



# Sunken Garden

## COLD STARTERS

**Hummus**   60

Chickpeas, tahini & olive oil

**Vine Leaves**   60

Cooked seasoned rice mixed vegetables  
sumac, pomegranate sauce

**Fattoush**   65

Tomato, cucumber, lettuce &  
pomegranate, crispy bread

**Tabouleh Salad**   65

Parsley, cucumber, mint & tomato

**Grilled Halloumi Salad**   75


Roasted eggplant & tomato, sumac,  
baby gem lettuce, kale

**Caesar Bowl**    70

Romaine, parmesan, croutons, anchovies

Shrimp - 95

Chicken - 90

**Burrata**   85

Cherry tomato, basil pesto, olive tapenade  
& arugula

**Shrimp Avocado Salad**  85

Cherry tomato, mixed salad,  
mustard dressing

## RAW BAR

**Oysters - 6pcs**  150/220

Hormandie 150 / Gillardeau 220

**Steak Tartar**   90

Confit egg yolk, shallots, gherkins, capers,  
crispy baguette

**Salmon Tartar**   85

Avocado, cucumber, jalapeno, baguette

**Beef Carpaccio** 90

Parmesan, trufflee, rocket leaves

## HOT STARTERS

**Beef Kofta Sliders**    105

Fries & tahini sauce

**Grilled Calamari**   90

Tomato, garlic, citrus butter

**Charred Octopus**  100

Potato, paprika, mustard

**Hot Mezze - 3pcs**   95

Beef kibbeh, spinach fatayer,  
lamb sambousek & cheese sambousek

**Falafel**    75

Chickpeas, coriander leaves, arabic spices,  
tahina dip

**Chicken Wings**  85

Harissa ketchup, cumin, mustard mayo

**Falafel Pita Wrap**    75

Lettuce, tomato, tabbouleh, hummus,  
tahina dip

**Spicy Beef Pepperoni Flatbread**  110

Mozzarella, tomatoes, red onions,  
arugula

**Truffle Flatbread**   105

Mozzarella cheese, mushroom cream,  
truffle oil, arugula

**Margherita**   95

Mozzarella cheese, tomatoes, arugula

**Chicken Shawarma Flatbreads**    115


Mozzarella, tomato sauce, red onions,  
pickle, arugula, garlic sauce

**Croquettes (Beef/Cheese)**   60

Mustard dip, fried parsley

**Meat Manakish**   85

Stuffed with minced lamb, onion & tomato

**Cheese Manakish**    75

Akawi & kasshawan cheese, black sesame

**Zatter Manakish**    65

Oven dough, stuffed with dry zatter powder

Kindly inform our colleagues about the allergies, if present:

 Gluten  Dairy  Nuts  Fish  Sesame Seeds  Vegetarian

## MAIN COURSE

<b>Grilled Seafood Platter</b>	<b>295</b>
<i>Lobster tail, u10 prawns, salmon, calamari, lemon butter</i>	
<b>Arabic Mixed Grill</b>	<b>225</b>
<i>Beef kebab, shish tawook, lamb kofta, lamb chops &amp; garlic dip</i>	
<b>Rib Eye - 350G</b>	<b>235</b>
<i>Mashed potato, peppercorn sauce</i>	
<b>Tiger Prawns - 5pcs</b>	<b>175</b>
<i>Citrus emulsion, yuzu sauce</i>	
<b>Mushroom Risotto</b>	<b>110</b>
<i>Sauteed mushroom &amp; parmesan, truffle oil</i>	
<b>Seafood Linguine</b>	<b>145</b>
<i>Mussels, scallops, prawns, octopus &amp; shellfish cream sauce</i>	
<b>Seared Salmon</b>	<b>165</b>
<i>Piquillo pepper, celeriac puree, artichoke, cherry tomato, capers butter</i>	
<b>Crispy Seabass</b>	<b>175</b>
<i>Cauliflower, quinoa, broccolini, lemon butter</i>	
<b>Steak &amp; Fries - 300G</b>	<b>185</b>
<i>Padron peppers, bearnaise</i>	
<b>Whole Lobster Thermidor 700 - 800G</b>	<b>295</b>
<i>Kale, garlic, gruyere cheese</i>	
<b>Arabic Spiced Lamb Chops</b>	<b>170</b>
<i>Batata harra &amp; chilli, tahini sauce</i>	
<b>Chargrilled Baby Chicken</b>	<b>165</b>
<i>Grilled vegetable, garlic &amp; harissa sauce</i>	
<b>Wagyu Burger</b>	<b>135</b>
<i>Garlic aioli, caramelized onions, lettuce tomato, passendale cheese &amp; fries</i>	
<b>Shish Tawook</b>	<b>145</b>
<i>Garlic dip &amp; fries</i>	
<b>Fish &amp; Chips</b>	<b>110</b>
<i>Cod fish, tartar sauce, mashed peas</i>	

## DESSERTS

<b>Dame Blanche</b>	<b>50</b>
<i>Warm chocolate ganache</i>	
<b>Chocolate Lava Cake</b>	<b>50</b>
<i>Coconut sorbet, milk chocolate whipped ganache, caramelized popcorn</i>	
<b>Exotic Cheesecake</b>	<b>50</b>
<i>Fresh passionfruit &amp; pineapple lightly candied in spicy infusion mango sorbet</i>	
<b>Belgian Waffle</b>	<b>50</b>
<i>Hot chocolate sauce, fresh berries, chantilly cream, strawberry sorbet</i>	
<b>Caramelized Apple Tart</b>	<b>50</b>
<i>Warm apple tart, vanilla ice cream</i>	
<b>Selection of Ice Creams &amp; Sorbet</b>	<b>50</b>
<i>3 scoops of your choice</i>	
<b>Exotic Fruit Platter</b>	<b>50</b>
<i>Pineapple, watermelon, rock melon, cantaloupe melon</i>	
<b>Umm Ali</b>	<b>55</b>
<i>Baked puff pastry, sweet milk, nuts &amp; raisins</i>	
<b>Cheese Kunafa</b>	<b>65</b>
<i>Toasted pistachios, rose sugar syrup</i>	



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Available from 3pm till 4 am. Items are subject to availability. All prices are in AED and include 5% VAT, 7% municipality fee and 10% service charge.