



First Class Breakfast Menu

Served from 04:00 - 11:00

Cold breakfast

Sliced fruits

Seasonal selection of sliced fruits and berries

Homemade granola

Yoghurt, roasted oats, nuts and seeds, goji berries, cut fruits and berries

Green breakfast bowl

Antioxidant-enriched yoghurt, kiwi, raspberries, mango, chia seeds, sunflower seeds and Brazilian nuts

Avocado and smoked Scottish salmon toast

Capers, sour cream, pickled onion, sesame

From the bakery

Chocolate Danish, plain croissant, cinnamon swirl, preserves, honey, butter
Gluten-free breads and pastries

Hot breakfast

Full breakfast

Eggs of your choice*, grilled tomatoes, sautéed mushrooms, veal bacon,
Nuremberg sausages, roesti potatoes, baked beans

Eggs your way*

Cooked your way and style, sides of your choice

Eggs Royale*

Poached eggs, toasted brioche, smoked salmon, hollandaise sauce

Eggs Benedict*

Poached eggs, English muffin, smoked turkey, hollandaise sauce

**Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of foodborne illness. Further information is available on request.*

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class Breakfast Menu

Served from 04:00 - 11:00

Aloo bhaji with poori

Aromatic spices, slow cooked potatoes and tomatoes, onion, coriander,
puffed poori

Sides

Grilled plum tomatoes

Sautéed mushrooms with herbs

Roesti potatoes

Baked beans

Nuremberg sausages

Veal rashers

Oatmeal porridge

Served with mixed berries and honey

Also available with a choice of milk or almond milk

Homemade pancakes

Whipped cream, strawberry preserve, maple syrup

Emirati breakfast

Khameer bread with baidh wa tamat

Khameer bread, scrambled eggs, tomatoes

Emirati breakfast set

Foul with dukkous and tahina sauce, khameer bread, feta
cheese with tomato, honey cream cheese, bajeela, balaleet
with egg

Chibab (Emirati style pancake)

Honey, jam, cream cheese, khabees

*"Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of
foodborne illness. Further information is available on request."*

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class Breakfast Menu

Served from 04:00 - 11:00

Smoothies

Create your own smoothie blend with your choice of healthy ingredients

Signature smoothies

Shade of Pink

Strawberries, raspberries, blackberries, coconut milk, baby spinach, maple syrup, shaved coconut for garnish

Tropical Energizer

Low fat yoghurt, banana, pineapple, mango, sunflower seed, rolled oats, agave syrup

Perfect green

Unsweetened almond milk, chopped spinach, banana, almond butter, chia seeds, organic honey

The Booster

Cashew nut, medjool dates, banana, soya milk, cashew butter

All Day Lunch

The All Classic Wagyu Burger*

Caramelised onions, aged cheddar cheese, green salad and steak fries

The green burger

Vegan patty, green goddess sauce, yuzu cucumber pickles and garden leaves

Wagyu beef tenderloin*

Served with steak fries, side salad and béarnaise sauce

Dahi kofta curry

Hung curd dumplings served with pulao rice

Sushi*

Assorted maki and nigiri

**Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of foodborne illness. Further information is available on request.*

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class

Lunch and Dinner Menu

Served from 11:00 - 04:00

Crispy crab bao bun

Gem lettuce, red chili mayonnaise, scallions

Dahi Wada

Lentil dumpling with sweetened yogurt, topped with tamarind chutney

Traditional mezzeh platter

Served with Arabic bread and Hummus Beiruti, moutabel, tabouleh, vine leaves, lamb kibbeh and cheese sambousek

"Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of foodborne illness. Further information is available on request."

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Salads and appetisers

Foie gras terrine

Toasted brioche, fruit preserve, lamb's lettuce and truffle vinaigrette

Pan seared Hokkaido scallops*

Yuzu velouté, sautéed porcini and shimeji mushrooms, black truffle shavings, herb oil

Ginger and prawn poke bowl

Miso-ginger dressing, sushi rice, mango, pickled shimeji mushrooms, wakame, roasted sweet potato

Chopped salad

Mix leaves, quinoa, mango, avocado, citrus dressing and almond & grain cracker

Italian burrata

Pickled beetroot, walnuts, heirloom tomatoes, watercress

**Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of foodborne illness. Further information is available on request.*

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Sushi*

Assorted maki and nigiri

Soup

Tomato soup

Rosemary and thyme croutons, sundried tomatoes and basil oil

Traditional lentil soup

Lentil soup, croutons and lemon wedges

Miso ramen

Poached obsiblu prawns, Hokkaido scallops, ajitsuke tamago, egg noodles, dried seaweed and vegetables

Sandwich corner

The All Classic Wagyu Burger*

Caramelised onions, aged cheddar cheese, green salad and steak fries

The Emirates Sandwich

Grilled chicken breast, BBQ sauce, pickles, rocket leaves, mustard mayonnaise, served with sweet potato fries

Lobster roll

Black squid ink bun, Canadian lobster, lime mayonnaise, chives

Steak sandwich*

French baguette, caramelised onion relish, grilled beef medallion, Comté, arugula, pickled cucumber

Salmon bagel

Multigrain or classic bagel, Balik salmon, dill cream cheese, Pantelleria capers, pickled red onion

Create your own sandwich

Let us make you a sandwich just the way you like it.

[Choose your ingredients here](#) and order with our service team.

**Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of foodborne illness. Further information is available on request.*

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Main course

Pan seared seabass

Escabeche purée, Mediterranean picadillo and roasted leek

Emirati style lamb ouzi*

Oriental rice, lamb shank, dakous and coriander mint raita

Iranian mixed grill

Chelo kebab koobideh, grilled lamb chops*, king prawns, grilled saffron chicken, served with zereshk and saffron rice, cucumber yoghurt

Dahi kofta curry

Hung curd dumplings served with pulao rice

Butter chicken

Rich creamy tomato gravy, served with plain naan bread

Parmesan risotto with braised lamb shank

Slow cooked lamb shank, glazed vegetables and parmigiano reggiano cheese

Wagyu beef tenderloin*

With a choice of mashed potatoes or steak fries, or sautéed vegetables and a choice of béarnaise sauce green pepper corn sauce or morels mushroom sauce

**Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of foodborne illness. Further information is available on request.*

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

Vegan selection

Green bean salad

Lemon and chili dressing, roasted hazelnuts, roasted piquillo peppers

Chopped Salad

Mix leaves, quinoa, mango, avocado, citrus dressing, almond and grain cracker

Vegan Soujuk

Green peas protein and fiber based sujuk, cauliflower purée, mediterranean chimichurri, green pea shoots

The green burger

Served with green goddess sauce, pickled yuzu cucumber, green salad and sweet potato fries

Dessert

Traditional umm ali

Umm ali and ashta cream served with pistachio ice cream

Manjari 64% dark chocolate entremet

Cocoa crumble, dark chocolate sponge, vanilla ice cream and caramel sauce

Tres leches cake

Soaked vanilla sponge, vanilla cream, passion fruit gel, strawberry ice cream

Selection of ice creams

**Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of foodborne illness. Further information is available on request.*

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class Lunch and Dinner Menu

Served from 11:00 - 04:00

All-day Breakfast

Homemade granola

Yoghurt, roasted oats, nuts and seeds, goji berries, cut fruits and berries

Oatmeal porridge

Served with mixed berries and honey

Also available with a choice of milk or almond milk

Three eggs omelette*

Prepared with a choice of fresh herbs, tomatoes, onions, mushrooms or mature cheddar cheese served with chicken sausage, hash brown and baked beans

Eggs your way*

Two eggs fried or scrambled, served with chicken sausage, hash brown and baked beans

**Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of foodborne illness. Further information is available on request.*

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class

Beverage menu

Fresh juices

Orange juice, green apple juice, pineapple juice

Soft drinks and water

Perrier, Evian, Pepsi, Diet Pepsi, 7-UP, Diet 7-UP, Mirinda, Mountain Dew,
tonic water, ginger ale

Aperitif

Campari, Cinzano Bianco, Cinzano Rosso, Cinzano Extra Dry

Liqueurs

Amarula Cream, Bénédictine, Tia Maria, Grand Marnier, Crème de Cassis

Whisky

Royal Salute 21Vrs, Chivas Regal 18Vrs, Woodford Reserve, Jameson, Jack
Daniel's, Dalmore

Gin/vodka/tequila

Sipsmith, Belvedere, Altos Blanco

Brandy/rum

Hennessy X.O., Bacardi Carta Blanca, Bacardi Reserva Gold 8Vrs

Beers

Amstel, Amstel Light, Budweiser, Heineken

Wine and champagne

Please ask us about our selection of premium wines and Moët & Chandon

Imperial Brut Champagne

We apologise if your first choice is not available

*"Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of
foodborne illness. Further information is available on request.*

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class

Hot beverages

Costa

Relax with your favourite Costa in our lounge. Choose a handcrafted coffee brewed to perfection, whether it's a robust espresso, a velvety latte or a frothy cappuccino, with the rich taste that Costa fans love. Costa beans are 100% rainforest alliance certified.

Espresso, mocha, cappuccino, flat white, americano, hot chocolate

Coffee Planet

Enjoy the taste and aromas from a range of rich, single-origin beans from Coffee Planet made with 100% Arabica Beans. The beans are locally roasted and packed in Dubai, giving you a fresh and flavourful coffee - from the bold intensity of Ethiopian yirgacheffe to the smooth subtlety of Colombian beans. Coffee Planet beans are ethically sourced and are rainforest alliance and UTZ certified for quality and sustainable farming.

Espresso, double espresso, espresso macchiato, americano, cappuccino, café latte, flat white, black coffee with milk

Dilmah teas and tisanes

Choose a blend to suit your mood from our selection of luxury teas by Dilmah. Handpicked in the central hills of Sri Lanka, these tea leaves are fresh from the plantation to your cup. Try our tropical blend with coconut and vanilla made exclusively for Emirates by Dilmah to celebrate our long-standing partnership of over 30 years.

English breakfast, earl grey tea with honey, natural green tea, chamomile tea, moroccan mint, green tea, turmeric, coconut and vanilla

Arabic Coffee

"Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of foodborne illness. Further information is available on request."

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*



First Class

Beverage menu

Cocktails and Mocktails

Cocktails

Grapefruit Jalapeno Sour

Jalapeno infused tequila, fresh grapefruit, lemon juice, sugar syrup and fresh jalapenos

Sips Fizz

Gin, elderflower syrup, sparkling water and rosemary sprigs

Seasonal Toddy

Cognac XO, Benedictine, vanilla and cinnamon sticks, cardamom, coriander leaves, blood orange, ginger and hot water

Unforeseen Voyage

Dark rum 8Yrs, apricot brandy, lime juice, apple juice, pineapple juice and Angostura Bitters

House Infused Bloody Mary

Vodka, celery, fresh green olives, garlic, lemon, cucumber, onion, tomato, carrot, tomato juice

Mocktails

Cucumber Mint Cooler

Fresh cucumber, sugar syrup, ginger ale, sparkling water and lemon juice

Blood Orange Smash

Fresh blood orange, rosemary, elderflower syrup, fresh orange juice, fresh ginger and tonic water

Berrylicious

Fresh raspberries and strawberries, cranberry juice and sugar syrup

We apologize if your first choice is not available

"Consumption of raw or undercooked food such as meat, seafood or eggs may increase the risk of foodborne illness. Further information is available on request."

*As our food is freshly made to order, please allow us a minimum service time of 15 to 20 minutes
Thank you for your understanding.*