

CHOIX

PÂTISSERIE TT RESTAURANT

Par Pierre Gagnaire

BUSINESS BREAKFAST | 85

Choice of eggs
Viennoiserie basket – croissant, pain au chocolat, brioche
Jams and honey
Buttered ficelle
Coffee or tea or hot chocolate, fresh juice

LES CLASSIQUES

Omelette [E, G, D] | 39

Wild mushrooms, cheese

Eggs Benedict [E, G, D] | 51

poached eggs, veal bacon, hollandaise sauce, english muffin

Scrambled Eggs [E, D, G] | 41

Fresh herbs, mascarpone

Plain eggs | 34

Pan fried or poached or scrambled

On the Side | 12

Avocado | Veal bacon | Grilled Shimizu chicken

Smoked salmon [F] | Chicken and mustard sausage [D]

LES SIGNATURES

CHOIX Eggs [E, D, G] | 47

Tomato sauce, avocado, goat's cheese toast

CHOIX du Nord [E, D, G, F] | 51

Tomato sauce, avocado, goat's cheese toast, smoked salmon

CHOIX Royal – poached or fried eggs [E, D, G] | 78

Pochas beans, tomato sauce, veal bacon, sausage, avocado, baby potatoes

CHOIX du Matin [N, D, G] | 47

Choose your cereal, milk, garnish

Please ask for our cereals tray

All prices are inclusive of 7% municipality fee, 10% service charge, and 5% VAT

[V] Vegetarian, [V*] Vegetarian option, [N] Contains nuts, [S] Contains shellfish, [SS] Contains sesame seeds,
[F] Contains fish, [E] Contains eggs, [G] Contains gluten, [SO] contains soya, [D] contains dairy



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CÔTÉ SUCRÉ

Crêpes [G, D] | 47

Sugar, maple syrup or chocolate sauce

French Toast [G, D] | 47

Salted caramel butter, vanilla

Chantilly Porridge [G, D] | 40

Plain or milk fresh or dried fruits, honey or sugar

Fresh Fruit Salad [V] | 39

VIENNOISERIES

Croissant | 12

Viennoiserie of the day | 12

Pain au chocolat | 14

Cheese croissant | 20

Almond croissant | 14

Chocolate & almond croissant | 17

Bread Basket [N, G, D] | 17

baguette, brown and white toasts, country bread

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ENTRÉES ET SALADES

**Grande assiette de saumon fumé ;
Rémoulade de céleri au curry madras.
Blinis** (F, D, E, G) **85**

*Large plate of smoke salmon
Celeriac rémoulade madras curry. Blinis*

**Poulpe et fenouil grillés –
humus de pois chiches au sésame** (F, Ss, D) **85**

Grilled octopus and fennel hummus with sesame seeds

Poireaux / haddock / oeuf Mimosa, radicchio au vinaigre (F, D, E) **85**

Leeks / haddock / egg Mimosa, pickled radicchio

Salade Koa-Ten (Sh, So) **75**

Koa-Ten salad

Cesar's au poulet (D, G, E) **65**

Chicken Cesar's salad

Cesar's aux crevettes d'Oman (D, Sh, G, E) **70**

Omani shrimp Cesar's salad

Salade de lentilles, oeuf mollet, Comté râpé (E, D) **65**

Lentils salad, poched egg, Comté cheese

SOUPS

Soupe du moment (D) **45**

Soup of the day

Soupe de lentille épicée (D, V) **45**

Spicy lentil's soup

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PLATS PRINCIPAUX

Pavé de saumon bio, galette de quinoa rouge tomate, pousses de soja. 145
Fondue d'oseille et framboises (F, D)

Organic Salmon, red quinoa with tomato marmelade, bean sprout, sorrel, raspberries.

Noix de Saint-Jacques à la plancha, velouté de butternut au lait de coco, pamplemousse thaï (Sh, D) 160

Pan seared scallops, butternut velouté with coconut milk, pomelo

Le poisson du moment à la plancha garniture au choix (Sh, D) 110

Fish of the day (please select your side)

Fricassée de volaille fermière aux olives vertes 145

Pilaf de riz basmati (G, D)

Stew farmed chicken with green olive, pilaw basmati rice

Entrecôte de boeuf australien (300g) pommes frites. Béarnaise (E, D) 155

Australian Rib eye (300g) french fries, béarnaise sauce.

Spaghetti poutargue et citron (G, E, D, F) 98

Poutargue and lemon spaghetti

Macaroni liés d'une crème de morilles (G, E, D) 160

Macaroni with morels cream

GARNITURES AU CHOIX

Légumes vapeur 31

Steam vegetables

Pommes allumettes 31

French fries

Riz blanc à la citronnelle 31

White rice flavored with lemongrass

Purée de pomme de terre au beurre ½ sel 35

Mash potatoes with salted butter

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SANDWICHES

Traditionnel club sandwich 65

Terrine de poulet, oeuf au plat, bacon de veau, tomate, laitue (G, D, E)

Traditionnal club sandwich

Chicken terrine, fried egg, veal bacon, tomato, lettuce (fries or salad)

**Baguette chaude; paleron de boeuf au jus / marmelade d'oignons
moutardée / camembert.** (G, D, Sd) 75

*Hot Baguette braised beef chuck / mustard onion marmelade / camembert
cheese*

**Panini végétarien; confiture de tomate/mozzarella/courgettes grillées /
pesto d'épinard.** (V, G, D, N) 55

*Vegetarian Panini, tomato marmelade / mozzarella / grilled zucchini / spinach
pesto*

CHOIX cheeseburger (G, D, E) 75

*Onion marmelade, cheddar cheese, sundried tomatoes, iceberg lettuce
(fries or salad)*

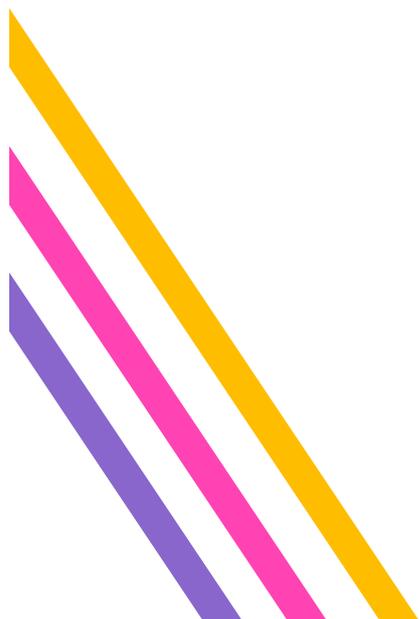
Croque-monsieur Comté, jambon de dinde (E, D, G) 55

Comtécheese, turkey ham (fries or salad)

CHOIX POUR LES PETITS

Homemade PG's nuggets (E, D, G) 50

Penne pasta with tomato sauce (D, G) 50



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AFTERNOON TEA

AED 100 per person | AED 150 per couple

FINGER SANDWICHES

Croque Monsieur

Comté cheese, turkey ham on white bread

Cream cheese and beetroot

Fresh raspberries on rye bread

Confit white tuna rilette

Eggs mimosa on brown bread

Smoked salmon and sour cream

On red pain de mie

DELICATE PASTRIES

Mini pastries of the day

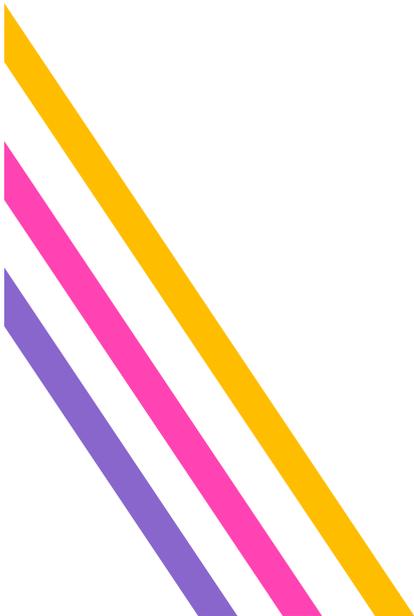
Homemade macarons and chocolates

Warm slices of English cake and lemon cake

Scone

Clotted cream, bitter orange, strawberry jam

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CHAMPAGNE	GLS	BTL
NV Taittinger Brut	125	690
LES VINS BLANCS		
2018 Vermentino « Marius » M.Chapoutier, France	55	270
2018 Picpoul de Pinet, « Moulin de Gassac » Mas de Daumas, France	70	340
LES VINS ROUGES		
2018 Classic rouge « Moulin de Gassac » Mas de Daumas, France	55	270
2017 Malbec, Catena, Argentina	85	410
LES VINS ROSÉS		
La Vie en Rose, Château Roubine, France	65	310
LES EAUX MINÉRALES		
Evian, still		37
Perrier, naturally sparkling		37

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BIÈRES

Stella Artois

Belgium

Peroni

Italy

45

45

JUS FRAIS

Orange/ Watermelon

Pineapple

27

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LES EAUX MINÉRALES

Acqua Panna, Still

Tuscany, Italy

San Pellegrino, Sparkling

Lombardy, Italy

LARGE

37

37

CAFÉ PAR LAVAZZA

Iced option available

Espresso

24

American Coffee

24

Café Latté

24

Cappuccino

24

Flat White

24

Mocha

28

French Press

39

Turkish Coffee

24

PG Hot Chocolate

29

BOISSONS GAZEUSES

20

Coca Cola/Diet Coke/Sprite/Diet Sprite

Fanta/Ginger Ale/Tonic Water/ Club Soda

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DAMMANN FRÈRES

Paris 1692

BLACK TEA

Breakfast Tea | 29

Association of small-sized leaves from the two famous tea regions. A strong blend offering long tasting notes without any bitterness. The ideal cup for breakfast.

Earl Grey | 29

The flavor of Bergamot is combined with black tea along with distinguished silky buds and a sprinkling of flower petals. A classic Earl Grey to drink to your heart's content!

Lapsang Souchong | 29

This tea's assertive smoky fragrance becomes milder, subtler and even delicate after infusion, perfectly reproducing the aromatic palette of traditional Lapsang Souchong in a wonderfully copper-colored tea.

GREEN TEA

Jasmine | 29

Among China's most celebrated flower tea compositions, this jasmine tea provides a beautiful balance between a full-bodied green tea and the white flower's sweet and delicate fragrance.

Gun Powder | 29

Chinese green tea Gunpowder to the Westerners, or more poetically "tea pearls" for the Chinese, this lively and astringent tea makes a fresh, thirst-quenching cup of tea. This tea is traditionally used to make the famous mint tea

Sencha Fukuyu | 29

The Sencha teas (crafted into flattened-needle shapes after a brief steam treatment) are appreciated in Japan for their refreshing flavour and offers a cup with strong vegetable notes, hints of fruit and a light bitterness.

WHITE TEA

Passion de fleurs | 37

The delicacy of this white tea is blended with the subtle scent of rose and the fruity flavors of apricot and passion fruit. A deliciously well-balanced blend for a fresh and vegetal cup of tea.

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DAMMANN FRÈRES

Paris 1692

TEA BLEND

Bali | 37

Fresh, fruity and floral notes is found in this delicately scented green tea which is just as delicious whether you enjoy it cold or hot. (Jasmine green tea, aromas of lychee, grapefruit, blood peach and rose).

Pomme d'ammour | 37

TA blend of black teas with the delicious aroma of caramelized roasted apple livened up with a hint of maraschino. The flavor of deliciously prepared stewed fruits.

Pierre & Sylvie | 37

A bouquet of red fruit aromas with notes of vanilla and caramel are subtly combined with the vegetal flavor of a green tea. Strawberry and red currant pieces add the finishing touches to this irresistible blend.

The Vert Menthe Touareg | 37

A Gunpowder green tea, mint leaves and a natural mint aroma give this very aromatic blend incredible power and freshness. An iconic welcoming tea for the Berber people, it is customary to drink three cups of this tea in a row as a sign of gratitude and politeness.

HERBAL INFUSION

Rooibos Vanille | 37

Vanilla's sweet flavors are combined with the gently honeyed and smooth liquor of rooibos in a medium-sweet, full-bodied tea. A real treat!

Chamomile | 37

Cultivated in Eastern Europe where the harvest takes place from May to June. The infusion which has bright yellow color, carries a sweet and fruity taste with pineapple notes.

Verbena | 37

The verbena is perennial plant harvested after flowering, offering a cup with sweet and slightly lemony notes. Its flavor, extremely fruity gives a refreshing and deliciously scented cup.

Over the years, the greatest chapters of the history of French tea have been written: the company has developed and its range of products multiplied, but it continues to be driven by its passion for tea's most enchanting and captivating qualities. This same expertise has now been passed on to our children, the third generation, who continue to cultivate and grow this passion for tea.

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