



Fried Olives (M, G, E)

Deep fried Sicilian Castelvetro olives, chèvre,
Greek feta, toum sauce
192 cal

Hummus 3 ways (Ss, G, S, E)

Edamame, roast baby beets, curried cauliflower,
baked bread wafers
166 cal

Wagyu Gyoza (S, G, Ss)

A5 grade Japanese Wagyu, ponzu
263 cal

Tuna Tartare (F, Md, E, G)

Balfego blue fin tuna, lemon, chives, shallots,
Agrumato lemon oil, Oscietra caviar
132 cal

Lobster Brochette (C, M)

Atlantic coast lobster, chive butter glaze
231 cal

Crisp Sparnocchi (C, F, M, S, E, Ce, G)

Shrimp, crisp jacket, mango salsa, sriracha remoulade
246 cal



ANTONIUS CAVIAR

(M, F, G, E,)

Oscietra

Buckwheat blinis, chives, lemon, shallots,
sour cream, served on ice

30gm (95 Cal)

50gm (126 Cal)

125gm (315 Cal)

Siberian

Buckwheat blinis, chives, lemon, shallots,
sour cream, served on ice

30gm (101 Cal)

50gm (132 Cal)

125gm (321 Cal)

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT



Maine Lobster (C, MD, M, G, Ce, F, E)

Oscietra caviar, French mustard, hollandaise, granny smith apples,
parmesan, New England split top roll
436 cal

Gyukatsusando (S, E, M, G, Md, Mo, CE, Ss)

Wagyu Chateaubriand, crumb fried, Shokupan
Japanese milk bread, sake oyster sauce
331 cal

Chashu Short-rib Bao (S, E, M, G, Ce, F, Ss)

Kimchi slaw, pulled chashu Wagyu short-rib, steamed buns,
crisp fried bonito flakes
170 cal

Croque Monsieur (E, G, M, F, Md)

Mini brioche loaves, turkey ham, Auvergne Cantal cheese,
hollandaise, Oscietra caviar
238 cal

Cod Karaage Tacos (F, G, S, E, M, Ce)

Panko crumbed cod, spicy savoy cabbage raw mango slaw,
flour burritos, tonkatsu dip
226 cal

House churned Ice-creams (M, E, N)

146 cal

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT



SIGNATURES

Pietini

American Malt Lyre's, cinnamon, apple, vanilla, lemon

Cuban

Dark Cane Lyre's, banana & pineapple cordial, coconut, lime

Smoke me

American malt & Italian Lyre's, tabaco syrup, orange, bitter

Dark Side

Pomegranate juice, passion fruit, ginger, chili, gum nero

Pop-tini

Espresso, popcorn syrup, cream

Tabaco Sour

American malt Lyre's, lemon, tabaco syrup, red wine

Manu Story

Kiwi, melon, tarragon, lime, soda water

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT



COFFEE

Cappuccino
Latte
Macchiato
Double Macchiato
Espresso
Double Espresso
Americano
Decaf

TWG TEA

English Breakfast
French Earl Grey
Jasmine Pearls
Emperor Sencha Green
Moroccan Mint
Chamomile

SOFT DRINK

Coca-Cola
Coca-Cola Light
Sprite
Fanta
Red Bull

FRESH JUICES

Orange
Pineapple
Apple

NON-ALCOHOLIC

Lyre's Sparkling
Lussory Chardonnay
Lussory Merlot
Heineken 0%

WATER

EIRA Still 400 ml
EIRA Still 700 ml
EIRA Sparkling 400 ml
EIRA Sparkling 700 ml

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT