

Breakfast - 8am to 12pm

Breakfast

8

AED

112

98

76

45

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95

Authentic Arabic Breakfast G - D - N - FFoul medames, labneh, grilled halloumi cheese,

vegetables, makdous, and your choice of organic eggs served with kuboos and pita bread

English Breakfast G - D

Button mushrooms, crispy beef bacon, baby potatoes, baked beans, cherry tomatoes, and your choice of eggs and sausages

Healthy Breakfast G - N - D

Fresh bread from the oven with jam, butter, or honey. Plain yoghurt, homemade granola, and a fruit platter

From The Farm



The Farm's Omelette

Two organic eggs served with a toasted baguette and your choice of fillings: onions, diced tomatoes, mushrooms, olives, peppers, chilli, smoked turkey ham, beef bacon, spinach, or cheese (brie, cheddar, goat's cheese, or Gruyère) 10

Choice of Sides

Veal bacon	16
Sautéed mushrooms	15
Roasted baby potatoes	15
Chicken or beef sausages	16
Lobster	27
Smoked salmon	16
Shrimps	27

Eggs Your Way
Two organic eggs served with baguette bread

Onions, chilli, cherry tomatoes, mushrooms, and sweet potatoes, served with rocket salad

Vegan Tofu Scramble V

Japanese soya bean curd scrambled with sweet paprika, trio bell peppers, tomato concassé, and roasted wild mushrooms

Benedicts



(Gluten-free English muffins and keto bread available.)

The Farm's Classic G - D

Warm, crispy turkey bacon, hot buttered spinach layered toasted English muffins with poached organic eggs and Hollandaise sauce

The Farm's Florentine ${\sf G}$ - ${\sf D}$ - ${\sf SF}$ - ${\sf F}$

Hot Buttered toasted multigrain English muffins, guacamole, smoked Scottish salmon poached organic eggs and Hollandaise sauce

Specialty Eggs

AED

62

62

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73

86

Organic Shakshuka G - S - V

Organic eggs simmered in tomato-based Arabic spiced sauce with Kuboos pita bread

Salmon Strata G - SF - D - N

Light-baked scrambled eggs cooked with smoked salmon and grainy seeded mustard, served on rye muffin with rustic green salad

Masala Omelette G - S - D - V - F

Masala omelette with tomatoes, onions, chilli, coriander, spring onions, and chaat masala

Thai Omelette G - S - V - F

Fragrant Thai omelette with mixed peppers, onions, tomatoes, coriander, kaffir lime leaves, and chilli

Boerewors Special G - S - F

Grilled sausages in mild spicy tomato sauce topped with poached eggs

Assorted Cheese Platter G - S - D

Selection of smoked and cured meats, and Chef's cheese selection accompanied with cornichons, wholegrain mustard, served with crackers and grapes

Avocado on Toast G - N - V

Toasted multi-cereal bread, cream cheese, avocado, cherry tomatoes, pumpkin seeds topped with poach eggs

Additional Sides



Grilled sausages	30
Beef, chicken, veal, or lamb	
Sautéed wild mushrooms V	27
Beef bacon	30
Baked beans V	26
Farm salad mix V	19
Baby spinach N - V	27
Baby potatoes V	27
Smoked salmon SF	27
Asparagus N - V	27

Grains and Cereals



AED

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Acai Bowl V - F - N

Acai with farm berries blended with banana, topped with goji berries, hand-picked fruit, and granola

Homemade Red Fruit Muesli D - N - V

Served with your choice of low-fat cow's milk, soy milk, almond milk, or yoghurt, and a mini fruit platter

Exotic Fruit Platter V

Mango, kiwi, pineapple, strawberries, and pomegranate (Seasonal)

Oats Quinoa Porridge D - V

Porridge topped with seasonal berries

Homemade Pastries and Breads



Almond croissant G - N - V	27
Croissant G - V	25
(Plain, cheese)	
Chocolate banana brioche G - V	27
Baguette (white or brown) G - V	20
Sourdough G - V	25
Baker's basket G - N - V- D	56
Bagel G - V	25
Gluten-free bread V	25
Zaatar Croissant	27
Chocolate	27

From The Griddle



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Homemade Waffles G - V - D

Made with organic eggs and topped with handpicked berries, homemade vanilla ice cream, Pistachio waffles available for an additional AED 15 – N

Pancake Selection G - V - F

(Gluten-free pancakes available upon request)
Light and fluffy golden pancakes loaded with
red berries and your choice of fillings:
Pecans N 11
Blueberries and banana 16

Toasted French Brioche G - V

Coconut

Cinnamon and nutmeg French toast served with kumquat reduced compote and mixed berries

11

The Farm's Paint Brush G - N - V

Belgian waffles with assorted fun toppings for kids