

Morning Coffee Break

The following is a sample of our culinary offering. Our menus can be tailored to suit your event, guests and individual requirements.

Bakery Atelier

Gold Leaf Pistachio & Rose Croissant

Butter-laminated croissant filled with pistachio praline cream, rose glaze and a whisper of edible gold.
Allergens: GL, D, E, N

Mini Saffron Kouign-Amann

Caramelised Breton pastry with Emirati saffron syrup, Maldon salt and vanilla mascarpone.
Allergens: GL, D, E

Date & Tahini Morning Brioche

Soft brioche knot with Medjool date paste, tahini crumble and toasted sesame glaze.
Allergens: GL, D, E, SS

Citrus Ricotta Financier

Almond financier with whipped ricotta, candied kumquat and orange blossom honey.
Allergens: D, E, N

Elegant Breakfast Bites

Caviar Egg Cloud Tartlet

Slow-cooked egg custard, chive creme fraiche, brioche crumble and societal-style caviar finish.
Allergens: GL, D, E, F

Labneh Zaatar Croissant Ribbon

Mini croissant layered with whipped labneh, fresh zaatar, cucumber pearls and lemon oil.
Allergens: GL, D, SS, V

Smoked Salmon Charcoal Blini

Maple-smoked salmon, charcoal labneh, fried capers and dill pollen on a black blini.
Allergens: GL, D, E, F

Truffled Mushroom Breakfast Vol-au-Vent

Wild mushroom cream, black truffle, chive oil and parmesan snow in a delicate puff pastry shell.
Allergens: GL, D, E, V

Fresh & Wellness

Acai Jewel Pot

Acai and mixed berry creme with coconut chia, mango pearls, cacao nibs and pistachio dust.
Allergens: N, VG

Compressed Melon & Elderflower Cup

Watermelon, honeydew and cantaloupe lightly compressed with elderflower, lime zest and mint oil.
Allergens: VG

Greek Yogurt, Sidr Honey & Granola Verrine

Silky yogurt, Sidr honey, almond granola, berries and dried rose petals.
Allergens: GL, D, N, V

Avocado & Yuzu Toastette

Sourdough crisp with avocado mousse, yuzu kosho, pickled radish and micro coriander.
Allergens: GL, SS, VG