

# AL DHIYafa

## GRAND KITCHEN

### STARTERS AND SALADS

MIXED GREEN SALAD (V)	55
Assorted leaves with cucumber, tomato, bell peppers, sherry vinaigrette	
FRESH MOZZARELLA SALAD	70
Tomato and fresh mozzarella with arugula, basil pesto, balsamic reduction	
EXOTIC SHRIMP (N)	80
Shrimp with mango and papaya salad, snow peas, served with honey mustard dressing, topped with roasted pine seeds	
CLASSIC CAESAR SALAD (V)	70
Caesar salad with garlic croutons and your choice of grilled chicken or jumbo prawns	
SMOKED SALMON PLATTER	80
Smoked salmon with steamed asparagus, capers, onion rings, brown toast and horseradish cream	

### SANDWICH AND BURGER

All served with your choice of french fries or side salad

STEAK SANDWICH	85
Tender beef sirloin marinated in fine herbs, sautéed with onions and served in a crusty roll with bell peppers and mushrooms	
GRAND CLUB SANDWICH	80
Toasted pain de Mie with grilled chicken, turkey bacon, fried egg, cheese, tomato, lettuce and mayonnaise	
CHICKEN BURGER	80
Grilled chicken burger with tartar sauce and mesclun salad	
ANGUS FLAME BEEF BURGER	85
Homemade Angus beef patty in a bun with caramelized onion, mozzarella cheese, lettuce and tomato	
LAMB KOFTA SANDWICH	80
Grilled lamb kofta with hummus, lettuce, tomato and served with an oriental salad	

### PASTA

SPAGHETTI BOLOGNESE	75
Beef mince and tomato sauce served with spaghetti and parmesan cheese	
PENNE ALLA CARBONARA	80
Penne in a creamy sauce with turkey bacon and eggs topped with parmesan cheese	
PIZZA OF THE DAY FRESH FROM THE OVEN	80

### MAIN COURSE

FLAME GRILLED BEEF (A)	175
Flame grilled beef medallion, served with potato gratin, sautéed green beans and a black pepper sauce	
THAI LAMB (N)	165
Thai marinated lamb tenderloin with braised sweet potato, glazed shallots and jus.	
GRILLED CHICKEN	145
Marinated grilled chicken breast with fresh herbs. Served with buttered mashed potato, vegetables and wild mushroom sauce	
SEA BASS	145
Grilled sea bass fillet, served with steamed vegetables, parsley rice and lemon butter sauce	
JUMBO PRAWN	150
Grilled jumbo prawns with roasted vegetables and french fries	
TRADITIONAL BIRYANI	150
Vegetarian rice biryani, cooked to perfection, served with Raita and mango pickle. Or add your choice of chicken or fish	

### SOUP

ROASTED PLUM TOMATO SOUP	55
CHICKEN BROTH WITH SHITAKE MUSHROOM	55
SOUP OF THE DAY	55

### SIDES

FRENCH FRIES	35
POTATO WEDGES	35
MUSHROOM RICE	35
STEAMED VEGETABLES	35

### DESSERTS

CHEESECAKE	55
New York cheesecake with fresh strawberry and red berry coulis	
CHOCOLATE CAKE (N)	55
Double chocolate cake with strawberry sauce and vanilla ice cream	
FRUITS SALAD	55
Fresh fruits served with exotic fruit juice	
ICE CREAM	55
Vanilla, Strawberry or Chocolate	

(V) Vegetarian (A) Alcohol (N) Contain Nuts (PORK) Contain Pork  
Ingredients may contain allergens. If you are allergic kindly inform us for better assistance.  
Prices are inclusive of 10% municipality fees, 10% service charge, and 5% VAT.

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