

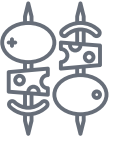


ABU DHABI

YAS ISLAND

## GARAGE

### MEAT VAULT - STATION



#### STARTERS

##### CEASAR SALAD (G,D)

Romaine lettuce, sourdough croutons, white anchovies, parmesan, caesar dressing.

##### THE ROASTED VAULT SALAD

Pickled Cucumber, Feta Crumble, Charred Veggies.

##### GRILLED CHICKEN BURGER



#### FROM THE GRILL

Pick your meat:

##### GRILLED CHICKEN BREAST

##### BEEF TENDERLION

##### PAN FRIED WHITE FISH

Pick 1 sauce:

##### VEAL JUS

##### BEARNAISE CHIMICHURRI

##### HOUSE-SMOKED BBQ SAUCE

Pick 1 side:

##### ROASTED SWEET POTATO

##### SKIN CRACKLING

##### MAC N CHEESE

##### SWEET POTATO FRIES

##### STEAK FRIES

Choose your veggies:

##### ROASTED GARDEN VEGGIES

##### STEAMED GARDEN VEGGIES

### MEZZA BAR - STATION



#### COLD MEZZE SAMPLER

Selection of 5 different hot & cold Mezza.

##### CHICKEN SHAWARMA ROLL

Garlic mayo, french fries, pickles

##### SHIS STYLE CHICKEN WINGS

Sundried tomato hummus, parsley fries, garlic abhneh.

\*\*\*2 alcoholic or 2 soft beverages included\*\*\*

\*\*\*choose 1 starter, 1 main VV, 1 dessert\*\*\*



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YAS ISLAND

## GARAGE

### NIKKEI HOUSE - STATION

#### NIKKEY SUSHI PLATE

Daily selection of sushi rolls and nigri.

#### TUNA POKE BOWL

Barley, quinoa, flaxxed, peruvian corn, jalapenos, charred pineapple, bloody mary dressing.

#### AVOCADO POKE

Black rice, avocado, wakame, mango, pickles, baby corn, soaked almonds, citrus dressing.

#### GRILLED & CHICKEN ANTICUCHOS

Mixed greens, coriander, peanut sauce, soy sprouts.

Alianza Lima Chicken Lollipops - carrot & ginger Puree, Veggie Cordites.



### ANTI PASTI

#### MARGHERITA

Crushed tomatoes, buffalo mozzarella.

#### DIAVOLA

Pomodoro sauce, spicy salami.

#### YELLOW SQUASH & PRAWN

Sunflower seeds, ricotta, spinach.

#### QUATRO FORMAGGI

Mozzarella, gorgonzola, parmigiano, taleggio.

#### BREASOLA & RUCOLA

Parmesan cheese, fresh rocket, beef breasola.

#### VEGETARIANA

Antipasti veggies, fresh ricotta.



### PASTA

#### RAVIOLLI BOLOGNESE

Parmesan cheese, mashed tomatoes, minced beef.

#### MOZZARELLA RAVIOLI

Carbonara foam, crumbled yolk, taggiasche olives.

#### PAPARDELLE

12hour-ossobucco, sundried tomatoes, pecorino.

#### SPINACHT TAGRILATELLE

Bread crumbs, confit porcini, olive.

#### MUSSEL BUCATINI

Zucchini, Garlic Parsley.

\*\*\*2 alcoholic or 2 soft beverages included\*\*\*

\*\*\*choose 1 starter, 1 main meal, 1 dessert\*\*\*



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## GARAGE



### PASTA

#### MEATBALLS

Spaghetti, parmesan, basil, tomato sauce.

#### ALLA SICILIAN WAY RISOTTO AL FORNO

Baked risotto, eggplant, basil, caciovallo.

#### LASAGNA

Bolognese, mozzarella, roemary parmesan.

#### GNOCCHI

Baked gnocchi, mozzarella, marinara sauce.

#### CALZONE

Buffalo mozzarella, tomato sauce, turkey ham, olives, provolone.



### DOLCE supplement AED15

#### TIRAMIUS AMICI

Crushed coffee beans, mascarpone cream.

#### PANNA COTTA

Pickled morello cherries & aged balsamic.

#### AFFOGATO AMICI

Espresso foam, chocolate shavings.

#### TORTA CAPRESE

Toasted walnut ice cram & cocoa crumble.



### STEAM TABLE

#### STEAM DIM SUM BASKET

10 pieces of delectable Dim Sum.

#### CANTONESE EGG FRIED RICE

Broccoli, sesame, capsicum, coriander.

Pick your style:

CHICKEN

VEGGIE

PRAWN

#### GARAGE RAMEN

Noodles, Ramen Broth, Leeks, Bok Choi

Pick your style:

CHICKEN

WHITE FISH

VEGGIE

\*\*\*2 alcoholic or 2 soft beverages included\*\*\*

\*\*\*choose 1 starter, 1 main meal, 1 dessert\*\*\*



## APPETIZERS

(Choose 1)

### INDO CHICKEN SATE (3 pcs.) (N)

Served with Peanut sauce & Papaya Atchara.

### TEMPURA

Served with Dashi Sauce & Grated radish

### EGGPLANT & OKRA (V)

### TIGER PRAWNS (3 pcs.) (S)

### KEFTEDAKIA

Ground Smoked Beef, Parsley salad & Olive Tatziki.

### MANAKEESH

Made fresh to order

Akawi & Kashkaval

Fresh Zaatar & Sesame (N)(G)

### SUSHI & ROLLS

Served with pickled ginger, daikon, wasabi & Soy Sauce.

### CHEF'S FUTOMAKI

Spicy Tuna, Prawn Tempura, BBQ Eel & Avocado.

### CRAZY YAS ROLL (D)(G)

Torched Beef Tartare, Cucumber, Paprika Mayo, Tobiko & Tempura Crumbs.

### SMOKED PHILLY ROLL (D)(S)

Smoked Salmon, Cream Cheese, Cucumber & Yuzu mayo.

## SALAD & SOUP

### COLD MEZZE PLATE (V)

Hummus, Moutabel, Muhammarra, Fattoush, Tabouleh & Fresh Arabic Bread.

### GREEN MINESTRONE

Spinach Broth, Basil, Zucchini & Parmesan Cheese.

### DAKOS SALAD (VG)

Rocca, Spinach & Frisee, Avocado, Bean Sprouts, Grapefruit, Chia Seeds & Datterini Tomatoes.

### ASIAN CAESAR (V)

Baby Gem Lettuce, Crispy Vermicelli, Bean Sprouts, Sesame Kewpie Dressing.

\*\*\*choose 1 starter, 1 main meal, 1 dessert\*\*\*



## MAIN COURSE

(Choose 1)

### MONGOLIAN BEEF (N)

Beef strips, Szechuan Chili, Oyster Sauce, Peanuts.

### VEGETABLE OR CHICKEN PAD THAI (V)

Glass noodles, tamarind sauce, egg, beansprouts & tofu.

### VEGETABLE OR CHICKEN KATSU GYU DON (D)(V)

Pickled radish, egg yolk, crispy nori, rice bowl & Shiitake broth.

### FISH & CHIPS (S)

Battered Fish, Mushy Minted Peas, Chips & Tartare Sauce.

### GRAPHOS BURGER

Dry Aged Patty, Apple Smoked Cheese, Beef Bacon & Home-made fries.

### TOMATO GEMISTA (V)

Smoked Eggplant, Zucchini, Cous Cous, Tomato Ragu & Oregano.

## PASTA

### RIGATONI AL SEGRETO (V) (D) (G)

San Marzano Tomato Sauce, Burnt Tomatoes & Mozzarella.

### PENNE CARBONARA (D) (G)

Beef Speck, Egg Yolks, Butter & Parmesan Cheese.

### SPAGHETTI BOLOGNESE (D) (G)

Angus Beef Bolognese, Basil & Parmesan Cheese.

## ARABIC GRILL

Served with pickles, garlic tahini sauce, grilled vegetables & fresh pita.

### SHISH TAOUK

### LAMB KOFTA

### SEA BREAM (S)

\*\*\*choose 1 starter, 1 main meal, 1 dessert\*\*\*



## DESSERT

(Choose 1)

**GREEN TEA TIRAMISU (D)(G)**  
Japanese Green Matcha & Yuzu Whipped Cream.

**DATES STICKY TOFFEE PUDDING (D)(G)**  
Toffee glaze, date cake & Vanilla Ice Cream.

**GRAPHOS LEMON TART (N) (D) (G)**  
Browned Butter Crust, Lemon Custard, berries.

**TEXTURE OF BERRIES (N) (D) (G)**  
Hibiscus Soup, Poached Rhubarb & Lemon Mint Sorbet.

\*\*\*choose 1 starter, 1 main meal, 1 dessert\*\*\*



## KIDS MENU



### STARTERS

COLD MEZZE PLATE  
KID'S CHOPPED SALAD



### MAIN COURSE

TRIPLE CHEESE SANDWICH  
BOLOGNESE PASTA  
KID'S BEEF SLIDER  
MARGHERITA PIZZA  
CHICKEN NUGGETS SERVED WITH FRIES  
FISH FINGER  
VEGETABLE NOODLES  
SWEET POTATO FRIES



### DESSERTS

ICE CREAM  
BERILICIOUS  
CHOCOLATE BROWNIES  
SORBET

\*\*\*choose 1 starter, 1 main meal, 1 dessert\*\*\*



# SIDEKICKS



## SALADS

### ITALIAN BURRATA SALAD

Burrata, cherry tomato, rocket, basil pesto, olives, balsamic reduction.

### GREEK SALAD

Gem lettuce, cucumber, tomato, Kalamata olives, peppers, feta cheese, onion, oregano vinaigrette.

### BEE HEALTHY SALAD

Locally grown greens, pepper, beetroot, carrot, cherry tomato, avocado, citrus, bee pollen, orange dressing.

### ORIENTAL COLD MEZZE

Hummus, vine leaves, tabbouleh, muta.

### HOT MEZZE

Meat kibbeh, cheese sambousek, spinach fatayer, lamb sambousek with lemon tahini dip.



## SOUP

### ARABIC LENTIL SOUP

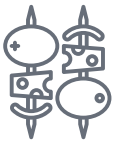
Lemon wedges, pita chips, croutons.

### HEALTHY CHICKEN SOUP

Clear soup with seasonal vegetables



# SIDEKICKS



## STARTERS

### BBQ CHICKEN WINGS

Piquant chicken wings tossed with BBQ sauce

### VEGETABLE SPRING ROLLS

Served with sweet chili sauce

### SALT & PEPPER CALAMARI

Served with cocktail sauce

### POPCORN SHRIMPS

Served with yuzu cocktail dip, chives



## PIZZA

### MARGHERITA

Tomato sauce, mozzarella, basil leaves.

### PEPPERONI

Tomato sauce, mozzarella, pepperoni.

### PIZZA OF THE DAY

Ask your server

### PANEER BUTTER MASALA

Tangy tomato gravy, tandoor roti, mixed pickle



## PASTA

### SPAGHETTI, PENNE, MACARONI

Choice of sauce: Beef bolognese, tomato sauce, pesto or cream sauce.

Add chicken or shrimp



## SIDEKICKS



### SANDWICHES & WRAPS

#### FALAFEL WRAP

Tomato, onion, pickles, cucumber, avocado, romaine, tahini sauce.

#### CHICKEN BURGER

Crispy chicken, tomato, lettuce, pickle, burger sauce.

#### WB BURGER

Lettuce, tomato, cheddar cheese, burger sauce.

#### CLUB SANDWICH

White or brown toast, lettuce, tomato, chicken breast, fried egg, turkey bacon, mayo



### MAIN COURSE

#### ORIENTAL MIX GRILL

Chicken shish taouk, lamb kofta, lamb chops, grilled vegetables, garlic mayo, Arabic bread

#### BONELESS CHICKEN

Herb roasted potato, sauteed vegetables, mushroom sauce.

#### PAN SEARED SEABASS

Mashed potato, sauteed vegetables, citrus butter sauc.

#### NORWEGIAN SALMON STEAK

Citrus fregula, sauteed vegetables, baby marrow & cherry tomato salsa

#### GRILLED USDA BEEF SIRLOIN

Potato with pepper sauce

#### GULF KING TIGER PRAWNS

Sauteed vegetables, mashed potatoes, citrus butter sauce

Sides: French fries, Mashed potato, Steamed vegetables, Steamed rice, Mixed green salad  
Sauces: Peppercorn, bearnaise, mushroom cream, natural meat jus or lemon butter



# SIDEKICKS



## DESSERTS

### THE LOCAL BUZZ

Mascarpone mousse, lady finger soaked with local Arabic coffee

### CHEESECAKE

Mixed berry compote

### CREME BRULEE

White chocolate malto & fresh berries

### FROZEN FAVOURITES

Vanilla, chocolate, strawberry

Please inform us of any allergies or dietary requirements before ordering.  
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THE  
*director's*  
CLUB



**SALADS**

**TOSSED**

Local mix green, cherry tomato, puffed quinoa, raspberry elderflower dressing.

**BURRATA**

Burrata cheese, confit tomato, fresh tomato.

**PRAWN COCKTAIL**

Chilled prawn, mary rose and horseradish cocktail sauce.



**MAIN COURSE**

**CONFIT BABY CHICKEN**

Baby sauté vegetables, mash potato

**SCOTTISH SALMON**

Baby sauté vegetables, mash potato

**JOSPER-GRILLED SIRLOIN**

Baby sauté vegetables, mash potato



**DESSERTS**

**S'MORES**

Dark chocolate ice cream, graham soil, campfire marshmallow

**LEMON MERINGUE PIE**

Lemon curd, Swiss meringue

**NEW YORK CHEESECAKE**

White chocolate, crisp meringue, lingonberry gelee

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#### ANTIPASTI BOARD

Grissini, lavosh, muhammarra, hummus, roasted vegetables

#### OVERLOOK SALAD

A mixture of market fresh vegetables, fruits, nuts, seeds, citrus herb dressing

#### TUNA TACOS

Spiced tuna, avocado, spicy aioli

#### CHICKEN BITES

Maple chili aioli

#### OVERLOOK VEGAN BOWL

Sushi rice, avocado, capsicum, cucumber, carrots, edamame, tomato, nori chip, toasted sesame

#### WAGYU SLIDERS

Sesame brioche roll, lettuce, tomato, onion, bacon, cheese, French fries

#### CHICKEN KATSU CURRY

Breaded chicken breast, sushi rice, Japanese curry sauce

#### ASSORTED TEMPURA

Prawn, seasonal vegetable, tempura sauce

#### CHURROS

Chocolate sauce

#### TROPICAL DESSERT

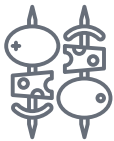
Coconut mousse, pineapple cake, mango, passion fruit

#### ICE CREAM COLLECTION

Chocolate, strawberry, or vanilla

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## STARTERS

### WILD MUSHROOM AND CHESTNUT SOUP (V)(D)(N)

Creamy porcini, button and trump mushrooms in truffle oil

### STEAK TARTARE

Hand-cut prime beef, grape mustard and traditional condiments served with toast

### STILLS PRAWNS CEVICHE

Fresh prawns cured in fresh lime, coriander, mangoes, avocados and orange juice served with homemade corn chips

### SALMON AND AVOCADO TARTARE

Cured Scottish salmon, avocados, chimichurri and lemon served with toast

### SOUP OF THE DAY (V)

Made fresh daily, please ask your waiter for today's special

### STILLS CAESAR SALAD (D)

Baby gem lettuce, bresaola chips, parmesan, garlic croutons and Caesar dressing with grilled chicken

### BURRATA AND BLOOD ORANGE SALAD (V)(D)(N)

Blood oranges, radicchios, watercresses, rocket leaves, capers, hazelnuts and balsamic reduction

### WARM LEMON AND ROSEMARY CHICKEN SALAD

Chicken mini fillets, French beans, artichoke hearts, mixed salad leaves and baguette croutons dressed with rosemary and capers vinaigrette

### KIWI QUINOA SALAD (V)(N)

Quinoa, kiwis, roasted butternut squash, cherry tomatoes, herbs, pomegranates, pine nuts, mangoes and avocados with tahini dressing

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

(D) - Dairy (N) - Nuts (V) - Vegetarian

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## MAINS

### THE HOUSE BURGER (D)

Angus beef, onions, tomatoes, rocket lettuce, mushrooms, truffle mayo, melted brie and brioche with French fries and truffle sauce

### POLYNESIAN CRISPY CHICKEN BURGER (D)

Tender chicken breast, Nespresso coffee bbq sauce, kimchi, pickles, jalapeños, tomatoes, chuka wakame and cheddar cheese

### STILLS VEGAN BURGER (V)

Mushroom patty, vegan cheese, Rocca leaves, tomatoes and pickles served with guacamole and sweet potato fries

### PHILLY CHEESE STEAK SANDWICH (D)

100% pure tenderloin, homemade ciabatta, caramelized onions, tomatoes, gherkins and cheddar cheese served with our secret fries

### OUR CLUB SANDWICH (D)

Double club with oven-roasted turkey served on light rye toast with apple-smoked bacon, provolone cheese, lettuce, tomatoes and Russian dressing served with fries

### ROTISSERIE HALF CHICKEN (D)

Corn-fed baby chicken with charred broccolini and creamy mushroom sauce

### CURRIED CHICKEN KIEV WITH SQUASH SAG ALOO (D)

Chicken breasts, panko breadcrumbs, butter, coconut milk, curry powder, baby spinach, potatoes and butternut squash

### SOY SALMON STEAK WITH SAMBAL SALAD

Norwegian salmon steak marinated in soy sauce, fish sauce and sugar served with sambal salad, beetroot and soy coconut sauce

### FISH AND CHIPS

Beer-battered cod with homemade tartar sauce, mushy peas, thick chips and half a lemon

### BROCCOLI AND GOAT CHEESE RAVIOLI (V)(D)(N)

With wild mushroom truffle cream, roasted pine nuts and aged parmesan

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### DESSERTS



#### BANANA PARFAIT (D)

Banana purée, double cream, vanilla, biscuits and butter

#### ALMOND TART WITH MEDLAR JAM (D)(N)

Flour, butter, sugar, eggs, prunes, almonds, apples and cream

#### BREAD AND BUTTER PUDDING WITH CHOCOLATE SORBET (D)

White bread, butter, sultanas, cream, milk, vanilla, eggs and chocolate

#### STICKY TOFFEE PUDDING (D)

Butter, sugar, eggs, coffee, dates, double cream and vanilla ice cream

#### VEGAN COCONUT MOUSSE WITH PASSION FRUIT (V)

Pineapples, coconut sugar, nutmegs, chickpeas, lime, coconut yoghurt, passion fruits and mint leaves

#### STILLS FRUIT PLATTER (V)

Seasonal fruit slices

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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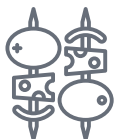
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# CROWNE PLAZA

ABU DHABI - YAS ISLAND



## STARTERS

### THAI GREEN PAPAYA SALAD (N)

Spicy salad made from shredded green papaya, garlic, chilies, green beans, tomatoes, fish sauce, lime juice, palm sugar and peanuts

### VIETNAMESE RICE PAPER ROLLS WITH CRAB

Fresh rolls made with rice vermicelli, crabmeat, cucumbers, fresh herbs, baby spinach and served with our in-house dipping sauce

### TOM YUM GONG

Sour soup flavoured with fragrant lemon grass, fresh galangal roots, kaffir lime leaves, prawns, calamari and clams

### CLEAR TOFU WITH NOODLES SOUP (V)

Clear tofu and noodle soup made with tofu, spring onions and shiitake mushrooms

### SEAFOOD SIEW MAI

Mix seafood with carrots, turnips, mushrooms, spring onions, sesame oil, sugar, ginger, salt and turmeric powder



## MAINS

### GREEN VEGETABLE CURRY (V)

Green Thai curry paste with fresh chilies, herbs, shiitake mushrooms, green beans and coconut milk served with jasmine rice

### KUNG PAO CHICKEN (N)

Chicken breast, soy sauce, vinegar, granulated sugar, toasted sesame oil, bell peppers, green onions, cashews, dried red chili peppers, fresh garlic and ginger served with rice

### VEGETABLES STIR FRY NOODLES (V)

Stir fry rice noodles, soy sauce, garlic, ginger, bok choy, carrots, coriander, bell peppers and onions

### STIR FRY BOK CHOY (V)

Bok choy, shiitake mushrooms and crispy shallots

### MONGOLIAN BEEF

Thin beef strips, garlic, ginger, soya sauce, oyster sauce, onions, spring onions and red capsicum served with jasmine rice

### SALMON TERIYAKI

Roasted salmon fillets served with green beans, roasted potatoes and teriyaki sauce

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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# CROWNE PLAZA

ABU DHABI - YAS ISLAND



## DESSERTS

### LEMONGRASS CRÈME BRULÉ (D)

Classic vanilla custard flavoured with lemongrass and served with red berries

### FRUIT PLATTER (V)

Selection of fresh seasonal fruits

### PISANG GORENG (V)(D)

Crispy banana, whipping cream, chocolate sauce service with vanilla ice cream

### TEA-A-MISU (D)

Classic vanilla custard flavoured with lemongrass and served with red berries

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### STARTERS

#### GUACAMOLE (V)

Mashed avocados mixed with tomatoes, onions, coriander and lime

#### NACHOS

Chicken with tortilla chips, pickled chilies, melted cheese, pico de gallo, beans, guacamole and sour cream

#### FLAUTAS

Pulled beef, mash and cheese rolled in tortillas, guacamole and beans served with spicy jalapeño salsa

#### ALITAS CHIPOTLE Y MIEL

Chipotle and honey chicken wings with pastor dip and cabbage salad

#### MACHO BITES (V)(D)

Spicy cheese balls, habanero and jalapeños on cabbage salad with jalapeño ranch dressing



### CEVICHES

#### ATÚN (V)(N)(D)

Tuna, avocados, spring onions, jalapeños and mandarins with coriander mint dressing and sesame seeds

#### SANDIA (V)

Watermelons, palm hearts, red onions, cucumbers, pumpkin seeds, seaweeds, avocados, coriander, lime juice and soy sauce



### ENSALADAS

#### ENSALADA MEXICO (G)

Mix greens, cherry tomatoes, red onions, nopalitos, chicken breasts, black beans, roasted corn, avocados, queso fresco and tortillas with jalapeño ranch dressing

#### TACOS POLLO AL PASTOR

Marinated chicken thigh, tomatillo salsa and grilled pineapple pico

#### TACOS BARBACOA

Slow cooked beef, onions and coriander with spicy jalapeño salsa

#### TACOS HONGOS AL AJILLO (V)

Mushrooms and guajillo chilis salad with avocado and spicy toreada salsa

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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ABU DHABI YAS ISLAND



MEXICAN BAR & RESTAURANT



### MAINS

#### SALMÓN AZTECA (D)

Salmon, black beans purée, sautéed veggies, apples and plantains

#### ENCHILADAS DE DESHEBRADA (D)

Beef, guajillo chili tortillas, sour cream and avocados with spicy potatoes

#### ENFRIJOLADAS DE POLLO (D)

Chicken chipotle, creamy bean sauce, sour cream, halloumi cheese, avocados and Mexican rice

#### TAMPIQUEÑA 300GMS

Flank steak served with cheese enfrijolada, avocado salad and Mexican rice

#### POLLO

Achiote marinated chicken, onions, bell peppers, mushrooms, tortillas, guacamole, sour cream and pico de gallo

#### VEGETARIANA (V)(D)

Achiote marinated mixed vegetables, tortillas, guacamole, sour cream and pico de gallo



### DESSERTS

#### TRES LECHES (V)(D)

Vanilla sponge soaked in three milk with passion fruit pastry cream, hibiscus sorbet and chocolate sprinkles

#### SORBETES

Mango, chamoy, hibiscus or prickly pear

#### HELADOS (V)(D)

Vanilla or chocolate with mix berries, sweet corn or raisins

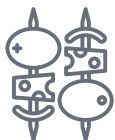
#### CLASSIC CHURROS (D)

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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### STARTERS

#### ABBEY CHEESE CROQUETTES (D)(V)

With apple chilli chutney

#### FRENCH ONION SOUP (A)(D)

Caramelized onions, shallots and scallions slow cooked in beef stock with croutons and cheese

#### PRAWNS IN GARLIC BUTTER (A)(D)

Sauteed jumbo prawns in butter, white wine, garlics and herbs

#### TOMATO AND TUNA SALAD (D)

Teriyaki glaze, compressed watermelon and pink pepper coated tuna.

#### MIXED GREEN SALAD (V)

Mix greens, onions, tomatoes, cucumbers and carrots with lemon and olive oil dressing

#### MARINATED QUINOA (V)

With avocados, baby spinach, broccoli and pomegranate dressing



### MAIN COURSE

#### MUSSELS PROVENCAL (D)

With grilled vegetables in tomato and herb sauce

#### MUSSELS (A)(D)

With tagliatelle pasta and tomato sauce

#### FISH AND CHIPS (A)(D)

Crispy Hoegaarden battered fried hoki fillet, Belgian fries, tartare sauce and mashed peas

#### BELGIAN BEEF STEW (A)(D)

Braised with onions, mustard and Leffe blond served with Belgian fries

#### CAJUN BEEF BURGER (D)

Brioche buns, Iceberg slaw, onions, tomatoes, mushrooms, veal bacons, cheddar cheese and pickles served with fries

#### BELGIAN VOL AU VENT (D)

Sauteed chicken and beef meatballs with cream and mushroom served with puff pastry, Belgian fries and mayonnaise

#### SLOW COOKED DUCK BREAST (D)

With truffled savoy cabbage and creamy bacon sauce



### DESSERTS

#### BELGIAN WAFFLE (D)(N)

With strawberries and whipped cream or banana and chocolate

#### CRÈME BRÛLÉE (D)(N)

With a layer of vanilla and berry compote

#### CHEESECAKE (D)(N)

With berry compote

#### CHOCOLATE FONDANT (D)(N)

Moist chocolate cake

#### APPLE TARTE (D)

Sauce anglaise and Vanilla ice cream

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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## STARTERS

### FRITTO MISTO (D)

Fried crispy squids and zucchini coated with semolina and polenta flour served with lemon wedge and tartar sauce

### INSALATA DI POLPO PATATE E POMODORINI (D)

Octopus salad with boiled potatoes, cherry tomatoes, black olives and fresh lemon dressing

### GUAZZETTO (D)

Seafood soup with tomatoes, baby octopus, seabass, prawns, squids, mussels and red bell peppers

### CAPRESE (D)(V)

Buffalo mozzarella cheese, tomatoes, oregano, and basil pesto

### BRUSCHETTA (D)

6 toasted slices of home-made bread with plum tomatoes, basil, mascarpone cheese, smoked salmon, sundried tomatoes, veal prosciutto and burrata

### MINISTRONE DELL'ORTO (V)

Minestrone soup with cauliflower, potatoes, beans, Kenya beans, leek, carrots and zucchini

### PALLOTTE CACIO E UOVA (D)(V)

Fried crunchy cheese balls with tomato coulis sauce

### CAESAR SALAD (D)

Baby gem salad, crispy bresaolas, parmesan shaves, Caesar dressing and garlic croutons with grilled free-range chicken.



## PIZZA

### 4 FORMAGGI (D)(V)

Pecorino, scamorza, gorgonzola cheese and Fior di Latte mozzarella cheese

### CALABRESE (D)

Tomato sauce, spicy beef salamis, tomatoes, Fior di Latte mozzarella cheese and oregano

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

(D) - Dairy (N) - Nuts (V) - Vegetarian

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## PASTA

### RISOTTO AI FUNGHI PORCINI (D)(V)

Porcini mushroom risotto with herbs and parmesan

### CANNELLONI RICOTTA E SPINACI (D)(V)

Homemade cannelloni with creamy ricotta and spinach filling, tomato sauce and bechamel sauce

### CARBONARA (D)

Italian carbonara pasta, beef pancetta, egg yolks, black peppers, parmesan, and pecorino cheese

### TAGLIATELLE PAGLIA E FIENO CON RAGÙ ALLA BOLOGNESE E BRESAOLA CROCCANTE (D)

Homemade green and yellow tagliatelle pasta with beef ragu and crunchy bresaola

### BOTTONI DI MELANZANE AL CIOCCOLATO CON SALSA DI POMODORO E RICOTTA (D)(V)

Homemade pasta filled with roasted eggplant, dark cocoa and pecorino cheese with warm tomato and ricotta sauce



## MAINS

### POLLO IN UMIDO NELLA COCOTTE CON PASTINACA, CAROTE, BARBABIETOLA E PATATE NOVELLE

Baby chicken served in the pot with parsnips, carrots, beetroots, and baby potatoes with tarragon sauce

### SALMONE COTTO IN BASSA TEMPERATURA (D)

Sous vide salmon with red bell peppers, orange reduction coulis, asparagus and red cabbages with warm anchovies' oil dressing

### BRANZINO IN CROSTA DI SALE (D)(V)

Baked salt-crusted seabass marinated with lemon, mixed herbs, zucchini velouté, vegetables mirepoix and beetroots



## DESSERTS

### FILINI CHEESECAKE (D)

with berries coulis

### CLASSIC PANNA COTTA (D)

Topped with chocolate, caramel, or red berry sauce

### GELATO 2 SCOOPS (D)

Vanilla, dark chocolate, strawberry, lemon sorbet or tiramisu

### TORTA DELLA NONNA CON PINOLI E GELATO ALLA VANIGLIA (D)

Short crust tart with custard cream and toasted pine nuts served with vanilla ice cream

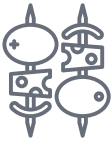
### TIRAMISU (D)

Traditional Italian tiramisu, mascarpone cream, ladyfinger biscuits and espresso coffee dusted with cocoa powder

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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### APPETIZERS

#### DAHI K KEBAB (D)(N)(V)

Hung yoghurt deep fried dumpling with raisins, cashew nuts and fresh coriander leaves

#### SAMOSA (D) (V)

Stuffed with green peas and potatoes, filled with short crisp crust dough, mint and tamarind sauce

#### KURKURI BHINDI (V)

Spicy crispy lady finger fries dusted with chat masala

#### PANEER NACHOS (D) (V)

Tortilla chips and spicy paneer topped with yoghurt and chutneys

#### DOODIYAH MURGH TIKKA (D)

Creamy chicken kebabs, infused with green cardamom and gratinated with fried garlic

#### SEEKH KEBAB LAZEEZ (D)

Spicy lamb mince kebab, soft cheese and aromatic spices

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## MAINS

### **KHUMB LAZEEZ HANDI (D) (N) (V)**

Mélange of mushroom, green peas and lotus seed in velvety nutty gravy assortment of vegetables, tossed in onions and pepper masala

### **LAHSONI PALAK (D) (V)**

Spinach tempered with zesty garlic and finished with white butter

### **RANGOLI DAL (D) (V)**

Classic yellow lentils tempered to perfection

### **DAL MAKHANI (D) (V)**

House special black lentils simmered overnight on tandoor in classic dum style, finished with butter and cream

### **PRAWNS MOILEE**

Prawns cooked in onions, tomatoes, turmeric and coconut base gravy

### **BHUNA GOSHT HUSSAINI (D)**

Lamb boti slowly braised in onions and tomatoes, finished with chefs special garam masala

### **ROYAL BUTTER CHICKEN (D) (N)**

Legendary butter chicken, tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with butter and cream

### **CHICKEN TIKKA MASALA (D) (N)**

Marinated spicy chicken cooked in onions, tomatoes, finished with chefs special garam masala

### **ZAFRANI MURGH PULAO (D)**

Chicken in brown onions, mint and yoghurt yakhni with saffron scented basmati rice cooked in traditional dum style

### **SUBZ DUM BIRYANI (D)**

Mixed vegetables in yoghurt, brown onions, ginger, mint gravy and fragrant rice, cooked in dum style



#### BREADS

##### PARATHA (D)

Ajwaini, pudina, or choora

##### TANDOORI ROTI

Whole wheat

##### NAAN (D)

Plain, butter or garlic



#### INDIAN SWEETS

##### MOONG DAL HALWA (D)(N)

Desi ghee and thin sugar syrup, saffron, green cardamom and dry nuts

##### TIRAMISU CARROT HALWA (D)(N)

A combination of creamy mascarpone, warm carrot halwa and pistachios

##### GULAB JAMUN (D)(N)

Dumplings of reduced milk, poached in cardamom and vanilla ice cream





#### BAR BITES

##### YB NACHOS (V)

Home-made guacamole, tomato salsa, jalapeños, cheddar sauce and sour cream

##### SPICY EDAMAME (V)

Tossed with garlic, ginger, sesame and chili oil

##### CHICKEN SHAWARMA TACOS (D)

Shredded lettuce, cornichon, tomatoes and spicy tahini sauce

##### JALAPEÑO POPPERS (D)

Turkey bacon, sour cream, cheddar cheese, spring onions and ranch dip

##### CLASSIC CAESAR (D)

Romaine hearts, parmesan shavings, turkey bacon and garlic croutons

##### KALE AND QUINOA (V)

Feta, red radish, pomegranate and citrus dressing

##### GRAPES AND ROCKET SALAD (V)

Honey lemon dressing, pears, and toasted almonds

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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### **MAINS**

**SAUSAGE BY METER**  
50 Centimeters| 1 Meter

**CHICKEN CHORIZO**

**STIR FRIED NOODLES BOWL**  
Egg noodles, shrimps, chicken, pak choy, bean sprouts, cabbage, sesame and soy

**FISH & CHIPS**  
Buttered cod fish, mushy peas, steak fries and tartar sauce

**CHICKEN PARM (D)**  
Melted mozzarella cheese, marinara sauce, grated parmesan, truffle fries and mesclun salad

**PASTA (SPAGHETTI OR PENNE)**  
Sauces: Arabiata, creamy carbonara (d) or bolognaise (d)

**GOURMET SANDWICH (D)**  
Shaved chicken breast, avocados, sun dried tomato pesto and rocket on country bread

**YBER GER (D)**  
Beef patty, fried egg, cheddar cheese, bacon, roasted garlic mayo and blt

**CHICKEN QUESADILLA (D)**  
Crispy flour tortilla, triple cheese, capsicums, salsa, guacamole and sour cream

**BUFFALO WINGS (D)**  
Tossed in buffalo sauce, crunched vegetables and sesame seeds



**DESSERT** (Choose any one)

**HAZELNUT CREME BRULE (D)(N)**

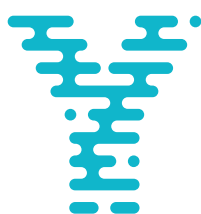
**BOOZY PINEAPPLE UPSIDE DOWN (D)**

**3 SCOOPS OF ICE CREAM**  
Vanilla, strawberry, and chocolate (D)

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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# YAS BEACH



## ADULTS MENU

Selection of 1 Salad, 1 Main, 1 Dessert

### QUINOA VEGETABLE SALAD (V)

Fresh Quinoa with Eggplant, Zucchini, Bell Pepper, Cherry Tomato, Avocado topped with Pomegranate, served with balsamic dressing.

### CAESAR SALAD (D)

Romaine Lettuce, Croutons, Grated Parmesan, Anchovy Based Dressing.

### WATERMELON & FETA SALAD (D) (V)

Arugula, Fresh Mint and White Balsamic Vinegar.



## MAIN COURSE

### CLUB SANDWICH (D)

Toasted with Bresaola, Smoked Chicken, Lettuce & Mayonnaise.

### GRILLED CHICKEN WRAP (G) (D) (GR) (L)

Chicken Breast marinated with Herbs, wrapped with Cheddar Cheese, Smoked Corn, Mushroom, Mint & Greek Yogurt Sauce.

### CRISPY CHICKEN BURGER(D)(G)(L)

Crispy Chicken Breast with Aioli sauce, Asian mix Salad, Tomatoes, Cucumber, Lemon Mustard dressing.

### HOT DOG BEEF OR CHICKEN SAUSAGE

With Mustard, Ketchup & Mayo.

### MARINARA (V)

Tomato Sauce, Oregano & Garlic.

### MARGHERITA (V)

Tomato Sauce, Mozzarella & Basil Leaves.

### DIAVOLA

Tomato Sauce, Mozzarella, Pepperoni.

### PENNE ALFREDO (D)

Penne with Chicken & Mushroom with a Creamy Sauce, topped with Parmesan Cheese.



## DESSERTS

FRUIT SALAD Chilled Seasonal Fruits

CHOCOLATE BROWNIES

WATERMELON WEDGE



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أبوظبي



# YAS BEACH



## KIDS MENU

Selection of 1 Main, 1 Dessert



## MAIN COURSE

### HOT DOG BEEF OR CHICKEN SAUSAGE

With Mustard, Ketchup & Mayo.

### KIDS MARGHERITA (V)

Tomato Sauce, Mozzarella & Basil Leaves.

### PENNE ARRABIATA (V)

Penne with Pomodoro Sauce and Parmesan Cheese.

### KIDS MINI BEEF BURGER (D) 55

Beef, Tomato, Mayo, Cheddar Cheese & French Fries.

### CHICKEN NUGGETS 33

Served with French Fries.



## DESSERTS

### FRUIT SALAD

Chilled Seasonal Fruits.

### CHOCOLATE BROWNIES

### WATERMELON WEDGE

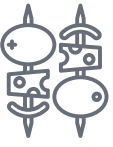


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YAS ISLAND  
أبوظبي ABU DHABI



ABU DHABI

YAS ISLAND



### STARTERS

#### ONION BHAJI (G) (V)

Crispy spiced onion fritters.

#### CHICKEN 65 WINGS N' POPS (G)

Crunchy chicken wings & lollipops, tomato masala.

#### VEGETABLE SAMOSAS (G) (V)

Potato and vegetable masala, beetroot ketchup.

#### CHICKEN TIKKA (D)

Tandoor roasted chicken, pickled onions & yoghurt.

#### PANEER TIKKA (V) (D)

Cottage cheese, royal cumin, mint chutney.

#### SHAMI KEBAB (D) (G)

Punjab spiced minced meat, coriander, pepper.



### MAIN COURSE

#### OLD DELHI BUTTER CHICKEN (D) (N)

Pulled chicken, creamy tomato & cashew sauce, fenugreek.

#### PANEER BUTTER MASALA (D) (V) (N)

Paneer tikka stepped in creamy tomato and butter sauce.

#### LAMB VINDALOO RAJASTHANI CHILI, COCONUT YELLOW DAL TADKA (V)

Chana lentils thumbbed with mustard & cumin seeds.

#### DAL MAKHANI (D) (V)

Creamy black lentil simmered overnight on the tandoor.

#### CHICKEN BIRYANI (D) (N)

Masala chicken, basmati rice, crispy onions, fresh mint & raita.

#### VEGETABLE BIRYANI (V) (D) (N)

Seasonal vegetables, basmati rice, crispy onions, fresh mint & raita.



### DESSERTS

#### MANGO LASSI (D) (N)

Layered kulfi, mango sauce, candied pistachios.

#### GULAB JAMUN (D) (G) (N)

Khoya, sugar syrup, vanilla ice cream.

\*\*\*Choice of 1 Appetizer, 1 Main Course and  
1 Dessert along with water and a soft beverage\*\*\*



# ZEERA

by buddha bar  
MODERN INDIAN CUISINE



## STARTERS

### WATERMELON PALAK CHAAT

Crispy spinach sweet and spice salad, compressed watermelon carpaccio and spiced feta cheese.

or

### MALAI CHICKEN TIKKA

Tandoor grilled chicken, marinated in cheese and cream with fresh green chili and coriander roots scented with mace and green cardamom powder served with apricot ginger chutney.



## MAIN COURSE

(Choose your main)

### BUTTER CHICKEN

Chicken morsels poached in creamy and buttery tomato sauce with your choice of basmati rice or assorted breads.

or

### VEGETABLE BIRIYANI

Biriyani rice slow cooked with the fragrance of green cardamom, mace and rose water.



## DESSERTS

(Choose your dessert)

### GULAB JAMUN

Caramelized milk dumplings soaked in cardamom scented sugar syrup.

or

### CARROT HALWA

Homemade carrot halwa served with pistachio ice cream.



**ZEERA**  
by buddha bar  
MODERN INDIAN CUISINE



#### KIDS MENU

##### MALAI CHICKEN TIKKA

Tandoor grilled chicken, marinated in cheese and cream with fresh green chili and coriander roots scented with mace and green cardamom powder served with apricot ginger chutney.

or

##### BUTTER CHICKEN

Chicken morsels poached in creamy and buttery tomato sauce with your choice of basmati rice or french fries.

and

##### ICE CREAM

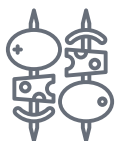
A scoop of pistachio homemade ice cream.

Inclusive of water.



# Bushra

by buddha-bar



## STARTERS

### SILKY HUMMUS

Silky chickpeas, tahini, spiced pumpkin, lemon juice and garlic.

or

### RAS KIBBEH

Bulgur with pine seeds, buffalo mozzarella, aubergine stuffing and tomato sauce.



## MAIN COURSE

### CHICKEN SHISH TAWOOK

Marinated chicken in Bushra style, pickles, spicy potato and garlic sauce.

or

### ADONA KOFTA

Minced beef, datterini tomato, green and red pepper and onions.



## DESSERT

### CHOCOLATE DATE CAKE

Warm chocolate and caramel cake served with vanilla labneh.

or

### ROSE MUHALABBIYA

Middle eastern milk puding, chocolae wafer, orange caramelized and rose blossom water. Inclusive of water.



## KIDS MENU

### CHICKEN NUGGETS

Breaded chicken and fries.

or

### PENNE PASTA

Penne arrabiatta with cheese.

and

### PISTACHIO ICE CREAM

Homemade pistachio ice cream  
Inclusive of water.



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