



Al Safwa First Lounge

Menu

WELCOME TO AL SAFWA DINING.

Allow us to take you on a culinary journey.

Our carefully curated à la carte fine dining menu, inspired by international cuisines and authentic flavours, allows you to indulge while surrounding yourself in history, art and design.

Combining gastronomy with
Arabian hospitality.

Savour the occasion!

BREAKFAST

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 seasonal cut fruits



Cheese platter

assorted cheese selection



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

Fresh fruit platter

seasonal sliced cut fruits with berries

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

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 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

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 fresh fruit platter

seasonal sliced cut fruits with berries

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



Quinoa risotto

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

DESSERTS

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

AFTERNOON TEA

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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NON-ALCOHOLIC BEVERAGES

LUXURY NON-ALCOHOLIC BUBBLY

Pierre Chavin Le Petit Étoilé Sparkling Chardonnay

The non-alcoholic organic sparkling drink reveals delicate bubbles that are both fine and enduring. The nose has crisp aromas of white flowers, green apple and white pear which mingle with pleasant lemony and buttery notes.

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 and 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

CHAMPAGNE

Lanson

Le Black Label Brut
France

Gosset Grand Rosé Brut

France, NV

ROSÉ WINE

Miraval Côtes de Provence Rosé

France

WHITE WINE

Saint Clair Omaka Reserve Chardonnay

Marlborough, New Zealand 2023

Lawson's Dry Hills Sauvignon Blanc

Marlborough, New Zealand 2022

Gebrüder Nittnaus Riesling Selection

Austria, 2022

RED WINE

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

France, 2015

Tall Horse Merlot

South Africa, 2021

Tyrrell's Hunter Valley

Australia, 2022

DESSERT WINE

Château Lauriga Rivesaltes Ambré - HORS D'AGE

France

APERITIF

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

BEER

Heineken, Tiger

VODKA

Cîroc, Grey Goose, Absolut Raspberri

GIN

Bombay Sapphire, Tanqueray, Hendrick's, Bulldog,
Edinburgh

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,
Johnnie Walker Gold Label Reserve Whisky,
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, Sheridan's Coffee Layered,
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