




















V I N E S S E

Salads and Appetizers

Salade verte   	65
Organic greens, cherry tomato, dates, cucumber, avocado za'atar cream, Pommery vinaigrette	
Fattoush    	65
Cucumber, tomato, mint, lettuce, pomegranate, capsicum, sumac, za'atar pita crisps	
Quinoa salad  	75
Raspberry, cherry tomato, avocado, cucumber, edamame, endives, mint, artisanal framboise dressing	
Smoked salmon  	100
Prawns \$  	110
Smoked burratina  	75
Heirloom tomato, rocket, baby kale, nerum balsamic	
Modern nicoise  	95
Maldivian tuna steak, piquillo pepper, olives, haricot vert, potato, quail eggs, onion jam and lemon dressing	
Caesar salad  	70
Baby gem, herbs and garlic crouton, DOP parmigiano, Caesar dressing	
Slow roasted chicken 	85
Prawns \$  	110
Seaweed salad  	85
Edamame, soy sprout, avocado, mixed cabbage, roasted sesame and tamarind dressing	
Crispy fried tofu 	95
Prawns \$  	125
Cold mezze    	75
Avocado hummus, muhammara, babaghanouj, vine leaves, oregano Greek pita	
Hot mezze   	70
Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, paprika chutney, tahini sauce	
Oven roasted paneer tikka   	60
Coated with intense house blended spices, stuffed with rhubarb and ginger compote	
Chicken tikka   	65
Boneless chicken thigh marinated with chili, yogurt, spices and cooked in a tandoor	
Gilafi seekh kebab   	85
Spiced mince of lamb coated with bell pepper, onion, mint and coriander, cooked in a tandoor	

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VINESSE













Sandwiches and Burgers

Open pan bagnat   	95
Fougasse provençal, fresh tuna, olive tapenade, cherry tomato, caramelized onion, French beans, quail egg, radish	
House club  	85
Toasted sour dough, creamy chicken, turkey ham, fried egg, avocado, tomato, rocket, truffle mayonnaise	
Vegan burger  	85
Plant based steak, lettuce, tomato, smoked paprika, vegan mayonnaise, gluten free bun	
Tandoori chicken burger    	90
Tandoori chicken, slaw, tandoori mayo, tomato, potato bun	
Artisan Angus burger  	95
Emmental cheese, smoked beef bacon, lettuce, tomato, house barbeque sauce, potato bun	
Arabic wraps 	
Avocado hummus, spicy cabbage, Arabic pickles	
Falafel 	75
Garlic grilled chicken 	80
Spicy harra shrimps  	85

Sandwiches and burgers are served with your choice of potato skin fries or garden leaves

















Pizzas













Margherita  	70
Tomato sauce, mozzarella, cherry tomato, basil leaves, extra virgin olive oil	
Pepperoni  	75
Tomato sauce, mozzarella, spiced beef pepperoni	
Chicken tikka  	
Tomato sauce, mozzarella, capsicum, onion	
Funghi e tartufo  	85
Sour cream, parmesan, forest mushroom, truffle essence, rocket	

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Pastas, Risottos and Main Courses

Gnocchi ai funghi   	115
Shallot glazed mushroom ragout, black truffle carpaccio, vegan feta, crispy croutons	
Pumpkin cappelli   	110
Roasted almonds, Fontina cheese sauce, pumpkin seeds, DOP Parmigiano	
Spinach and mascarpone ravioli   	110
Homemade pesto cream, semi dried tomato, feta crumble	
Wild mushroom risotto 	120
Slow cooked mushrooms, DOP Parmigiano, black truffle carpaccio	
Risotto nero      	145
Squid ink, fresh scallops, tiger prawns, octopus, mirepoix, dry white wine, crispy parsley sponge	
Pasta classics 	115
Your choice of spaghetti or penne	
Sauce: Arrabiata, Aglio olio peperoncino, Alfredo	
With: Beef Bolognese, chicken or shrimps 	130
<i>Please do check with your server for our gluten free or whole wheat pasta options</i>	
Plancha grills 	
Herb mashed potato, maple glazed legumes, tomato confit	
US Beef tenderloin 	170
Organic chicken breast 	140
Norwegian salmon 	165
Seabass 	175
Gulf prawns \$ 	180
Mediterranean seafood grills \$   	220
Seabass, Gulf prawns, octopus, scallops, seasonal legumes, beurre blanc	
Thai curry  	
Choice of red or green curry	
coconut milk, Thai chili and palm sugar, jasmine rice	
Chicken 	130
Prawns \$ 	170

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Awadhi malai kofta  	110
Cottage cheese and vegetables dumplings, tomato and cashew gravy scented with cardamom	
Butter chicken   	130
Chicken tikka braised in a rich tomato gravy scented with fenugreek	
Mango fish curry   	150
Wild caught red snapper, raw mango, curry leaf, coconut	
Lamb roganjosh   	140
Spring lamb braised in a saffron gravy, dry ginger, fennel	
<i>All Indian specialties are served with a choice of Indian bread or steamed basmati rice</i>	
Awadhi dum biryani  	
basmati rice cooked on "Dum" dough sealed pot, aromatic herbs and spices, jeera raita	
Vegetables 	125
Chicken tikka 	140
Lamb 	150
Dal makhani 	45
24 hours slow cooked black lentils with tomato and butter	
Dal tadka 	40
Yellow lentils tempered with cumin, ginger, onion, finished with clarified butter	
Lehsuni palak 	40
Spinach tempered with cumin, garlic, onion, finished with clarified butter	
Aloo chatpata   	40
Potatoes tossed with asafoetida, spice mix, garlic, green chili and cilantro	
Indian breads  	25
Choice of: plain naan, butter naan, garlic naan, tandoori roti, laccha paratha	
Raita 	25
Churned yogurt and roasted cumin Choice of plain, cucumber or mixed vegetables	
Rice  	
Saffron pilaf	30
Jasmine rice	30
Steamed rice	25

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Desserts

Sticky toffee pudding    	55
Khudri dates cake soaked in warm toffee sauce, vanilla ice cream	
Black forest cheesecake   	50
Philadelphia cream cheese, Amarena cherries, chocolate soil	
Mango passion  	50
Thai mango, mango passion sorbet, mango whipped cream	
Bolivian chocolate brownie   	50
68% Dark chocolate ganache, vanilla ice cream	
Artisan cheese platter  	85
Selection of affined cheeses, quince paste, English crackers, nuts, grapes	
Seasonal fresh fruits platter  	55
Gelato  	20
Vanilla / dark chocolate / mango / strawberry/ coconut	
Sorbet   	20
Mango passion / watermelon/ lime	

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