



First Class Breakfast Menu

Served from 04:00 - 11:00

Cold breakfast

Seasonal fruit

An assortment of fresh cut fruits

Homemade granola

With yoghurt, roasted oats, nuts, assorted seeds, goji berries and fruits

Green breakfast bowl

Enriched yoghurt, kiwi, raspberries, mango, chia seeds, sunflower seeds and Brazil nuts

Avocado and smoked Scottish salmon toast

With capers, sour cream, pickled onions and sesame seeds

From the bakery

Chocolate danish, croissant, cinnamon swirl, gluten- free bread and pastries served with butter, honey and preserves

Hot breakfast

Full breakfast

Eggs of your choice*, served with veal rashers, chicken sausage, rosti, baked beans, sauteed mushrooms, grilled tomatoes and green asparagus

Eggs your way*

Prepared according to your preference with your choice of sides

Eggs royale*

Poached eggs on toasted brioche with smoked salmon and hollandaise

Eggs benedict*

Poached eggs on English muffin with smoked turkey and hollandaise

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As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes

Thank you for your understanding.



First Class Breakfast Menu

Served from 04:00 - 11:00

Aloo bhaji

Slow-cooked potatoes with aromatic spices served with poori

Porridge

Oatmeal with berries and honey, served with a choice of milk or almond milk

Homemade pancakes

Served with whipped cream, strawberry preserve and maple syrup

Side dishes

Veal rashers

Chicken sausage

Rosti

Baked beans

Sauteed herbed mushrooms

Grilled plum tomatoes

Emirati breakfast

Experience the rich flavours of Emirati cuisine with our traditional breakfast menu, inspired by the cultural heritage of the UAE

Khameer bread with baidh wa tamat

Traditional- style Arabic bread with scrambled eggs and tomatoes

Traditional breakfast set

Foul medames with dakkous and tahina sauce, khameer bread, feta with tomato, honey, cream cheese, bajeela and balaleet with egg

Chebab

Emirati pancakes with honey, jam, cream cheese and khabees

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First Class Breakfast Menu

Served from 04:00 - 11:00

All- day Lunch

Superfood salad

Farro, puy lentils, roasted sweet potato, sunflower and pumpkin seeds, served with passion fruit dressing

The all-classic wagyu burger*

Beef patty with caramelised onions and aged cheddar, served with seasonal salad and skin-on fries

The green burger

Vegan patty with green goddess dressing, pickled yuzu cucumber, served with seasonal salad and sweet potato fries

Wagyu beef tenderloin*

Served with skin-on-fries and bearnaise

Butter chicken

Chicken in creamy tomato gravy, served with naan

Sushi*

An assortment of sashimi, maki and nigiri

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First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Appetisers

Pan-seared miso Hokkaido scallops

With soy pearl, apple puree, pickled shallot petals and sago crisp

Yuzu kosho tuna poke bowl

With bonito aioli, sushi rice, avocado, jicama and masago arare

Superfood salad

Farro, puy lentils, roasted sweet potato, sunflower and pumpkin seeds, served with passion fruit dressing

Textures of cauliflower

With hazelnut, black truffle and sourdough croutons

Sushi*

An assortment of sashimi, maki and nigiri

Soup

Tuscan tomato soup

With rosemary and thyme croutons, sundried tomatoes and basil oil

Nankin soba ramen

Slow-cooked chicken and fish broth with soba noodles, served with ajitsuke tamago, chicken katsu, shiitake mushrooms, scallions and nori

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First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Pizza

Margherita

With San Marzano tomatoes, buffalo mozzarella and basil

Beef pepperoni

With tomato sauce and grated mozzarella

Quattro formaggi

Fontina, gorgonzola, buffalo mozzarella and parmesan

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First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Main course

Prawn machbous

Prawns marinated in a traditional Emirati spice blend, served with aromatic rice and mint raita

Parmigiano-Reggiano agnolotti

With butter and sage emulsion and tomato concasse

Vegetable kofta

With coconut saffron gravy and steamed rice

Paneer tikka

With creamy cashew nut gravy, steamed rice and naan

Chilean sea bass

Miso-cured Sea bass with stir-fried vegetables, carrot and ginger puree

Pan-seared corn-fed chicken

With jus, fava bean puree, succotash and creamed corn

Dessert

Tiramisu

Lady finger biscuits with espresso and mascarpone cream

Ice cream

Please approach our team members to explore a delectable selection of desserts

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First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

All-day Breakfast

Homemade granola

With yoghurt, roasted oats, nuts, assorted seeds, goji berries and sliced fruits

Porridge

Oatmeal with berries and honey, served with a choice of milk or almond milk

Three-egg omelette*

Prepared with a choice of fresh herbs, tomatoes, onions, mushrooms or mature cheddar, served with chicken sausage, hash brown and baked beans

Fried or scrambled eggs*

Served with chicken sausage, hash brown and baked beans

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First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Signature Dishes

Foie gras terrine

Served with textures of apple and toasted brioche

Traditional burrata

Served with heirloom tomatoes and basil emulsion

Dahi vada

Lentil dumpling with sweetened yogurt, topped with tamarind chutney

Traditional Arabic mezze

A spread of local savoury dishes including houmous Beirut, moutabel, tabouleh, stuffed vine leaves, lamb kibbeh and cheese sambousek

Dukkah-crusted salmon

Pan-seared salmon with sumac, labneh and tahina, served with seasonal salad

Iranian mixed grill

Chelo kabob koobideh, lamb chops*, king prawns and chicken kebab with saffron zereshk rice and cucumber raita

Hyderabadi chicken biryani

Chicken marinated in aromatic spices and slow cooked with rice, served with pickle, raita, mint chutney and pappadam

Butter chicken

Chicken in creamy tomato gravy, served with naan and steamed rice

Wagyu beef tenderloin*

Served with asparagus with a choice of mashed potatoes or skin-on-fries, with bearnaise, green peppercorn or mushroom sauce

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First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Tres leches cake

Vanilla sponge cake soaked in milk, served with avocado ice cream, blackberries and hazelnut praline

Signature Sandwiches

The all -classic wagyu burger*

Beef patty with caramelised onions and aged cheddar, served with seasonal salad and skin-on fries

The green burger

Vegan patty with green goddess dressing and pickled yuzu cucumber, served with seasonal salad and sweet potato fries

Lobster roll

Canadian lobster in brioche bun with lime mayonnaise and chives, served with skin-on fries and seasonal salad

Chicken shawarma sandwich

Middle Eastern- style sliced chicken in markook bread, served with spicy mayonnaise, pickles and skin-on fries

Create your own sandwich

From the oven

Choose 1: Sourdough, ciabatta, samoon, brioche roll, baguette, cheese croissant or a selection of plain, tomato or wholemeal tortillas

Your favourite spread

Choose 1: Japanese mayonnaise, Dijon mustard, kale and basil pesto, caramelised apple chutney, barbecue sauce, tomato salsa, roasted red pepper relish and mashed avocado

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First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

The proteins

Choose 1: Veal rashers, smoked turkey, boiled eggs, beef bresaola, pulled corn-fed chicken, wagyu beef coppa, marinated Canadian lobster and tuna chunks in olive oil

Choose your vegetables

Sliced heirloom tomatoes, rocket, gem lettuce, spinach, Bustanica kale, lettuce, cucumber, sauteed wild mushrooms and red and white savoy cabbage slaw

Cheese selection

Choose 1: Emmental, Parmigiano Reggiano, cheddar, stracciatella, mozzarella and 30-month Comte

How would you like your bread?

Toasted or not toasted

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First Class

Beverage menu Signature Cocktails

Cloudy hibiscus

Pepper and hibiscus- infused vodka, Cointreau, apricot jam, grapefruit juice, lemon juice, passion fruit syrup and vegan foam

Smoky Paloma

Tequila with fresh grapefruit and lemon juice and agave with a hint of smokiness

Lychee cold brew

A bold blend of dark rum and coffee liqueur with orange-infused single-origin coffee, delicately layered with hints of vanilla and lychee, finished with a refreshing splash of tonic water

Signature Mocktails

Saffron Cardamom Iced Latte

Coffee, caramel and milk with a hint of saffron and cardamom

Blackberry Mule

Blackberries, ginger, hibiscus and lemon juice, topped with ginger ale

Mixology trolley

Tailored to your senses, our mixologist will expertly craft a bespoke cocktail tableside, creating a truly immersive experience. Indulge in our house-infused martinis, available daily:

Afternoon: 1200-1500

Evening: 1900-2200

Night: 2300-0200

Signature Martinis

Passion Fruit Martini

Passion fruit-infused vodka with Martini extra dry, sundried orange syrup and fresh lemon juice

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First Class Beverage menu

Earl Grey Martini

Earl Grey-infused gin with blackberries, Martini Rosso, honey and fresh lemon juice

Spiced Espresso Martini

Spice-infused vodka with Tia Maria, almond syrup and freshly brewed espresso

Non-alcoholic

Apple and Basil Martini

Green apple juice with fresh basil leaves, ginger, elderflower syrup and lemon juice

Classic Cocktails

Mojito

White rum muddled with fresh lime, mint and sugar topped with a splash of soda water

Margarita

Tequilla blended with Cointreau and fresh lime juice

Champagne Cocktail

Champagne with sugar, Cognac and bitters

Cosmopolitan

Vodka paired with Cointreau, fresh lime and cranberry juice

Kir Royale

The classic French aperitif of champagne with a splash of crème de cassis

Bloody Mary

Vodka spiced up with tomato juice, Worcestershire and Tabasco sauce, lemon, salt and pepper

Classic Martini

Gin with a hint of dry vermouth, garnished with an olive

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First Class

Beverage menu

Negroni

Gin on the rocks with sweet vermouth and Campari

Espresso Martini

Vodka boosted by coffee liqueur, sugar syrup and a shot of espresso

Old Fashioned

Whiskey with a dash of bitters and sugar

Bar Selection

Aperitifs

Campari, Martini Rosso, Martini Extra Dry, Aperol

Liqueurs

Baileys, Tia Maria, Cointreau

Whisky

Royal Salute 21-year-old, Johnnie Walker Blue Label, Jack Daniel's,
Dalmore Highland King Alexander III

Gin, vodka and tequila

Sipsmith, The Botanist Hebridean Strength, Grey Goose, Elit,
Milenio Tequila

Brandy, Cognac and Rum

Tesseron Lot 29 XO Exception, Hennessy XO, Ron Zacapa XO,
Eminente Reserva, Bacardi Reserva Gold 8-year-old

Beer

Stella Artois, Tiger, Kronenbourg 1664 Blanc, Heineken

Wine and champagne

Please ask us about our selection of premium wines and Moët &
Chandon Imperial Brut Champagne

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First Class Beverage menu

Smoothies

Create your own blend with your choice of healthy ingredients

Protein smoothie

Mocha Pea Protein Boost

Banana, raw almonds, coffee, milk, cacao powder, pea protein and honey

Signature smoothie

Shade of pink

Strawberries, raspberries and blackberries with coconut milk, spinach and maple syrup

Tropical energiser

Banana, pineapple, mango, sunflower seeds, rolled oats and low-fat yoghurt with agave syrup

Perfect green

Spinach, banana, almond, chia seeds and unsweetened almond milk with organic honey

The booster

Cashew nuts, medjool dates, banana and soya milk

Juices, water and soft drinks

Orange, green apple and pineapple juice, Perrier, Evian, Pepsi, Pepsi Zero, 7-UP, 7-UP Zero, Mirinda, Mountain Dew, tonic water and ginger ale

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First Class

Beverage menu

Hot beverages

Arabic coffee

Costa

Relax with your favourite Costa in our lounge. Choose a handcrafted coffee brewed to perfection, whether it's a robust espresso, a velvety latte or a frothy cappuccino, with the rich taste that Costa fans love. Costa beans are 100% rainforest alliance certified.

Espresso, mocha, cappuccino, flat white, Americano, hot chocolate

Coffee Planet

Enjoy the taste and aromas from our signature blend from Coffee Planet made with 100% Arabica beans. The beans are locally roasted and packed in Dubai, giving you a fresh and flavourful coffee – a full-bodied, low acidity blend with a caramel sweetness and notes of hazelnuts and roasted almonds. Coffee Planet beans are ethically sourced and are rainforest alliance and UTZ certified for quality and sustainable farming.

Espresso, double espresso, espresso macchiato, Americano, cappuccino, caffe latte, flat white or black coffee with milk

Dilmah teas and tisanes

Choose a blend to suit your mood from our selection of luxury teas by Dilmah. Handpicked in the central hills of Sri Lanka, these tea leaves are fresh from the plantation to your cup. Try our tropical blend with coconut and vanilla made exclusively for Emirates by Dilmah to celebrate our long-standing partnership of over 30 years.

English breakfast, Earl Grey, natural green, chamomile, Moroccan mint, turmeric, coconut and vanilla

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