

OPTION 1 | QAR 290

STARTERS

TO SHARE

LIL' BRGS 🗓 🆫 📾

wagyu beef, truffled special sauce, sesame seed bun

BAJA STYLE FISH TACOS &

hamour, flour tortilla, cucumber salad

KALE & QUINOA 📾

spinach, beansprouts, carrots, toasted quinoa, broccoli, tomatoes, dried cranberries, kiwi dressing

MAINS

CHOOSE ONE

USDA PRIME NEW YORK STRIP

SEARED GULF HAMOUR 1 000

quinoa risotto, cauliflower, beef bacon

GRILLED ORGANIC CHICKEN 1 🖔 🤝

half organic chicken, sweet potato puree, kale salad

BARLEY RISOTTO 😓 🗓 !

wild mushrooms, green peas, baby carrots

CHEF'S SELECTIONS OF SIDES

DESSERT

TO SHARE

JUNK CHALICE 1 🕳 🦫

vanilla & caramel pecan ice cream, whipped cream, brownie, popcorn, marshmallows, hot caramel sauce, candy floss, dry ice



OPTION 2 | QAR 350

LIL' BRGS 1 🌭 🕳

wagyu beef, truffled special sauce, sesame seed bun

MILANESA SLIDER Î 🏃 🥌

organic chicken breast, avocado, lettuce, tomato, chipotle mayo

KALE & QUINOA ∞

spinach, beansprouts, carrots, toasted quinoa, broccoli, tomatoes, dried cranberries, kiwi dressing

lime, avocado, pomegranate, cilantro, onion, jalapeno

USDA PRIME NEW YORK STRIP II

USDA PRIME FILLET

SEARED GULF HAMOUR Î 🖘

quinoa risotto, cauliflower, beef bacon

GRILLED ORGANIC CHICKEN 1 000

half organic chicken, sweet potato puree, kale salad

BARLEY RISOTTO . 1 !

wild mushrooms, green peas, baby carrots

CHEF'S SELECTIONS OF SIDES

DESSERI

SWEETS DREAMS BOARD 1 00 1

ny cheese cake, cremoux cones, popcorn, macarons, churros, candy floss, brownie

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Allergen information is available on request from your server.



STARTERS

TO SHARE

LIL' BRGS 1 &

wagyu beef, truffled special sauce, sesame seed bun

CHEESE CROQUETAS 1 & 🖨

idaho potatoes, panko, parmesan, goat cheese, beef bacon, criolla sauce

BAJA STYLE FISH TACOS 1 &

hamour, flour tortilla, cucumber salad

KALE & QUINOA ⇔

spinach, beansprouts, carrots, toasted quinoa, broccoli, tomatoes, dried cranberries, kiwi dressing

HAMACHI CEVICHE 1 1 .

lime, avocado, pomegranate, cilantro, onion, jalapeno

MAINS

AUSTRALIAN WAGYU AA5 TOMAHAWK Î

USDA PRIME KANSAS STRIP 1

SEARED GULF HAMOUR 1 000

quinoa risotto, cauliflower, beef bacon

GRILLED ORGANIC CHICKEN 1 000

half organic chicken, sweet potato puree, kale salad

BARLEY RISOTTO & 1

wild mushrooms, green peas, baby carrots

CHEF'S SELECTIONS OF SIDES

DESSERT

TO SHARE

SWEETS DREAMS BOARD 1 00 1

ny cheese cake, cremoux cones, popcorn, macarons, churros, candy floss, brownie

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