

## BREAKFAST

## ARABIAN SUNRISE

Your choice of freshly Squeezed fruit juices
Orange, pineapple, Lemon mint or water melon
Basket of Arabic bread and toast
Served with butter, preserves, marmalade and honey
Two eggs any style
Fried, poached, scrambled, omelet or boiled
With beef bacon, beef sausage, hash brown, tomatoes and grilled mushrooms

## Foul Medammas

With lemon, olive oil and cumin
Oriental white cheese, Labneh, olives, Arabic mix pickle, tomatoes and basterma
Coffee or decaffeinated coffee or tea with mint or lemon or Turkish coffee
$\begin{array}{ll}\text { CONTINENTAL BREAKFAST } & 85.00\end{array}$
Your choice of freshly squeezed fruit juices
Orange, pineapple, Lemon mint or water melon
A selection from our bakery
Croissants, Danish pastry, muffins and bread roll \& toast
Served with butter, preserves, marmalade and honey
Two eggs any style
Fried, poached, scrambled, omelet or boiled
With beef bacon, beef sausages, hash brown, bake beans, tomatoes and grilled mushrooms

## Fruit platter

Selection of cheese platter
Coffee or decaffeinated coffee or selection of tea or hot or cold chocolate

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MIDDLE- EASTERN STAND

Balaleet (vermicelli cooked with cardamom, cinnamon, saffron topped with omelet), Foul medammas, boiled egg, vegetable samosa, hummus, falafel, scrambled egg with tomato Luqaimat, jam and kraft cheese

Served with Arabic breads, Karak tea or cold beverage

GEVORA ROYAL ORIENTAL MEZZE TRAY \(\quad 70.00\)
A selection of kibbeh, fatayer, stuffed vine leaves hummus, mountable \& tabbouleh
Served with Arabic bread

EGG BENEDICT YOUR OWN WAY
YOUR CHOICE OF ONE FILLING: smoked salmon, beef bacon and asparagus
Served with English muffins, hollandaise sauce and chives springs
\(\begin{array}{ll}\text { TWO FARM EGGS, ANY STYLE } & 50.00 \\ \text { With beef bacon, hash brown, grilled tomatoes, Chicken or Beef Sausage and grilled mushrooms } & \end{array}\)

\section*{SHAKSHUKA HOT POT}

Eggs cooked in Arabian chunky tomato sauce, coriander pesto and fetacrumble, lamb sujuk, hash brown potato, beef bacon, served with Arabic bread
KEEMA PARATHA BURRITOS ..... 55.00Lettuce, tomato, truffle cheddar and served with guacamole
CHANA BHATURA ..... 45.00
Popular puffed Indian deep-fried bread with chickpeas masala
FOUL MEDAMES ..... 35.00
Stewed broad beans with lemon, olive oil, Arabic bread and cumin
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FALAFIL ..... 35.00
Tahina sauce, Arabic mix pickle and Biwas salad
Tahina sauce, Arabic mix pickle and Biwas salad ..... 40.00
Dates, black raisins, mix nuts and honey
STACK OF PANCAKES ..... 45.00
Mix berries, served with Nutella sauce and Vanilla sauce
WAFFLES ..... 45.00
Vanilla cream, chocolate sauce, fresh mix berries and blueberry comfort
Vanilla cream, chocolate sauce, fresh mix berries and blueberry comfort
A FRENCH TOAST ..... 45.00
with cinnamon sugar cotton, vanilla cream, chocolate sauce and mix berries
with cinnamon sugar cotton, vanilla cream, chocolate sauce and mix berries
OREO MASCARPONE CREPES ..... 50.00
Stuffed with mix berries and banana, honey double cream, served with vanilla ice cream.
ACAI BOWL ..... 55.00Acai berry pure topping with mix berries, banana, strawberries and mix nuts, served with honey
Mix Fruit platter ..... 50.00
(Served with Honey Yogurt)

\section*{APPETIZERS}
HIGH VIEW WASABI CAESAR SALAD WITH GRATED PECORINOROMANO
Crisp romaine lettuce, crispy bacon, croutons and shaved parmesan cheese.
your choice of (D)
Plain (V) 60.00
Chicken 74.00
Prawns(S) 82.00
Wagyu Beef 85.00

\section*{GREEK VILLAGE}
Tomatoes, cucumber, onion, green peppers, Greek feta cheese, kalamata olives dressed with oregano and olive oil vinaigrette. (V)(D)
PERSIMMON AND BURRATA SALAD WITH SESAME CANDY
Mozzarella cheese, Wild rocket leaves, micro lettuce, peach vinegrate. (N)(D)(V).
OLD FASHION QUINOA SALAD
Black quinoa, baby spinach, mango, avocado, cranberry and grape fruit served with passion fruit dressing(V)
MAC AND CHEESE BALLS
Deep fried breaded macaroni,
cheese balls, tomato sauce, egg and cream(D) (V).
DYNAMITE SHRIMPS J ..... 69.00

Coated deep fried shrimps tossed in sweet and
 sour spicy sauce, sesame oil with ginger, chives
 and pink pepper. (S)
CHICKEN SATAY J ..... 59.00
Grilled Thai marinated chicken supreme, served with peanut sauce. (N)
HUMMUS WITH MEAT AND PINE SEADS ..... 50.00
Arabian hummus dip, filled with sauté meat, pine seeds and cinnamon, served with Arabic bread. (N)
LAMB AND BEEF COMBO SKEWERS85.00Chunks of lamb and beef grilled together with eggplant mint salsa and tahina sauce.
PURPLE CORN ON THE COB ..... 55.00Paprika butter sauce, cheddar truffle and Sakura bouquet. (V) (D)

\section*{SOUP}
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LAKSA SOUP J
Malaysian flavored coconut noodles soup
with shrimps, tofu, chicken and alfa alfa. (S)
MUSHROOM ESPRESSO 48.00
Herb grassini. (V) (D)
SEAFOOD BOUILLABAISSE
Traditional Provencal fish stew with bread croutons.

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\section*{FROM THE LAVA STONE GRILL}

All steaks and seafood come with 2 choices of sides and 1 sauce
\begin{tabular}{l|l|l|l|l} 
WELL & MEDIUM WELL & MEDIUM & MEDIUM RARE & RARE \\
Grilled throughout no pink & Slightly pink center & Pink center & Red warm center & \begin{tabular}{l} 
Very red cool center
\end{tabular}
\end{tabular}
\begin{tabular}{lll}
\hline MIEAT COLLECTIONS & \\
Two Double Lamb Chops & 250 gm & 135.00 \\
Wagyu Tenderloin & 250 gm & 245.00 \\
Rib Eye & 300 gm & 180.00 \\
New York Sirloin & 250 gm & 155.00 \\
T-Bone & 400 gm & 165.00 \\
FROM THE CEAN (S) & & \\
Chilean Sea Bass & 250 gm & 110.00 \\
Ocean Sea King Prawns & & 140.00 \\
Wild Salmon Steak & 250 gm & 110.00
\end{tabular}

\section*{CHOOSE YOUR 2-SIDE DISH AND 1 SAUCE}

\section*{MEAT AND SEAFOOD SIDES}

Sauteed mix vegetable, Creamy mashed potato, Grilled green asparagus, Cheddar green spinach. French fries.

\section*{MEAT SAUCES}

Mushroom sauce, pink peppercorn, Beef Ju, Béarnaise sauce

\section*{SEAFOOD SAUCES}

Lemon butter, green tomato salsa Tartar sauce, Jalapeñoaioli

\section*{ADD ON SIDE DISHES}
15.00 EACH

Combinations of mushrooms tempura. Onion rings, mix greens salad, truffle mash potato,
skin on fries Lemonade potato with dill dust, parsley potato, stir fried vegetable,
aromatic snoopy beans, Italian ratatouille, okra with pimento
SOMETHING DIFFERENT
HOUSE-GROUND BLACK ANGUS BURGER ..... 105.00
Old white cheddar or stilton, red onion marmalade, tarragon aioli, frites aioli. (D)DUCK CONFIT
Oyster mushroom, shallot and orange reduction, potato truffle gnocchi, parmesan. (D) ..... 150.00
POLLO PINK RISOTTO ..... 110.00Pink sauce, pan-fried chicken breast, balsamic redaction and rocket salad. (D)
LAMB SHANK ..... 130.00
Lamb mint jus, black risotto and cheese crumble. (D)
MIX SEAFOOD PLATTER ..... 225.00
Seabass, shrimps, octopus and fried calamari(S)(D)
BLACK SPAGHETTI WITH WAGYU BOLOGNESE ..... 130.00
Pink wagyu Bolognese, garlic bread and parmesancheese. (D)
GRILLED BABY CHICKEN ..... 115.00
Half baby chicken, mash potato, rocket salad \& mushroom ragout sauce. (D)
EMIRATI MIXED GRILL ..... 210.00
Shish tawouk, lamb shops, lamb kabab, beef kabab, served with hummus, Arabic bread,tahina sauce and French fries. (D)
MUSHROOM RISOTTO
Traditional Italian mushroom risotto with cheese, cream, ..... 79.00
truffle and garnished with Sakura.(V)(D)
SEAFOOD PAELLA ..... 105.00
Shrimp, salmon, hammour, calamari and scallops, black mussels, mix bell pepper, olives, greenish herby rice and fresh tomato sauce. (S) (D
SIGNATURE LOBSTER LINGUINE ..... 225.00Fresh lobster, pink sauce, parmesan cheese, garlic bread (S)LOBSTER MAC AND CHEESEServed with cheese sauce and cheese stick(S) (D)
VEGETABLE LASAGNA ..... 80.00Served with garlic bread and parmesan cheese(D)
TACOS J69.00
Tortilla bread, topped with choice of Mexican marinated grilled beef, shrimps and chicken, guacamole, sour cream and Pico digalo

\section*{JUST FOR KID'S}
CHICKEN NUGGETS ..... 45.00
Served with fries ..... 45.00
FRIED FISH FINGER
Served with fries
CHICKEN OF BEEF MINI SLIDER ..... 45.00
Served with fries
PENNE WITH CHEESY CREAMServed with parmesan cheese
DESSERTS
WALNUT PECAN PIE A LA MODE
NEW YORK TRUFFLE CHEESE CAKE
Graham cracker crust, beet sponge. orange-vanilla creme side. ..... 56.00
ORGANIC COCONUT MANGO PUDDING
Sago sauce, sweet potato dumpling and Choco match stick. ..... 56.00
APPLE CRUMBLE PIE
Apple pie with toffee sauce, black berry pear, berry crumble and served with ..... 60.00
vanilla ice cream.
FLOURLESS CHOCOLATE ESPRESSO CAKE ..... 56.00Cocoa powder, pistachio cream canal and fresh raspberries.
NUTELLA PASSION FRUIT PANNA COTTA ..... 56.00
Honey baked yogurt, crème anglaise and berry crumble.
MIXED FRUIT PLATTER
Served with honey yogurt. ..... 60.00
TRIO OF STRAWBERRY WITH PEACH AND BASIL ..... 56.00Strawberry ice-cream, fresh strawberry, almond crumble and strawberry meringueWHITE CHOCOLATE AND MATCHA SOUFFLE56.00Served with creamy green tea sauce and fresh red current, dark chocolate bowl,black berries and Choco stones.
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GEVORA'S SIGNATURE
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THE HIGHEST VIEW
Mango, lime, vanilla syurp, passionfruit, fresh mint, crushed ice with
soda or water.
THE 360`
Frozen watermelon, fresh watermelon, jalapeno, sparkling water.
THE VIEWS
Pear juice, lemon juice, water, vanilla syrup, thyme and cinnamon.
ABOVE THE CLOUDS
Flavored cotton candy, bubble gum syrup, sparkling white grape juice.
GOLDEN HOUR
Dried hibiscus flowers, sweetmelon syrup, fresh mint leaves, lime, passion fruit juice, coconut water,
sparkling water with strawberries and glitter.
STARRY NIGHT
Blackberries, lemon, ginger ale, sugar syrup with silver glitter.
RECORD BREAKER
Grapefruit juice, peach juice, ginger soda, fresh basil with gold glitter.

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\section*{SUNSET CHASER}
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Orange juice, pomegranate juice, lime juice, frozen fruit and soda water.

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\section*{THE SKYLINE}
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Cool blue gatorade, sparkling water, lemon juice, blueberries, with lemon peels and fresh mint.

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\section*{THE DARK SIDE}
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Apple, black current, activated charcoal, blackberry caviar.

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\section*{THE SKY IS PINK}
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Rose water, lemon juice, rose syrup, sparkling water, rose petals.

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\section*{THE QUEEN'S POTION}
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Jackfruit, orange, soda, passion fruit caviar
MOJITO
Classic - Strawberry - Passion
SPARKLING WHITE / RED GRAPE JUICE
AED 30.00 per Glass.
AED 90.00 per Bottle.

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\section*{TEA BOUTIQUE}
\begin{tabular}{lr} 
DRAGON PEARL \\
Chinese green tea in jasmine flowers. & 40.00 \\
JAPANESE CHERRY BLOSSOM \\
White tea, rose petalsand jasmine blossoms. & 40.00 \\
\begin{tabular}{l} 
BLACK SAFFRON \\
Black tea and saffron.
\end{tabular} & 40.00 \\
\begin{tabular}{l} 
BLUE HERBAL TEA \\
Thai tea flowers of butterfly pea tree.
\end{tabular} & 40.00
\end{tabular}
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MOROCCAN TEA 40.00 / 70.00

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Single / Double.

\section*{HOT ARTISAN COFFEE}
\begin{tabular}{ll} 
ESPRESSO DOUBLE/SINGLE & \(25.00 / 35.00\) \\
CAFÉ LATTE & 30.00 \\
CAPPUCCINO & 30.00 \\
LATTE MACCHIATO & 24.00 \\
MOCHACCINO & 30.00 \\
TURKISH COFFEE & 30.00
\end{tabular}

\section*{FRESH JUICE BAR}

ORANGE 35.00
MANGO 35.00
PINEAPPLE 35.00
\(\begin{array}{ll}\text { WATERMELON } & 35.00\end{array}\)

SOFT DRINKS
Diet Pepsi, Pepsi, 7up, Miranda, Lipton Ice Tea. 22.00
ENERGY DRINK
Red Bull (Regular / Sugar Free)
35.00

STILL WATER - S/L

SPARKLING WATER - S/L
\(20.00 / 30.00\)```

