commodore club





Breakfast

served until 6 pm

Commodore Signatures

Commodore Omelette 65

Beef bacon, parmesan, wild mushrooms, cream (GF $\cdot D \cdot E \cdot LS)$

Breakfast Bun 65

Over easy egg, English muffin, beef bacon, spicy mayonnaise, mushrooms $(D{\cdot}S{\cdot}E)$

Croissant Toast 70 Avocado, poached egg, rocket leaves (D-E)

 \cdot Add smoked salmon 35

Truffle Toast 95

Scrambled eggs, truffle bechamel, comté, truffle shavings (V·D·E)

Menemen 65

Scrambled egg, tomato, capsicum, greek yoghurt, beef salami $(D \cdot E)$

Norwegian Waffle 70

Potato waffle, sour cream, smoked salmon, poached egg (D-E) $\label{eq:add} Add \ on \ Ossetra \ Caviar \ 15g \ / \ 115$

The Classics

Classic Benedict 70 English muffin, veal ham, Hollandaise sauce (D·E)

Eggs Florentine 65 English muffin, sautéed spinach, Hollandaise sauce (V·D·E)

Eggs À La Coque 55

Two runny boiled eggs, to asted brioche, salted butter (V·D·E) \cdot Add smoked salmon & chives 15

> **Fried Eggs 40** Two eggs served your way (V·D·E)

Royal Benedict 85 English muffin, smoked salmon, Hollandaise sauce (D·E)

Shakshuka 70 Ø Baked eggs, tomato sauce, capsicum, parsley (V·E·LS)

Your Choice of Eggs 55 Three egg omelette or scrambled served your way (V·D·E)

White Omelette 60 Ø

Three white eggs omelette, grilled asparagus, green leaf salad $(V{\cdot}D{\cdot}E)$

Side Dishes

Grilled asparagus 35 (VG·GF·LF) | Sautéed mushrooms 20 (D·GF) | Grilled tomatoes 20 (VG·GF·LF) Hashbrowns 20 (V·D) | Turkey bacon 20 (GF·LF) | Chicken sausages 25 (GF·LF) Avocado slices 25 (VG·GF·LF) | Green leaf salad 20 (VG·GF·LF) | Smoked salmon 35 (F·GF·LF)

🔘 Signature Dish 🏼 🕖 Healthy Choice 🔍 Vegan upon request

Savories

Salmon Feuillete Collection 105 Puff pastry, smoked salmon, salmon roe, cream cheese, lemon (D)

Truffle & Veal Feuillete Collection 100 Puff pastry, truffle bechamel, veal ham, comté, fresh black truffle (D)

Tomato Feuillete Collection 75 Puff pastry, heirloom tomatoes, cream cheese, pesto (V·D·N·LS)

Avocado Toast 75 ⊙ Avocado slices, guacamole, basil pesto, granola, sourdough bread (V·N·D)

> Ham & Cheese Croissant 80 Bresaola, comté, béchamel (D·E)

Sweets

French Toast 55 Crème Brûlée style, vanilla cream (V·D·E)

Waffle 55 Vanilla cream, salted caramel (V·D·E)

Pancakes with Warm Maple Butter 50

 $\cdot\,$ Blueberries $\cdot\,$ Banana, walnut and chocolate chunk (V·D·E)

Home Sweet Toast 45 Served with Nutella, jam and butter (V·D·N) Bircher Muesli 50 Ø Oats, nuts, chia seeds, honey (V·N·D)

Mango Chia Pudding 50 Chia seeds, coconut milk, nuts (VG·N·GF·S)

> Granola Yoghurt 55 Berries, nuts, honey (V·N·D)

Fruit Platter 65 • A selection of fresh seasonal fruits

Viennoiseries

A specially curated selection of breads and pastries daily baked for you!

Bakery Basket 75

Chef's selection of bread and bakery served with butter and jam. (V·D·E·N)

Croissant 15 (V·D) Pain Au Chocolat 20 (V·D) Chocolate Marble Cake 25 (V·D·N·E) Lemon Marble Cake 25 (V·D·E) Swiss Danish 25 (V·D·E) Sweet Citrus Brioche 20 (D·E) Guanduja Danish 25 (V·D·N·E)

Mini Baguette 10 (V) Vanilla Flan 30 (V·D·N·E) Madeleine 2pcs 25 (V·D·N·E) Raspberry Tart 2pcs 25 (V·D·N·E) Canelé 2pcs 25 (V·D·E) Pistachio Cookie 2pcs 25 (V·D·N·E)

🔘 Signature Dish 🏼 🕖 Healthy Choice 🔍 Vegan upon request

Lunch & Dinner

served from 12 pm

Salads

Chicken Corn Salad 90 C

Corn, avocado, pickled red onions, coriander, white balsamic dressing (GF-LF-E-CS) $% \left({\rm GF} \right)$

Spinach Tuna Salad 115

 $Tuna \ tataki, spinach \ leaves, \\ truffle \ mustard \ dressing \ (D\cdot F \cdot GF)$

Burrata Salad 80

Heirloom tomatoes, rocket leaves, croutons, balsamic dressing (V·D)

Goat Cheese Salad 80

Mesclun salad, goat cheese to ast, caramelized walnuts, beef bacon, aged balsamic dressing $(N \cdot D)$

Crunchy Mushroom Salad 70 © ⊙

 $\begin{array}{l} \mbox{Mesclun salad, crispy shiitake mushroom,} \\ \mbox{roasted sesame dressing} \left(\mbox{SE}{\cdot}\mbox{S}{\cdot}\mbox{LF}{\cdot}\mbox{V}{\cdot}\mbox{LS} \right) \\ & \cdot \mbox{Add beef tataki 30} \end{array}$

Fattoush & Beef Carpaccio115 💿

Lettuce, cucumber, tomato, Arabic bread, sumac dressing (LF·DF·R)

Starters

Sea Bream Carpaccio 110 Chili oil, fried garlic, lemongrass and orange dressing (S-R-GF-LF)

Beef Tartare 95 Tartare sauce, harissa, country bread toast (S·E·R·LF)

Crispy Tuna Potato 90 C Tuna tartare, crispy potato millefeuille, chives (GF·SE·D·S·R·E)

Prawns Piri Piri 105 Seared prawns, spicy tomato sauce, fried garlic (SF·D) Ají Amarillo Gambas 105 C

Coriander pesto, lemon, olive oil $(SF \cdot LF \cdot N \cdot S)$

Beef Croquetas 85 Beef tartare, chili dressing, chives (S·SE·D·E·R)

Artichoke Tart 105 C Burrata, spinach, artichokes, truffle shavings (V·D·E)

Tuna & Tomato Tart 95

Crispy spring pancake, confit tomato, blue fin tuna $(\text{LF}\text{\cdot}\text{S}\text{\cdot}\text{SE})$

Sandwiches & Burgers

Wagyu Beef Sliders 110 C

Smashed wagyu beef, caramelized onions, aged cheddar, potato bun $(S{\cdot}D{\cdot}E)$

Truffle Croque Monsieur 120

Veal ham, truffle bechamel, comté, truffle shavings, milk bread (D)

Chicken Sliders 95

Korean fried chicken thigh, pickles, coriander, potato bun (D·E·S·SE)

Lobster Roll 120

Canadian lobster, spicy mayonnaise, chives, lemon, brioche bread (SF·D·E·S)

🔘 Signature Dish 🏼 🕖 Healthy Choice 🛛 🕖 Vegan upon request

Mains

Sea Bream 120 **7** Grilled sea bream, green chilli sauce, coriander rice (GF·LF·LS)

> Octopus & Calamari Paella 190 Saffron rice, aioli, coriander (SF-A-D-S)

Sea Bass 155 C Pan seared sea bass, asparagus, beurre blanc caviar sauce (GF·D)

Corn Fed Chicken 140 Roasted chicken on toast, potatoes, wild mushrooms, chicken jus (D)

Wagyu Striploin 290 © 250g Wagyu striploin, black pepper sauce, fries (GF·D·A)

Lamb Chops 210 Grilled lamb chops, chickpeas, couscous, tagine style sauce (N·D)

Beef Short Ribs 290 Slow cooked short ribs, mashed potatoes, beef jus (D) **Vol Au Vent 140** Puff pastry, mushrooms, chicken, cream sauce (D·E)

Parmigiana 105 Baked eggplant, tomato sauce, mozzarella cheese, basil (V·D·CS)

> **Chicken Cordon Bleu 235** C Breaded chicken breast, comté, veal ham (D·E)

Mediterranean Turbot 240 Grilled turbot, capers, olives, chilli, foccacia bread, tomato sauce (SF·D)

Truffle & Ham Coquillettes 140 Comté cream, veal ham, truffle shavings, veal jus (D)

Beef Meatballs Spaghetti 160 Wagyu beef meatballs, spicy tomato sauce, parmesan (D·E)

Prawns Paccheri 110 Prawns & tomato sauce, straciatella, basil (SF·D·A)

Side Dishes

Crunchy salad 55 (V·D·N) | Mashed potatoes 40 (V·D·GF) | Gratin dauphinois 50 (V·D·E) Handcut french fries 40 (V·LF) | Grilled asparagus 65 (VG·LF·GF) | Vegetable mille feuille 60 (VG·LF) Truffle french fries 55 (V·D) | Roasted cumin carrots 55 (V·D·N)

Desserts

Minute Mille-Feuille 65 C Caramelized puff pastry, vanilla, mascarpone cream (D·N·E)

> Cheesecake 55 Blueberry compote (V·D·N·E)

French Toast 55 Crème Brûlée style, vanilla ice cream (V·D·E)

Pavlova 60 Raspberry, raspberry sorbet, meringue (V·GF·D·E)

Warm Chocolate Mousse 75 C

Tonka ice cream (V·D·N·E)

Orange Crème Brûlée 55 Orange zest, vanilla (D·E)

Caramel Sundae 50 Fior di latte ice cream, salted caramel, crushed peanut (D·N·E)

Berries Sundae 50 Fior di latte ice cream, berries coulis, fresh berries (D-E)

Affogato 50 Arabica coffee, Fior di latte, ice cream, coffee crumble (D)

Coupe Glacée Ispahan 60 Raspberry sorbet, lychee sorbet with rose, lychee, raspberries, whipped cream, rose petal (D·N·E)

🔘 Signature Dish 🛷 Healthy Choice 🕖 Vegan upon request

Kids Menu

Available for children up to 12 years old

Breakfast

Croque Monsieur 55 Milk bread, bechamel, ham, cheese (D·E)

Avocatino 40

Brioche bread, avocado slices, cream cheese, cherry tomatoes $(\mathrm{D}{\cdot}\mathrm{V})$

Mini Breakfast Bun 35

Over easy egg, English muffin, beef bacon, mayonnaise $(D \cdot E)$

= Homemade Cereal Bar 💳

Pancake Cereal 30

 Fresh berries
Berries coulis
Berries milk (V·D·E)

Brownie Cereal 30

- Brownie - Caramelized pecan nuts - Caramel sauce - Hazelnut milk (E·D·V·N)

Cookie Cereal 30

- Chocolate chunk - Chocolate sauce - Madagascar vanilla milk (V·D·E)

🔘 Signature Dish 🛷 Healthy Choice 🕖 Vegan upon request

Kids Menu

Available for children up to 12 years old

Lunch & Dinner

Candy Tomatoes & Mozzarella Salad 35 Buffalo mozzarella, pesto, basil (GF·V·N·D)

> Cheese & Ham Coquillettes 50 Parmesan cream sauce, veal ham (D)

Beef Meatballs Spaghetti 55 Wagyu beef meatballs, tomato sauce, basil (D-E)

Chicken Cordon Bleu 75 Chicken breast, veal ham, comté cheese (D·E)

Wagyu Beef Striploin 105 Pan seared wagyu, mashed potato (D·GF)

Pan Seared Sea Bass 85 Mashed potato, grilled vegetables, vierge sauce (GF·D)

Side Dishes

 $\label{eq:mashed} \begin{array}{l} \mbox{Mashed potato 25 (D-V-GF)} & | \mbox{ Grilled vegetables 25 (VG-GF)} \\ \mbox{Handcut french fries 25 (VG)} & | \mbox{Tomato salad 25 (VG-GF)} \end{array}$

Desserts

Fruit Platter 45 Selection of seasonal fruit

Vanilla Cheesecake 35 Blueberry compote (V·D·N·E)

Chocolate Brownie 35

Salted caramel, vanilla ice cream (V·D·N·E)

🔘 Signature Dish 🛷 Healthy Choice 🕖 Vegan upon request

Commodore Signatures

Tiramisu Latte 40 Fresh mascarpone, arabica coffee

Matcha Tiramisu Latte 50 Fresh mascarpone, matcha, oat milk

Vanilla Cold Brew 50 Single origin Ethiopia, Madagascar vanilla milk

> **Orginal Cold Brew** 50 Single origin Ethiopia

Commodore Specialties

Strawberry & Mango Iced Tea 40 English Breakfast & Lemon Iced Tea 40 Chamomile & Elderflower Iced Tea 40 Spanish Latte 40 Butterscotch Latte 40 Caramel Macchiato 40 Vanilla Latte 40 Cafe Mocha 40 Rooibos Latte 40 Chai Latte 40 Signature Hot Chocolate 40 Iced Creamy Matcha Latte 50

Juices

Orange Shield 38 Carrot, apple, ginger

Wake Me Up 38 C Apple, mint, ginger

Pink Haven 38 Apple, strawberries, banana

Morning Tonic 38 C Pineapple, apple, turmeric, ginger, red bell pepper, black pepper

> **Green Elixir 38** Avocado, apple, broccoli, lemon, spinach

Detox Me 38

Apple, broccoli, cucumber, kale, spinach

C Signature Drink

All prices are in UAE Dirhams, inclusive of 10% service charge, 5% value added tax and exclusive of 7% municipality fees.

Healthy Sips

Electric Sip 22 Pineapple, mandarin orange, orange, lime, ginger

Immune Booster 22

Green grapes, lime, ginger, turmeric

Smoothies

V-Twist Smoothie 50 Banana, blueberries, pineapple, acacia honey, coconut water

Rising Day Smoothie 50 Mandarin orange, strawberries, Greek yogurt, honey

Shakes

Warm Up Shake 50

Vanilla whey protein, oats, dates, chai, almond butter, almond milk, cinnamon

Dead Lift Shake 50

Vanilla whey protein, banana, peanut butter, chocolate chunks, almond milk

Vanilla Milkshake 50 © Vanilla ice cream, cold brew coffee, coconut, pistachio

Chocolate Milkshake 50

Chocolate and vanilla ice cream, almond, banana, homemade chocolate syrup

Strawberry Milkshake 50

Strawberry sorbet, vanilla ice cream, fresh strawberry, homemade strawberry syrup

Coffee & Tea Classics

Espresso 34 Americano 34 Ristretto 34 Double Espresso 38 Espresso Macchiato 38 Cappuccino 38 Cafe Latte 38 Flat White 38 Cortado 38 Espresso Freddo 34 Turkish Coffee 42 Selection of Herbal Teas 36 Matcha Latte 50

Signature Cocktails

Paloma 70

Tequila blanco, grapefruit, homemade paloma blend, pink grapefruit soda water

Passion Fruit Smokey Sour 70 Mezcal, tequila blanco, passion fruit, homemade ginger marmalade

> Marsa Fizz 145 Vodka, champagne, strawberry, raspberry

Gin Green 60 Gin, cucumber, lemon grass, elderflower, basil

Secret Manhattan 80 Bourbon whiskey, sweet vermouth, secret mix of spices Caribbean Colada 65 Rum, apple, passionfruit, vanilla, coconut

Señorita Pisco Sour 65 Pisco, lillet blanc, hibiscus, strawberry, lemon

Lychee Martini 65 Raspberry infused vodka, lychee, yuzu

Cucumber Martini 65 Cucumber infused vodka, fresh cucumber juice, elderflower cordial, lemon juice

> **Passion Fruit Martini 65** Passion fruit infused vodka, lime juice

Zero Cocktails

Zero Spritz 55 C

Lyre's non-alcoholic aperol, Lyre's non-alcoholic gin, Lyre's non-alcoholic prosecco, strawberry, tonic water

Pink Lady 45

Lyre's non-alcoholic gin, strawberry, raspberry, soda water, lime

NAmaretto Sour 55 Lyre's non-alcoholic amaretto, lime, orgeat syrup

> *Liar's Mule 55* Lyre's non-alcoholic amaretto, Lyre's non-alcoholic gin, lime, ginger

Mocktails & Kombucha

Go Greens 50 Cucumber, lemon grass, elderflower, ginger beer

Sea Breeze 45 Watermelon, basil, elderflower cordial, cucumber Virgin Caribbean Colada 50 🔉

Apple, passionfruit, vanilla, coconut

Velvet Moon 55 C Pineapple, pear, chicha morada, vanilla, passion fruit

Kombucha 50

Cherry, lemon & ginger or Yuzu & tangerine

Soft Drinks

Coca Cola, Diet Coca Cola, Coca Cola Zero 28 Sprite, Diet Sprite 28 Fanta 28 Soda water, Tonic water 28 Red bull, Red bull sugar free 40

Water

	Small	Large
Al Ain local still water	15	30
Al Ain local sparkling water	15	30
Acqua Panna still water	26	36
San Pellegrino sparkling water	26	36

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