

HAWKSBILL

Starters

Roasted Pumpkin, Beetroot & Goat Cheese Salad

(D, N, G)

Heirloom tomato, rocket leaves, mixed leaves, garlic croutons, balsamic reduction

Prawn, Pumpkin & Zucchini Fritters

(S, D, G, N)

Crispy golden fritters packed with sweet pumpkin, tender zucchini, and succulent prawns

Served with a zesty lime yoghurt dip

Main Course

Grilled Lemon-Herb Chicken Breast

(D, G)

Served with summer ratatouille and saffron couscous

Pan-Seared Chili Salmon

(S, D, G)

Crispy skin salmon with mango & pineapple salsa, asparagus, and smashed potato

Lemongrass Skirt Steak Skewers

(A, D, N, GF)

Thinly sliced skirt steak marinated in lemongrass, oyster sauce, and coriander

Served in bao buns with refreshing citrus Asian slaw

Aubergine Millefeuille

(V, GF, D)

Layered roasted aubergine, heirloom tomato, peppers, and basil pesto

Topped with creamy burrata, aged balsamic drizzle & walnuts

Desserts

Banana Split

(D, N, G)

Choice of one ice cream nestled between fresh banana, topped with whipped cream, toasted nuts, chocolate sauce & cherry

Vegan Chocolate & Peanut Butter Tofu Mousse

(VE, GF)

Dark chocolate, silken tofu, maple syrup, mixed berries

Black Forest Popsicle

(D, G)

Handcrafted frozen popsicle inspired by Black Forest gâteau with cherry compote and rich dark chocolate

Summer Fruit Platter

A refreshing selection of seasonal fruits

(N) Nuts, (D) Dairy, (GF) Gluten-Free, (S) Shellfish, (A) Alcohol, (V) Vegetarian, (E) Egg, (VE) Vegan

All prices are in AED and inclusive of 5% VAT.