

# THE Green Room

## LUNCH MENU

### ALL DAY BREAKFAST (9AM - 5PM)

<b>YOGHURT V</b>	55
Mixed berries, honey	
<b>AÇAÍ BOWL V</b>	55
Homemade granola, mixed berries, banana, chia seed	
<b>BANANA BREAD VN</b>	45
Walnut, gluten free, sugar free	
<b>AVOCADO ON TOAST V</b>	50
Beetroot hummus, poached egg, pomegranate	
<b>TGR POACHED EGG V</b>	55
Semi-dried tomato, spinach, pomegranate, lemon & garlic hummus	
<b>SMOKED SALMON BAGEL</b>	85
Oregano gremolata, rocket, cream cheese, hummus	
<b>EGGS BENEDICT</b>	65
English muffin, pulled beef, spinach, bearnaise	



### SMALL PLATES

<b>SOUP OF THE DAY V</b>	55
Sourdough	
<b>HUMMUS TRIO V</b>	65
Lemon & garlic, roasted pepper, beetroot, crudités, pita	
<b>SMASHED POTATO V</b>	45
Avocado & herb dip	
<b>CRISPY SQUID</b>	50
Chili ginger sauce, lime, togarashi, herb	
<b>FISH TACOS</b>	75
Guacamole, house slaw, mango chili salsa, lime	
<b>BUFFALO CHICKEN WINGS</b>	45
Blue cheese dip, crudités, chive	

### SALADS

<b>CHARRED CORN SALAD VN</b>	60
Baby gem, avocado, sun-dried tomato, parsley, balsamic dressing, smoked almond	
<b>GRILLED VEGETABLE SALAD V</b>	85
Sweet corn, courgette, asparagus, cherry tomato, red onion, lemon olive oil, blue cheese	
<b>MEDITERRANEAN QUINOA SALAD VN</b>	65
Baby spinach, red onion, Kalamata olive, semi-dried cherry tomato, chickpea, pine nut, oregano gremolata, feta	
<b>TURKEY HAM &amp; PEACH SALAD N</b>	75
Mixed lettuce, shallot, roasted pecan, honey balsamic dressing, goat's cheese	
<b>FIG &amp; BURRATA SALAD</b>	80
Pickled onion, orange vinaigrette, beef speck	
<b>CAESAR SALAD</b>	60
Baby gem, garlic crouton, anchovy	
<b>ADD CHICKEN</b>	20
<b>ADD PRAWN</b>	35

V VEGETARIAN N NUTS A ALCOHOL

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## LARGE PLATES

<b>VEGETARIAN WRAP V</b>	55
Arroz verde, black bean, butternut squash, sour cream	
<b>OPEN SANDWICH V</b>	70
Ciabatta, cherry tomato, mozzarella, pesto, aged balsamic, basil	
<b>TUNA MELT</b>	65
Pita, Dijon mustard, cheddar, red onion, rocket	
<b>SALMON BOWL</b>	110
Arroz verde, avocado, cherry tomato, Kalamata olive, cucumber	
<b>VONGOLE A</b>	110
Clam, white wine, garlic, linguine, parsley	
<b>FRIED CHICKEN BURGER</b>	80
Kimchi & mango, togarashi mayonnaise, Emmental cheese	
<b>DOUBLE SMASH BURGER</b>	85
Potato bun, burger sauce, American cheese	
<b>STEAK SANDWICH</b>	95
Ciabatta, portobello mushroom, rocket	



## FLATBREADS

<b>MARGHERITA V</b>	75
Mozzarella, pesto	
<b>TRUFFLE V</b>	120
Burrata, fresh truffle, mushroom	
<b>HAWAIIAN</b>	90
Turkey ham, pineapple	
<b>PEPPERONI</b>	80
Tomato sauce, mozzarella	



## FRIES

<b>TRUFFLE FRIES V</b>	50
<b>TRIPLE-COOKED CHIPS V</b>	35
<b>SWEET POTATO FRIES V</b>	35
<b>SKINNY FRIES V</b>	35

## DESSERTS

<b>CHOCOLATE CHEESECAKE V</b>	50
Cacao nib, ice cream	
<b>PINEAPPLE FRENCH TOAST V</b>	45
Coconut crust, vanilla ice cream	
<b>HONEY CAKE V</b>	55
Yoghurt ice cream	
<b>FRUIT PLATTER V</b>	55
Fruit selection	

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## EVENING MENU

### STARTERS

SOUP OF THE DAY <b>V</b>	55
Sourdough	
HUMMUS TRIO <b>V</b>	65
Lemon & garlic, roasted pepper, beetroot, crudités, pita	
CRISPY SQUID	50
Chili ginger sauce, lime, togarashi, herb	
BUFFALO CHICKEN WINGS	45
Blue cheese mayo, crudités, chive	

### SALADS

CHARRED CORN SALAD <b>V N</b>	60
Baby gem, avocado, sun-dried tomato, parsley, balsamic dressing, smoked almond	
GRILLED VEGETABLE SALAD <b>V</b>	85
Sweet corn, courgette, asparagus, cherry tomato, red onion, lemon olive oil, blue cheese	
MEDITERRANEAN QUINOA SALAD <b>V N</b>	65
Baby spinach, red onion, Kalamata olive, semi-dried cherry tomato, chickpea, pine nut, oregano gremolata, feta	
CAESAR SALAD	60
Baby gem, garlic crouton, anchovy	
TURKEY HAM & PEACH SALAD <b>N</b>	75
Mixed lettuce, shallot, roasted pecan, honey balsamic dressing, goat's cheese	
FIG & BURRATA SALAD	80
Pickled onion, orange vinaigrette, beef speck	
ADD CHICKEN	20
ADD PRAWN	35

### FLATBREADS

MARGHERITA <b>V</b>	75
Mozzarella, pesto	
TRUFFLE <b>V</b>	120
Burrata, fresh truffle, mushroom	
HAWAIIAN	90
Turkey ham, pineapple	
PEPPERONI	80
Tomato sauce, mozzarella	

### MAINS

WILD MUSHROOM RISOTTO <b>V</b>	90
Cep powder, mascarpone, chive	
CALAMARATA MARINARA <b>V</b>	115
Marinara sauce, burrata, Kalamata olive, parmesan, parsley	
SEARED SALMON	130
Mashed potato, asparagus, parsley sauce	
FISH & CHIPS <b>A</b>	115
Beer battered cod, triple-cooked chips, mushy peas, tartare sauce	
FRIED CHICKEN BURGER	80
Kimchi & mango, togarashi mayonnaise, Emmental cheese	
DOUBLE SMASH BURGER	85
Potato bun, burger sauce, American cheese	
BANGERS & MASH	125
Mashed potato, Stilton veal sausage, green bean, onion gravy	
BRAISED SHORT RIB <b>A</b>	140
Red wine, mash, pearl onion, carrot, mushroom, herb	
STEAK & EGG	
Grilled portobello mushroom, roasted tomato, triple-cooked chips, mushroom gravy	
Choice of	
RIBEYE 250G	200
TENDERLOIN 200G	180
PIE OF THE NIGHT	
Please ask your waiter for our selection of homemade pies	

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## THE GREENROOM CHIPS

### \*Choice of

SKINNY FRIES

TRIPLE COOKED CHIPS

### \*Choice of

MUSHROOM RAGU **V** 55

CHICKEN STROGANOFF 65

STEAK & PEPPERCORN **N** 70

PULLED SHORT RIB 70

### \*Choice of

CHEDDAR

MOZZARELLA

STILTON

GOAT'S CHEESE



## FRIES

TRUFFLE FRIES **V** 50

TRIPLE-COOKED CHIPS **V** 35

SWEET POTATO FRIES **V** 35

SKINNY FRIES **V** 35

## DESSERTS

CHOCOLATE CHEESECAKE **V** 50  
Cacao nib, ice cream

BREAD & BUTTER PUDDING **VN** 45  
Brioche bread, chocolate, walnut

APPLE CRUMBLE PIE **V** 55  
Apple, cinnamon, vanilla ice cream

STICKY TOFFEE PUDDING **V** 55  
Caramel sauce, ice cream

ICE CREAM SELECTION **V** 35



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