

BEGIN

NORMANDY FRENCH ONION SOUP (A)	42
A timeless classic of caramelized onions slowly cooked in cider and rich chicken stock topped with a gratinated gruyere cheese croute	
VICHYSOISE	37
A rich creamy leek & potato soup with chive chantilly	
CRAB BRUSCHETTA	47
Fresh blue swimmer crab in a light mustard mayonnaise on toasted sourdough	
TRUFFLE BURATTA (V)	58
Locally made and served with a salad of lamb's lettuce	
* CHICKEN LIVER PARFAIT (A)	53
Spiced pear chutney & toasted brioche	

GO HEALTHY

DUCK SALAD	79
Salad of crispy duck and watercress, crisp vegetables, soya dressing & toasted sesame	
BABY BEETROOT & QUINOA (V)	68
Roast baby beetroot, quinoa, butternut squash, feta, honey & mustard dressing	
TIGER PRAWN & AVOCADO SALAD	79
Compressed watermelon & fennel, citrus vinaigrette	
FIG & CHEESE SALAD (V)	68
Honey roasted figs & goat cheese crostini with mesclun leaves & balsamic vinaigrette	
Add chicken or prawn	15

SHARING

* APRÈS CHEESE FONDUE (V) (A)	189
Traditional style Swiss cheese dip with new potatoes, broccoli, crusty baguette & selection of pickles	
BAKED CAMEMBERT (V)	89
Please allow 15 minutes for baking	
Studded with confit garlic & rosemary, chargrilled baguette	
CHARCUTERIE BOARD	126
Selection of cured meats, artisan cheese, chicken liver parfait (A), pickles & sourdough toast	

PASTA

SPAGHETTI MEATBALLS	84
House made beef meatballs slow cooked in a rich tomato sauce on a bed of tender spaghetti	
WILD MUSHROOM RIGATONI (V)	79
In a creamy mushroom velouté with peas & goats cheese	
TIGER PRAWN SPAGHETTI (A)	84
Pan seared prawns tossed in a rich creamy bisque with rocket	

* APRÈS MUST-TRY DISHES!

(V) Vegetarian - (N) May contain nuts
(A) Contains a splash of alcohol

All Prices are in AED, inclusive of 10% municipality fees, 10% service charge and 5% Tax.

FIRE UP

We pride our self on a traditional 2-day sourdough pizza base, which is hand stretched to order and baked in an authentic wood stone pizza oven at 375 degrees Celsius. We only use Italian ripe plum for our tomato ragu base.

GARLIC & ROSEMARY PIZZA (V)	26
MARGHERITA REGINA (V)	68
Mozzarella / Bocconcini / Fresh Basil / Oregano	
* PICCANTE DOLCE	79
Chicken / Red Peppers / Sweet Chilli Sauce / Mozzarella	
CARNIVORE	89
Rump Steak / Pepperoni / Beef Chorizo / Chicken / Red Peppers / Mozzarella	
* FUNGHI CON CHORIZO	79
Beef Chorizo / Mushrooms / Oregano / Mozzarella	
QUATTRO FORMAGGI (V)	84
Garlic oil base Mozzarella / Asiago / Taleggio / Gorgonzola	
DIAVOLA	79
Pepperoni / Buffalo Mozzarella	
GARDINIERE (V)	79
Buffalo Mozzarella / Broccoli / Artichoke / Capsicum / Cherry Tomatoes / Olives / Pesto	
CARBONARA	84
White sauce base Buffalo Mozzarella / Beef Bacon / Egg / Mushroom / Parmesan	
SPICY PRAWN	89
Buffalo Mozzarella / Tiger Prawns / Capsicum / Chilli Oil / Rocket	
APRÈS DOUGHBALLS (V)	37
House garlic butter	

GRILLS

All our beef is from Riverlands, grass fed and free-range in the regions around Mt. Taranaki, from the north island of New Zealand. The cattle graze lush green pastures drink from fresh flowing streams and enjoy a near perfect climate.

300G RIB-EYE STEAK	173
250G FILLET STEAK	189
SPATCHCOCK BABY CHICKEN	116
All served with confit tomato, grilled mushrooms, fries and choice of sauce: Poivre / Béarnaise / Garlic & Herb Butter	

FUEL UP

* SALMON FISH CAKE DE LUXE (A)	84
Wilted spinach, poached egg, hollandaise & parsley cream sauce	
FISH & CHIPS	116
Crispy battered north Atlantic cod fillet, chunky chips, pea puree & tartar sauce	
VEAL SCHNITZEL MILANESE	105
Caramelized lemon, caper beurre noisette & a rocket salad, parmesan & balsamic dressing	
BEEF BOURGUIGNON (A)	116
Tender slow braised beef cheeks in red wine sauce with mushrooms, baby onions & glazed carrots with creamy mashed potato	

DELUXE BURGERS

All served with French fries and homemade pickles

APRÈS	100
200G Riverland beef patty, caramelized onions, brie, mustard mayo, lettuce & tomato on a sourdough bun	
MUSHROOM SWISS	100
200G Riverland beef patty with a Paris brown mushroom ragout, Swiss cheese, lettuce & tomato on a sourdough bun	
SPICY TUNA	89
200G Tuna steak, spicy tomato relish, rocket & parsley salad on a toasted brioche bun	
SUPERFOOD (V)	68
200G patty of quinoa, bulghur & beetroot with a feta & baby spinach salad, harrisa mayo on a toasted brioche bun	

A BIT ON THE SIDE

FRENCH FRIES (V)	21
MASHED POTATO DELUXE (V)	21
GREEN BEANS, SHALLOTS, GARLIC & CHILLI OIL (V)	21
BROCCOLI & CRUMBLLED FETA (V)	21
GARDEN SALAD (V)	21

TO FINISH

HOT CHOCOLATE FONDANT	37
Vanilla ice cream & dark chocolate sauce	
CLASSIC VANILLA CRÈME BRULÉE	37
An Après classic not to be missed	
WARM APPLE STRUDEL (N)	37
With crème anglaise	
APRÈS SKI SUNDAE	37
Vanilla bean ice cream topped with glazed bananas, whipped cream & salted caramel popcorn	
* CHOCOLATE FONDUE	47
Velvety smooth dark chocolate dip served warm with marshmallows & fresh cut fruits	

COFFEES & TEAS

ESPRESSO / DOUBLE	20 / 23
AMERICANO	20
CAPPUCINO	23
CAFÉ LATTE	23
MOCHA	23
ENGLISH BREAKFAST & HERBAL TEAS	23

SWEETNESS IN A CUP

SPIKED HOT CHOCOLATE	53
Chocolate / Bacardi Oakhart / Orange / Cream. Unbeatable - an adult friendly hot chocolate!	
VIN CHAUD	53
Red Wine / Goldschlager / Orgeat / Bacardi Oakhart. A couple of these and you'll have rosy cheeks even without the cold mountain air	
IRISH COFFEE	53
Coffee / Jameson / Sugar / Cream. Only Irish coffee provides in a single glass all four essential food groups: alcohol, caffeine, sugar, fat	

