

# BREAKFAST



### CHAMPAGNE BREAKFAST FOR TWO

995

- Bottle of Laurent Perrier, Brut NV
- Fresh orange, pineapple, grapefruit or juice of the day
- Selection of seasonal berries and carved seasonal fruits
- Baker's basket of Danish pastries, croissants, muffins and white or brown toast
- Low calorie yoghurt, natural or fruit flavored
- Truffled scrambled eggs with smoked salmon

or

- Classic poached eggs Benedict with English muffin
- Freshly brewed coffee or Fairmont signature teas

### CONTINENTAL BREAKFAST (V)

95

- Fresh orange, pineapple, grapefruit or juice of the day
- Carved seasonal fruits
- Cereal with full cream, skimmed or soya milk
- Low calorie yoghurt, natural or fruit flavored
- Baker's basket of Danish pastries, croissants, muffins and white or brown toast
- Freshly brewed coffee or Fairmont signature tea

### ENGLISH BREAKFAST

135

- Fresh orange, pineapple, grapefruit or juice of the day
- Baker's basket of Danish pastries, croissants, muffins and white or brown toast
- Two eggs cooked any style; served with chicken sausage, crisp beef bacon, grilled tomato, asparagus, hash browns and sautéed mushrooms
- Freshly brewed coffee or Fairmont signature teas

(V) Vegetarian, (  ) Lifestyle cuisine, (S) Contains Shellfish, (N) Contains Nuts

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## ARABIC BREAKFAST

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- Fresh orange, pineapple, grapefruit or juice of the day
- Carved seasonal fruits and dates, labneh, grilled halloumi, feta, hummus
- Sliced tomato and cucumber, marinated olives, Arabic mixed pickles
- Foul medames, shakshouka - scrambled eggs with onion and tomato served with grilled tomato, asparagus hash browns and sautéed mushrooms
- Arabic bread, Hallawa (N)
- Freshly brewed coffee or Fairmont signature teas

## WELLNESS BREAKFAST

120

- Fresh orange, pineapple, grapefruit or juice of the day
- Sliced seasonal fruits and berries
- Low fat Bircher muesli with grated apple and almonds (N)
- Egg white omelette with grilled tomato, asparagus, steamed spinach, roasted nut and pumpkin seed bread (N)
- Freshly brewed coffee or Fairmont signature teas

## FRUITS AND YOGHURTS

Sliced seasonal fruit plate with cottage cheese (V)	60
Selection of seasonal berries (V)	55
Yoghurt - natural or fruit flavoured (V)	45
Yoghurt and granola parfait with berry compote (N) (V)	55

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## THE BAKERY

Croissant: plain, chocolate, almond or zaatar **16 each**

Danish pastries: cherry and cream cheese, apple crumble, apricot, pineapple, blueberry, seasonal fruit **16 each**

Muffins: blueberry, double chocolate, raspberry and yoghurt, orange and chia seed, pear & almond **16 each**

Baker's basket, your selection of any three Served with two slices of toast **48**  
Plain, chocolate or almond croissant, Danish pastries, brioche, muffins, doughnut or banana bread

Toast selection **32**  
White, whole wheat, grain or rye bread served with butter, assorted jams and honey

Toasted bagel with cream cheese **45**

## HOT AND COLD CEREALS

Choice of cereals: Cornflakes, All Bran, Rice Krispies, Coco Pops, Frosties or muesli Served with full cream, skimmed, almond milk or soya milk **45**

Cereals can be served with seasonal berries or fresh fruits **18**

Granola with natural yoghurt or milk (N) (V) **50**

Bircher muesli with grated apple and almonds (N) (V) **50**

Hot oatmeal porridge with cinnamon, raisin and brown sugar Served with milk or cream (V)  **50**

## FRENCH TOAST, WAFFLES AND PANCAKES

Brioche French toast with cinnamon sugar, peach compote and maple syrup **75**

Buttermilk pancakes with berry compote, whipped cream and maple syrup **75**

Waffles served with maple syrup, berry compote and whipped cream **75**

Add crispy beef or turkey bacon or chicken or veal sausage **16**

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## EGGS AND OMELETTES

Two eggs cooked any style; fried, sunny side up, over easy, scrambled, poached or boiled	75
Eggs Benedict or Florentine, classic with turkey ham or spinach and Hollandaise sauce, on a toasted English muffin	80
Poached eggs on whole grain toast with smoked salmon, steamed asparagus and grilled tomato, served with cottage cheese 🌿	85
Three egg omelette served plain or with your choice of vegetables, cheese, turkey ham	85

*All egg dishes (except Lifestyle 🌿 options) are accompanied by grilled tomato, hash browns, grilled asparagus and sautéed mushrooms with your choice of chicken, veal sausages, beef or turkey bacon*

## ARABIC BREAKFAST FAVOURITES

Arabic cheese platter (V) Halloumi, Nabelsiya, Feta, Moshall	50	○
Labneh (V) Hung yogurt, dried mint	38	
Chef selection of manakish Lamb safiha, cheese, zatar	40	
Grilled halloumi (V) Cucumber, tomato and pickles	48	
Shakshouka Scrambled eggs, onion, capsicum and tomato	50	
Foul medames (V) Tomato, onion, parsley, and cumin	50	○

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## BREAKFAST FAVOURITES

Cheese platter (N) (V) 70  
International breakfast cheese plate with honey, fig jam  
and fruitbread

Charcuterie plate 80  
Smoked and cured meats, imported cheeses  
with pickles and mustard

Croissant and scrambled egg sandwich 75  
with crushed avocado, brie and tomato  
Served with hash brown, grilled tomato, grilled asparagus  
and sautéed mushrooms

Baked beans (V) 45  
Stewed in thick tomato sauce, whole grain country toast

Smoked salmon with bagel 85  
Toasted bagel, cream cheese, capers, red onions

## BREAKFAST TO-GO

Breakfast bag: freshly baked croissant, muffin 85  
of the day, individually portioned breakfast cheese,  
Bircher muesli cup and bottled juice selection (N) (V)

## BREAKFAST BEVERAGES

Espresso 28  
Double espresso 32  
Individual French press coffee / Decaffeinated 32  
Turkish coffee 28  
Cappuccino 32  
Café latté 32  
Iced coffee 32  
Espresso Freddo, Latté Freddo  
Chocolate 32  
Hot chocolate, iced chocolate

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## TEA SELECTION

27

Chamomile  
Earl Grey  
English Breakfast  
Japanese Green Tea Sencha  
Jasmine Blossom  
Masala Chai  
Moroccan Mint  
Peppermint  
Rosehip and Hibiscus Infused

## AFTERNOON TEA

155

(IN THE COMFORT OF YOUR BALCONY)

Daily, 12pm to 6pm


Afternoon tea started in the mid - 1800s by the Duchess of Bedford. It is believed that the Duchess found herself with a “sinking feeling”, during the long wait between meals, and decided to have some friends over for assorted snacks and tea, a very fashionable drink at the time. The idea of an afternoon tea gathering spread across and became a favorite pastime of ladies of leisure. Two centuries later, afternoon tea remains a strong tradition at the Fairmont. Our Afternoon tea is inspired by the English, Scottish and Welsh tea traditional accompaniments prepared and presented in a unique way with the finest fresh ingredients. We invite you at Fairmont The Palm to indulge in this beautiful experience with our house made sandwiches, assorted pastries, scones and our very own selection of Fairmont Teas.

## A LA CARTE DINING





## APPETIZERS AND SALADS

Caesar salad	80
Hearts of Romaine lettuce tossed with beef bacon, garlic croutons and Caesar dressing	
With chicken	90
With grilled prawns (4 pieces) (S)	95
Caprese salad (V) (N)	85
Vine ripened tomatoes, buffalo mozzarella, olive oil and basil	
Greek salad (V) 	75
Tomato, cucumber, feta cheese, capsicum and pitted olives	
Cold smoked salmon	75
Crème fraîche, capers, red onions and crostinis	
Tiger prawn cocktail (S)	95
Marie rose sauce, quail eggs, baby gem, melba toast	
Chicken tikka	80
Tandoori vegetables and mint chutney	
Thai chicken satay (N)	80
With peanut sauce	
Vegetable spring rolls (V)	70
Sweet chili sauce	
Chicken and mushroom croquettes	75

## CREATE YOUR OWN SALAD

VEG 65 | NON VEG 85

*Choose one item from each category and have our chefs delight you*

### Salads

Mixed lettuce, romaine leaves, baby spinach, roquette

### Vegetable condiments

Asparagus, tomatoes, avocado, cucumber, black olives,  
artichoke hearts, marinated roasted peppers,  
red onion, garlic croutons

### Non vegetable condiments

Poached prawns, grilled chicken, smoked turkey, feta cheese,  
buffalo mozzarella, smoked salmon

### Dressings

Extra virgin olive oil, balsamic, Caesar, thousand islands, ranch,  
herb vinaigrette, blue cheese

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## SOUPS

Lentil soup (V)	52
Puree of red lentil, onion and garlic, toasted Arabic bread	
Roasted tomato soup (V)	52
With basil pesto and toasted croutons	
Harrira soup	52
Moroccan lamb soup with vermicelli and lentils	
Chicken noodle soup	52
Chicken broth, vegetables and noodles	
Roasted butternut pumpkin soup (V)	52
French onion soup	52
Cheese croute	

## BUILD YOUR OWN SANDWICH

VEG 80 | NON VEG 90

*Choose one item from each category and have our chefs delight you*

### Breads

White, brown, rye, baguette, ciabatta

### Vegetable condiments

Avocado, tomato, shredded lettuce, cucumber, marinated  
roasted peppers, semi dried tomatoes, red onions

### Non vegetable condiments

Sliced cheddar cheese, tuna mayonnaise, smoked salmon,  
turkey ham, chicken

## SANDWICHES AND BURGERS

*Served with French fries and side salad*

Clubhouse sandwich	90
Roasted chicken, beef bacon, fried egg, cheddar, lettuce, tomato and mayonnaise	
BLT sandwich	80
Beef bacon, lettuce, tomato and mayonnaise on toasted farmhouse white bread	
Beef pastrami sandwich	80
Coleslaw, Gruyère, German spice bread	
Chicken shawarma sandwich	85
Arabic bread, garlic sauce and mixed pickles	
Vegetable panini (V)	80
Grilled Mediterranean vegetables, black olive tapenade, goat cheese, tomato jam	
Grilled beef burger or cheese burger	100
Lettuce, tomato, onion, mustard, mayonnaise, gherkin	
Falafel pita sandwich (V)	80
Roquette, tomato, tahina sauce and mixed pickles	


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## PASTA

Spaghetti or penne pasta 90  
Your choice of Bolognese, tomato (V), arrabiata (V),  
rosé (V) or cream sauce (V)

Healthy whole wheat penne pasta (V)  90  
Broccoli, tomato, garlic, chilli flakes and olive oil

Seafood spaghetti (S) 120  
Mixed seafood in rosé sauce

## PIZZA

Margherita (V) 85  
Fresh tomato, mozzarella, basil

Quattro formaggi (V) 90  
Mozzarella, Fontina, Gorgonzola, Asiago

Beef pepperoni 90  
Mozzarella, tomato sauce

Prawn (S) 95  
Mozzarella, parsley, tomato, pink peppercorn

Quattro stagioni 90  
Mushroom, artichoke, pepperoni, tomato basil

## INTERNATIONAL MAIN COURSES

Fish & chips 120  
Rémoulade sauce and smashed peas with malt vinegar

Traditional beef lasagna 95

Braised lamb shanks 135  
Mashed potato, mushroom and beef bacon ragout, asparagus

Kung pao chicken (N) 115  
With red chilli, cashew nuts and jasmine rice

Stir fried sweet and sour with pineapple, bell peppers  
and jasmine rice  
Prawns (S) 125  
Chicken 115

Thai green or red curry with jasmine rice  
Shrimp (S) 125  
Chicken 115  
Vegetable 95

Nasi goreng (S)(N) 120  
Indonesian stir fried rice with chicken and shrimp,  
prawn crackers, condiments

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Indian vegetable curry (N) (V) Tossed in onion tomato gravy, served with Indian bread, pilaf, poppadum and condiments	95
Dal makhani (V) Indian bread, pilaf, poppadum and condiments	85
Paneer jalfrezi (N) (V) Indian cottage cheese tossed with onion, tomato and capsicum, served with Indian bread, pilaf, poppadum and condiments	95
Butter chicken (N) With Indian bread, pilaf, poppadum and condiments	110
Biryani (N) Raita, poppadum, mint and mango chutney	
Lamb	120
Chicken	110
Vegetable (V)	95

## ARABIC FAVOURITES

### COLD MEZZEH

Hummus (V) Chickpea purée, tahina, lemon	38
Labneh (V) Hung yoghurt, dried mint	38

Moutabel (V) Smoked eggplant, tahina	38
Tabbouleh (V) Chopped parsley, mint, tomato, cracked wheat	38
Warak enab (V) Rice filled braised vine leaves	38
Mohammara (N) (V) Roasted pepper, walnut purée	38
Babaghanouj (V) Roasted eggplant, tomatoes, onion, peppers, parsley	38
Fattoush salad (V) Romaine, cucumbers, tomatoes, onions, radish, mint, crisp Arabic bread, sumac vinaigrette	38

### HOT MEZZEH

Cheese sambousek (V) Golden fried pastry filled with Akawi cheese	38
Spinach fatayer (V) Golden fried pastry filled with spinach	38
Kebbeh (N) Fried lamb & bulgur dumplings with pine seeds	38

Chicken wings 38  
Chili, lemon, coriander

Meat sambousek (N) 38  
Golden fried pastry filled with minced lamb

Falafel (V) 38  
Crispy chickpea dumpling

Grilled halloumi (V) 38  
Halloumi cheese with cherry tomatoes & pickles

Chilled Arabic mezzeh sampler (V) (N) 130  
Hummus, babaganoush, beetroot moutabel,  
tabouleh and marinated olives

Hot Arabic mezzeh sampler (N) 130  
Cheese sambousek, kebbeh, spinach fatayer,  
falafel, lamb sambousek and glazed chicken wings

### ARABIC ENTREES

Arabic mixed grill (N) 180  
Shish taouk, shish kebab, lamb kofta, lamb araves,  
lamb cutlet, vermicelli rice

Seafood mixed grill (N) (S) 225  
Prawn, half Canadian lobster tail, sherry fish,  
scallop, calamari, sayadieh rice

Daoud basha (N) 130  
Lamb meatballs in tomato sauce, vermicelli rice

### CHOOSE YOUR OWN GRILL

*Selections are served with asparagus and tomato confit, choose one item from each category and have our chefs delight you.*

#### Grill items

Australian lamb cutlets	165
Tenderloin steak	210
Sirloin steak	195
Ribeye	195
Chicken breast	150
King prawns (S)	180
Sea bass	165
Salmon fillet	165
Tuna steak	175

#### Side dishes

French fries, mashed potato, grilled mushrooms, mixed salad,  
grilled vegetables, steamed vegetables, steamed basmati rice,  
steamed or sautéed spinach

#### Sauce

Veal jus, pepper, béarnaise, lemon herb butter, garlic butter

#### Healthy choices

Ask for healthy fish preparation of poached, steamed or grilled  
without any fat

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## DESSERTS

Carrot cake	55
Carrot sponge, cream cheese frosting	
Tiramisu	55
Mascarpone cream, lady finger biscuit, espresso coffee	
Decadent chocolate cake	55
Moist chocolate sponge, Bellagio ganache	
Baked blueberry cheesecake	55
Sticky toffee date pudding	55
Toffee sauce, vanilla ice cream	
Baked Umm Ali with mixed nuts topping (N)	55
Ice cream	20 per scoop
Vanilla, chocolate, strawberry, pistachio (N)	
Sorbet	20 per scoop
Lemon, raspberry, mango	
Seasonal sliced fruits	55


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## FOR OUR YOUNG GUESTS

Tomato soup (V) Creamy tomato and basil	35
Chicken noodle soup Clear chicken broth with noodles and vegetables	38
Raw vegetable platter (V) 	30
Carrots, cucumber, celery with honey yoghurt dip	
Cheese plate (V) Cheddar cheese and grape skewers	35
Garden salad (V) 	30
Romaine lettuce, cherry tomato, cucumber, carrot, citrus dressing	
Kid burger Beef or grilled chicken, cheddar cheese, lettuce, tomato, fries	45
Grilled cheese sandwich (V) White or multigrain bread, cheddar, fries	38
Fish fingers Crumbed fish strips, tartar sauce, fries	48
Chicken fingers Crumbed chicken breast strips, fries	55
Grilled chicken breast Mashed potato, buttered carrots and peas	60

Grilled seabass or salmon 	60
Steamed rice, green beans, lemon	
Chicken fried rice With mixed vegetables	48
Spaghetti or penne pasta Cream, tomato or bolognese sauce	45
Mac n cheese (V) Macaroni, cheddar cheese sauce	45
Pizza margherita (V) Tomato sauce, mozzarella	40
Pizza pepperoni Beef pepperoni, tomato sauce, mozzarella	45

## TREATS FOR THE LITTLE ONES

Triple chocolate brownie and crispy pearl topping	28
Rice crispy treat and homemade strawberry marshmallow	28
Giant chocolate bounty macaroon (N)	28

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