

R I S E N

DINE AROUND HALF BOARD MENU

Choose one starter, one main & one dessert

STARTERS

Mango, Quinoa and Avocado (N, VG)

Baby gem, mango, crispy quinoa, avocado, roquette, radicchio, cherry

Candied Nuts & Kale (G, V, N)

Walnuts, Crispy Quinoa, Orange And Miso Dressing, Avocado

Ceasar Salad (G, D, S)

Baby gem, parmesan cheese, crispy bacon, Caesar dressing, croissant
crostini, poached egg, chives

Healthy Super Soup Of The Day (VG)

MAIN COURSE

Fluffy Scrambled Eggs (V, D, G)

Toasted Sourdough, Chives, Avocado, Mixed Leaves

Herb Roasted Half Chicken (G, D)

Glazed Root Vegetables, Beetroot, Potato Chips, Herb Sauce

Wagyu Beef Burger (G, D)

Smoked Beef Brisket, Caramelized Onions, Lettuce, Cheddar Cheese, BBQ Sauce, Fries

'Switch - 🌱' Burger (G, D, V) + AED 20

Locally Produced Plant-Based Patty, Vegan Cheddar Cheese, Mayo, Onions,
Gherkins, Tomatoes & Lettuce

Rigatoni Pasta (G, D, V)

Mushroom Cream, Herb Crumbs, Parmesan Cheese, Olive Oil

Grilled Salmon Fillet (S) + AED 25

Lemon Pepper, Roasted Potatoes, Asparagus, Cherry Tomato, And Dill Salsa

Pulled Roasted Miso Chicken (D, G)

Focaccia, Braised Onion, Edam Cheese, Boston Lettuce, Teriyaki Mayonnaise

The Baker's Beef (G, D)

Roasted sirloin, horseradish, caramelized onion, rocket, Emmental, rye ciabatta

Loaded Croissando (G, D)

Stuffed cheesy croissant, Emmental cheese, turkey ham, boston lettuce, roma tomato

Upstream Bagel (G, D, S, R)

Smoked salmon, dill cream cheese, cucumber, pickled onion

DESSERT

Selection of artisanal sweet treats from our cake and pastry counter.

Please ask your server for today's selections