

HAWKSBILL

Business Lunch

MONDAY TO THURSDAY | 12PM – 3PM

STARTERS

Roasted Pumpkin, Beetroot Salad and Goat's Cheese Salad D, N, G
(Heirloom Tomato, Rocket Leaves, Mixed Leaves, Garlic Croutons, Balsamic Reduction)

Green Vegan and Quinoa Salad VE, V, GF
Grilled Asparagus, Broccoli, Zucchini, Quinoa, Avocado,
and Green Peas in Lemon Vinaigrette Dressing

MAIN COURSES

Grilled Cajun Chicken Breast D, N, G
(Cajun Marinated Chicken Breast, Stuffed With Spinach and Cream Cheese)
Sauté Green Beans And Broccoli

Pan-fried Seabass Fillet S, D, GF
Marinated Herb Seabass Fillet, Sautéed Black Rice, Mix Peppers,
Sweet Potato, Rocket Salad in Lemon and Capers Sauce

Steak and Chips D, N, GF
Flank Steak, Hand Cut Chips, Sauté Mixed Vegetables, Chimichurri Sauce

Vegan Pie VE, V, GF
Beyond Meat, Roasted Pumpkin, Sweet Potato, Spinach, Green Peas, Refried Beans, Mashed Potato

DESSERTS

Vegan Chocolate and Peanut Butter Tofu Mousse VE, GF
Dark Chocolate, Silken Tofu, Maple Syrup, Mixed Berries

Basque Burnt Cheesecake D, N, G
Cream Cheese, Fresh Berries

Coated Almond Crust Choco Brownie D, G
Spiced Chocolate Mousse, Chocolate Soil, Hazelnut, Meringue, Salted Caramel Ice Cream

2 courses: 99 AED per person

3 courses: 129 AED per person