

# EQUESTRIAN LOUNGE

## FOOD MENU



EQUESTRIAN  
LOUNGE

### BREAKFAST À LA CARTE

#### EGGS

##### The Big Breakfast

Your Choice of Free Range Eggs Any Style: Fried | Scrambled | Boiled | Poached | Omelette served with Beef Bacon, Chicken Sausage, Sautéed Fresh Mushrooms, Grilled Tomato, Baked Beans, Hash Brown, Toasted Bread

95

##### Arabian Flavors (D)(G)(N)

Shakshouka eggs with tomato, onion and coriander  
Foul Medammes, Haloumi cheese, labneh, Sautéed Fresh Mushrooms, Grilled Tomato, Hash Brown, Fresh Arabic breads

95

##### Steak & Hash

Striploin steak, Cured datterino Tomato, la ratte potatoes, button mushrooms, veal bacon, Poached Egg

95

##### Avocado Poached Egg

Smashed Avocado, soft Poached egg on Rye Bread

75

##### Free Range Eggs Any Style:

Fried | Scrambled | Boiled | Poached | Omelette  
Fresh Mushrooms, Grilled Tomato, Hash Brown

50

##### Eggs Benedict (D) (S)

Your choice of smoked turkey ham | smoked salmon | spinach  
English muffin, Poached Egg, Hollandaise sauce  
Fresh Mushrooms, Grilled Tomato, Hash Brown

65

### CEREALS

**All Bran, Fitness, Corn Flakes, Crunchy Nut or Rice Krispy's (V)** 30  
full cream milk, skimmed milk

**Alpine Bircher Muesli (V) (D)** 40  
Seasonal Berries and Toasted Almonds (N)(D)(V)

**Homemade Granola Parfait (N) (V) (D)** 40  
Crunchy Nuts, sunflower seeds, toasted rolled oats & seasonal berries

**Cinnamon Scented Oatmeal (N) (V) (D)** 40  
Caramelized banana, pecans, drizzled with organic honey & chocolate sparks

**SEASONAL SLICES FRUITS PLATTER** 40

**YOGHURT (D)** 20  
Natural, Fruit or Low Fat

### ARABIC BREAKFAST

#### Hummus

Chick pea spread & extra virgin olive oil

40

#### Labneh (V) (D)

Strained yoghurt, zataar & extra virgin olive oil

40

#### Foul Moudamas (V)

Broad beans stew, chili, garlic, onion, tomato & olive oil

40

#### Grilled Haloumi Cheese (D)

Moussaka, Grilled tomato, cucumber & coriander pesto

45

#### Shakshouka Eggs

Baked eggs, tomato, onion, parsley & smoked peppers

50

### FROM OUR BAKERY

#### Selection of Mini Morning Bakeries (N) (D)

Croissants, brioche, soft roll, homemade muffins, Fruit Danish, pain au chocolate

40

#### Selection of White, Whole Grain, Rye and Pitta Breads (N)

35

### FROM THE GRIDDLE

#### Buttermilk Banana & Blueberry Pancakes or Plain Pancakes (D)

Canadian maple syrup & whipped cream

40

#### Belgian Waffles (D)

Chocolate coulis, Canadian maple syrup & whipped cream

40

#### Brioche French Toast (D) (N)

Baked apple, roasted pecans, caramel maple syrup & egg nog crème

40

### SIDE DISHES

#### Oak Smoked Turkey Bacon

25

#### Italian Veal Sausage

25

#### Chicken Vienna Sausage

25

#### Beef Bacon

25

#### Idaho Hash Brown

25

#### Sauteed Wild Mushrooms (V) (D)

25

#### Baked Beans

25

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### LIGHT BITES & DELIGHTS

<b>Salmon Rillettes (S) (D)</b> 55 Poached salmon, smoked salmon spread, crème fraîche, shallots, croutons	<b>Chicken Tenders (D)</b> 50 Served with lemon garlic aioli
<b>Duck &amp; Bun (D) (N)</b> 60 Crispy duck, steamed bao, crunchy veggies, Plum Sauce	<b>Salt &amp; Pepper Squid (S) (D)</b> 65 Preserved Lemon Aioli, Sweet Chili Sauce
<b>Jalapeno Cheese Balls (V) (D)</b> 40 Balls of cheese with jalapenos and garlic served with spicy tomato sauce	<b>Double H Sampler (S) (D) (N)</b> 75 Salt & Pepper Squid, Buffalo Chicken Wings, Falafel
<b>Nachos Piquante (D) (V)</b> 55 Tortillas, Jack Cheese, Black Olives, Spring Onions, Sour Cream, Pico De Gallo, Guacamole, Jalapenos	<b>Cold Mezza Sampler (N) (D) (V)</b> 70 Hummus, Moutable, Fattoush, Warakanab, Tabouleh, Arabic Bread
<b>Add Chili Con Carne (D)</b> 15	<b>Hot Mezza Sampler (N) (D)</b> 70 Meat Kibbeh, Cheese Rakakat, Spinach Fattayer, Meat sambousek, Garlic Sauce
<b>Buffalo Chicken Wings (D) (N)</b> 50 Deep Fried Chicken Wings, Sautéed in Buffalo Sauce, Blue Cheese Dip	

### SOUPS

<b>Roasted Tomato Bisque (D) (V)</b> 40 Baguette Crouton, Chive Oil	
<b>Mushroom Soup (D) (V)</b> 40 Sour Cream, Grissini	

### DESSERT

<b>Raspberry cheese cake (D) (V)</b> 40 Raspberry coulis, Roasted plums and wild berry gelato	
<b>Sticky Toffee Pudding (D) (V)</b> 40 Toffee Sauce, Caramel Cream	
<b>Classic Eton Mess (D) (V)</b> 45 Whipped cream, meringue, fresh strawberries	
<b>Selection of Ice Cream (D) 1 Scoop</b> 15 Vanilla, Chocolate, Strawberry, Mango, Cheesecake, Cookies & Cream	

### SALADS

<b>Chopped Avocado Salad (V)</b> 50 Rocket, Semi Roasted Tomato, Corn, Pomegranate, Citrus Segments	<b>Frijoles Salad (V)</b> 50 Peas, Green beans, asparagus, avocado, Edamame, cucumber, Honey pommery dressing	<b>Roasted Pumpkin &amp; Pine nut Salad (V) (N)</b> 50 Young spinach, slow roasted cherry tomato, scallions, and goat's cheese
<b>Asian Salad (V)</b> 45 Shredded Green papaya, Red Cabbage, carrot, cucumber, onion, radish, Quail Egg, palm chili dressing Add Prawns (S)	<b>Classic Caesar Salad (D)</b> 45 Cos Lettuce, Parmesan, Garlic Croutons, HH Dressing Add Chicken 10 Add Prawns 15	

### THE MAIN EVENT

<b>BURGER &amp; FRIES</b> (No Carb Burger Option Available)	<b>Chicken Tikka Roll (D)</b> 65 Aromatic spiced chicken cook in tandoor oven served with mint sauce, onion, tomato, chapatti
<b>Horse &amp; Hound Burger (D)</b> 75 Australian Angus Beef, Jack Cheese, Smoked Beef Bacon, Tomato Compote, Potato Bun, steak fries	<b>Vegetable Lasagna (D)</b> 70 Oven baked pasta layers with chunky vegetables, tomato & cheese sauce, Parmesan cheese
<b>Chicken Burger (D)</b> 70 Shallow Fried Crumbed Chicken Breast Turkey bacon, Avocado, Caramelized Onion, Potato Bun, Steak Fries	<b>Mediterranean Style Greek Seabass (S)</b> 70 Roasted marinated vegetables, baked seabass, Lemon, dill
<b>Black Bean Burger (D) (V)</b> 65 Avocado, fresh Onion, lettuce, Potato Bun, Steak Fries	<b>Lemon and Salt Whole Roasted Spatchcock Chicken (D)</b> 80 Roasted potato, buttered Zucchini
<b>Steak Baguette (D)</b> 75 Grilled Australian striploin, Caramelized Onion Mushroom gravy, melted Brie, steak fries	<b>Lamb Shank (D)</b> 115 Slow braised lamb shank, creamy mash potato, sautéed snow peas
<b>Arabic Falafel Wrap (D) (V) (N)</b> 50 Rocca leaves, pickled cucumber, coriander, sumac, Tahini sauce, Harissa, French Fries	<b>Beef Short Rib (D)</b> 110 36 hours braised short ribs, squash puree, wilted spinach & raisin
<b>Fish &amp; Chips (S) (D)</b> 75 Caramelized Lemon, Tartar Sauce	<b>Steak &amp; Chips</b> 145 Grilled Australian Beef Rib-Eye 250g served with garden salad, Gravy, steak fries
<b>Butter Chicken (D) (N)</b> 75 Basmati Rice, Nan Bread, Papadam, Raita, Mango Chutney	<b>Chili Con Carne</b> 60 Ground beef, kidney beans, tomatoes, Steamed Rice

<b>Green Salad</b> 25	<b>Mashed Potato</b> 25	<b>Onion Rings (V) (D)</b> 30	<b>Corn on the Cob</b> 25
<b>Baked Beans (V)</b> 15	<b>Creamy Spinach</b> 25	<b>Sweet Potato Chips (V)</b> 25	<b>Steamed Vegetables</b> 25

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## BEVERAGE MENU

DARFT BEERS		COCKTAIL		HOUSE WINE					
<b>Pint</b>		<b>Pink Lady</b>	<b>55</b>	<b>Red Wine</b>	<b>Gls/</b>	<b>Btl</b>			
<b>Heineken</b>	<b>47</b>	Gin Infused   Rose Syrup   Tonic Water		Merlot, Atrium	65	325			
<b>Brewdog Craft Beer</b>	<b>55</b>	<b>Espresso Martini</b>	<b>60</b>	Cataluna, Spain					
<b>Esrella</b>	<b>47</b>	Vodka   Kahha   Espresso		Cabernet, Sauvignon, Santa Julia	45	225			
<b>Thatchers Cider</b>	<b>47</b>	<b>Negroni</b>	<b>60</b>	Mendoza, Argentina					
		Gin   Campari   Rosso		Malbec, Finca La Linda		320			
		<b>Clover Club</b>	<b>55</b>	Argentina					
		Gin   Pomegranate Syrup   Egg White		<b>White Wine</b>	<b>Gls/</b>	<b>Btl</b>			
		Raspberry Fruit		Chardonnay, Gran Vina Sol	60	300			
		<b>Moscow Mule</b>	<b>55</b>	D.O Penedes, Spain					
		Vodka   Lemon Juice   Ginger   Ginger Ale		Sauvignon Blanc, Santa Julia	45	225			
		<b>Non Alcoholic</b>		Mendoza, Argentina					
		<b>Paradise</b>	<b>38</b>	Pinot Grigio, Fuzion Alta		375			
		Pineapple   Mint   Lemon   Tonic Water		Mendoza, Argentina					
		<b>Ginger Smash</b>	<b>38</b>	<b>Rose Wine</b>	<b>Gls/</b>	<b>Btl</b>			
		Mango   Ginger   Lemon   Ginger Ale		Grenache, Torres De casta Rose	55	275			
		<b>Pineapple and Mint</b>	<b>38</b>	Cataluna, Spain					
		Pineapple Juice   Mint Leaf   fresh Lime		<b>Sparkling Wine</b>	<b>Gls/</b>	<b>Btl</b>			
				Macabeo, Freixenet Cordon Negro	60	360			
				Penedes, Spain					
				<b>Champagne</b>		<b>Btl</b>			
				Moet & Chandon Brut		980			
BOTTLE BEERS		APERITIF		HOUSE POUR					
<b>Heineken</b>	<b>38</b>	Dolin Blanc   Dolin   Rouge   Ricard	<b>30</b>	Single Shot	<b>45</b>				
<b>Amstel Light</b>	<b>38</b>	Aperol Campari   Fernet-Banca		Double Shot	<b>80</b>				
<b>Stella</b>	<b>38</b>	<b>BAR 86</b>		Bacardi White   Jim Beam					
<b>Sol</b>	<b>38</b>	You want to challenge the bartender concoction?"		Russian Standard   Jose Cuervo					
<b>Corona</b>	<b>42</b>	Ingredients will never revealed!!!	<b>60</b>	Bombay Sapphire					
<b>Peroni</b>	<b>40</b>								
CIDER BOTTLE		WHISKY & BOURBON		TEQUILA		RUM			
<b>Kopparberg Strawberry</b>	<b>50</b>	J. Walker Black Label	<b>65</b>	Patron Silver	<b>80</b>	Grey Goose	<b>70</b>	Captain Morgan	<b>45</b>
<b>Kopparberg mix Fruit</b>	<b>50</b>	Chivas 12 Years	<b>65</b>	Patron XO Cafe	<b>70</b>	Belvedere	<b>70</b>	Bacardi 8 Anos	<b>45</b>
<b>Kopparberg Apple</b>	<b>50</b>	Jack Daniel's Old No. 7	<b>50</b>			Ciroc	<b>65</b>	Ron zacapa 23	<b>60</b>
<b>Strongbow</b>	<b>48</b>	Talisker 10	<b>70</b>					Ron zacapa xo	<b>120</b>
S.H.O.T.S.		SODA							
Jagerbomb	<b>45</b>	Energy Drink	<b>35</b>						
B52	<b>45</b>	Fresh Juices	<b>35</b>						
Absinthe	<b>45</b>	Soft Drinks	<b>20</b>						
WATER									
Still Hildon	0,33 L	<b>25</b>	Sparkling Hildon	0,33 L	<b>25</b>				
Hildon	0,75 L	<b>35</b>	Hildon	0,75 L	<b>35</b>				

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