



BRUNCH MENU

SAR 150 per person

EGG NORWEGIAN

Everything bagel, organic smoked salmon, sauce hollandaise
(E, M, G, So2, F) 620 Cal

LAMB MARGUEZ SOCCA CREPE

Chickpea puree, harissa vinaigrette, quinoa tabbouleh
(G, M, E, So2, L) 569 Cal

SAR 180 per person

CRAB BEIGNET, FRESNO CHILI REMOULADE

(D, G, C, So2) 960 Cal

SHAKSHUKA

With organic eggs, sheep feta, coriander
(E, M, G) 527 Cal

SOUFFLE PANCAKE

Pink lady apples, salty toffee sauce, whipped creme Fraiche
(E, G, M) 459 Cal



(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.