



YEARS OF
EXCELLENCE

AL SAFWA

**À LA CARTE & BEVERAGE
MENU**

Welcome to Al Safwa Dining.

Allow us to take you on
a culinary journey.

Our carefully curated à la carte
fine dining menu, inspired by
international cuisines and authentic
flavours, allows you to indulge
while surrounding yourself in
history, art and design.

Combining gastronomy with
Arabian hospitality.

Savour the occasion!



À La Carte

Breakfast

Served from 5:00 am – 10:30 am

Beverages

Revivals

freshly-squeezed orange juice, pineapple, carrot, lemon and mint

Selection of fresh homemade smoothies

peach and honey energizer, mango guava, mix berries

Starters

Fresh seasonal cut fruits

Assorted cheese selection

blue cheese, cheddar, Gouda, goat cheese, Alpine cheese

Cereals

corn flakes, bran flakes, weetabix, muesli, granola

served with your choice of:

skimmed, full fat cream, lactose free, soy milk

Mains

Foul medames

cumin flavored tender cooked fava beans with traditional accompaniments, Arabic bread

Baked shakshuka

sautéed bell peppers, tomatoes baked with egg

Al Safwa special

olives and parsley omelette, feta cheese, Arabic bread

Breakfast classics

selection of pancakes, waffles or French toast served with maple syrup, chocolate sauce, whipped cream or berries

Eggs made to order

served with your choice of:

baked beans, sautéed mushrooms, chicken sausage, turkey bacon, hash browns

Boiled or poached eggs

Scrambled or omelette

plain, cheese, vegetable

Fried egg

sunny side up, over medium, well done

Eggs Benedict

turkey ham, Hollandaise sauce

Eggs royale

smoked salmon, bagel, Hollandaise sauce

Bakery

Sour cherry Danish

Pain au chocolate

Muffins

chocolate, cherry, honey oats

Croissants

plain, cheese, almond, za'atar

Toast, white or brown

selection of preserves and homemade butter

Assorted rolls

kraft corn, soft roll white, apricot and prune, multigrain, gluten free bread, brioche

 Vegetarian dishes may contain dairy products.

VEGAN Vegan dishes are completely free of animal products.

Please be advised that some of our dishes may contain the following allergens:
Gluten, milk, egg, peanut, tree nut, soy, sulphite, celery, mustard, sesame seeds, lupin fish.
Kindly contact a member of our staff for more information.

À La Carte

Lunch / Dinner

Served from 11:00 am – 04:30 am

Soup

Cream of pumpkin soup 🌿

Lamb harira soup

lamb broth, Arabic spices

Appetisers

Spinach fatayer

stuffed pies, sweet chilli sauce

Salmon falafel

served warm with creamy tahini dip

Moroccan lamb skewers

marinated lamb, harissa sauce

Arabic mezze 🌿

hummus, muhammara, tabbouleh

Mains

Beef tenderloin steak

potatoes, butter-tossed vegetables, carrot mousseline, peppercorn sauce

Grilled hammour

olive mashed potatoes, steamed vegetables, lemon butter sauce

Roasted chicken breast infused with garlic oil

turned potatoes, market vegetables, tomato-olive sauce

Herb-crusted lamb loin

mashed potatoes, carrot purée, market vegetables, rosemary jus

Chicken Kabsa

spice rich traditional Gulf rice dish

Dairy-free risotto **VEGAN**

butternut squash, asparagus, roasted garlic, chia seeds, pumpkin seeds, barley herb

Vegetable lasagna 🌿

cheesy, loaded with tender vegetables

Pasta Selection

Choose your favorite pasta

spaghetti, farfalle, tagliatelle, penne pasta

Choose your preferred sauce

classic Bolognese, Arrabbiata, mushrooms, wild mushroom sauce

all accompanied with Parmesan cheese and herb garlic toast

Desserts

Kunafa nest

caramelised nuts, basboussa, pistachio mahalabia, saffron mahalabia, keshta with syrup in pipette

Baked apple

mixed nuts, toffee sauce, praline feuilleté, apple cider gel, anise seed tuile, vanilla ice cream in pani puri

Warm chocolate cake

yellow beetroot poached in jasmine tea and lemon grass syrup, burlat cherries, charred physalis, pink peppercorn tuile, beetroot sorbet

Austrian knödel crème brûlée

quark cheese, macaroni, tiramisu ice cream

Assorted petit fours

mendiants, chocolate and nuts bark, candied orangette, white chocolate yuzu bonbon, yuzu truffle

Fresh fruit platter

Selection of ice-creams

tiramisu, vanilla, chocolate

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Afternoon Tea

Served from 3:00 pm – 5:00 pm

A selection of finely cut sandwiches, delicate pastries and freshly baked scones combined with your choice of TWG tea.

Egg and chives

Smoked salmon and sour cream

Cucumber and mint

Saucisson sandwich

Carrot halwa dome

Berry citrus taco

Mini kumquat

Pistachio éclair

Plain, saffron, cardamom and lime scones

served with clotted cream and jam

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Beverage Menu

Non-alcoholic Beverages

Hot Beverages



English Breakfast

A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk.

Earl Grey

A legendary grand classic, this fragrant black tea is richly infused with the finest bergamot.

Grand Jasmine

An outstanding China green tea blended with superior jasmine blossoms. The infusion is delicate and refined, and gives an enveloping floral aroma.

Lung Ching

Yielding a beautiful jade infusion, this green tea, otherwise known as "Dragon's Well", has a full, round flavour with a fresh aroma that delights the senses.

Chamomile

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

Loose Tea selection

Almond Tea

A walk into a forest of flavour. A delicious black tea blended with fresh almonds which gives a very woody and nutty taste.

Jasmine Queen Tea

Intoxicating jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea.

Moroccan Mint Tea

A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

French Earl Grey Tea

A fragrant variation of the great classic, this black tea has been delicately infused with citrus fruits and French blue cornflowers.

Emperor Sencha Tea

A fine tea with a subtle taste, this invigorating Japan green tea is ideal during or after a meal, as it is rich in vitamin C and contains little theine.

Premium Coffees

Arabic Coffee

Turkish Coffee

Cappuccino

Cafè latte

Espresso

Double espresso

Espresso macchiato

Hot Chocolate

Hot beverage is served with your choice of milk full cream, half cream, skimmed or soya, lactose free

Cold Beverages

Water

Alkalive still

San Pellegrino sparkling

Fresh Juices

Orange

Carrot

Pineapple

Lime and mint

Watermelon

Soft Drinks

Pepsi

Diet Pepsi

7up

Diet 7up

Mirinda Orange

Ginger ale

Tonic Water

Soda Water

Non-Alcoholic Champagne

So Jennie Luxury Bubbles

France

a delicious alcohol-free pale pink sparkling beverage solely made of the finest grapes

Alcoholic Beverages

Champagne

Veuve Clicquot, La Grande Dame
Brut 2008

Bruno Paillard Rosé Première Cuvée

Wine Cellar

White Grape Varieties

Maison Champy Corton-Charlemagne
Grand Cru vintage 2017, Chardonnay,
France

Mohua Sauvignon Blanc 2018,
New Zealand

Château De Riquewihr
Riesling 2014, France

Wine Cellar

Red Grape Varieties

Château Batailley Pauillac 2013
Bordeaux, France

Escudo Rojo 2017
Carmenere, Chile

Château Ducru-Beaucaillou
Cabernet Sauvignon 2008,
Merlot, France

Chateau Ste Michelle 2015,
United States

Dessert Wine

Sensi Vin Santo Del Chianti

Three Bridges Botrytis Semillon
2015, Calabria

Aperitif

Cinzano Bianco

Martini Rosso

Martini Extra Dry

Pernod

Beer

Lefte

Budweiser

Stella Artois

Vodka

Cîroc

Absolut Raspberry

Gin

Hendricks

Gordon's

Rum

Malibu

Captain Morgan

Bacardi Anejo

Appleton Estate 12 yrs.

Whisky

Chivas Regal 12 yrs.

Makers Mark Bourbon Whiskey

Dewars 15 yrs.

Jack Daniel's Tennessee Whiskey

Jim Beam Bourbon Whiskey

Jameson Irish Whiskey

Aberfeldy 12 yrs. Single Malt

Glenfiddich 15 yrs.

Johnnie Walker Black Label

Cognac

Camus VS Elegance

Camus VSOP

Hennessy VSOP

Tequila

Jose Cuervo Gold

Jose Cuervo Silver

Liqueur

Campari

Aperol

Cointreau

Drambuie

Jägermeister

Kahlúa

Port and Sherry

Harveys Bristol Cream

Graham's 20 Year Old Tawny