

BRUNCH MENU

FOOD

DIPS

- Marinated Olives (V)**
Chili Flakes, Orange, Garlic
- Smoked Pepper & Sundried Tomato (V, G)**
Cream Cheese & Oregano
- Olive Tapenade (V, D, N)**
Tomatillos, Pine Nuts & Balsamic

APPETISERS

- Sushi & Maki Roll (G, S)**
Crispy Salmon, California, & Vegetables
- Tuna Tataki**
Sesame Oil, Soya Sauce & Avocado Wasabi Mayo
- Tex Mex Quinoa Salad (V)**
Bell Pepper, Spring Onion & Aji Amarillo Dressing
- Thai Beef Salad (V)**
Cilantro, Crispy Rice & Nam Jim Dressing

MAINS

- Crispy Salmon Tacos**
Spring Onion, Togarashi, Mango Salsa & Teriyaki Sauce
- Turkey Slider (G)**
Caramelized Onion & Cranberry Chutney
- Classic Pigs in Blankets**
Bacon, Chili Mayo & Mustard Sauce
- Honey Glazed Cauliflower (G, V)**
Sriracha, Soya Sauce & Sesame Seeds
- Truffle Fries (V, D)**
French Fries, Truffle Parmesan

Please inform your server if you have any food allergies or dietary requirements.

DESSERT

- Popsicle**
Watermelon & Strawberry
- Lollies (N,D)**
White Chocolate & Raspberry
- The Chocolate Patch (E, N, G, D)**
Dark Chocolate Cream, Pecan Nuts Praline, Pear and Figs Compote
- Fresh Fruits Skewers**

DRINKS

COCKTAILS AT THE MAIN BAR

- Hugo Spritz**
Gin, Elder Flower, Prosecco & Soda
- Espresso Martini**
Vodka, Kahlua & Espresso
- Red Snapper**
Gin, Lemon Juice, Tomato Juice & Spices
- Negroni**
Gin, Martini Rosso & Campari
- Green Eye**
Vodka, Kiwi, Lime Juice & Soda
- Pink G&T**
Gordon Pink Gin & Tonic
- Pink Cup**
Gordon Pink Gin, Fruits & Ginger Ale
- Spicy Pink Martini**
Gordon Pink Gin, Red Chili, Basil, Lime Juice & Pineapple Juice
- 1872 Rum Punch**
Matusalem Rum & Tropical Mix
- Dominican Highball**
Matusalem Rum, Lime, Mix Spice & Ginger ale
- Island Martini**
Matusalem Rum, Lime & Yuzu

WINE SELECTION

- Antare, Sauvignon Blanc - Chile**
- Whistling Duck, Shiraz - Australia**
- Henry Fabre Cuvee Rosè, Granache - France**

BUBBLES*

- Laurent Perrier Brut Champagne - France**
- Conte Fosco Cuvèe Prosecco Brut - Italy**

BEER

- Stella Artois**

SPIRITS

- Gordon Pink - Gin**
- Stolichnaya - Vodka**
- Matusalem - Rum**
- Dewars White Label - Whiskey**

INNOCENT

- Selection of Soft Drinks, Juices & Mocktails**

BRUNCH PACKAGES

Brunch: 1pm – 4:30pm

INNOCENT	AED 299
HARD DEAL	AED 399
ITALIAN TRADE	AED 499
FRENCH FLAIR	AED 699

AFTERPARTY PACKAGES

Afterparty: 4:30pm – 6:30pm

PRE-BOOKING	AED 199
AT THE VENUE	AED 229

All prices are in AED and inclusive of 10% municipality fee and 10% service charge. Prices reflected on menu are excluding 5% VAT.

VEG BRUNCH MENU

FOOD

DIPS

Marinated Olives (V)

Chili Flakes, Orange, Garlic

Smoked Pepper & Sundried Tomato (V, G)

Cream Cheese & Oregano

Olive Tapenade (V, D, N)

Tomatillos, Pine Nuts & Balsamic

APPETISERS

Vegetable Roll (V)

Asparagus, Carrot, Cucumber, Avocado & Wasabi

Tex Mex Quinoa Salad (V)

Bell Pepper, Spring Onion & Aji Amarillo Dressing

Solterito Salad (V)

Confit Potato, Olives, Feta & Sour Cream

MAINS

Caldillo Jicama Tacos

Bell Pepper, Celery Stick & BBQ Sauce

Mushroom Arancini (V)

Wild Mushroom, Truffle Mayo & Pico de Gallo

Quinoa & Beetroot Slider

Crispy Potato, Tomato & Guacamole

Please inform your server if you have any food allergies or dietary requirements.

DESSERT

Popsicle

Watermelon & Strawberry

Lollies (N,D)

White Chocolate & Raspberry

The Chocolate Patch (E, N, G, D)

Dark Chocolate Cream, Pecan Nuts Praline, Pear and Figs Compote

Fresh Fruits Skewers

DRINKS

COCKTAILS AT THE MAIN BAR

Hugo Spritz

Gin, Elder Flower, Prosecco & Soda

Espresso Martini

Vodka, Kahlua & Espresso

Red Snapper

Gin, Lemon Juice, Tomato Juice & Spices

Negroni

Gin, Martini Rosso & Campari

Green Eye

Vodka, Kiwi, Lime Juice & Soda

Pink G&T

Gordon Pink Gin & Tonic

Pink Cup

Gordon Pink Gin, Fruits & Ginger Ale

Spicy Pink Martini

Gordon Pink Gin, Red Chili, Basil, Lime Juice & Pineapple Juice

1872 Rum Punch

Matusalem Rum & Tropical Mix

Dominican Highball

Matusalem Rum, Lime, Mix Spice & Ginger ale

Island Martini

Matusalem Rum, Lime & Yuzu

WINE SELECTION

Antare, Sauvignon Blanc - Chile

Whistling Duck, Shiraz - Australia

Henry Fabre Cuvee Rosè, Granache - France

BUBBLES*

Laurent Perrier Brut Champagne - France

Conte Fosco Cuvèe Prosecco Brut - Italy

BEER

Stella Artois

SPIRITS

Gordon Pink - Gin

Stolichnaya - Vodka

Matusalem - Rum

Dewars White Label - Whiskey

INNOCENT

Selection of Soft Drinks, Juices & Mocktails

BRUNCH PACKAGES

Brunch: 1pm – 4:30pm

INNOCENT	AED 299
HARD DEAL	AED 399
ITALIAN TRADE	AED 499
FRENCH FLAIR	AED 699

AFTERPARTY PACKAGES

Afterparty: 4:30pm – 6:30pm

PRE-BOOKING	AED 199
AT THE VENUE	AED 229

All prices are in AED and inclusive of 10% municipality fee and 10% service charge. Prices reflected on menu are excluding 5% VAT.