

LE PATIO

RESTAURANT & LOUNGE

Starter

**Baby Spinach &
Grilled Portobello Mushroom (D, V)**
Aged Blue Cheese, Honey Mustard Dressing

or

Fried Zucchini Chips (G)
Tartar Sauce

or

Calamari (G, S)
Lemon, Tartar Sauce



Main Course

Chicken Schnitzel (G, D)
Breaded Chicken, Parmesan, Rocket, Tomatoes

or

Lamb Chops (D)
Grilled lamb chops, vierge sauce, goat cheese

or

Rigatoni (G, D, A)
Parmesan Cheese, Basil

Dessert

Chocolate Brownie (G, D)
Chocolate Brownie, Caramel Sauce, Vanilla Ice Cream

or

Fruit Platter
Selection of Fresh Fruits

or

Cheesecake (D, G)
Homemade cheese cake, berries





BABIROLE



La perle
DRAGONE

Starters

Quinoa Salad (V)

Red Quinoa, Roasted Vegetables Halloumi Cheese,
Pomegranate, Edamame

Classic Beef Tartare

Marinated Minced Beef with Shallots
Capers Dijon Mustard, Quail Egg

Fried Calamari

Crispy Calamari, Yuzu-Mustard Sauce
Red Chili



Main Course

Wild Mushroom Gnocchi (V)

Potato Gnocchi, Wild Mushrooms
Creamy Mushroom Sauce

Chicken Milanese

Breaded Chicken Breast, French Beans
Tomato and Caper Sauce, Rocket Salad

Seafood Paella

Saffron Rice, Smoked Chorizo,
Chicken, Salmon, Squid, Shrimps, Mussels

Dessert

Chocolate Brownie

Chocolate Brownie, Caramel Sauce
Vanilla Ice Cream

Fruit Platter (GF)

Selection of Fresh Fruits

Strawberry Cheesecake

Homemade Cheesecake with Strawberries

Selection of Homemade Ice Creams (GF)

Make Afrigato 15 AED





THE ATRIUM
AL HABTOOR CITY



First Course

Charro Beans

Black Beans, Tomato, Beef Chorizo, Bell Peppers

or

Queso Fundido

Melted Cheese, Flour Tortilla Choice of Chicken,
Beef, Chorizo, Mushrooms

or

Classic Caesar Salad

Romain, Bread Croutons, Chicken, Parmesan Cheese,
Caesar Dressing



Main Course

Chicken Milanese

Breaded Chicken, Fries, Black Beans,
Queso Fresco, Green Salad

or

Enchiladas

Choice of : Chicken, Beef, Vegetarian, Vegan
Soft Corn Tortilla, Salsa Roja, Queso Fresco,
Fried Egg, Sour Cream, Avocado, Onion, Cilantro

or

Carne Asada

Beef, Garlic Mojo, Rice, Beans, Queso Fresco,
Green Salad, Tortilla

Dessert

Homemade Churros
&
Vanilla Ice Cream



Starters

Mushroom Soup

Forest and Wild Mushroom Medley

Waldorf Salad

Granny Smith Apple, Celery, Red Onions,
Golden Raisins, Caramelized Walnuts,
Horseradish - Mayonnaise

Chicken Liver

Cream, Peri-peri Sauce, Toasted Baguette



Main Course

Rump Steak

Char-Grilled Beef Steak served
with Hashed Potatoes

Beef Spare Ribs

12 Hours Braised and Marinated Spare Ribs,
Flame-Grilled with BBQ Sauce

Baby Chicken

Iron Cocotte Oven-Roasted Baby Chicken

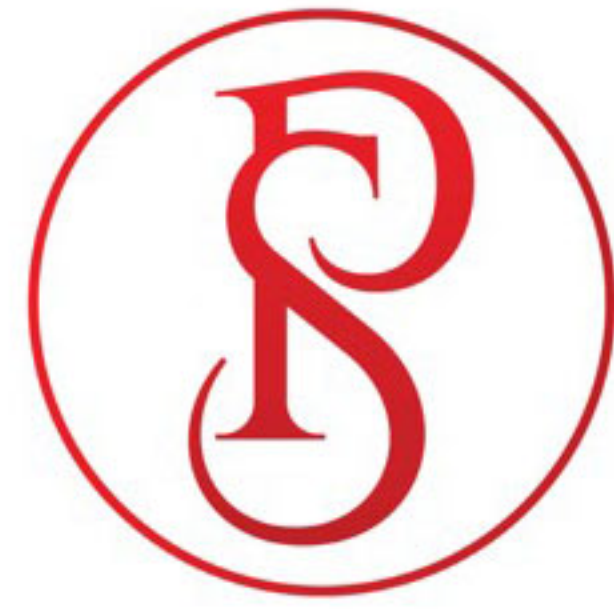
Black Angus Beef Burger

Onion, Pickles, Cheese, Lettuce, Tomato,
Homemade Sauce served with French Fries

Dessert

Ice Cream
Profiterole





la perle
DRAGONE

First Course

Summer Place Hors D'Oeuvres



Main Course

Chicken Chow Mein

or

Stir Fried Beef with Olyster Sauce (SF)

or

Fish Fillet with Chilli & Spicy Sauce (S)

Dessert

Chef's Selection of Ice Cream
and Sweets

