



THE GUILD

WEEKENDS *at* THE GUILD

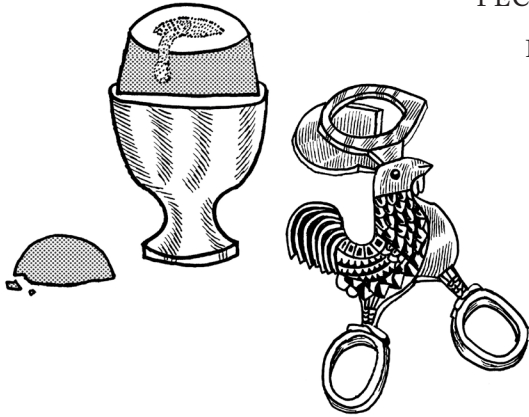


FOR SHARING

CINNAMON FRENCH TOAST Blackberries, crème anglaise ... 65

PECAN FRENCH TOAST Medjool dates, roasted pecans, vanilla ice-cream ... 70

BANOFFEE PANCAKES Banana caramel, whipped cream, walnuts ... 65



WITH EGGS

AVOCADO ON SOURDOUGH Jalapeño cream cheese ... 65

GREEN BOWL Free range poached eggs, hummus, quinoa, avocado, kale, grilled halloumi, green goddess dressing ... 70

MUSHROOM SCRAMBLED EGGS Chicken jus, sourdough chives ... 65

EGGS FLORENTINE Smoked salmon, spinach ... 65

EGGS BENEDICT English muffin, beef bacon, hollandaise ... 55

SHAKSHUKA Spiced melted tomatoes, salsa verde, fresh mozzarella ... 75

TURKISH POACHED EGGS Garlic cream, aleppo chilli ... 55

WOODOVEN EGGS EN COCOTTE Merguez sausage, creamed spinach, grilled sourdough, smoked tomato relish ... 65

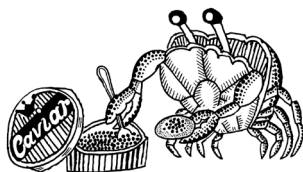
DUCK HASH Fried egg, veal jus, French truffle ... 75

OAT'S CHEESE OMLETTE Organic fine herbs ... 40

SEASONAL TRUFFLE OMLETTE ... 190

LOBSTER & CAVIAR OMLETTE ... 240

CROQUE MONSIEUR Smoked turkey, Auguste Escoffier béchamel ... 95



TOUR DE FRUITS DE MER

from the Rockpool

LE GRAND

for TWO ... 850

1/2 Lobster, dressed

1 King crab leg

2 Razor clams

4 Kelly oysters

4 Local prawns

30g Oscietra caviar... 640

LE GUILD

for FOUR ... 1450

Whole lobster dressed

2 King crab legs

8 Kelly oysters

6 Local prawns

5 Razor clams

50g Oscietra caviar... 960

Both served with

King Crab cocktail ** Scallop carpaccio ** Taramasalata
Cocktail sauce ** Shallot vinegar

BREAKFAST BOWLS

SOFT SERVE ACAI Fresh berries, Macadamia nut butter ... 65

CLASSIC PORRIDGE Apricot, peaches ... 60

CHIA SEED Mango, pineapple, greek yoghurt ... 65

TOASTED GUILD GRANOLA Honey roasted macadamia nuts ... 45

SEASONAL FRUIT PLATE ... 65



VIENNOISERIE SELECTION ...46

Jam & lemon curd

Butter Croissant ... 24

Pain au Chocolat ... 28

Pain aux Raisins ... 28

HOME-MADE DAILY BREAD SELECTION ...40

Jam & lemon curd, house-churned butter

Mini baguette / Sourdough / Fruits & nuts



BRUNCH COCKTAILS

CAMPARI SPRITZ Campari, Prosecco, Perrier Soda ... 65

NEGRONI SBAGLIATO Campari, Cinzano Rosso 1757, Prosecco ... 65

THE GUILD & MARY Vida Mezcal, The Guild Mary Mix, Carrot Juice ... 95

from the Trolley

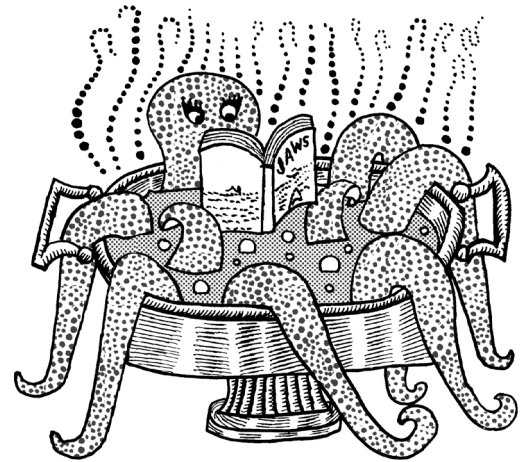
GARIBALDI Campari, Freshly Squeezed Orange Juice ... 65

BLOODY MARY Tito's Vodka, The Guild Mary Mix, Tomato Juice ... 90

WEEKENDS *at* THE GUILD

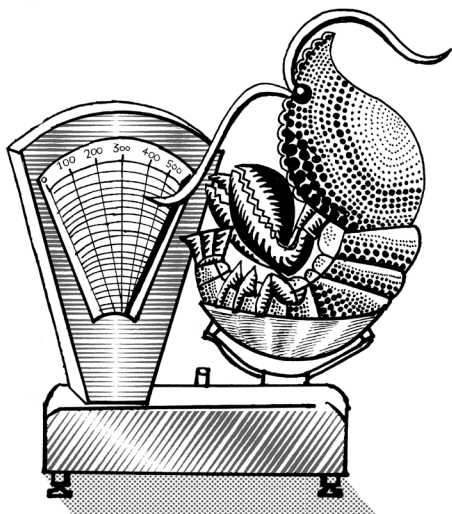
STARTERS

- ITALIAN BURRATA Pure harvest tomatoes, cold pressed olive oil ... 85
- ROASTED BEETROOT Salt crusted, kale pesto, goats cheese mousse, ancient grains ... 46
- HOUSE GREEN SALAD Cucumber, radish, avocado, pure harvest tomatoes, house dressing ... 65
Add chicken ...20 • Add grilled prawns ...25
- CAESAR SALAD Slow-roasted chicken breast, and the rest ... 75
- CLASSIC PRAWN COCKTAIL Local prawns, romaine lettuce, pico de gallo, guacamole ... 85
- WAGYU BEEF CARPACCIO Grana Padano, rocket ... 105
- FOIE GRAS & CHICKEN TERRINE Pistachio, vintage balsamic vinegar ... 120
- GARLIC SNAILS Lemon and caper butter, melba toast ... 65
- KING CRAB CAKES Rémooulade sauce ... 120
- SPICY CALAMARI Smoked alepo chili ... 65
- GRILLED WESTERN AUSTRALIAN OCTOPUS Romesco sauce ... 125
- CRISPY SCHOOL PRAWNS Red chimmichuri, lime salt ... 65
- WOOD OVEN BAKED PRAWNS Sourdough toast ... 65



MAINS

- SICILIAN TOMATO RIGATONI Kale and spinach pesto or spicy vodka sauce ... 105
- WAGYU BEEF PAPPARDELLE Ragout, braised vegetables, Parmesan ... 110
- PORCINI MUSHROOM RISOTTO Tarragon emulsion, truffle ... 95 *Add truffle ... 30 per gram*
- GRILLED ATLANTIC SALMON Braised quino `a, alfalfa sprouts, green goddess dressing ... 95
- CONFIT DUCK LEG Braised puy lentils, wood-oven roasted radicchio ... 135
- LOBSTER LINGUINI Lobster, Gambas, mussels ... 240 *all served with salad or fries*
- GUILD BURGER Grass-fed Australian beef, onion jam, taleggio cheese ... 95
- GRILLED NEW YORK STRIP STEAK & EGGS ... 145
- MARKET FISH OF THE DAY À la Meunière ... MP
- ½ ATLANTIC LOBSTER Grilled or Thermidor ... 375



SIDES

- GRILLED HOUSE-MADE SOURDOUGH ... 15
- HASH BROWNS with Vue de Monde ketchup ... 20
- SAUTÉED SPINACH ... 15
- ORGANIC GREEN SALAD lemon thyme dressing ... 25
- HOUSE SMOKED SALMON ... 30
- BROCCOLINI Grilled, lemon thyme dressing ... 45
- CREAMED SPINACH Brittany garlic cream ... 45
- CANADIAN LOBSTER MAC & CHEESE Manchego cheese, lobster bisque ... 105
- DUCK FAT FRIES The Guild ketchup ... 35
- SEASONAL TRUFFLE FRIES Truffle trimming mayonnaise ... 75





AT
THE
GUILD



Served in

THE ROCKPOOL
&
SALON



STARTERS

WOOD-FIRED SOURDOUGH FLAT BREAD

MUSHROOM & TRUFFLE (G, D) ... 95
GRILLED BABY OCTOPUS 'Nduja (G, S) ... 75
CHARRED PADRON PEPPER Kalamata olives (G) ... 60

THINGS WITH CAVIAR

BLINI WITH SOUR CREAM (3) (G, D, S) ... 100
POTATO ROSTI (4) (G)(S) ... 150
STEAK TARTARE HASH BROWN (3) (G, S) ... 95

OYSTERS

JOSÉPHINE
Nos 3 — France ... 35

CANCALE
Nos 3 — France ... 35

KELLY
Nos 2 — Ireland ... 40

GILLARDEAU
Nos 2 — France ... 60

from THE NURSERIES KITCHEN



HEIRLOOM TOMATO (G, S) ... 75
Fire roasted, smoked anchovy and oregano

ROASTED BEETROOT (D) ... 55
Salt crusted, kale pesto, goats cheese mousse,
ancient grains

WAGYU BEEF CARPACCIO (D) ... 98
Grana Padano, rocket

FOIE GRAS & CHICKEN TERRINE (N) ... 110
Fig chutney, pistachio, vintage balsamic

ITALIAN BURRATA (D) ... 95
Pure harvest tomatoes, cold pressed olive oil

GUILD MIXED GREEN SALAD (D) ... 65
Seasonal greens and leaves

PUMPKIN & QUINOA SALAD (D) ... 95
Fregola, pomegranate, preserved lemon dressing

BRAISED LENTIL SALAD (N) ... 65
Chicory, roasted walnuts, sherry vinegar dressing

CANADIAN LOBSTER SALAD (C) ... 210
Gribiche, baby romaine, chive, lemon

from THE SALON GRILL

BONE MARROW &
GARLIC SNAILS (G, D, C) ... 95
Lemon caper butter, sourdough toast

GRILLED WESTERN
AUSTRALIAN OCTOPUS (G, D, C) ... 125
Romesco sauce

WOOD-FIRED
MOULES MARINIÈRE (G, D, S) ... 90
Brittany garlic, fresh pasley

WOOD OVEN ROASTED PRAWNS (5) (D, S, C) ... 95
Smoked crustacean oil, herb butter, sourdough toast

ROASTED HOKKAIDO SCALLOPS (3) (D, S) ... 120
Lemon caper butter

from THE ROCKPOOL

TUNA

TATAKI (S, N, SE) ... 95
Oba yuzu dressing,
sesame oil caviar

TARTARE (S, E) ... 95
Smoked paprika,
charred onion, aged vinegar

CARPACCIO (G, D, S) ... 95
Truffle balsamic dressing,
tomate confit, focaccia

TUNA

JAPANESE YELLOWTAIL (D, S) ... 110
Citrus cured, pickled radish,
lime segments, buttermilk chive dressing

HOKKAIDO SCALLOP CARPACCIO (S, E) ... 75
Citrus marinated, kohlrabi,
Kampot pepper

OCTOPUS SALAD (D, S) ... 98
Kalamata olives, pure harvest tomatoes,
Yarra Valley feta, oregano dressing

CRISPY CALAMARI (G, S) ... 65
Smoked aleppo chili

KING CRAB COCKTAIL (D, S) ... 140
Avocado, cucumber, herbs

CRISPY SCHOOL PRAWNS (G, S) ... 65
Smoked aleppo chili

SMOKED COD CROQUETTES (G, E, S) ... 65
Smoked aleppo chili

LE GRAND

for TWO ... 850

TOUR DE FRUITS DE MER

Served with traditional accompaniments (S, D)

LE GUILD

for FOUR ... 1450

KING CRAB & CAVIAR (D, S, C)

Citrus beurre blanc
100 per Piece ... per Claw 195

MAINS

PASTA & RISOTTO

SICILIAN TOMATO RIGATONI (G,D,E) ... 105
Slow roasted heirloom tomatoes
and burrata or spicy vodka sauce

MUSHROOM RISOTTO (D) ... 110
Porcini mushrooms, tarragon emulsion
Add Truffle ... 30 per gm

GNOCCHI A LA PROVENCALE (G, D) ... 110
Pure harvest tomatoes,
Kalamata olives, basil

CANADIAN LOBSTER LINGUINI (G,D,E,C,S)
... 295
Tomato, chili, basil

WOOD OVEN AUBERGINE (D) ... 115
Orzo, tomato confit, basil pesto,
Parmesan cream

MUSHROOM RAVIOLI (D, S) ... 115
Parmesan cream, braised beef cheek

FISH & LOBSTER

CHILEAN
SEA BASS (G, S) ... 195
Spicy chorizo dressing,
crispy garlic

BASQUE STYLE
BAKED RICE (D, S, E) ... 225
Gambero Rosso prawns, saffron rouille

DOVER SOLE
À LA MEUNIÈRE (G, D, S) ... 595
Lemon and parsley butter

SEARED TUNA LOIN 150g (S, GR) ... 150
Grilled pepper coulis,
red chimichurri, charred lime

GRILLED LOBSTER (D, S)
1/2 ... 285 *or* whole 495
Lemon & caper butter

LOBSTER THERMIDOR (G, D, S)
1/2 ... 285 *or* whole 495

DRESSED LOBSTER (D, S)
1/2 ... 285 *or* whole 495

MEAT

VEAL MILANESE
180g (G, E) ... 150
Balsamic, chives, rocket salad

SPICED DORPER LAMB CHOPS
200g (G, D, GR) ... 260
Chimichurri sauce, piquillo pepper

GUILD BURGER (G, D) ... 115
Australian beef, onion jam,
taleggio cheese, chips
Add Foie Gras ... 60 Add Truffle ... 30 per gm

HALF OR WHOLE ROASTED FRENCH CHICKEN (D) ... 195 / 380

Confit leg, porcini mushroom cream sauce
Add Foie Gras ... 60 Add Truffle ... 30 per gm

PRIME STEAKS COOKED OVER WOOD FIRE

The Guild recommends, add a pepper crust

RIBEYE

USDA Prime 400g ... 370
Australian Wagyu JADE MB9 + 400g ... 680

STRIPLOIN

USDA Prime 300g ... 280
Australian Wagyu JADE MB9 + 200g ... 520
Japanese Wagyu 200g ... 615

FEAST

CARRARA T-BONE MB7 + 1kg ... 1100
JADE TOMAHAWK MB9 + 1.9kg ... 2350



TENDERLOIN

USDA Prime 180g ... 345
USDA Prime ROSSINI 180g (D) ... 420
Rougie foie gras, Périgieux sauce
Australian Wagyu JADE MB9 + 180g ... 499
Japanese Wagyu 160g ... 650

STEAK SAUCES ... 15

Green Peppercorn (D) ** Chimichurri ** Béarnaise (D)
** Salsa Verde (S) ** Pommery Mustard **
Périgieux Sauce (D)

SIDES

EMBER ROASTED GREEN
ASPARAGUS (D, S, N) ... 45
Almond gazpacho, bottarga

ROAST POTATOES ... 45
Wagyu dripping, rosemary

POMMES MOUSSELINE (D) ... 45
French butter, Maldon sea salt

CORN ON THE COB (G, D) ... 45
Charcoal roasted, smoked chili butter, lime

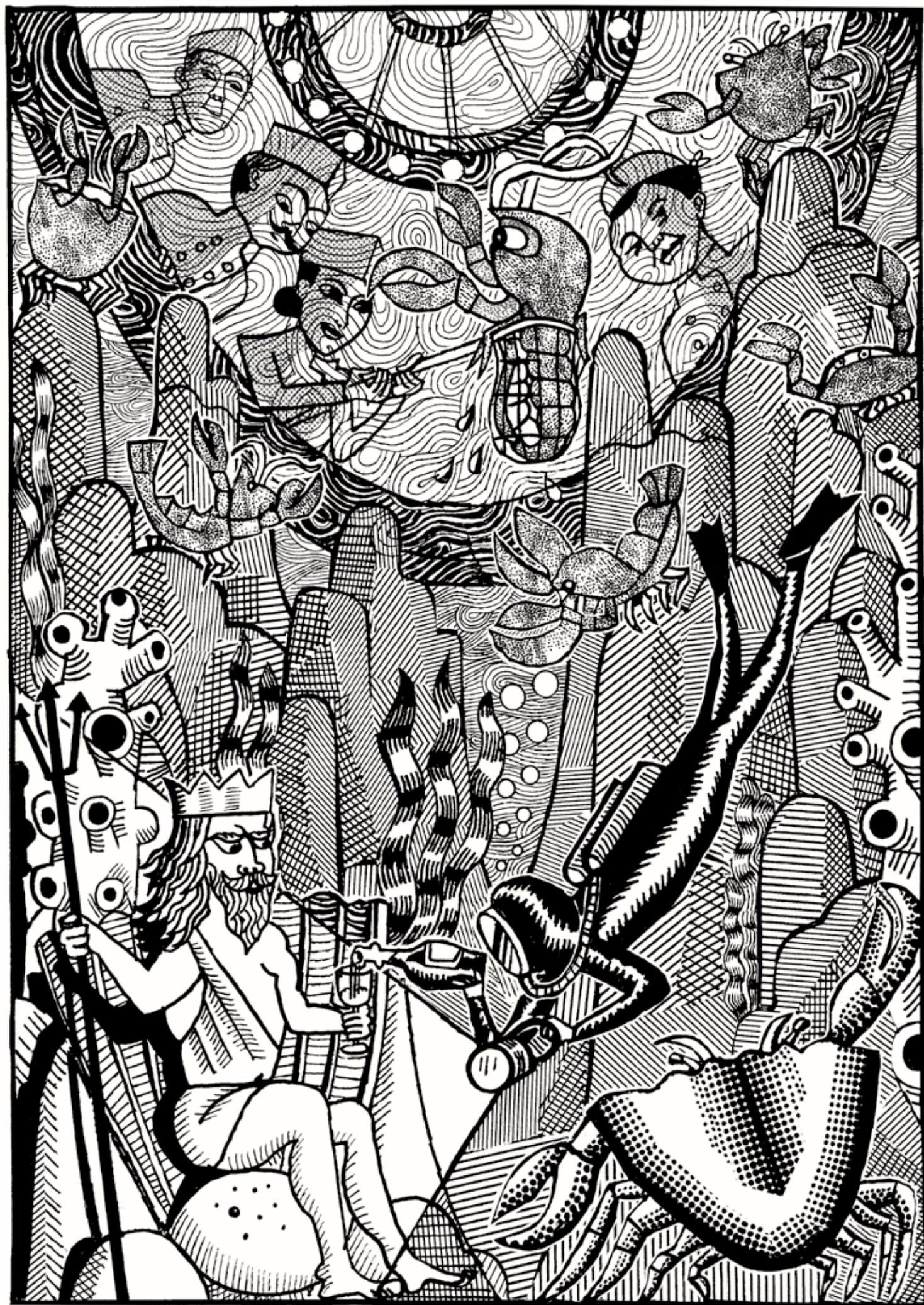
BELOW FARM MUSHROOMS (G, D) ... 45
Wood fire roasted, garlic porcini
mushroom butter

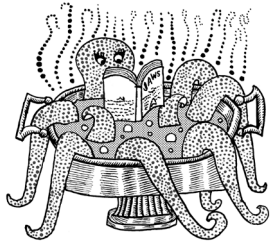
LOBSTER MAC & CHEESE (G, D, C) ... 105
Manchego cheese, lobster bisque

DUCK FAT FRIES ... 35
Guild ketchup

BROCCOLINI ... 45
Grilled, lemon thyme dressing

SEASONAL TRUFFLE FRIES (E) ... 75
Truffle trimming mayonnaise





TRÈS RAPIDE ... 119
Select 2 — 1 starter or dessert, 1 main

THE GUILD

2 OYSTERS & A GLASS ... 120
Veuve Cliquot Champagne

POWER RAPIDE ... 149
1 starter, 1 main, 1 dessert, 1 house coffee



STARTERS

from THE ROCKPOOL

COCK - A - LEEKIE SOUP (ON)
Braised chicken, pearl barley

CURED SCOTTISH SALMON (D) (G) (S)
Quinoa, roasted pumpkin, kale, compressed cucumber

GREEN SALAD (G) (D) (ON)
Avocado, braised freekeh, roasted beetroot, aged balsamic

PAN ROASTED SCALLOPS (G) (D) (ON) (S)
Green pea purée, lemon butter sauce, crispy bacon

from THE SALON

FRENCH ONION SOUP (G) (D) (ON)
Gruyère

WAGYU BEEF CARPACCIO (D)
Aged Parmesan, rocket, balsamic vinegar

FRESH ITALIAN BURRATA (D)
Pure Harvest tomatoes, cold pressed olive oil

GREEN LENTIL SALAD (ON)
Red onion, fennel, pickled jalapeno, citrus dressing

MAINS

GRILLED SEABREAM (D) (ON) (S)
White bean cassoulet, roasted cherry tomatoes, basil

BATTERED MARKET FISH AND CHIPS (G) (D) (ON) (S)
Tartare sauce, green salad
can be served grilled

VEGETABLE TIAN GRATINÉE (D) (ON)
Garlic yoghurt, parsley cream

HOMEMADE CASERECCCE GENOVESE (G) (D) (E) (ON)
Aged Armesan, green olive

WHEAT AND KALE RISOTTO (D) (ON)
Broccolini, crème fraiche

ROASTED BABY CHICKEN (D) (ON)
Citrus and thyme dressing, rocket

24 HOURS BRAISED BEEF CHEEK (D) (ON)
Beetroot purée, smoked yoghurt, baby beetroot

ORZO PROVENÇALE (G) (D) (ON)
Heirloom tomatoes, zucchini, marjoram

DESSERTS & COFFEE

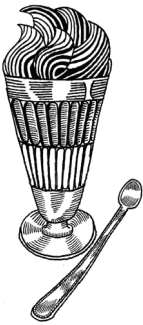
NEW YORK STYLE CHEESECAKE (G) (D) (N)
Berry compote

VALRHONA CHOCOLATE TART (G) (D) (N)
Chocolate ice cream

HAZELNUT CRÈME BRÛLÉE (D) (N)
Mandarin sorbet, mint

BAKED COCONUT YOGHURT (D)
Fresh strawberries, raspberry crumble

FRUIT
Seasonal fruits and berries



SINGLE ESPRESSO

DOUBLE ESPRESSO

LONG BLACK

MACCHIATO

FLAT WHITE

CAPPUCCINO

TEAS, ASSORTED

THE GUILD CLASSICS

from THE ROCKPOOL Served with frites or salade

SPICY FRIED FISH BURGER (G) (D) (S) ... 120
Coleslaw, tartare sauce, pickled jalapenos, brioche

SEARED TUNA LOIN 150G (S) (G) ... 150
Grilled pepper coils

THE GUILD LOBSTER ROLL (G) (D) (C) ... 120
Add caviar ... 30 per gram

GRILLED RED SNAPPER (D) (S) ... 115
Lemon

SIDES

ASPARAGUS (D) (N) ... 35
Ember-roasted, almond gazpacho, bottarga

BROCCOLINI ... 35
Grilled, lemon thyme dressing

SNAP PEAS & CARROTS ... 35
Green beans, feta, confit garlic

HOME FRITES ... 35
The Guild ketchup

from THE SALON Served with frites or salade

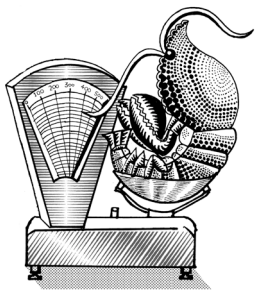
SPICED DORPER LAMB CHOPS (G) (D) ... 260
Chimichurri sauce, piquillo pepper

USDA PRIME NEW YORK STRIP STEAK (D) ... 145
Béarnaise

BASQUE STYLE BAKED RICE (D) (C) (E) ... 225
Gambero Rosso prawns, saffron rouille

GUILD BURGER (G) (D) ... 115
Australian beef, onion jam, taleggio cheese, chips

THE GUILD PREMIERE

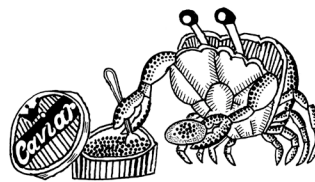


TRÈS PRIME ... 199

Select 2 — 1 starter or dessert, 1 main

POWER PRIME ... 260

1 starter, 1 main, 1 dessert, 1 house coffee



ENTRÉE

from THE ROCKPOOL

GRILLED BABY OCTOPUS FLAT BREAD (G) (S) (ON)

Nduja, black olives

TUNA TARTARE (E) (S) (ON)

Smoked paprika, charred onion, aged vinegar

GREEN ASPARAGUS RISOTTO (ON) (D)

Parmesan cream, marjoram

HOKKAIDO SCALLOP CARPACCIO (D) (S) (ON)

Citrus marinated, kohlrabi, Kampot pepper

KING CRAB COCKTAIL (D) (C) (ON)

Avocado, cucumber, herbs

from THE SALON

PORCINI MUSHROOM VELOUTÉ

Aged Parmesan

FOIE GRAS & CHICKEN TERRINE (ON) (N)

Fig chutney, pistachio, vintage balsamic

HEIRLOOM TOMATO (G) (ON) (S)

Fire roasted, smoked anchovy and oregano dressing

WAGYU BEEF TARTARE (G) (E)

Shallots, cornichons

BRAISED LENTIL SALAD (ON)

Chicory, roasted walnut, sherry vinegar dressing

MAINS

GRILLED CANADIAN LOBSTER LINGUINI (G) (D) (E) (ON) (C)

Spiced tomato, basil

ATLANTIC CRAB LINGUINI (G) (D) (ON) (E) (C)

Chilli, crispy garlic, confit tomato

GRILLED RED SNAPPER À LA PROVENÇALE (D) (ON) (S)

Kalamata olive, slow-roasted tomato, garlic

ROASTED PUMPKIN CANNELLONI (D) (G) (N) (E)

Ricotta and bergamot, sage butter

VEAL MILANESE (G) (D) (E) (ON)

Balsamic, chives, rocket

150G USDA STRIPLOIN STEAK (D)

Mashed potato, asparagus, peppercorn sauce

SPICED DORPER LAMB CHOPS (G) (D)

Chimichurri sauce, piquillo pepper

GUILD BURGER (G) (D)

Australian beef, onion jam, taleggio cheese, chips

EXTRA SIDES

ASPARAGUS (D) (N) ... 35

Ember-roasted, almond gazpacho, bottarga

BROCCOLINI ... 35

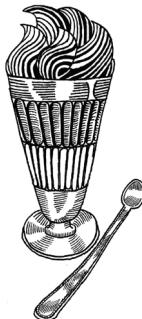
Grilled, lemon thyme dressing

SNAP PEAS & CARROTS ... 35

Green beans, feta, confit garlic

HOME FRITES ... 35

The Guild ketchup



DESSERTS

NEW YORK STYLE CHEESECAKE (G) (D) (N)

Berry compote

VALRHONA CHOCOLATE TART (G) (D) (N)

Chocolate ice cream

HAZELNUT CRÈME BRÛLÉE (D) (N)

Mandarin sorbet, mint

BAKED COCONUT YOGHURT (D)

Fresh strawberries, raspberry crumble

(G) GLUTEN ✱ (D) DAIRY ✱ (E) EGGS ✱ (N) NUTS ✱ (S) SEAFOOD ✱ (C) CRUSTACEANS ✱ (ON) ONION

Request a special menu regarding allergens. All prices are inclusive of 5% VAT and exclude 7% municipality fees

BREAKFAST



THE GUILD BAKERY



VIENNOISERIE SELECTION ... 65

Jam & lemon curd

Butter Croissant ... 24

Pain au Chocolat ... 28

Pain aux Raisins ... 28

HOME-MADE
DAILY BREAD SELECTION ... 40

Seasonal preserves, house-churned butter

Mini baguette

Sourdough

Fruits & nuts



QUICHE OF THE DAY ... 65

Organic lettuce salad, lemon thyme dressing

CHOCOLATE BABKA ... 40

Hazelnut & chocolate praline

BY THE BOWL



GREEN BOWL ... 70

Free range poached eggs, hummus, quinoa, avocado, kale,
grilled halloumi, green goddess dressing

SOFT SERVE ACAI BOWL ... 65

Fresh berries, Macadamia nut butter

CLASSIC PORRIDGE ... 60

Apricot, peaches

CHIA SEED ... 65

Mango, pineapple, greek yoghurt

TOASTED GUILD GRANOLA ... 45

Honey roasted macadamia nuts, organic rolled oats

Choice of milk: Full, Low, Almond, Oat

SEASONAL FRUIT PLATE ... 65



FREE-RANGE EGGS

EGGS, YOUR WAY ... 45

House made sourdough, Parmigiano Reggiano, sea salt
Poached, Fried, Scrambled

EGGS BENEDICT ... 55

House-made English muffin, beef bacon, sauce hollandaise

EGGS EN COCOTTE ... 65

Merguez sausage, creamed spinach, grilled sourdough, smoked heirloom tomato relish

OMELETTES & HOUSE-MADE SOURDOUGH

GOAT'S CHEESE, Organic fine herbs ... 40

EGG WHITE ... 45

SEASONAL TRUFFLE ... 190

LOBSTER & CAVIAR ... 240

SWEET

CINNAMON FRENCH TOAST ... 65

Walnut, blackberries, crème anglaise

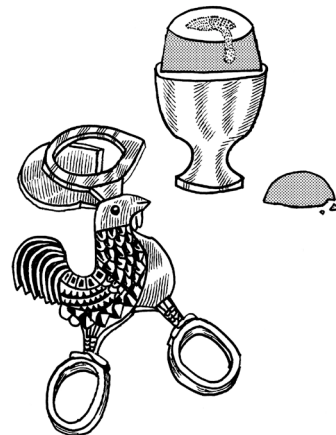
BANOFFEE PANCAKES ... 65

Banana caramel, whipped cream, walnuts

STICKY DATE FRENCH TOAST ... 65

Medjool dates, roasted pecans

Add vanilla ice cream 20



FANCY THINGS

ORGANIC AVOCADO, HOUSE-MADE SOURDOUGH ... 65

Jalapeño cream cheese

Add a free-range egg 15

CROQUE MONSIEUR ... 95

Smoked turkey, Auguste Escoffier béchamel

Add a free-range egg 15

TURKISH POACHED EGGS ... 55

Garlic cream, aleppo chilli

EGGS FLORENTINE ... 65

Smoked salmon, spinach

MUSHROOM SCRAMBLED EGGS ... 65

Chicken jus, sourdough chives

Add foie gras 60 • Add truffle 30/gram

SHAKSHUKA ... 75

Garlic cream, baba ghanoush, poached eggs, pita bread

DUCK HASH ... 75

Fried egg, veal jus, French truffle



SIDES

Grilled house-made sourdough ... 15

Hash browns with Vue de Monde ketchup ... 20

Wood fire roasted mushrooms, porcini butter ... 25

Grilled asparagus, hickory-smoked butter, cured egg ... 25

Free-range eggs ... 25

Sautéed spinach ... 15

Merguez sausage ... 25

Crispy beef bacon ... 20

House smoked salmon ... 30

Avocado ... 15



HOT DRINKS

We roast our beans in-house at our roastery in Dubai.
Ensuring the freshest, most vibrant coffee every day.

HOUSE BLEND

SINGLE ESPRESSO	17
DOUBLE ESPRESSO	20
LONG BLACK	20
MACCHIATO	21
PICOLLO	21
FLAT WHITE	22
MAGIC	22
CAFÉ LATTE	23
CAPPUCINO	23
HOT VALRHONA	24
MOCHA	24

SINGLE ORIGIN

V60 POUR OVER	23
CHEMEX	26
FRENCH PRESS	25
COLD BREW	30
BATCH BREW	19
AEROPRESS	29
ICED LATTE	27
SPANISH LATTE	27
MATCHA LATTE	27
MILKS	6
ALMOND, OAT, COCONUT	

TEA SELECTION

ORGANIC BREAKFAST	19
MAJESTIC EARL GREY	19
ORGANIC MINT DUO	19
RUSH HOUR BERRY	24
JASMINE PEARL	28
MANGO ROYALE	24
SPRING BLOSSOM	28



COLD DRINKS

FRESH JUICES ... 30

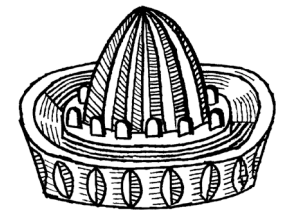
GRAPEFRUIT
GREEN APPLE
ORANGE

DETOX JUICES ... 32

BEET
Red Apple, Ginger, Pomegranate

KALE
Green Apple, Pineapple, Celery

CARROT
Turmeric Powder, Pineapple, Ginger



SMOOTHIES ... 38

PEANUT BUTTER
Vanilla, Banana, Double Espresso

ACAI
Blueberries, Banana, Strawberry

MANGO
Banana, Passion Fruit, Turmeric Powder

SUNDAY ROAST

*1 main or 3 course for AED 250
Choose from 1 starter, 1 main, 1 dessert*

TO START

ANCIENT GRAIN SALAD quinoa roasted pumpkin, kale, compressed cucumber

ITALIAN BURRATA pure harvest tomatoes, cold pressed olive oil

BEETROOT SALAD salt crusted, kale pesto, goats cheese, ancient grains

BEEF CARPACCIO gran padano, rocket

CAESAR SALAD slow roasted chicken breast, and the rest

MAINS

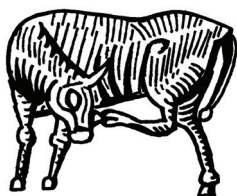
ROASTED USDA BEEF STRIPLOIN beef jus ... 145

LEMON & THYME MARINATED CORN FED CHICKEN chicken gravy ... 125

SLOW ROASTED LAMB SHOULDER panada bread stuffing ... 135

SEABASS FILLET lemon caper sauce ... 135

ROASTED EGGPLANT basil pesto, spiced confit tomato ... 125 *vegan*



SIDES

Garden peas & veal bacon, baked cauliflower cheese,
Wood-oven roast potatoes, Yorkshire pudding,
Honey glazed parsnips & carrots

DESSERTS

STICKY TOFFEE PUDDING Khidri dates, toffee sauce, cantilly cream &/or
homemade vanilla ice cream

GRANNY SMITH APPLE & RHUBARB CRUMBLE crème anglaise &/or
homemade vanilla ice cream

TIRAMISU Mascarpone cream, Encounter coffee soaked savoiardi,
Valrhona dark chocolate

BREAD & BUTTER PUDDING homemade croissant &
French butter pudding, marmalade

STRAWBERRY & VANILLA SWISS ROLL vanilla mascarpone,
chantilly cream, strawberry confit

WELCOME TO
THE GUILD

