

# BREAKFAST

## SIGNATURE BREAKFAST

180 AED PER PERSON

ADD 100 AED TO SPARKLE YOUR BREAKFAST WITH PROSECCO OR MIMOSA.

Customize your breakfast experience by selecting your favourites from the menu including coffee or tea and fresh juice.

### MINA'S SPECIAL

#### TRUFFLE EGGS 85

Scrambled egg, fresh truffle, brie cheese

#### KING CRAB OMELET 120

Chilli, roasted bell pepper, coriander

#### SALMON SANDWICH 85

Croissant, smoked salmon, avocado, stracciatella

#### EGG WHITE OMELET SOUFFLÉ 75

Spinach, ricotta cheese, asparagus (V, GF)

#### HUEVOS RANCHEROS 75

Fried egg, avocado, beans, pico de gallo (V)

### WELL FEELING SPECIALTIES

#### AVOCADO TOAST 65

Sourdough bread, mashed avocado, feta cheese, pumpkin seeds (V, N)

ADD EGG 20 | SALMON 30

#### BIRCHERMUESLI 55

Green apple, honey (V, N)

#### AÇAÍ BOWL 60

Homemade granola, banana, kiwi, mixed berries (VG, GF, N)

#### OATMEAL 60

Rolled oats with milk or water, mixed berries, cinnamon (V)

#### SEASONAL FRUIT PLATTER 55

Freshly cut fruits

#### MIXED BERRIES & YOGHURT 65

Full fat, low fat or Greek yoghurt, daily local farm selection

### CAGE-FREE EGGS

#### EGGS YOUR WAY & TWO GARNISHES 80

Mushroom, tomato, onion, spinach, bell pepper

#### BENEDICT 85

Smoked salmon or turkey bacon, hollandaise sauce

#### EGGS FLORENTINE 90

Truffle hollandaise sauce, fresh truffle (V)

### SIDE DISHES

#### TURKEY BACON | CHICKEN | BEEF SAUSAGE 20

#### AVOCADO SLICE 25

#### CAVIAR ROYAL BAERI 100

#### ASPARAGUS 40

*Our menu features sustainable meats, cage-free eggs, and responsibly sourced seafood for a planet-friendly dining experience.*

*(VG) Vegan, (V) Vegetarian, (G) Gluten Free, (N) Contain Nuts*

*All prices are in UAE Dirhams, inclusive of 10% service charge, 5% vat and are subject to 7% municipality fee.*

## ARABIC SPECIALTIES

### SHAKSHOUKA 65

Harissa tomato stew, egg your style, arabic bread (V)  
*Vegan option available upon request*

### MANAKISH BOARD 50

Za'atar, cheese & kishek

### FOUL MADAMAS 50

Fava beans, tomato, cumin, parsley, pita bread

### CHEESE PLATTER 60

Halloumi, Labneh, Majdouli, Akkawi

### MAMA'S BITE 55

Flat bread, pesto, halloumi, tomato

### SPINACH PIE 45

Spinach, sumac, onion

## FRESH FROM THE BAKERY

### BAKERY BASKET 45

Plain & chocolate croissant, sliced bread

### BELGIAN WAFFLE 70

Strawberry, maple syrup (V)

### CREPE 65

Nutella or maple syrup (V)

### FRENCH TOAST 90

Brioche bread, caramelized banana, peanuts (V, N)

### BUTTERMILK PANCAKES 70

Mixed berries, maple syrup (V)

## BEVERAGE SELECTION

### ORGANIC TEA

#### BLACK TEA

English Breakfast 45  
Majestic Earl Grey 45

#### WHITE TEA

Rose White 45  
Peach & Pear 45

#### GREEN TEA

Japanese Sencha 50  
Jasmine Mao Jian 45  
Moroccan Mint 55

#### HERBAL AND INFUSION

Chamomile 40  
Rush Hour Berry 45  
Fresh Mint 50

### COFFEE

Americano, Double Espresso 50  
Espresso 40  
Macchiato 45  
Double Macchiato, Cappuccino, Latte 55


### FRESH JUICE 50

Orange | Grapefruit | Green Apple | Carrot | Watermelon | Beetroot | Mixed Greens

### WATER

VOSS STILL, SPARKLING 35 | 55

AL AIN (Locally Sourced) STILL, SPARKLING 45

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