

BREAKFAST

BREAKFAST	
ARABIAN SUNRISE	85.00
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	
CONTINENTAL BREAKFAST	85.00
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	128.00
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 kraftcheese	
Served with Arabic breads, Karak tea or cold beverage	
GEVORA ROYAL ORIENTAL MEZZE TRAY	70.00
A selection of kibbeh, fatayer, stuffed vine leaves hummus, mountable & tabbouleh	
Served with Arabic bread	
	50.00
EGG BENEDICT YOUR OWN WAY	50.00
YOUR CHOICE OF ONE FILLING: smoked salmon, beef bacon and asparagus	
Served with English muffins, hollandaise sauce and chives springs	
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TWO FARM EGGS, ANY STYLE	
	50.00
With beef bacon, hash brown, grilled tomatoes, Chicken or Beef Sausage and grilled mushrooms	50.00
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KEEMA PARATHA BURRITOS	55.00
Lettuce, 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	
FALAFIL	35.00
Tahina sauce, Arabic mix pickle and Biwas salad	
EMIRATI CAMEL MILK PORRIDGE	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	
A FRENCH TOAST	45.00
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	55.00
Acai berry pure topping with mix berries, banana, strawberries and mix nuts, served with honey	
Mix Fruit platter	50.00

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

GREEK VILLAGE

59.00

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

59.00

Mozzarella cheese, Wild rocket leaves, micro lettuce, peach vinegrate. (N)(D)(V).

OLD FASHION QUINOA SALAD

69.00

Black quinoa, baby spinach, mango, avocado, cranberry and grape fruit served with passion fruit dressing(V)

55.00

MAC AND CHEESE BALLS

Deep fried breaded macaroni, cheese balls, tomato sauce, egg and cream(D) (V).

69.00

DYNAMITE SHRIMPS
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 SKEWERS

85.00

Chunks of lamb and beef grilled together with eggplant mint salsa and tahina sauce.

PURPLE CORN ON THE COB

55.00

Paprika butter sauce, cheddar truffle and Sakura bouquet. (V) (D)

SOUP

LAKSA SOUP J 69.00

Malaysian flavored coconut noodles soup with shrimps, tofu, chicken and alfa alfa. (S)

MUSHROOM ESPRESSO 48.00

Herb grassini. (V) (D)

SEAFOOD BOUILLABAISSE 72.00

Traditional Provencal fish stew with bread croutons

FROM THE LAVA STONE GRILL

All steaks and seafood come with 2 choices of sides and 1 sauce

WELL	MEDIUM WELL	MEDIUM	MEDIUM RARE	RARE
Grilled throughout no pink	Slightly pink center	Pink center	Red warm center	Very red cool center

MEAT 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 OCEAN (S)		
Chilean Sea Bass	250 gm	110.00
Ocean Sea King Prawns		140.00
Wild Salmon Steak	250 gm	110.00

CHOOSE YOUR 2-SIDE DISH AND 1 SAUCE

MEAT AND SEAFOOD SIDES

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

MEAT SAUCES

Mushroom sauce, pink peppercorn, Beef Ju, Béarnaise sauce

SEAFOOD SAUCES

Lemon butter, green tomato salsa Tartar sauce, Jalapeño aioli

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 Oldwhite cheddar or stilton, red onion marmalade, tarragon aioli, frites aioli. (D)	105.00
DUCK CONFIT Oyster mushroom, shallot and orange reduction, potato truffle gnocchi, parmesan. (D)	150.00
POLLO PINK RISOTTO Pink sauce, pan-fried chicken breast, balsamic redaction and rocket salad. (D)	110.00
LAMB SHANK Lamb mint jus, black risotto and cheese crumble. (D)	130.00
MIX SEAFOOD PLATTER Seabass, shrimps, octopus and fried calamari(S)(D)	225.00
BLACK SPAGHETTI WITH WAGYU BOLOGNESE Pinkwagyu Bolognese, garlicbread and parmesan cheese. (D)	130.00
GRILLED BABY CHICKEN Half baby chicken, mash potato, rocket salad & mushroom ragout sauce. (D)	115.00
EMIRATI MIXED GRILL Shish tawouk, lamb shops, lamb kabab, beef kabab, served with hummus, Arabic bread, tahina sauce and Frenchfries. (D)	210.00
MUSHROOM RISOTTO Traditional Italian mushroom risotto with cheese, cream, truffle and garnished with Sakura.(V)(D)	79.00
SEAFOOD PAELLA Shrimp, salmon, hammour, calamari and scallops, black mussels, mix bell pepper, olives, greenish herby rice and fresh tomatosauce. (S) (D	105.00
SIGNATURE LOBSTER LINGUINE Fresh lobster, pink sauce, parmesan cheese, garlic bread (S)	225.00
LOBSTER MAC AND CHEESE Served with cheese sauce and cheese stick(S) (D)	115.00
VEGETABLE LASAGNA Served with garlic bread and parmesan cheese(D)	80.00
TACOS J Tortilla bread, topped with choice of Mexican marinated grilled beef, shrimps and chicken, guacamole, sour cream and Pico digalo	69.00

JUST FOR KID'S

CHICKEN NUGGETS Served with fries	45.00
FRIED FISH FINGER Served with fries	45.00
CHICKEN OF BEEF MINI SLIDER Served with fries	45.00
PENNE WITH CHEESY CREAM Served with parmesan cheese	45.00
DESSERTS	
WALNUT PECAN PIE A LA MODE Basil ice cream, fruit salsa, chocolate solids and pistachio meringue sheet.	56.00
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 vanilla ice cream.	60.00
FLOURLESS CHOCOLATE ESPRESSO CAKE Cocoa powder, pistachio cream canal and fresh raspberries.	56.00
NUTELLA PASSION FRUIT PANNA COTTA Honey baked yogurt, crème anglaise and berry crumble.	56.00
MIXED FRUIT PLATTER Served with honey yogurt.	60.00
TRIO OF STRAWBERRY WITH PEACH AND BASIL Strawberry ice-cream, fresh strawberry, almond crumble and strawberry meringue	56.00
WHITE CHOCOLATE AND MATCHA SOUFFLE Served with creamy green tea sauce and fresh red current, dark chocolate bowl,	56.00

GEVORA'S SIGNATURE

45.00

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.

SUNSET CHASER

Orange juice nomegranate juice lime juice frozen fruit and soda water

THE SKYLINE

Cool blue gatorade, sparkling water, lemon juice, blueberries, with lemon peels and fresh mint.

THE DARK SIDE

Apple, black current, activated charcoal, blackberry caviar.

THE SKY IS PINK

Rose water, lemon juice, rose syrup, sparkling water, rose petals.

THE QUEEN'S POTION

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.

TEA BOUTIQUE

DRAGON PEARL Chinese green tea in jasmine flowers.	40.00
JAPANESE CHERRY BLOSSOM White tea, rose petals and jasmine blossoms.	40.00
BLACK SAFFRON Black tea and saffron.	40.00
BLUE HERBAL TEA Thai tea flowers of butterfly pea tree.	40.00
MOROCCAN TEA Single / Double.	40.00 / 70.00
HOT ARTISAN COFFEE	
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
FRESH JUICE BAR	
ORANGE	35.00
MANGO	35.00
PINEAPPLE	35.00
WATERMELON	35.00
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	15.00/20.00
SPARKLING WATER - S/L	20.00 / 30.00