

BUSINESS BREAKFAST | 85

Choice of eggs
Viennoiserie basket – croissant, pain au chocolat, brioche
Jams and honey
Buttered ficelle (*Gluten free option*)
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*

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

Artisanal Yoghurt 'Prélys' [D] – 100% natural | 22

Plain, vanilla, strawberry

VIENNOISERIES

[D, G, E, N]

Croissant | 12

Brioche | 14

Pain au chocolat | 14

Almond croissant | 14

Viennoiserie of the day | 12

Chocolate & almond croissant | 17

Cheese croissant | 20

Bread Basket [N, G, D] | 17

Baguette, brown and white toasts, country bread

THÉ PAR TCHABA

"CHOIX Blend" – Our signature house blend | 39

Green tea with mango, guava, rose petals

Royal breakfast | 27

Black tea

Sencha Zen | 27

Green tea

Masala Chai | 27

Black tea, black pepper, cardamom, ginger, star anise and cloves

Earl Grey Flora | 27

Black tea, bergamot oil and violet flowers

Jasmine Pearls | 37

White tea and jasmine blossom

Currant Dream | 37

Green tea and red currant

Sabah Dubai | 37

Green tea, pineapple, ginger and calendula petals

Lapsang Souchong | 37

Smoked black tea

Happy Forest | 37

Sour cherries, grapes, rosehip and hibiscus

Chamomile Breeze | 37

Chamomile, hibiscus, orange peel, lemongrass

Organic Tchaba Mint | 37

Peppermint

CAFÉ PAR LAVAZZA

Espresso | 23

American Coffee | 25

Latte | 25

Mocha | 27

Cappucino | 25

Flat White | 25

French Press | 39

Macchiato | 23

V60 Filter coffee | 39

Turkish Coffee | 27

Pierre Gagnaire Hot Chocolate | 29

FRESH FRUIT JUICE

27

*Orange, Green Apple, Watermelon, Pineapple
Carrot, Grapefruit, Mango, Detox du jour [Sun-Thu]*

MINERAL WATER

Acqua Panna/ San Pellegrino/ Perrier | 24

Small

Acqua Panna/ San Pellegrino/ Perrier/ Badoit/ Evian | 37

Large

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

ENTRÉES

Pan-fried duck liver, corn velouté, grapes [D, G] | 75

Hervé This 63° poached egg, wild mushrooms [D, V*] | 60

Grilled octopus, hummus, radicchio salad [F, G, SS, SO] | 70

Artichoke heart, Ossau-Iraty [D, V] | 75

Organic salmon gravlax, TTB jam [F, G] | 68
Lime granité, salted cucumber

Red quinoa, grilled avocado, yellow mango, crispy vegetables, [S, G] | 75
Omani shrimps, Espelette pepper jelly

PLATS PRINCIPAUX

CHOIX du jour. [Sunday to Thursday] | 79

Fish of the day grilled or poached – [F] | 135
Fennel / lemon purée, sautéed garlic spinach.
Rattes potatoes, fresh herbs.

Pan fried scallops, black rice gratin, Madras curry. [S, D] | 150

Grilled organic salmon (from Ireland) – [F, D] | 145
Sorrel, raspberries, red quinoa and tomato.

Lamb leg sautéed minute flavored with oregano, [D] | 140
Paimpol coco beans.

Chicken tandoori fricassée; [D] | 125
Onion purée, grilled Portobello.

Beef rib eye (Australian Angus). [D, E] | 151
Sarawak black pepper,
French fries, Béarnaise sauce.

Hand cut beef tartar (from Australia); [E, D, G, F] | 93
Grilled baby gem, Mornay toasts.

Prawns spaghetti. [S, D, G] | 78

Green risotto, pine nuts, rocket leaves. [D, V] | 70

GARNITURES | 25

Steamed vegetables [V] . French fries [V] . Basmati rice [D, V]
Salted butter mashed potatoes [D, V] . Creamy spinach [D, V]

CHOIX POUR LES PETITS

PG's nuggets (homemade) [D, G, E] | 47
French fries

Penne Pasta ; Bolognaise [D, G] / Tomato sauce [D, G] | 47

SALADES

Pierre's Salad [D, G, SO] | 65

Chicken Caesar Salad [D, G, F, E] | 65

Mesclun, black truffle vinaigrette [V] | 40

Niçoise salad [F, E] | 68

SANDWICHES

Club Sandwich [G, E] | 65
Chicken terrine, fried eggs, veal bacon, tomato, Boston lettuce

Salmon Bagel [F, D, G, E] | 55
Cream cheese, avocado, onion

Roast Beef Baguette [D, G] | 55
Beef tenderloin, onion marmalade, Comté cheese,
Spinach

Red Croque Monsieur [D, G, V] | 55
Mozzarella cheese, grilled zucchini, sundried tomatoes

Beef Cheeseburger [D, G, E] | 75
Onion marmalade, sundried tomatoes, Cheddar cheese, baby gem

Lamb Wrap [G, E] | 55
Lamb, ñora paste, grilled red onion,
garlic mayonnaise, rocket salad

SNACKS | 39

Lentil Hummus [SS, G]
Panfried foie gras,
Tortilla crackers

Omani Shrimps [D, S]
Crushed avocado,
fresh mint, edamame

Croquette [D, E, G, V]
Black truffle risotto

Chicken Satay [SO, N, D]
Thai salad,
peanut sauce

Soup Platter [D, G]
Vegetable broth,
lentil, soup of the day

SOUPES

Spicy lentil soup [D, V] | 45

Vegetable broth [G, V] | 41

Soup of the day [D] | 41

BENTO BOX

Middle Eastern [D, G, SS] | 122
Arayes . hummus . baba ganoush . lentil soup .
fattoush salad . falafel wrap

Choix [D, G, E] | 142
Melon and pomegranate . eggplant caviar and black olives . baby leaves
daily special . camembert cheese . apple wedges . pâtisserie of the day

LES VINS

Prosecco, Zonin NV - Veneto, Italy | 73 | 351

Moët et Chandon, Brut NV - Epernay, France | 190 | 927

- BLANCS -

Pinot Grigio, Zonin 2015 - Veneto, Italy | 54 | 249

Muscat, Viña Esmeralda 2015 - Torres, Spain | 63 | 303

Chardonnay, Penfolds 2015 - Koonunga Hill, Australia | 78 | 376

Sauvignon Blanc, Wither Hills 2015 - New Zealand | 73 | 356

- ROUGES -

Cabernet, Zonin 2014 - Veneto, Italy | 54 | 249

Shiraz, St Hallett Gamekeepers 2015 - Australia | 76 | 366

Bordeaux, Mouton Cadet 2014 - France | 83 | 386

Pinot Noir, Wild Rock 2014 - New Zealand | 78 | 376

- ROSÉ -

Rosé d'Anjou, Chemin des Sables 2014 - France | 61 | 288

BIÈRES

Kronenbourg 1664 330ml - Strasbourg, France | 44

Leffe Blonde 330ml - Belgium | 44

Peroni 330ml - Lombardy, Italy | 44

Asahi 330ml - Tokyo, Japan | 44

THÉ PAR TCHABA

"CHOIX Blend" - Our signature house blend | 39

Green tea with mango, guava, rose petals

Royal breakfast - Black tea | 27

Sencha Zen - Green tea | 27

Masala Chai | 27

Black tea, black pepper, cardamom, ginger, star anise and cloves

Earl Grey Flora | 27

Black tea, bergamot oil and violet flowers

Jasmine Pearls | 37

White tea and jasmine blossom

Currant Dream | 37

Green tea and red currant (Passion Fruit Ice Tea optional)

Sabah Dubai | 37

Green tea, pineapple, ginger and calendula petals

Lapsang Souchong | 37

Smoked black tea

Happy Forest | 37

Sour cherries, grapes, rosehip and hibiscus (Ice Tea optional)

Chamomile Breeze | 37

Chamomile, hibiscus, orange peel, lemongrass

Organic Tchaba Mint | 37

Peppermint

MOCKTAILS

Mojito | 27

Classic | Strawberry | Passion Fruit

Zaytouna | 31

Green apple, fennel, elderflower

Golden Desert | 31

Passion fruit, earl grey tea

Le Rouge | 31

Raspberry, grenadine, cranberry

Jus Vert | 31

Green apple, celery, ginger

Pink Fizz | 31

Strawberry, orange, tonic water

Le Canari | 31

Pineapple, lemongrass, grenadine

SMOOTHIES

37

Banana and Chocolate | Coffee and Vanilla

Avocado and Dates | Strawberry and Banana

CAFÉ PAR LAVAZZA

Espresso | 23

American Coffee | 25

Latte | 25

Mocha | 27

Cappucino | 25

Flat White | 25

French Press | 39

Macchiato | 23

**Iced option available*

Filter coffee | 39

Turkish Coffee | 27

Pierre Gagnaire Hot Chocolate | 29

FRESH FRUIT JUICE

27

Orange, Green Apple, Watermelon, Pineapple

Carrot, Grapefruit, Mango,

Detox du jour [Sunday-Thursday]

MINERAL WATER

Acqua Panna/ San Pellegrino/ Perrier | 24

Small

Acqua Panna/ San Pellegrino/ Perrier/ Badoit/ Evian | 37

Large

*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, [SO] Contains soya,

[F] Contains fish, [E] Contains eggs, [G] Contains gluten, [D] contains dairy,

AFTERNOON TEA

AED 99 per person [G, D, E, F, N]

Finger sandwiches

Croque Monsieur

Gruyère cheese, thin sliced chicken on white bread

Philadelphia Cheese and Beetroot

Fresh raspberries on rye bread

Confit White Tuna Rilette

Eggs mimosa on brown bread

Smoked Salmon and Tarama

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

[G] Contains gluten, [D] Contains dairy,
[E] Contains eggs, [F] Contains fish, [N] Contains nuts



Choice of aromatic tea from Tchaba

CHOIX Blend - CHOIX signature tea

Green tea, mango, guava, and rose petals

Royal Breakfast

Black tea

Sencha Zen

Japanese green tea

Earl Grey Flora

Black tea, bergamot oil, and violet flowers

Masala Chai

Black tea, black pepper, cardamom, ginger, star anise,
and cloves

Lapsang Suchong

Smoked black tea

Jasmine Pearls

White tea and jasmine blossom

Currant Dream

Green tea and red currant

Sabah Dubai

Green tea, pineapple, ginger, and calendula petals

Happy Forest

Sour cherries, grapes, rosehips, and hibiscus

Chamomile Breeze

Chamomile, hibiscus, orange peel, and
lemongrass

Tchaba Mint

Peppermint



“CHOIX DU SOIR “ – TWO COURSE 99 - THREE COURSE AND COFFEE 149

ENTRÉES

Pan-fried duck liver, corn velouté, grapes [D, G] | 75

Organic salmon gravlax, TTB jam [F, G] | 68
Lime granité, salted cucumber

Red quinoa, grilled avocado, yellow mango, crispy vegetables, [S, G] | 75
Omani shrimps, Espelette pepper jelly

Grilled octopus, hummus, radicchio salad [F, G, SS, SO] | 70

Artichoke heart, Ossau-Iraty [D, V] * | 75

Pierre’s salad [G, SO, D] | 65

CHOIX Club Sandwich [G, E] | 59
Chicken breast, fried eggs, Boston lettuce
veal bacon, tomato

Spicy lentil soup [V, D] | 45

CHOIX SNACKS

39

Lentil Hummus [SS, G]
Pan-fried foie gras, tortilla crackers

Soup Tasting Platter [D, G]
Vegetable broth, lentil, soup of the day

Omani Shrimps [D, S]
Crushed avocado, fresh mint, edamame

Croquette [D, E, G, V]
Black truffle risotto

Satay [SO, N, D]
Grilled chicken, Thai salad, peanut sauce

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*These dishes are not available for CHOIX du Soir package

PLATS PRINCIPAUX

Fish of the day grilled or poached – [F] | 135
Fennel / lemon purée, sautéed garlic spinach.
Rattes potatoes, fresh herbs.

Pan fried scallops, black rice gratin, Madras curry. [S, D] * | 150

Grilled organic salmon (from Ireland) [F,D] | 145
sorrel, raspberry, red quinoa and tomato.

Lamb leg sautéed minute flavored with oregano, [D] | 140
Paimpol coco beans.

Chicken tandoori fricassée; [D] | 125
Onion purée, grilled Portobello

Beef Rib Eye (Australian Angus). [D, E] * | 151
Sarawak black pepper,
French fries, Béarnaise sauce

Green risotto, pine nuts, rocket leaves. [D, V] | 70

Prawns spaghetti. [S, D, G] | 78

Beef Cheeseburger [D, G, E] | 75
Onion marmalade, sundried tomatoes, Cheddar cheese, baby gem

GARNITURES

25

Steamed vegetables [V] . **French fries** [V] . **Basmati rice** [D, V]

Salted butter mashed potatoes [D, V] . **Creamy spinach** [D, V]

CHOIX POUR LES PETITS

PG’s nuggets (homemade) [E, G, D] | 47
French fries

Penne Pasta ; Bolognaise [D, G] / **Tomato sauce** [D, G] | 47

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



شوا
CHOIX
PATISSERIE TT RESTAURANT
Par Pierre Gagnaire



*“Cooking is not measured in terms of modernity or tradition:
the only real requirement is that the cook’s loving care is evident”*

- Pierre Gagnaire