



Duck & Waffle

PASTRIES



PLAIN CROISSANT (v)	18
PAIN AU CHOCOLAT (v)	22
ALMOND CROISSANT (n, v)	22
BANANA BREAD (v)	18

FRESH

SEASONAL FRUIT SALAD (gf, v)	50
ACAI BOWL (gf, n, v)	40
granola, berries, coconut, maple	
GREEK YOGHURT (gf, n, v)	45
granola, berries, honey	

SNACKS



MIXED OLIVES (gf, v)	45
ANCHOVY CROSTINI - 2 PCS	32
pickled pepper	
GRILLED HALLOUMI (gf, v)	36
hot honey, lemon	
BEEF BACON WRAPPED DATES - 2 PCS (gf)	42
manchego, mustard, merguez	
PARMESAN CROQUETAS - 2 PCS (v)	45
black truffle mayonnaise	

DRINKS EXPERIENCES

SOFT 180 | HOUSE 380 | PREMIUM 480
3-Hour Unlimited between 11:00 AM and 5:00 PM

EGGS

WOOD FIRE ENGLISH BREAKFAST

eggs, tomato, chicken sausage, beef bacon, portobello mushroom, hash brown, cheese scone

WOOD FIRE MEZZE BREAKFAST (v)

flatbread, soft eggs, halloumi, smoked hummus, garlic labneh, pickles, avocado

TRUFFLE SCRAMBLED EGGS (v)

sourdough toast, Parmesan, fresh truffle

STEAK & EGGS (gf)

grilled beef steak, avocado, two fried eggs

SMOKED SALMON ROYALE

poached eggs, waffle, hollandaise, salmon caviar

TURKISH EGGS (v)

flatbread, yoghurt, chilli crunch, herb salad

AVOCADO CROISSANT (v)

poached eggs, crushed avocado, rocket salad, Parmesan

SAVOURY

DUCK & WAFFLE

confit crispy leg, fried duck egg, mustard maple syrup

LOBSTER ROLL

spicy Marie Rose sauce, brioche bun, potato crisps

BEEF BURGER

braciole bun, mature cheddar, pickles, Koffmann's fries
+bacon 15 +duck egg 10

BLUEFIN TUNA TOSTADO

lime, wasabi, avocado

BEEF RIBEYE STEAK 350G

crispy shallots, yuzu kosho dressing

ANGUS BEEF HANGER STEAK (gf)

roasted balsamic tomatoes, rocket, Parmesan salad

BURRATA (gf, n, v)

heirloom tomato, black olive, pinenut dressing, basil

FOIE GRAS CRÈME BRÛLÉE

duck crackling, marmalade, brioche

CAESAR SALAD (v)

romaine lettuce, Parmesan, sourdough croutons, anchovy

LOS CABOS TACOS - 2 PCS (gf)

crispy cod, avocado, salsa taquera

Executive Chef Aaron Gillespie

↳ D&W Classics

gf = gluten free | v = vegetarian | n = contains nuts

Prices are in AED and are subject to a 7% DIFC authority fee and 5% VAT.

SUNDAY ROAST

12 - 5 PM EVERY SUNDAY



ROAST BEEF 180

ROAST LAMB 160

ROAST CHICKEN 140

Served with all the trimmings + trifle of the week!
red cabbage, grilled hispi, yorkshire pudding, baked cauliflower
cheese, grilled carrots & roasted potatoes with gravy.

SWEET

↳ "THE FULL ELVIS" (n, v)	90
PBJ, caramelised banana, chantilly cream, peanut crunch, chocolate soil, strawberry jam	
YORKSHIRE FLAN (n, v)	45
Yorkshire Tea, Chantilly cream	
STICKY TOFFEE PUDDING (n, v)	55
date ice cream, toffee sauce	
PEANUT BUTTER CHOCOLATE CAKE (n, v)	45
chocolate ganache, peanut butter frosting	
TORREJAS (v)	60
macle caramel apples, cinnamon ice cream	
PECAN PIE (n, v)	50
FRUIT PLATTER (gf)	55
seasonal fruits	
SELECTION OF ICE CREAM & SORBET (per scoop) (gf, v)	18
vanilla, nutella, chocolate stracciatella, mango passion sorbet, raspberry sorbet, strawberry sorbet	
SIDES	
KOFFMANN'S FRIES (gf, v)	45
HOUSE SALAD (gf, v)	45
BEEF BACON (gf)	20
CHICKEN SAUSAGE (gf)	25
SMOKED SALMON (gf)	25
SLICED AVOCADO (gf, v)	15
HASH BROWNS (gf, v)	10
SOURDOUGH TOAST (v)	8
ROASTED TOMATOES (gf, v)	8