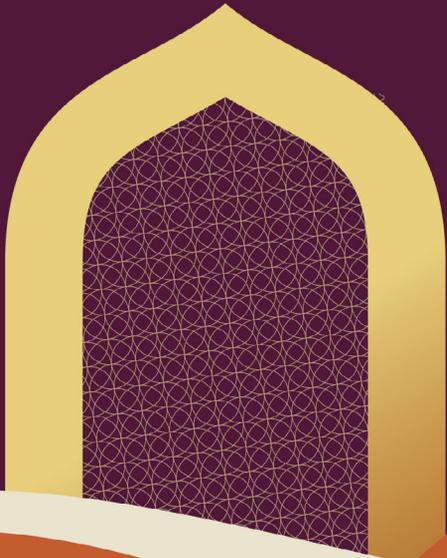


# Al Safwa First Lounge

Menu

رَمَضَانَ  
مُبَارَكًا

RAMADAN MUBARAK



# BREAKFAST

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Served from 5:00 am – 10:30 am

## BEVERAGES

### Revivals

freshly squeezed orange, watermelon, pineapple, carrot, lemon & mint juice

### Fresh home-made smoothie

date and banana

### Detox

beetroot, green apple and ginger

## BAKERY

### Muffins

carrot & walnut, chocolate

### Croissants

butter, cheese, almond, za'atar

### Pain au chocolat

### Apple Danish

🌿 **Toast – white or brown**

selection of preserves and home-made butter

🌿 **Assorted rolls**

Arabic bread, focaccia with cherry tomato, gluten-free bread, brioche, white soft roll

### Biscotti and assorted cookies

### Cherry mini loaf, carrot mini loaf

## STARTERS

🌿 **Fresh fruit platter**

seasonal sliced cut fruits with berries

🌿 **Cereals**

corn flakes, bran flakes, granola or choco flakes served with your choice of skimmed, full fat cream, soya, almond, oat or coconut milk

🌿 **Arabic pickle**

### Labneh

### Greek yoghurt

## COLD PLATTERS

### Breakfast antipasti platter

grilled chicken, beef bresaola, smoked salmon, brie cheese, labneh, cucumber, cherry tomato, Kalamata olives, pickled cornichon, walnut, apricot and sourdough bread.

### Cheese platter

accompanied with walnut, dried apricot, fig and pesto lavosh bread

## À LA CARTE

### Foul medames

warm fava beans served with balaleet, shakshuka, olives, halloumi and Arabic bread

### Baked beans

beans cooked in tomato sauce

### Breakfast classics

pancakes, waffles or French toast served with pancake syrup, chocolate sauce, Chantilly cream and berries

## EGGS MADE TO ORDER

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*Served with your choice of baked beans, grilled mushrooms, chicken herb sausage, turkey bacon, grilled cherry tomatoes or roast herb potato wedges.*

### Boiled egg

hard or soft, as per preference

### Poached egg

fresh poached eggs served on English muffin with herbs

### Eggs Royale

poached eggs on multigrain bagel with smoked salmon, hollandaise sauce and herbs

### Eggs Benedict

poached eggs on English muffin with turkey ham, hollandaise sauce and chives

### Scrambled eggs

served on toasted granary loaf

### Choice of omelette

selection of plain, cheese or vegetable omelet

### Arabic omelette

served with parsley and Kalamata olives

### Fried egg

sunny side up, medium or well done

🌿 Vegetarian dishes may contain dairy products.

**VEGAN** Vegan dishes are completely free of animal products.

Please be advised that some of our dishes may contain the following allergens: Gluten, milk, egg, peanut, tree nuts, soy, sulphites, celery, mustard, sesame seeds, lupin, fish. Kindly contact a member of our staff for more information.

# LUNCH / DINNER

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Served from 11:00 am – 4:30 am

## BAKERY

### Assorted breads

Gluten-free bread roll, arabic bread, cherry tomato focaccia, multigrain roll, crusty white roll, soft roll, wholemeal roll, za'atar cheese roll

### Assorted bakery

Carrot & walnut muffin, chocolate muffin, cherry mini loaf, carrot mini loaf, biscotti

## SOUPS

### Uji matcha soba soup with prawn tempura

served with umeboshi sauce, tempura sauce and spring onion

### 🌿 Creamy mushroom soup

served with herb oil, parsley and mushroom

## APPETISERS

### 🌿 Arabic cold mezze

hummus, moutabel, tabbouleh served with Arabic bread

### 🌿 Caprese salad

green tomato, plum tomato, cherry tomato, mozzarella, rocket lettuce, balsamic reduction and basil oil

### 🌿 Quinoa khichdi spring salad

served with tomato chutney, rocket lettuce and shimeji mushroom

### Shiitake prawn wonton

served with kimchi, sweet chilli soy and pickled radish

### Kibbeh bil laban

served with toasted pine nuts, paprika oil and herbs

### Assorted cheese platter

selection of cheese accompanied with walnut, dried apricot, fig and pesto lavosh

## À LA CARTE

*Served with your choice of truffle mashed potatoes, roasted potato wedges, sautéed asparagus, buttered vegetables.*

### Tori miso ramen

served with dashi poached chicken roulade, marinated ramen egg and baby bok choy

### Lamb kabsa

served with pickle, yoghurt and coriander

### Braised beef short ribs

served with black pepper sauce, garlic fried rice, red chilli, spring onion

### Chicken biryani

served with brinjal salan, roasted papad and coriander

### Pan-seared honey mustard dill salmon

served with herbed risotto, lemon butter sauce, cherry tomato and dill

### 🌿 Mushroom ricotta mezzelune

served with tomato sauce and sautéed broccoli

### 🌿 VEGAN Quinoa risotto

served with coconut, artichoke & tomato gremolata, rocket leaves and parsley oil

# DESSERTS

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### Rich chocolate cake with hazelnut glaze

served with vanilla mascarpone quenelle, almond crumble and raspberry gel

### Coffee cheesecake

served with chocolate coated crumble, gold leaf and white chocolate garnish

### Warm banoffee pudding

served with vanilla Anglaise and vanilla ice cream

### Keshta & pistachio kunafa

pistachio filling, sugar syrup, dried rose petals and chopped pistachio

### Selection of ice creams

vanilla, double chocolate chip, tiramisu, dulce de leche

### Selection of fruttini

orange, passion fruit, date, lemon verbena, kiwi, walnut

### Assorted fresh fruit platter

seasonal sliced cut fruits with berries

# AFTERNOON TEA

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Served from 3:00 pm – 5:00 pm

*A selection of finely cut sandwiches, delicate pastries and freshly baked scones combined with your choice of TWG tea.*

## SAVOURY SELECTION

### Prawn finger sandwich

### 🌿 Tomato, cheese and pesto sandwich

### Beef sandwich

## PASTRIES

### Dark chocolate profiterole

### Strawberry tartlet

## SCONES

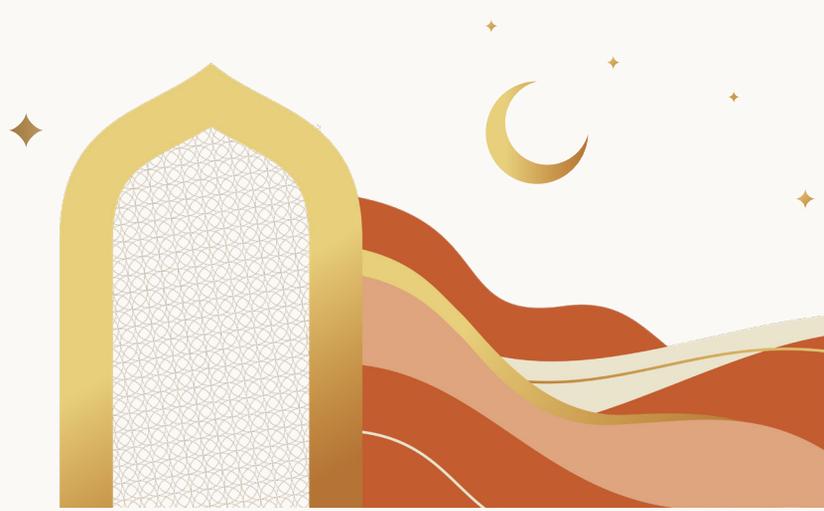
### Vanilla, saffron

served with raspberry jam and Chantilly cream

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## RAMADAN OFFERINGS

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Served from 05:00 pm – 04:30 am

### SOUPS

**Moroccan Harira**

**Roasted Red Pepper & Tomato**

**Shorbat Adas (Creamy Lentil)**

### MAIN COURSE

**Chicken Machboos**

Aromatic slow-simmered chicken and spiced basmati rice

**Laham Nashif**

Slow cooked spiced lamb served with fragrant, saffron-infused rice

 **Vegetable Saloona**

An Arabian stew made with potatoes, carrots, aubergine and okra

### DESSERTS

**Umm Ali**

Traditional warm dessert made with layers of pastry, cooked in sweetened milk with pistachio and roasted almond

### RAMADAN JUICES

**Qamar Al Din**

**Tamer Hindi**

**Jallab**

**Laban**

### GAHWA

**Arabic Coffee**

**Dates**

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# NON-ALCOHOLIC BEVERAGES

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## LUXURY NON-ALCOHOLIC BUBBLY

### So Jennie Luxury Bubbles, France

Delicate, lively, and fresh, So Jennie delivers a sophisticated sparkle with a crisp, fruit-forward bouquet and a lingering finish. The natural sharpness at its core is balanced by a subtle sweetness and fine bubbles that dance elegantly on the palate.

## MOCKTAILS

### Citrus Blue Bliss

apple juice, lemon juice, Blue Lagoon syrup, Sprite

### Kiwi in Charge

fresh kiwi, lime juice, simple syrup, soda

### Watermelon Cooler

watermelon juice, fresh mint, simple syrup, soda

### Pineapple Basil Smash

pineapple juice, lemon juice, fresh basil

## WATER

Rayyan still, San Pellegrino sparkling

## FRESH JUICES

Carrot, Lemon and Mint, Pineapple, Orange, Watermelon

## SOFT DRINKS

Coca Cola, Coca Cola light, Sprite, Sprite light, Fanta Orange, Ginger Ale, Tonic water, Soda water

## TWG TEA

### English Breakfast

A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk.

### Earl Grey

A legendary grand classic, this fragrant black tea is richly infused with the finest bergamot.

### Grand Jasmine

An outstanding China green tea blended with superior jasmine blossoms. The infusion is delicate, refined and gives an enveloping floral aroma.

### Lung Ching

Yielding a beautiful jade infusion, this green tea, otherwise known as “Dragon’s Well”, has a full, round flavour with a fresh aroma that delights the senses.

### Chamomile

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

### Midnight hour tea

As the clock chimes, this blend unfurls a magical infusion of decaffeinated black tea and fragrant tropical fruits. A tea to transform and renew.

### Karak Chai

Saffron

## COFFEE

Cappuccino, Americano, Caffè Latte, Espresso, Double Espresso, Espresso Macchiato, Flat White, Caffè Mocha

All coffees are available as regular and decaffeinated.

## HOT CHOCOLATE

Served with your choice of full-fat cream, skimmed, lactose-free, soya, almond or coconut milk.

# ALCOHOLIC BEVERAGES

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## CHAMPAGNE

### Lanson

Le Black Label Brut  
France

### Taittinger

Prestige Rosé  
France

## ROSÉ WINE

### Miraval Côtes de Provence Rosé

France

## WHITE WINE

### Saint Clair Family Estate Omaka Reserve Chardonnay

Marlborough, New Zealand 2023

### Montes Outer Limits Sauvignon Blanc

Chile, 2022

### Gebrüder Nittnaus Riesling Selection

Austria, 2022

## RED WINE

### Château Croizet-Bages, Pauillac, 5ème Cru Classé

France, 2015

### Château Cantemerle, Haut-Médoc, 5ème Cru Classé

France, 2016

### Shaw + Smith Shiraz

Adelaide Hills, Australia, 2021

## DESSERT WINE

### Château Lauriga Rivesaltes Ambré - Hors d'Âge

France

## APERITIF

Aperol, Campari, Ricard, Pernod, Martini Bianco,  
Martini Extra Dry, Martini Rosso

## BEER

Heineken, Tiger

## VODKA

Cîroc, Grey Goose, Absolut Raspberri, Absolut Blue

## GIN

Bombay Sapphire, Tanqueray, Hendrick's,  
Edinburgh Classic

## RUM

Bacardi Añejo, Bacardi Carta Blanca, Havana Club 3 yo.,  
Bacardi Limon Citrus, Captain Morgan Dark Rum,  
Captain Morgan Spiced Gold, Malibu Caribbean Rum

## WHISKY

Glenlivet, Ballantine's 17 yo., Chivas Regal 15 yo.,  
Chivas Regal 12 yo., Dewar's 15 yo., Jameson Irish Whiskey,  
Jim Beam Bourbon Whiskey, Johnnie Walker Double Black,  
Johnnie Walker Gold Label Reserve, Johnnie Walker  
Black Label, Jack Daniel's Tennessee Whiskey, Hibiki,  
Dimple De Luxe 15 yo.

## COGNAC

Rémy Martin XO, Hennessy VSOP

## TEQUILA

Patrón Reposado, Patrón Añejo

## LIQUEUR

Kahlua, Amarula, Drambuie, Cointreau, Jägermeister,  
Baileys Irish Cream, Harveys Bristol Cream Sherry

## FORTIFIED WINE

### Dow's 20 Year Old Tawny Port

Portugal

## COCKTAILS

### Buck's Fizz

champagne, orange juice

### Shandy

chilled beer, Sprite

### Cuba Libre

dark rum, lemon juice, Coca Cola

### Vodkatini

vodka, Martini Extra Dry

### Dry Martini

gin, Martini Extra Dry

### Old Fashioned

whisky, Angostura bitters, sugar