

Breakfast Menu



AL FAYROOZ LOUNGE

Breakfast

Baker's Basket ^(D, E, N, V) 50

Freshly Baked Croissants, Danish, Muffins

Chia Seed Pudding ^(V, D, N, GF, SE) 60

Blackberries Compote, Coconut, Hazelnut, Local Honey

Homemade Granola ^(V, D, N, SE) 60

Greek Yoghurt, Berries, Local Honey

Swiss Muesli ^(D, N, V) 65

Rolled Oats, Grated Green Apple, Raisins, Yoghurt

Crushed Avocado Toast ^(D, N, V) 80

Labneh, Avocado Mix, Almonds, Cherry Tomatoes, Sauce Vierge, Cilantro

Add On:

Organic Egg ^(E, LF, GF, V) 20 | Smoked Salmon ^(RF, CF, CS, GF, LF) 40

Açaí Bowl ^(D, N, SE, V) 90

Banana, Avocado, Green Apple, Blueberry, Mango, Strawberry,

Local Honey, Coconut Flakes, Almond Butter

Signatures

Buttermilk Pancakes ^(D, E, V) 70

Canadian Maple Syrup, Nutella, Berries

Eggs Benedict ^(D, E) 85

Turkey Ham or Smoked Salmon, Poached Eggs, Hollandaise Sauce,

English Muffin, Sautéed Spinach with Veal Bacon

Three Fresh Farm Eggs Cooked Any Style ^(D, E) 80

Chicken Sausage, Grilled Tomato, Hash Browns,

Sautéed Spinach with Veal Bacon, Grilled Asparagus

Spinach and Feta Omelette ^(D, E) 80

Chicken Sausage, Grilled Tomato, Hash Browns,

Sautéed Spinach with Veal Bacon, Grilled Asparagus

Shakshuka ^(D, E, N, SE, V) 80

Poached Eggs, Bell Pepper, Tomato Sauce, Coriander, Arabic Bread

Black Truffle Scrambled Eggs ^(CF, D, E, V) 120

Grilled Asparagus, Fresh Truffle, Sourdough Toast

(N) Nuts (SE) Sesame (GF) Gluten Free (SF) Shellfish (D) Dairy (E) Egg (S) Soy (VG) Vegan (V) Vegetarian (R) Raw Food
(LS) Locally Sourced (CF) Contains Fish (CS) Certified Sustainable

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax