



Al Safwa First Lounge

Menu

WELCOME TO AL SAFWA DINING.

Allow us to take you on a culinary journey.

Our carefully curated à la carte fine dining menu, inspired by international cuisines and authentic flavours, allows you to indulge while surrounding yourself in history, art and design.

Combining gastronomy with
Arabian hospitality.

Savour the occasion!

BREAKFAST

Served from 5:00 am – 10:30 am

BEVERAGES

Revivals

freshly squeezed watermelon, orange, pineapple, carrot, lemon and mint juice

Selection of fresh home-made smoothies

banana and mango, piña colada

STARTERS

Fresh seasonal cut fruits

Cheese platter

assorted cheese selection

Cereals

corn flakes, bran flakes, Weetabix, muesli, granola
served with your choice of: skimmed, full fat cream, lactose-free, soya milk, almond milk, oat milk or coconut milk.

Arabic mezze

avocado hummus, tabbouleh, baba ghanoush

À LA CARTE

Foul medames

cumin flavoured tender-cooked fava beans, pickled finger cucumber and turnip, lime wrap served with Arabic bread

Al Safwa shakshuka

scrambled fresh eggs with bell peppers, tomato, parsley and crumbled feta cheese on top

Arabic omelette

with Kalamata olives and parsley

Breakfast classics

selection of pancakes, waffles or French toast served with pancake syrup, chocolate sauce, whipped cream or berries

EGGS MADE TO ORDER

Served with your choice of: baked beans, sautéed mushroom, lamb sausage, turkey bacon, grilled vine cherry tomatoes, asparagus, roast herb potato wedges

Boiled or poached eggs

Scrambled eggs

served on toasted sourdough loaf

Omelette

selection of plain, cheese or vegetable

Fried eggs

choice of sunny-side up, over easy, medium or well-done

Eggs Benedict

turkey ham, English muffins, Hollandaise sauce

Eggs Royale

smoked salmon, multigrain bagel, Hollandaise sauce and chives

BAKERY

Muffins

chocolate, cherry, honey oats

Danish pastry

sour cherry, apple

Croissants

plain, cheese, almond, za’atar


Pain au chocolat

Toast, white or brown

selection of preserves and home-made butter

Assorted rolls

turmeric coriander bread, focaccia with cherry tomatoes, olive ciabatta, crusty roll or gluten-free bread, brioche, white soft roll


 Vegetarian dishes may contain dairy products.
VEGAN Vegan dishes are completely free of animal products.

Please be advised that some of our dishes may contain the following allergens:
Gluten, milk, egg, peanut, tree nut, soy, sulphite, celery, mustard, sesame seeds, lupin fish.
Kindly contact a member of our staff for more information.

LUNCH / DINNER

Served from 11:00 am – 4:30 am


SOUPS

-  **Wild mushroom soup**
a rich and creamy soup made with earthy mushrooms, roasted garlic topped with oyster mushrooms, garlic and coriander oil

Malay seafood laksa
a rich, aromatic broth infused with coconut milk, spices and seafood, served with crispy fried udon noodles.


APPETISERS

Hot mezze
falafel, cheese fatayer, lamb kibbeh served with cumin tahini and Arabic pickles

-  **Arabic mezze**
avocado hummus, tabbouleh, baba ghanoush

Peking duck roll
cucumber roll, quail egg, gem lettuce, roasted cashew nuts, red chilli served with hoisin sauce

Tuna tataki and carrot ginger purée
tuna tataki, shaved radish, julienne carrot and chilli, fried lotus root dressed with sesame miso dressing

-  **Feta and watermelon with saffron labneh cream**
marinated feta cubes, watermelon, cucumber, beetroot, rocket leaves and lettuce dressed with saffron labneh cream


À LA CARTE


Roast chicken breast
sun-dried tomato risotto, grilled cauliflower, heirloom carrots, pepper, asparagus and tomato sauce


Angus beef tenderloin
Herb roasted potato, balsamic glazed cherry tomatoes, heirloom carrots, broccolini and thyme jus

Pan-seared halibut
grilled asparagus, cauliflower, oven roasted cherry tomatoes and deep-fried carrots served with Asian chilli vinaigrette

Mutton biryani
a delectable blend of tender mutton and fragrant basmati rice, infused with aromatic spices accompanied with fried onions and vegetable raita

-  **Malai paneer curry**
pulao rice, aloo paratha served with roast papadam

-  **Pan-fried gnocchi**
sautéed kale with shiitake mushrooms, roasted hazelnut, garlic confit, tossed in truffle oil and served with garlic bread

-  **Nasi Goreng**
a plant-based take on the classic Indonesian fried rice served with fresh vegetables, tofu and cashew satay sauce

PASTA SELECTION

All accompanied with Parmesan cheese and herb garlic toast

Choose your favourite pasta
spaghetti, farfalle or penne pasta

Choose your preferred sauce
classic Bolognese, wild mushroom or Alfredo sauce

-  Arrabbiata

DESSERTS

Baked San Sebastian cheesecake
a creamy delight with vanilla Anglaise, pistachio crunch and a burst of raspberry freshness

Orange basbousa
a moist semolina cake infused with orange flavour complemented by a vibrant mango passion stew, topped with vanilla ice cream and crème Chantilly

Chocolate bar
a heavenly blend of chocolate perfection with toffee sauce, mango mousse quenelle and a touch of tangy red currants

Salted caramel fondant cake
savour the warmth of our salted caramel fondant cake with vanilla Anglaise, fresh berries, almond-pistachio biscotti, chopped pistachio and a scoop of vanilla ice cream

Assorted petit fours
rich chocolate cake, lemon drizzle cake bar, raspberry cheesecake, cherry crumble tart

-  **Fresh fruit**
sliced seasonal fresh fruit platter

Selection of ice creams
baklava, vanilla, chocolate

Cheese platter
assorted cheese selection

AFTERNOON TEA

Served from 3:00 pm – 5:00 pm

A selection of finely cut sandwiches, delicate pastries and freshly baked scones combined with your choice of TWG tea.

SANDWICHES

Egg and chives prawn cocktail

Cucumber and mint

Pastrami

PASTRIES

Lamington cake



White chocolate éclair

Pistachio religieuse

Plum tart

SCONES

Plain, saffron, date
served with clotted cream and raspberry jam

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NON-ALCOHOLIC BEVERAGES

LUXURY NON-ALCOHOLIC BUBBLY

Pierre Chavin Le Petit Étoilé Sparkling Chardonnay

The non-alcoholic organic sparkling drink reveals delicate bubbles that are both fine and enduring. The nose has crisp aromas of white flowers, green apple and white pear which mingle with pleasant lemony and buttery notes.

MOCKTAILS

Kiwi in Charge

fresh kiwi, lime juice, simple syrup, soda

Watermelon Cooler

watermelon juice, fresh mint, simple syrup, soda

Pineapple Basil Smash

pineapple juice, lemon juice, fresh basil

Lychee Cranberry Fizz

cranberry juice, orange juice, lychee syrup, soda

WATER

AlkaLive still, San Pellegrino sparkling

FRESH JUICES

lemon and mint, watermelon, pineapple, orange, carrot

SOFT DRINKS

Coca Cola, Coca Cola light, Sprite, Sprite light, Fanta Orange, Ginger Ale, Tonic water, Soda water

TWG TEA

English Breakfast

A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk.

Earl Grey

A legendary grand classic, this fragrant black tea is richly infused with the finest bergamot.

Grand Jasmine

An outstanding China green tea blended with superior jasmine blossoms. The infusion is delicate and refined, and gives an enveloping floral aroma.

Lung Ching

Yielding a beautiful jade infusion, this green tea, otherwise known as “Dragon’s Well”, has a full, round flavour with a fresh aroma that delights the senses.

Chamomile

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

Karak Chai

Saffron

COFFEE

Cappuccino, Americano, Café Latte, Espresso, Double Espresso, Café Mocha, Espresso Macchiato, Flat White

All coffees are available as regular and decaffeinated.

HOT CHOCOLATE

Hot beverage is served with your choice of full-fat cream, skimmed, lactose-free, soya, almond or coconut milk.

ALCOHOLIC BEVERAGES

CHAMPAGNE

Lanson

Le Black Label Brut
France

J.M. Gobillard & Fils

Cuvee Prestige Rosé
France, 2017

WHITE WINE

Domaine Laroche Chablis Grand Cru Les Blanchots ‘La Réserve De L’Obédience’

France, 2018

Outer Limits by Montes

Sauvignon Blanc
Chile, 2022

Markus Molitor Haus Klosterberg

Riesling
Germany, 2021

RED WINE

Château Belgrave Grand Cru Classé

Haut Médoc, France, 2014

Gnarly Head Old Vine Zinfandel

United States, 2020

Tomich Woodside Vineyard

Shiraz
Australia, 2021

DESSERT WINE

Château De Rayne Vigneau Sauternes Premier Grand Cru Classé

France, 2005

APERITIF

Campari, Ricard, Aperol, Pernod, Martini Bianco,
Martini Extra Dry, Martini Rosso, Martini Rosato

BEER

Stella Artois, Leffe Blonde, Budweiser

VODKA

Cîroc, Grey Goose, Absolut Blue, Absolut Citron,
Absolut Raspberri

GIN

Bombay Sapphire, Gordon’s, Tanqueray No. 10,
Hendrick’s, Bulldog

RUM

Bacardi Añejo, Bacardi Carta Negra, Bacardi Carta Blanca,
Bacardi Limon Citrus, Captain Morgan Dark Rum,
Captain Morgan Spiced Gold, Havana Club 3 yo.,
Malibu Caribbean Rum

WHISKEY

Glenlivet, Ballantine’s 17 yo., Chivas Regal 15 yo.,
Dewar’s 15 yo., Jameson Irish Whiskey,
Jim Beam Bourbon Whiskey,
Johnnie Walker Gold Label Reserve,
Johnnie Walker Double Black, Johnnie Walker Black Label,
Jack Daniel’s Tennessee Whiskey, Hibiki

COGNAC

Hennessy VSOP, Rémy Martin XO

TEQUILA

Patrón Reposado, Patrón Anejo

LIQUEUR

Kahlua, Amarula, Drambuie, Cointreau,
Jägermeister, Grand Marnier, Baileys Espresso Crème,
Baileys Irish Cream, Sheridan’s Coffee Layered,
Harveys Bristol Cream Sherry

FORTIFIED WINE

Dow’s 20 Years Old Tawny Port
Portugal

COCKTAILS

Buck’s Fizz

champagne, orange juice

Shandy

chilled beer, Sprite

Cuba Libre

dark rum, lemon juice, Coca Cola

Vodkatini

vodka, Martini Extra Dry

Dry Martini

gin, Martini Extra Dry

Old Fashioned

whiskey, Angostura bitters, sugar