



Sustainable Practices

We are committed to sustainable practices throughout our culinary services:

° Divert 100% of fryer oil waste (Bio-fuel)

° Locally-sourced foods and ingredients that are harvested, and produced locally, and/or sustainably wherever possible, and prepared in ways that respect and maintain quality, freshness, and pureness.

Green Glossary

Local food: In an effort to support local communities, and bring fresh reef fish, tuna and lobster from local fishermen to your fork, we source produce from within a 250-mile radius whenever possible. Because we have developed seasonal menus, some items may be subject to local availability. If any ingredient is out of season, we will make every effort to substitute the items with another sustainable option.

SMALL PLATES

FATTOUSH SALAD Tomatoes, cucumber, romaine, onions, lettuce, radish, bell pepper, olives	18
CHARRED OCTOPUS (A) Celery, endive, fennel, oregano, balsamic vinaigrette	26
POLMARD BEEF CARPACCIO (D) Tapenade spread, parmesan cheese, arugula, basil oil	30
HEIRLOOM TOMATO SALAD (P) (D) Prosciutto, burrata cheese	32

SOUPS

MEDITERRANEAN CHICKPEA SOUP (GF) Chicken, bell peppers, smoked paprika	18
GAZPACHO Croutons, olive oil	18

DAIRY (D) SHELLFISH (SF) ALCOHOL (A) SPICY LEVEL (SP) PORK (P) GLUTEN FREE (GF) SUSTAINABLE



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TOASTS


ROASTED CAULIFLOWER (D)	9
AVOCADO (D)	9
FETA & OLIVES (D)	9
RED BEET HUMMUS (D)	9
MUSHROOMS (D)	9

SAJ OVEN

Served with salad and avocados

CREAMY TURKISH LABNEH (D)	22
MINCED BEEF	22
HALLOUMI CHEESE (D)	22

OMELETTES

TRUFFLES (D)	38
Sautéed potatoes, mixed green leafy salad	
MUSHROOM PORCINI (D)	38
Sautéed potatoes, mixed green leafy salad	
LOBSTER (D) (SF) 	42
Sautéed potatoes, mixed green leafy salad	

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LARGE PLATES

CAESAR SALAD (D)	22
Add grilled chicken	25
Add chermoula shrimps (SF)	29
FUSILLI (G) (D)	28
Squash, corn, tomatoes, bell pepper, garlic croutons	
TUNA SICILIAN STYLE 	28
Confit kipfler potato, vegetables, capers, tomatoes	
MEDITERRANEAN POLMARD BURGER (D)	32
Roasted cauliflower, sundried tomatoes, salads, olive & oregano bread	
SHAKSHOUKA (SP)	32
Spinach, harissa	
BRAISED OCTOPUS (SF)	34
Tomato, paccheri	
SALMON PAPPARDELLE (D) (N) (SF)	42
Zucchini, walnuts	
SAFFRON RISOTTO (D) (SF)	42
Grilled prawns, parmesan cheese sauce	
POLMARD TRADITIONAL BEEF TARTARE	45
Potato wedges, shallots, garden salad	
OSSO BUCCO (A) (D)	45
Creamy polenta, honey garlic roasted carrots	
CHARRED GRILLED HANGER STEAK (A)	55
Idaho potato wedges, shallots, red wine sauce	

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CALZONE SELECTION

CARNE (D) (P) Salami, prosciutto, tomato, pepperoni, fresh mozzarella	32
SPINACH ARTICHOKE (D) Mozzarella, roasted garlic, black olives, mushrooms	32
MARGHERITA (D) Fresh mozzarella, tomato, basil	32

SHARING PLATES

COLD CUTS & CHEESE PLATTER (D) (N) (P) Chef's selection of cold cuts & cheese	42
ARABIC COLD MEZZE Hummus, tabbouleh, baba ghanoush, pita bread	46
SEAFOOD TAJINE Saffron couscous, confit lemon	52
LAMB KEBAB (SP) Hot tomato sauce, Moroccan artichoke salad	52
GAMBAS AL AJILLO (D) (SF) (GF) Chili garlic shrimp, green apple feta salad	55
OVEN BAKED REEF FISH (SF) (GF)  Fresh herbs, roasted pepper, tomatoes, watermelon salsa	55

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PIZZAS

GOAT CHEESE (D) Leeks, scallions, garlic, eggplant, eggs	30
PROSCIUTTO (D) (P) Arugula, tomato, mozzarella di bufala	30
MEATBALLS (D) Mozzarella di bufala, tomato, fresh oregano	32

SWEETS

ICED NOUGAT (D) (N) Mango rosemary, poached nectarine	16
PISTACHIO BAKLAVA (D) (N) Pistachio ice cream	16
ORANGE RICOTTA (D) Orange blossom ice cream	16
UMALI PUDDING (D) (N) Orange segment, pistachio ice cream, mixed nuts	16

FRUIT PLATTER Passion sorbet	22
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SELECTION OF ICE CREAM	3 scoops/16
Vanilla	Orange Blossom
Chocolate	Strawberry
Dates	White Chocolate Saffron

SELECTION OF SORBET	3 scoops/16
Coconut	Passion
Blood Orange	Papaya and Pear
Mangoes	

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