

# PANORAMA BRUNCH 2.0

After Dark

## SALAD BAR



SALAD NIÇOISE  
THAI CHICKEN AND GREEN PAPAYA SALAD  
INSALATA CAPRESE  
ALOO CHANA CHAT  
MESCLUN  
SPRING VEGETABLES | OLIVES | GHERKINS | CAPERS  
RANCH | BALSAMIC VINAIGRETTE | THOUSAND ISLAND | OLIVE OIL

## CHILLED SEAFOOD BAR

GULF PRAWNS | BLUE CRAB | MUSSELS | OCTOPUS CALAMARI  
MARIE ROSE SAUCE | CLASSIC CONDIMENTS

## ARTISANAL CHARCUTERIE BAR

CHEDDAR | EMMENTAL | GOUDA | SCARMOZA GOAT CHEESE  
SMOKED SALMON | TURKEY HAM | CHICKEN SALAMI BEEF MORTADELLA  
GHERKIN | PEARL ONION | SUNDRIED TOMATO DRIED NUTS | CRACKER LAVASH | GRISSINI



## COLD MEZZE

BABAGHANOUSH | TABBOULEH | MUHAMARA HUMMUS  
MIXED OLIVE | TAHINI SAUCE | FRESHLY BAKED ASSORTED PITA

## HOT STARTERS

BEEF SLIDER ON CLASSIC BRIOCHE BUN  
VEGAN SWEET POTATO AND QUINOA SLIDER ON SPINACH BUN  
LAMB KIBBEH  
FALAFEL  
CLASSIC BBQ WINGS  
SWEET POTATO FRIES

## GRILLS FROM THE KITCHEN

ANGUS BEEF TENDERLOIN  
PARSNIP MASH, PUMPKIN PURÉE, CONFIT POTATO, WARM EDAMAME AND SUN-DRIED TOMATO, ROSEMARY GARLIC JUS

(OR)

HERB GRILLED PRAWNS  
SAFFRON POLENTA, WILTED BLOOMSDALE SPINACH, ARTICHOKE HEARTS, CITRUS SALSA, CAPER BEURRE BLANC, PUMPKIN PURÉE

(OR)

LEEKS AND MUSHROOM PIE  
CREAMY OIL MASH, TRUFFLE VELOUTÉ

ON THE TABLE



## DESSERTS

SERVED ON THE TABLE

*Sweet Divine Ensemble*

TIRAMISU CUP | BAKLAVA CHEESE CAKE | MOTI GULAB JAMUN | VEGVAN BERRY CHIA PUDDING

SEASONAL SLICED FRUITS

*Ice Cream | Sorbet*

ICE CREAM: VANILLA | CHOCOLATE | WILD BERRY

SORBET: JACKFRUIT | MANGO | LEMON AND MINT

CHOCOLATE SAUCE | STRAWBERRY SYRUP  
SALTED CARAMEL SAUCE

CANDIED NUTS PRALINES CRUNCHY GRANOLA  
CHOCOLATE CHIPS | MARSHMALLOW  
TOASTED COCONUT FLAKES

(\* ) Not included under meal packages

### ALLERGENS

(A) Alcohol; (B) Soybeans; (C) Celery; (D) Dairy; (E) Egg; (G) Gluten; (H) Hot/Spicy; (M) Mustard; (N) Nuts; (S) Seafood; (SS) Sesame Seeds; (V) Vegetarian

Please inform us of any dietary requirement prior to placing your order.  
Consumption of raw or undercooked meat, seafood, or poultry such as eggs, may increase your risk of food-borne illness.

All Prices are in UAE Dirhams and inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT



# BEVERAGES

## SOFT BEVERAGES PACKAGE

**AED 299 PER PERSON**

### ADD-ONS FOR IN-HOUSE PACKAGES AED 99 PER PERSON

SELECTION OF CAREFULLY CRAFTED HOUSE  
MOCKTAILS, SOFT BEVERAGES, JUICES & ZERO  
ALCOHOL BEER

### TEMPERANCE DRINKS

#### STRAWBERRITO

STRAWBERRY | BASIL LEAVES | LEMON JUICE  
HOMEMADE SYRUP

#### IPANEMA

LIME WEDGES | KUMQUATS | PASSION FRUIT  
VANILLA | GINGER ALE

#### GINGER PUNCH

ORANGE JUICE | PINEAPPLE JUICE | LEMON JUICE  
HOMEMADE GINGER SYRUP

#### NON-ALCOHOLIC BEER

BUDWEISER ZERO

## BUBBLY PACKAGE

**AED 499 PER PERSON**

### ADD-ONS FOR IN-HOUSE PACKAGES AED 299 PER PERSON

### HOUSE SPARKLING WINE

### BUBBLY SPRITZ COCKTAILS

#### HUGO SPRITZ

ELDER FLOWER LIQUEUR | SPARKLING WINE | SODA

#### PINK FANTASY

PINK GIN | LEMON JUICE | HOMEMADE GRENADINE  
SPARKLING WINE ROSE LEMONADE

## HOUSE BEVERAGES PACKAGE

**AED 399 PER PERSON**

### ADD-ONS FOR IN-HOUSE PACKAGES AED 199 PER PERSON

### WINES

MERLOT | SAUVIGNON BLANC | ROSÉ BLUSH

### SPIRITS

SKY VODKA

BACARDI CARTA BLANCA RUM

TANQUERAY DRY GIN

JOSE CUERVO PLATINO TEQUILA

JOHNNIE WALKER RED LABEL WHISKY

ST. REMY V.S.O.P. BRANDY

HOUSE BOTTLED BEERS

ENJOY OUR SIGNATURE  
MYSTERY SELECTION FROM OUR  
**COCKTAIL CUBE**



## EXTENDED DRINKS PACKAGE

**AED 150 PER PERSON**

EXTEND YOUR DRINKS PACKAGE FOR 2 HOURS