

MORNING FAVOURITES

Blueberry & Banana Pancakes <small>G,D</small> Berry compote, honey, maple syrup	55
French Toast <small>G,D</small> Toasted brioche, honey mascarpone, fresh berries	55
Breakfast Charcuterie Board <small>G,D</small> Assorted cheeses, cold cuts, hard-boiled egg, veal sausages, toasted bread, berry compote	75
Bakers Basket <small>G,D,N</small> Assorted viennoiserie, organic preserves, butter	45
Toast & Jam <small>G,D</small> Rye/multi cereal/sourdough, organic preserves, butter	35
Croissant <small>G,D</small> Plain/Cheese/Almond/Chocolate	15

HEALTHY INDULGENCE

Wellness Breakfast <small>GF</small> Beetroot and pomegranate shot, chia seed pot with coconut, medjool dates, berries sliced pineapple, oven baked eggs in avocado	90
Yas Acres Granola <small>D,GF</small> Greek yoghurt, homemade granola, fresh berries	45
Fluffy Egg White Frittata <small>E,GF</small> Green asparagus, vine tomatoes, chives	55
Vegan Quinoa Jar <small>GF</small> Quinoa, assorted berries mango, honey, lime	60

SHARING PLATTERS

English Breakfast <small>G,D,E,M</small> Mushrooms, crispy veal bacon, baked beans, baby potatoes, veal sausage, vine tomatoes and your choice of eggs	80
Arabic Breakfast <small>G,D,E</small> Foul medames, grilled halloumi, vegetables, hummus, labneh balls, pita bread and your choice of eggs	80

EGG MOTION

Eggs Your Way <small>G,D,E</small> Sunny side up/scrambled/soft boiled, turkey ham, cheddar, mozzarella, hash brown, vine tomatoes, sauteed mushrooms, toast	55
Shakshuka <small>G,D,E</small> Baked eggs, tomato toukrouk, grilled halloumi, sumac labneh, zaatar pita	65
Eggs Benedict <small>G,D,E</small> English muffin, free range poached eggs, veal bacon or smoked salmon and hollandaise sauce	65
Breakfast Burritos <small>G,D,E</small> Tortilla bread, veal sausage, guacamole, bell peppers, baby spinach, eggs	55
Egg & Bacon Roll <small>G,D,E</small> Veal bacon, fried egg, soft brioche roll or croissant	40
Avocado Toast <small>G,D,E</small> Toasted multi-cereal bread, crushed avocado, scrambled eggs	45

TO COMPLEMENT 15

- Eggs
- Mushrooms
- Cheese
- Baked Beans
- Avocado
- Veal Bacon
- Toast
- Baby Potatoes
- Smoked Salmon
- Chicken Sausage
- Gluten Free Bread

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DRINKS

Milk alternatives available upon request.
Please check with our team for available options.

COFFEE

Espresso	16 25
Macchiato D	18
Americano	20
Cappuccino D	20
Flat White D	20
Latte D	20
Latte Macchiato D	20
Caramel Macchiato D	25
Spanish Coffee Latte D	25
Hot Chocolate D	25
Extra Espresso Shot	7
Syrup Flavourings	7
Vanilla/Hazelnut/Caramel	

TEA

20

English Breakfast	Chamomile
Pure Green	Red Fruits
Jasmine	Fresh Ginger
Earl Grey	Lemon
Peppermint	

SMOOTHIES

35

Acai Kick Acai, blueberry, mango, banana
Green Machine Banana, pineapple, broccoli, mango, spinach, celery
Tropi Colada Banana, pineapple, coconut
Raspberry Love Raspberry, blueberry, banana
Mango Paradise Mango, pineapple, passion fruit
Black Forest Activated charcoal, blackcurrant, blackberry, cherry
Beet The Heat Beetroot, ginger, pineapple, blueberry

ICED COFFEE

Shakerato Iced Espresso	20
Iced Americano	22
Iced Café Latte D	22
Iced Café Mocha	25
Caramel Frappuccino D	25
Vanilla Cream Frappuccino D	27
Affogato D	35

FRESH JUICES

25

Orange	Watermelon
Pineapple	Green Apple

WATER

Local Still Water	15 25
Acqua Panna Still	19 29
San Benedetto	22 29

MILKSHAKES

45

Cookies & Cream D,P
Kiddos Meadows Shake D
Pinky Sweet Shake D,P
Cheesecake D,G,P

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A LA CARTE

11AM TO 10.30PM

BAR BITES

Italian Baked Meatballs D	60
Herbed ground meat, marinara sauce, parmesan, cherry tomato, basil leaves	
Duck Confit Croquettes D,G,M,E	70
Crispy fried croquettes, cranberry tzatziki sauce, mixed green	
Polpo e Potate	75
Grilled octopus, confit potatoes, smoked paprika, maldon salt, mixed green salad	
Fritto Misto G,S,M,E	60
Calamari, prawns, cod, zucchini, tartar sauce	
Charcuterie Selection D,G,N	75
Assorted cold cuts, cheese selection, berry compote, tomato pesto, chimichurri, fresh berries, crackers	
STARTERS	
French Onion Soup G,D	55
Beef broth, caramelized onion, horseradish, gruyere croutons	
Minestrone Soup with Pesto V,D,N	50
Vegetable broth, celery, carrot, basil pesto	
Acres Caesar Salad G,D,S,N,SO,M,E	55
Crisp romaine, anchovies, veal bacon, garlic croutons, parmesan shavings, quail eggs, Caesar dressing	
Add: Grilled Chicken	60
Grilled Prawns	65
Niçoise Salad G,S	60
Mixed green salad, tuna, tomatoes, boiled eggs, black olives, potatoes, capsicum, green beans, capers	
Tomato & Burrata Salad G,D	75
Semi-dried cherry tomatoes, roma tomato tartare, basil leaves, rocket leaves, balsamic glaze, parmesan crisp	
Greek Salad in Roots Style G,D,N	65
Crispy pita bread, Tzatziki sauce, crumbled feta, kalamata olives, capsicum, tomatoes, cucumber, red onion, pine nuts, mint leaves	



FROM THE GRILL

Certified Angus Beef Rib Eye	130
Certified Angus Beef Tenderloin	130
Australian Lamb Double Cutlets	120
King Prawns	130
Norwegian Salmon	120

BURGER & SANDWICHES

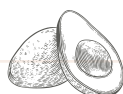
Acres Burger G,D,M,E	95
Queensland MB4 Wagyu beef burger, bacon, lettuce, tomato, crispy shallot, triple cheddar, chipotle mayo	
Steak Sandwich G,D,M,E	90
Sliced Black Angus striploin, mustard mayonnaise, onion confit, French baguette	
Club Sandwich G,D,M,E	75
Sourdough bread, shaved chicken breast, veal bacon, eggs, lettuce, tomatoes	
Trio of Sliders G,D,E,M	80
Wagyu beef patty, bacon, lettuce, tomato, cheddar, BBQ mayo	
Panini Melt G,D,V	70
Roasted peppers, grilled red onion, cheddar, Dijon mustard, sour cream	
With Chicken	75
With Tuna	80
Caprese Croissant G,D,N,V	85
Butter croissants, buffalo mozzarella, basil pesto, rocket leaves, basil leaves, Roma tomatoes, sundried tomatoes	

MAIN DISHES

Acres Moussakas D,G	110
Minced beef, potatoes, eggplant, kefalotyri, cheese	
Pollo Diavola D,GF	135
Roasted cornfed chicken, herbed potatoes, dried chili pepper, minted spicy sauce, wine tomatoes	
Chicken Fricassé Casserole D,G,M	120
Toasted baguette, Kalamata olives, mushrooms, green salad	
Braised Short Ribs G,D,A	130
Creamy polenta, red wine shallots, buttered broccolini	
Mediterranean Seabass G,D,N,S	110
Herb crusted seabass fillet, potatoes, asparagus, sundried tomato pesto, chimichurri	
Spicy Garlic Gambas D,S	120
Buttered prawns, herb oil, roasted garlic, steamed rice	
Seafood Platter D,S,E	145
Salmon fillet, calamari, king prawns, corn on the cob, grilled vegetables, lemon wraps, Béarnaise sauce	

MEMBER'S FAVOURITES

Tom Yum Soup S,SO	40
Kaffir lime & lemongrass flavored Thai broth, brined prawns, hot basil	
Poke Bowl S,SO,E	70
Norwegian salmon or yellowfin tuna, avocado, cucumber, seasoned rice, nori, edamame, togarashi mayo, sesame seeds, shoyu	
Asian BBQ Chicken Wings G,D,SO	45
Crunchy salad, blue cheese sauce	
Chicken Tikka Wrap G,D	85
Tandoori marinated chicken, garlic mint sauce, sliced onion, coriander	
Fish & Chips G,S,A,E,M,D	95
Mushy peas, tartar sauce, malt vinegar, thick cut fries	
Nasi Goreng S,P,E,SO	80
Prawn and sambal fried rice, chicken satay, fried egg, pickled veggies, peanut sauce	
Butter Chicken D,G,N	75
Chicken tikka, tomato cashew gravy, steamed rice, naan bread	



VEGETARIAN

Minestrone Soup with Pesto V,D,N	50	Beyond Burger V,SO	95
Vegetable broth, celery, carrot, basil pesto		Vegan burger patty, roasted tomato, grilled onion, sriracha mayo, lettuce vegan bun, vegan cheddar	
Vegan Caesar Salad V	55	Tofu cacciatore V,SO	75
Chickpeas, lacinato kale, romaine lettuce, vegan caesar dressing		Tofu, onion, tomato, bell peppers, black olives	
Avocado Panzanella V,G	60	Risotto Pomodoro V	70
Avocado, tomatoes, red onion, basil leaves, croutons, red wine vinaigrette		San Marzano tomato, cherry tomato, arborio rice, extra virgin olive oil, basil leaves	
Eggplant Parmigiana V,D	55		
Italian eggplant, mozzarella, parmesan, plum tomatoes, basil leaves			

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PIZZA

Choose your way of pizza or calzone

- Margherita G,D,V** 55
Tomato sauce, mozzarella, cherry tomatoes, basil
- Burrata G,D,V** 70
Tomato sauce, burrata, mozzarella, parmesan, cherry tomato, basil leaves
- Pepperoni G,D** 70
Tomato sauce, mozzarella, beef pepperoni, dry chili pepper
- Fiorentina G,D,N,V** 85
Mozzarella, black truffle, ricotta cheese, pears, parmesan, honey, walnuts, balsamic glaze
- Gamberi e Zucchine G,D,S** 75
Tomato sauce, prawns, zucchini, bocconcini, chili pepper
- Capricciosa G,D** 70
Tomato sauce, mozzarella, veal ham, artichokes, mushrooms, olives
- Acres Signature G,D** 80
Tomato sauce, mozzarella, braised short ribs, caramelized onion, rocket leaves



PASTA

- Seafood Linguini G,D,S,E** 95
Mixed seafood, datterino tomato fondue, pecorino, capers, pepperoncino, basil leaves
- Rigatoni Bolognese G,D,E** 100
Bolognese sauce, rigatoni pasta, grana Padano, sage leaf
- Tagliatelle Pesto D,N,G,E** 95
Tagliatelle pasta, basil pesto, parmesan cheese, pine seeds, semi dried wine tomatoes
- Risotto ai Funghi D,A** 90
Arborio rice, wild mushrooms, black truffle, green peas

SIDES

25

- Steamed Vegetables V**
- Sauté Baby Spinach V**
- Mashed Potato V,D**
- French Fries V**
- Potato Wedges V,D**
- Steak Fries V**
- Potato Gratin V,D**
- Sweet Potato Fries V**

SAUCES

20

- Chimichurri V**
- Green Pepper Corn Sauce D,G**
- Mushroom Sauce D,G**
- Red Wine Jus A,D,G**
- Lemon Butter D**

Choose one side dish and one sauce for AED 35



DESSERT

- Tiramisu G,D,E** 40
Savory biscuits, mascarpone cheese, espresso, cocoa
- Chocolate Fondant D,G,E** 40
Chocolate fondant, vanilla ice cream, crumble
- Crème Brûlée D,E,G** 40
Madagascar vanilla custard, fresh berries, herb biscotti
- Carrot Cake G,D,N** 40
Cream cheese, walnut crumble, candid walnut, caramelized carrots
- Nougat Glacé G,N** 40
Raspberry coulis, milk chocolate crémeux, assorted dry fruits and nuts, fresh berries
- Tropical Fruit Platter G,F** 35
Platter of seasonal fresh fruits



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BEVERAGES

WINE LIST

CHAMPAGNE & SPARKLING

	150ml 	
Moët & Chandon "Impérial Brut" France	99	495
Da Luca Prosecco DOC Brut, Veneto, Italy	39	190
Il Fresco "ORGANIC", Villa Sandi, Prosecco Spumante DOC Brut	-	185
Veuve Clicquot, Yellow Label, Champagne, NV, France	-	690
Freixenet, Cava Cordon Negro' DO, Spain	-	190
Graham Beck Brut NV, South Africa	-	249
Laurent Perrier Brut Magnum	-	1250

CHAMPAGNE ROSÉ

Laurent Perrier Rosé	-	1500
Bollinger Rosé	-	1590

WHITE WINE

Emotivo, Pinot Grigio, Italy	35	170
Cuvée Sabourin, Sauvignon Blanc, Côtes de Gascogne IGP, France	39	185
Banrock Station, Chardonnay, South Australia	42	195
Orvieto Classico DOC, Santa Cristina Campogrande, Tuscany, Italy	-	210
Mud House, Sauvignon Blanc, Marlborough, New Zealand	-	195
Muscadet Sur Lie, Domaine de Bois Bruley, Loire, France	-	245
Domaine Trimbach, Gewürztraminer, Alsace, France	-	275
Penfolds, Koonunga Hill, Chardonnay, Australia	-	295
Petit Chablis, Laroche, France	-	290
Riesling, Léon Beyer, France	-	310
Gavi di Gavi DOCG, Cossetti, Piedmont, Italy	-	350
Mâcon-Villages, Louis Jadot, Burgundy	-	290
Sancerre, la bourgeoise, Loire Valley, France	-	650

ROSÉ WINE

Cuvée Sabourin Rosé Blush, Pays d'Oc IGP, France	39	185
Kadette Rosé, Kanonkop, South Africa	42	200
M de Minuty, Côtes de Provence, France	-	225
Marius Peyol, Côtes de Provence, France	-	210
Fontaine Rosé, Dominique Portet, Australia	-	225

WINE LIST

RED WINE

	150ml 	
Cuvée Sabourin Cabernet Sauvignon, Pays d'Oc IGP, France	37	180
Fuzion, Shiraz & Malbec Blend, Argentina	39	210
Lapostolle, Grand Selection Merlot, Chile	42	195
Saint Clair "Omaka" réserve, Pinot Noir, New Zealand	-	225
"Sangre de Toro" Catalunya Do, Spain	-	210
Penfolds, Koonunga Hill Shiraz Cabernet, Australia	-	290
Simonsig, Cabernet Shiraz, South Africa	-	210
Achaval Ferrer, Malbec, Mendoza, Argentina	-	375
Kanonkop, Pinotage, Stellenbosch, South Africa	-	450
Familia Zuccardi "Q", Cabernet Sauvignon, Argentina	-	395
Escudo Rojo, BPRC, Maipo Valley, Chile	-	410
Beaujolais-Villages, Gamay, Lois Jadot, France	-	310
La Montesa, Alvaro Palacios, Rioja, Spain	-	450
Château Ksara, RÉSERVE DU COUVENT, Lebanon	-	245
Santa Julia, Malbec, Mendoza, Argentina	-	225
Moncaro, Montepulciano d'Abruzzo DOC, Italy	-	240
Santa Carolina Cabernet Sauvignon, Chile	-	249
Gabbiano, Cavaliere D'Oro, Chianti Classico DOCG, Italy	-	425
Clos de Los Siete, Tunuyan, Argentina	-	510
D.O.C Rioja VIÑA REAL Gran Reserva, Spain	-	550
Shiraz, Keyneton Estate Euphonium, Henschke, Australia	-	610
Pommard, Château de Beaune, Bouchard Pere & Fils, Burgundy, France	-	825
Promis, Ca'Marcanda, Gaja, Italy	-	650
Chocolate Block "Boekenhoutskloof", SouthAfrica 1.5L	-	795
Châteauneuf du Pape, Domaine des Sénéchaux, Rhone, France	-	990

SWEET WINE & PORT

	45ml 	
Fine tawny, Taylor's, Douro Valley, Portugal	45	-
Moscato Passito, Palazzina, Araldica, Italy	40	-

MIXOLOGY

CLASSIC MIXOLOGY

Brumble	45
<i>Gin, blackberry, lemon juice, simple syrup</i>	
Moscow Mule	45
<i>Vodka, lime juice, ginger beer</i>	
Singapore Sling	45
<i>Gin, cherry liqueur, lemon juice, angostura bitters, benedictine, grenadine, pineapple juice</i>	
Espresso Martini	45
<i>Vodka, coffee liqueur, espresso, beans</i>	
Manhattan Eastside	45
<i>Woodford, ginger liqueur, lemon, cherry juice</i>	
Boulevardier	45
<i>Bourbon, sweet vermouth, campari</i>	
Pink Frozen Margarita	45
<i>Tequila, triple sec, lemon sour, grenadine</i>	
Mai Tai	45
<i>White rum, dark rum, orgeat syrup, curacao liqueur, orange juice</i>	
God Father	45
<i>Bourbon, Amaretto</i>	
New Fashioned	45
<i>Bourbon, cherry liquor, orange bitter</i>	
Long Island Iced Tea	65
<i>Vodka, rum, gin, tequila, triple sec, coke, lime</i>	
Bullfrog	65
<i>Vodka, rum, gin, tequila, Blue Curacao, Redbull, lime</i>	

GIN & TONIC

Royal Street	45
<i>Lemon juice, rosemary, tonic</i>	
Bombay	45
<i>Grapefruit, tonic</i>	
Bull Dog	49
<i>Mixed berries, tonic</i>	
Tanqueray	49
<i>Sevilla orange, tonic</i>	
Hendricks	49
<i>Cucumber, tonic</i>	

TWISTED MIXOLOGY

45

Italian Job	
<i>Vodka, simple syrup, orange juice, passion fruit, campari</i>	
Iron Sour	
<i>Vodka, limoncello, fresh lemon juice, lemongrass syrup, egg white, orange bitters</i>	
Festive Corona-Rita	
<i>Corona, tequila, agave syrup, fresh lime</i>	
Sundowner	
<i>White rum, orange liqueur, fresh lemon juice, cranberry juice, orange bitters</i>	
Il Mondo	
<i>Cognac, amaretto disaronno, magic herbs</i>	
Sweet Spot	
<i>Scotch, drambuie, maraschino cherry, orange bitter</i>	

SPRITZ APERITIVO

42

Aperol Spritz	
<i>Prosecco, orange, soda</i>	
Limoncello Spritz	
<i>Prosecco, soda</i>	
Sbagliato Spritz	
<i>Prosecco, campari</i>	

DRY MIXOLOGY

35

Mojito	
<i>Prepared with lemon juice, lime wheels, and mint. Blueberry, strawberry, and passionfruit flavours are also available</i>	
Spring Mist	
<i>Elderflower syrup, peach tea, lime juice, soda water</i>	
Lemon Breeze	
<i>Raspberry, lemon, mint leaves, sprite</i>	
Magico	
<i>Fresh passion fruit, orange, pineapple, vanilla syrup</i>	
Berries Driver	
<i>Fresh mixed berries, lemon, mint, vanilla syrup</i>	

SPIRITS

SCOTCH BLENDED & SINGLE MALT WHISKY

	30ml
Famous Grouse	39
Glenfiddich 12 yrs	42
Glenfiddich 15 yrs	49
Johnnie Walker Black Label	39
Dimple Deluxe	42
Chivas Regal 15 yrs	55
Talisker, Single Malt, 10 yrs	45
Chivas Regal 18 yrs	65
Glenmorangie Original	65
Bowmore 12 Yrs	55

IRISH WHISKY

	30ml
Tullamore	40
Jameson	45

BOURBON, TENNESSEE, RYE

	30ml
Jim Beam	40
Jack Daniels	49
Maker's Mark	55
Knob Creek	55
Bulleit Rye	55
Woodford Reserve	65

COGNAC

	30ml
Hennessy XO	155
Hennessy VSOP	65
Hennessy VS	42
Courvoisier VS	65

VODKA

	30ml
Tito's	39
Absolut Blue	40
Grey Goose	59
Beluga	65
Ciroc	49
Ketel One	49

GIN

	30ml
Bombay Sapphire	39
Tanqueray	45
Bulldog	49
Hendriks	49
The Botanist	49

TEQUILA

	30ml
Camino Silver	39
Jose Cuervo Especial Silver	42
El Jimador Reposado	45
Patron Silver	49
Patron Cafe Xo	55
Monte Alban, Mezcal	39

RUM

	30ml
Bacardi White	39
Capt Morgan White	40
Matusalem Classico	42
Sailor Jerry	45
Bacardi 8	52
Bacardi, Oak Heart, Spiced Rum	55
Ron Zacapa Ambar	55
Cachaca 51	40

BOTTLED BEER & CIDER

Sol	39
Corona	39
Guinness	40
Thatchers Gold Cider	45

DRAUGHT BEER & CIDER

Heineken	40
Stella Artois	40
Estrella Damm	39
Peroni	45
Strongbow Apple Cider	42
Brewdog Blackheart	42

ENERGY & ISOTONIC DRINKS

Pocari Sweat	18
Vitamin Well	26
Red Bull	40

APERITIF & DIGESTIVE

49

Campari
Aperol
Limoncello
Pimm's no 1
Fernet Branca Bailey's
Jägermeister
Southern Comfort
Midori
Grand Marnier
Tia Maria
Drambuie
Sambuca
Kahlua
Amaretto Disaronno
Chambord

SOFT DRINKS

16

Coca Cola
Coca Cola Zero
Diet Coke
Fanta
Sprite
Iced Tea
Ginger Ale
Tonic
Soda
Bitter Lemon

WATER

Local Still Water 15 | 25
Acqua Panna Still 19 | 29
San Benedetto 22 | 29

FRESH JUICES

25

Orange | Watermelon
Pineapple | Green Apple

SMOOTHIES

35

Acai Kick
Acai, blueberry, mango, banana

Green Machine
Banana, pineapple, broccoli, mango, spinach, celery

Tropi Colada
Banana, pineapple, coconut

Raspberry Love
Raspberry, blueberry, banana

Mango Paradise
Mango, pineapple, passion fruit

Black Forest
Activated charcoal, blackcurrant, blackberry, cherry

Beet The Heat
Beetroot, ginger, pineapple, blueberry

MILKSHAKES

45

Cookies & Cream **D,G,P**
Kiddos Meadows Shake **D**
Pinky Sweet Shake **D,P**
Cheesecake **D,G,P**

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COFFEE

Espresso	16 25
Macchiato D	18
Americano	20
Cappuccino D	20
Flat White D	20
Latte D	20
Latte Macchiato D	20
Caramel Macchiato D	25
Spanish Coffee Latte D	25
Hot Chocolate D	25

Add ons

Extra Espresso Shot	7
Syrup Flavourings <i>Vanilla, Hazelnut, Caramel</i>	7

ICED COFFEE

Shakerato Iced Espresso	20
Iced Americano	22
Iced Café Latte D	22
Iced Café Mocha	25
Caramel Frappuccino D	25
Vanilla Cream Frappuccino D	27
Affogato D	35

TEA

English Breakfast	Chamomile
Pure Green	Hibiscus
Jasmine	Fresh Ginger & Lemon
Earl Grey	
Peppermint	

20

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