

WRITER'S BLOCK

CHAPTER I

COLD CUTS & CHEESE & OLIVES

Veal Chorizo, Truffled Salami, Manchego, Parmesan, Castelvatrano Olives

CHAPTER II

LOBSTER TACO

Lobster, Lobster Mayonnaise, Chives

BEEF TARTAR CONE

Tartar Sauce, Shallots, Capers, Confit Egg Yolk, Parsley Mayo, Charcoal Cone

CAESAR SALAD

Gem Lettuce, Caesar Dressing, Anchovies

CHAPTER III

SPICE BEEF PIZZA

Crisp Fried Beef, Cheese Sauce, Mint Cucumber Yogurt

BEEF SLIDERS

Beef Patty, Spiced Sauce, Mustard Mayonnaise, Mozzarella

WAGYU SKEWERS

Soy & Ginger Marinade

SALMON SKEWERS

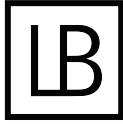
Teriyaki, Lime Zest, Dill

SWEET POTATO FRIES

Rosemary Salt

CHAPTER IV

SMOKED CHOCOLATE TRUFFLE



LITERATURE INSPIRED COCKTAILS

THE LAST OF THE MOJITOS

Bacardi Blanco-Pear Purée-Cinnamon Syrup-Mint-Ginger Beer

THE PHANTOM OF THE APEROL

Aperol-Passion fruit-Orgeat-Prosecco

GONE WITH THE GIN

Sacred Gin-Lemon-Cardoman syrup

OF MICE AND MEZCAL

Vida Maguey Mezcal-Campari-Vermouth Blanco-Martino Rosso

TEQUILA MOCKINGBIRD

Patron Blanco-Pineapple-Agave-Chilli-Mint

50 SHADES OF CHARCOAL

Hennessy VS-Amarula-Cold Brew-Activated charcoal

HOUSE BAR

HEINEKEN & CORONA

WINE CELLAR

Prosecco Atto Primo, Italy

Bodegas Nekeas Garnacha Rosé, Spain

Graffigno 'Centenario' Pinot Grigio, Argentina

Graffigno 'Centenario' Malbec, Argentina

AED 175, soft beverages

AED 275, cocktails, house bar & wines

AED 395, Champagne Moët et Chandon
Brut Impérial NV & cocktails