



## BRUNCH SET MENU

### Starter

#### **Smoked Salmon & Scrambled Eggs**

*Toasted Brioche, Crème Fraîche & Chives*

#### **Choice of Egg Benedict**

*with Turkey Ham or Spinach or Smoked Salmon*

#### **Selection of home pickled vegetables, Cheeses and Cold Cuts**

#### **Home Smoked Buffalo Mozzarella**

*with Sicilian Aubergine Caponata, Tomato Coulis, Balsamic Caviar*

#### **3 Egg Omelette**

*with choice of Tomato, Mushrooms, Bell Peppers, Homemade Chorizo,  
Turkey Ham or Bacon, Spinach or Cheddar cheese*

### Soups

#### **Harrira Soup**

#### **Creamy Mushroom & Garlic Baguette**

#### **Chicken and Sweetcorn**

*Crispy Tortilla*

#### **Roast Tomato and Mascarpone Cheese**

*Basil Pesto Bruschetta*

### Salads

#### **Courtyard Salad**

#### **Classic Caesar**

*with Chicken or Prawn*

#### **Rocket Salad**

*with Cherry Tomato, Buffalo Mozzarella, Balsamic*

#### **Garden Salad**

*with Broad Beans, Asparagus, Artichoke, Quinoa, and Pickled Shimeji Mushrooms*

### Make your Pastas and Risottos

#### **Penne, Spaghetti, Carnaroli Risotto**

**Choice of sauces:** *Tomato Sauce, Mushroom Cream, Basil Pesto, Mary Rose, Arrabiata*

*Add Chicken or Prawns*



## BRUNCH SET MENU

### Alla Plancia (From the Grills)

*The entire grills course is served with sautéed vegetables and roasted potatoes.*

**Choice of sauces:** *Peppercorn, Harissa or Lemon Cream*

### Fish

**Salmon Fillet**

**Seabass**

**Hamour**

**Mix Grill**

*Hamour, Calamari, Shrimps, Mussels*

### Meat

**Beef Striploin**

**Chicken Breast**

**Lamb Kofta**

**Beef Burger or Chicken Burger**

**Mix Grill**

*Lamb chops, Chicken, Beef and Lamb Skewers, Lamb kofta*

### Main Courses

**Chicken Tagine**

**Vegetarian Tagine**

**Seared Sea Bream fillet**

*Pesto mashed potato, Glazed carrots*

**Grilled Salmon**

*Asian slow, Szechuan Pepper Sauce*

**Pan fried Prawns Catalana**

*Bell peppers, Red onions, Cherry Tomatoes, Garlic*

**Roasted Baby Chicken**

*Rosemary Potatoes, garlic and thyme sauce*

**Rib Eye “Tagliata”**

*with Rocket Salad & shaved aged Parmesan*

### Sides

**Sautéed Vegetables**

**Garlic and Rosemary Potato**

**Spinach**

**Truffle Mash Potato**

**Saffron Rice**

**Mix Salad**





## Selection of Dessert

### **Pistachio Crème Brûlée**

*Pistachio flavored crème brûlée, pistachio pesto  
and fresh raspberries*

### **Um Ali**

*Puff pastry, pistachio, almond, cream*

### **Chocolate Fondant**

*Vanilla ice cream*

### **Red Raspberry Opera**

*Raspberry macaroon, meringue raspberry sauce*

### **Blueberry Clafoutis**

*Warm blueberry flan, blueberry cheesecake ice cream & maple butter*

### **Gallery 21 Apple Tart Tartin**

*Tahiti vanilla crème, caramelized apple & milky vanilla ice cream*

### **Sticky Date Pudding**

*Warm sticky date pudding, caramel sauce & butter scotch ice cream*

### **Our Selection of Ice Cream**

*Vanilla, strawberry, chocolate, Banana,  
blueberry cheesecake, butter scotch*

## **Beverage Menu**

### **Non-Alcoholic Selection**

#### **Mocktails**

#### **Courtyard Iced Tea**

*Grapefruit, Lychee, Black Tea*

#### **Lemon Mint**

*Fresh Mint, Sour Mix, Sugar Syrup*

#### **Soft Drinks and Still Water**





## Beverage Menu

### Alcoholic Selection

#### Cocktails

##### **Mojito**

*Rum, Lime, Mint, Sugar syrup*

##### **Pink Margarita**

*Tequila, Prickly Pear, Triple Sec, Sour Mix*

##### **Cuba Libre**

*Dark Old Rum, Fresh Squeeze Lime, Cola*

##### **Bay Breeze Style**

*Vodka, Pineapple Juice, Cranberry Juice, Hibiscus Syrup*

#### WINE

##### **Sparkling Wine**

##### **White Wine**

##### **Red Wine**

#### SPIRIT

##### **Gin**

##### **Vodka**

##### **Rum**

#### BEER

### **BD 19.5 Net**

*(Inclusive of Water, Soft Drinks & Selected Mocktails)*

### **BD 27.9 Net**

*(Inclusive of Water, Soft Drinks, Selected Mocktails, Cocktails, Wine, Spirit & Beer)*

