IN ROOM DINING MENU

BREAKFAST MENU

6:00 AM - 11:00 AM

JUICES → AED 40

Fresh orange / pineapple / green apple /
watermelon / mango

HOT BEVERAGES → AED

American filtered coffee	40
Single espresso	40
Double espresso	40
Cappuccino / Latte	45
Whole milk	25

Milk alternatives: soy, almond milk

TEA SELECTION → AED 30

Assam Breakfast (Rich & robust)
Earl Grey (Smooth & bright)
Jasmine Spring Green (Sweet & aromatic)
Mountain Green Tea (Spring fresh)
Chamomile (Floral & mellow)
Peppermint Leaf Tea (Intensely refreshing)

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HOMEMADE BAKERY BASKET → AED 35/60

Plain Toast (G) — 3pcs / 6pcs
Multi-grain, Arabic bread, gluten-free bread

Danish (G, D)
Freshly baked daily selection

Croissant (G, D)
Plain, za'atar, chocolate

Muffins (G, D)
Freshly baked

REFRESHINGLY HEALTHY → AED

Sliced fresh fruit selection (V, GF) — 90

SLIM LEAN SUCCULENT → AED

Organic Granola Parfait (V, N, D) — 60
Greek yogurt, chia seeds, fresh mixed berries, honey

Organic Steel-Cut Oatmeal (V, D) — 50
Cinnamon, honey, brown sugar, banana, fresh berries

Avocado Toast on Sourdough (V, N, D) — 75
Poached egg, smashed avocado, toasted pine nuts, cherry tomato, za'atar

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YOGURT, CHEESE, GRAINS & PULSES → AED

Rich & Creamy Yogurts (V, GF, D) 34/40
Plain yogurt / Plain Greek yogurt

Labneh (V, GF, D) 50
Labneh, za'atar

Hummus (VG, GF) 50
Chickpea purée, lemon juice, sesame and tahini

Foul Medammas (VG, GF) 40
Slow-cooked fava beans, onion, tomato, garlic, lemon

Assorted Arabic Cheese (V, GF, D) 75
Baladi, shellal, halloumi, vegetable crudités

Cereal Selection (V, D) 40
Corn flakes / Coco Pops
Choice of milk: full cream / soy / almond

SIDES → AED

Sliced avocado	40
Beef bacon	40
Veal sausage	40
Chicken sausage	40
Hash brown	30
Sautéed mushrooms	30
Baked beans	40
Foul medemmas	40

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TWO FARMS EGGS - CHOOSE FOR STYLE → AED

Two Market Fresh Eggs Omelets: 60
Prepared to your liking: plain, cheese, vegetable or egg white
Add an Egg – AED 30

Two Market Fresh Eggs: 60
Prepared to your liking: sunny side up, over easy, scrambled, boiled and poached egg.

Egg Shakshuka (N, D) 75
Arabic-style eggs, scrambled or poached with paprika, parsley

The Benedict (G, D) 90
English muffin, poached egg, veal ham, hollandaise sauce

The Royale (G, D) 95
English muffin, poached egg, smoked salmon, hollandaise sauce

The Florentine (G, D) 80
English muffin, poached egg, sautéed spinach, hollandaise sauce

The Turkish Egg (G, D) 75
Poached eggs, garlic yogurt, spiced melted butter, toasted bread, dill leaves, Espelette

OTHER CLASSICS → AED

Pancakes (G, D) 70
Whipped cream, mixed berries, maple syrup, icing sugar

Thick Cut French Toast (G, D) 70
Whipped cream, maple syrup, mixed berries, icing sugar

Smoked Salmon Plate (G, D) 95
Toasted bagel, cream cheese, sweet red onions, capers, lemon

SLS BREAKFAST SETS

Served with your choice of fresh juice, seasonal sliced fruit,
and a hot beverage

ARABIC (G, D) → AED 165

Two Eggs Shakshuka, Fresh Labneh, Za'atar, Hummus,
Foul Medammas, Pickles, Arabic Cheese

Baker's basket served with za'atar croissants and Arabic bread

THE FULL PLATE (G) → AED 185

Two eggs prepared to your liking, veal bacon, chicken sausage,
baked beans, sautéed mushrooms, breakfast potato,
savoury tomato selection, baker's basket, toasted bread

THE CONTINENTAL (N, D, G) → AED 145

Baker's basket with butter and fruit preserves.
Homemade granola parfait with Greek yogurt, chia seeds and
fresh mixed berries

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ALL DAY DINING

11:30 AM - 11:00 PM

STARTERS, SOUPS & SALADS → AED

Caesar Salad (D, G) 75
Baby gem, endive, quail egg, fried capers, croutons,
shaved parmesan

Caesar dressing
Add: grilled chicken breast (AED 30), garlic prawns (S) (AED 35)

Ciel Rainbow Quinoa Bowl (V, GF) 75
Cashew nuts, pine seeds, tofu, broccoli florets, tomato,
baby spinach, crispy garlic, chilli oil, peanut dressing

Greek Salad (V, GF, D) 80
Iceberg lettuce, cucumbers, tomatoes, bell pepper,
mixed olives, feta cheese, onion, oregano

Burrata Salad (N, D) 95
Basil pesto, baby rocket, candy tomato, balsamic

Lentil Soup (V, D, G) 55
Lemon wedges, Arabic croutons

Onion Soup (D, G) 80
Thyme, veal jus, sourdough toast, Gruyère & Emmental cheese

Clear Chicken Soup (G) 60
Carrot, celery, potato, parsley, orzo pasta

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Chicken Wings (D) 75
Choose your sauce: hot or BBQ
Sesame seeds, served with vegetable crudités and blue cheese dip

Cheese Platter (V, N, D, G) 125
Seasonal cheese selection, dried fruits, nuts, jam,

Chicken Finger (D, G) 90
Crumb-fried chicken strips, chipotle mayo

Duck Gyoza (S, G) (7 pcs) 90
Hoisin sauce, nori crackers

Cold Mezze Collection (V, N) 105
Hummus, fattoush, tabbouleh, moutabal with Arabic bread

Hot Mezze Collection (N, D, G) 105
Lamb kibbeh, meat sambousek, cheese rolls,
falafel bites, spinach fatayer

PIZZA PLEASURE

12:30 PM - 3:30 PM | 6:30 PM - 10:30 PM

Margherita (V, G, D) 80
Mozzarella, Fior di Latte, tomato sauce,
fresh basil, extra virgin olive oil

Cinque Formaggi (V, G, D) 95
Fior di Latte, buffalo mozzarella, scamorza,
Gorgonzola Dolce, ricotta

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Diavola (G, D) 95
Spianata sausage, pepperoni, tomato sauce,
Fior di Latte, chilli flakes

Tartufo (V, D) 140
Parmesan cream, truffle paste, buffalo mozzarella, fresh truffle

Bresaola E Burrata (G, D) 140
Beef bresaola, tomato sauce, 80 g Italian burrata, Taggiasca olives

PASS DA PASTAS

Build your own, freshly tossed pasta finished with Parmigiano Reggiano.
Choose your Barilla pasta: spaghetti / penne / gluten-free spaghetti

Spaghetti Seafood (S, G, D) 115
Marinara sauce, prawns, mussels, fresh parsley

Beef Bolognese (D, G) 110
Slow-cooked beef ragout, tomato sauce

Alfredo (D, G) 95
White sauce, chicken, mushroom, garlic
Add truffle (AED 15)

Alio e Olio (V, G, D) 70
First press olive oil, garlic and crushed
red pepper flakes, parsley

Pomodoro (V, G, D) 80
Vine-ripened tomato sauce, first press olive oil, parsley & basil

THE GRABBERS

All are served with choice of garden greens or French fries

Classic Club Sandwich (G, D) 110
White bread, roast chicken, tomato, lettuce, beef bacon, egg and mustard mayonnaise, Emmental cheese

Crispy Chicken Burger (G, D) 95
Potato bun, crispy chicken strips, rocket, tomato, cheddar cheese, mayo

Shish Taouk Wrap (G, D) 85
Grilled marinated chicken breast, pickles, garlic sauce, tomato, lettuce

SLS Burger (G, D) 120
Prime beef patty, avocado mash, roasted bell pepper sauce, mushroom, sriracha mayo, cheddar cheese, tomato,lettuce

Truffle Cheese Burger (G, D) 135
Prime beef patty, potato bun, truffle, Brie cheese, crispy onion

Grilled Veg Sandwich (V, G, N) 95
Focaccia bread, pesto, zucchini, onion, tomato, eggplant, balsamic vinegar, Taleggio cheese, rocket leaves

MAIN SELECTION → AED

Free Range Chicken Breast (D) 160
Hasselback potatoes, snow peas, vine tomato, mushroom jus

Grilled Prime Beef Tenderloin 200 g (D, G) 245
Mash potato, asparagus, baby carrot, pepper sauce

Lamb Chops (D) 225
Premium lamb chop, couscous, zucchini, carrot, mushroom jus, cucumber & fennel salad

Seared Atlantic Salmon Fillet (GF, D) 195
Buttered asparagus, confit tomatoes, saffron caper sauce, celeriac crisps

Grilled Beef Rib Eye 310 g (D, G) 360
Shimeji mushroom, served with French fries & steamed vegetables
Sauce selection: chimichurri sauce, peppercorn sauce, mushroom jus

SIDES →	AED
Steamed Basmati rice (VG)	25
French fries (V) / Mixed green salad (V, GF)	35
Broccolini with lemon & Parmesan (V, D)	45
Pan roasted mixed vegetables (V)	45
Sautéed spinach (V, GF)	40
Truffle fries (V, D)	50
Mashed potato (V, D)	45
Sweet potato fries (V, D)	45

TASTE OF THE MIDDLE EAST

HOMEMADE ARABIC MEZZE → AED

Cold Mezze Collection (V, N) 105
Hummus, Fattoush, Tabbouleh, Moutabal with Arabic Bread

Hot Mezze Collection (N, D, G) 105
Lamb Kibbeh, Meat Sambousek, Cheese Rolls, Falafel Bites, Spinach Fatayer

Arabic Mix Grill (D, G) 250
Lamb Chops, Shish Taouk, Lamb Kofta & Lamb Kebab, Harissa Bread & Garlic Sauce, Served with Saffron Rice or Fries

ARABIC SWEETS → AED

Baked Umm Ali (V, N) 60
Sweet Milk-Soaked Flaky Puff Pastry, Nuts, Raisins, Baked with Fresh Cream

Oriental Sweet Plate (N, V) 60
Assorted Arabic Sweets

TASTE OF ASIA

INDIAN SELECTION → AED

Chicken Biryani (N, D) 110
Saffron basmati rice cooked with mint, Indian spices and cashew nuts. Served with raita, pickles, papad

Butter Chicken (N, D, G) 110
Tandoor-spiced marinated chicken, rich tomato and cashew nut sauce, fresh cream. Served with steamed basmati rice or tawa paratha

CHINESE SELECTION → AED

Duck Gyoza (S, G) (7 pcs) 90
Hoisin sauce, nori crackers

Sweet & Sour Chicken (G) 115
Wok-fried with pineapple

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Fried Rice with XO sauce (G, S) 105
Egg, sweet corn, green peas, carrot, chicken & shrimp

Fried Yellow Noodle with Vegetables (G) 110
Seasonal vegetables, mushroom, chicken, egg & shrimp

Wok-fried Seasonal Green Vegetables with Garlic (V) 50
Choose one: bok choy with shiitake / broccolini

Sushi Platter (24 pcs) (12 PM - 11 PM) (S, GF, R) 240
California roll, shrimp cocktail roll, vegetable roll

DESSERT SELECTION → AED

Valrhona Chocolate Mousse (N, D) 60
Feuilletine, Dolce pearl

Madagascar Vanilla Bean Crème Brûlée (N, V, G) 60
Demerara sugar

Basque Burnt Cheesecake (N, D, G) 60
Tonka bean, Brie cheese

Tiramisu (N, D, G) 60
Ladyfinger, mascarpone cream

Lemon Pie (N, D) 60
Olive oil cake, meringue

Seasonal Fresh Fruits Platter (GF, VG) 90

Selection of Ice Creams & Sorbets (V, N, GF) 20/per scoop

OVERNIGHT

11:00 PM - 6:00 AM

STARTERS, SOUPS & SALADS → AED

Caesar Salad (G, D) 75
Baby gem, endive, quail egg, capers, croutons, shaved parmesan

Caesar dressing
Add - On: grilled chicken breast (AED 30) /
garlic prawns (S) (AED 35)

Burrata Salad (V, D) 95
Basil pesto, baby rocket, candy tomato, balsamic

Lentil Soup (N, V, D, G) 55
Lemon wedges, Arabic croutons

Chicken Wings (S, D) 75
Choose your sauce: Hot or BBQ
Sesame seeds, served with vegetable crudités, blue cheese dip

Chicken Fingers (D, G) 90
Crumb-fried chicken strips, chipotle mayo

PASS DA PASTAS → AED

Build your own, freshly tossed pasta finished with Parmigiano Reggiano
Choose your Barilla pasta: spaghetti / penne (gluten-free option available)

Spaghetti Seafood (S, G, D) 115
Marinara Sauce, Prawns, Mussels, Fresh Parsley

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Beef Bolognese (G, D) 110
Slow-cooked beef ragout, tomato sauce

Alfredo (G, D) 95
White sauce, chicken, mushroom, garlic

Aglio e Olio (V, G, D) 70
First press olive oil, parsley, garlic and crushed red pepper flakes

Pomodoro (V, G, D) 80
Vine-ripened tomato sauce, first press olive oil, parsley & basil

THE GRABBERS → AED

All are served with a choice of garden greens or French fries

Classic Club Sandwich (D) 110
White bread, roast chicken, tomato, lettuce, beef bacon, egg, mustard mayonnaise, Emmental

Crispy Chicken Burger (D) 95
Potato bun, crispy chicken strips, rocket, tomato, cheddar cheese, mayo

Shish Taouk Wrap (G, D) 85
Grilled marinated chicken, pickles, garlic sauce, tomato, lettuce, French fries

SLS Burger (G, D) 120
Prime beef patty, avocado mash, roasted bell pepper sauce, mushroom, sriracha mayo, cheddar cheese, tomato,lettuce

Truffle Cheese Burger (G, D) 135
Prime beef patty, potato bun, truffle, Brie cheese, crispy onion

Grilled Veg Sandwich (V, G, N) 95
Focaccia bread, pesto, zucchini, onion, tomato, eggplant, balsamic vinegar, Taleggio cheese, rocket leaves

DESSERT SELECTION → AED

Valrhona Chocolate Mousse (N, D) 60
Feuilletine, Dolce Pearl

Madagascar Vanilla Bean Crème Brûlée (N, V, G) 60
Demerara sugar

Seasonal Fresh Fruits Plate (GF, VG) 90

Selection of Ice Creams & Sorbets (V, N, GF) 20/per scoop

TASTE OF THE MIDDLE EAST

HOMEMADE ARABIC MEZZE → AED

Cold Mezze Collection (V, N) 105
Hummus, Fattoush, Tabbouleh, Moutabal with Arabic Bread

Hot Mezze Collection (N, D, G) 105
Lamb Kibbeh, Meat Sambousek, Cheese Rolls, Falafel Bites, Spinach Fatayer

Arabic Mix Grill (D, G) 250
Lamb Chops, Shish Taouk, Lamb Kofta & Lamb Kebab, Harissa Bread, & Garlic Sauce, Served With Saffron Rice or French Fries

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TASTE OF ASIA

ASIA SELECTION → AED

Chicken Biryani (N, D) 110

Saffron-Basmati Rice Cooked with Mint, Indian Spices and Cashew Nuts. Served with Raita, Pickles, Papad

SIDES → AED

Steamed Basmati Rice (VG)	25
French Fries (V) / Mixed Green Salad (V, GF)	35
Broccolini with Lemon & Parmesan / Steamed or Pan-Roasted	45
Sautéed Spinach (V, GF)	40
Truffle Fries (V, D)	50
Sweet Potato Fries (V, D)	45

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SERIOUS FLOW

CARBONATED DRINKS →	AED
Red Bull/ Red Bull Sugar Free	45
Soft Drinks Pepsi / Diet Pepsi / Mirinda / 7UP / Tonic Water / Ginger Ale / Soda Water	30

FRESH JUICES →	AED 40
Orange / Pineapple / Watermelon / Green Apple	

WATER →	AED 40
Eira 700ml Eira Sparkling 700ml	

HEALTHY JUICES →	AED 50
Watermelon & Berries/ Green Juice / Orange, Carrot & Lemon	

BEERS →	AED
Asahi Super Dry	60
Corona	60
Peroni	55
Heineken	55

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MOCKTAILS → AED 40

Virgin Mojito
Virgin Piña Colada
Fresh Lemonade
Shirley Temple

COCKTAILS → AED

Bullfrog	105
Long Island Iced Tea	105
Mimosa	85
Margarita	75
Paloma	75
Mojito	75
Whiskey Sour	75
Aperol Spritz	85
Moscow Mule	75

BOTTLE

HALF BOTTLES → AED

Red Wine Casillero Del Diablo Chile -375ml	175
Bombay Sapphire Gin 375ml	650
Patron Silver Tequila 375ml	890
Chivas Regal 12 YO Whisky 375ml	840
Grey Goose Vodka 375ml	900
Mini Moët & Chandon Brut,Champagne 200ml	265

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VODKA →

	SGL	BTL
Beluga Nobel	100	2100
Grey Goose	85	1950
Stolichnaya	60	1450
Belvedere	80	1750
Ciroc	85	1950
Ketel One	60	1100
Belvedere Dirty Brew	65	1300

RUM →

	SGL	BTL
Bacardi Carta Blanca	65	1550
Zacapa 23 yrs	110	2550

GIN →

	SGL	BTL
Bombay Sapphire	65	1550
Hendrick's	80	1750
Tanqueray No. 10	75	1650
The Botanist	85	1600
Monkey 47 (500 ml)	105	1950
Roku Japanese Gin	90	1950

COGNAC →

	SGL	BTL
Hennessy XO	255	4700
Rémy Martin VSOP	95	2200
Hennessy VSOP	95	2200

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WHISKY →

	SGL	BTL
Chivas Regal 12 YO	80	1800
Johnnie Walker Black Label	65	1450
The Macallan 12 YO	165	3300
The Macallan 15 YO	220	4700
Johnnie Walker Blue Label	320	7500
Johnnie Walker Red Label	60	1100
Chivas Regal 18 YO	145	3100
Jack Daniel's	65	1500
Glenfiddich 12 YO	90	2000
Glenfiddich 18 YO	150	3450
Jameson Original Irish Whiskey	70	1610

TEQUILA →

	SGL	BTL
Patrón Silver	85	1900
Clase Azul Reposado	260	6000
Don Julio Reposado	130	3000
Don Julio 1942	400	9500
Don Julio Añejo	130	3100
Patrón Reposado	95	2100
Casamigos Reposado	100	2350
Patrón Añejo	105	2400
Don Julio Blanco	105	2400

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WINE

SPARKLING WINE →	GLS	BTL
Zonin Prosecco, Italy	95	560
Veuve Clicquot Yellow Label, Champagne		599
Ferrari Sparkling Wine, Italy		650
Veuve Clicquot Rich, Champagne		699
Della Vite Prosecco, Italy		780
Perrier-Jouët Grand Brut, Champagne		920
Bollinger Special Cuvée, Champagne		1250
Taittinger Brut, Champagne		1250
Moët & Chandon Ice Impérial, Brut, Champagne		1350
Ruinart Blanc de Blancs, Champagne		2200
Dom Pérignon Brut, Champagne		5500
Cristal, Louis Roederer, Champagne		6000
Veuve Clicquot Rosé, Champagne		699
Moët & Chandon Rosé, Champagne		950
Perrier-Jouët Blason Rosé, Champagne		1400
Bollinger Champagne Rosé Brut		1900
Ruinart Champagne Rosé		3000
Laurent-Perrier Rosé, Brut, Champagne		2400
Dom Pérignon Champagne Rosé		7500
Cristal, Louis Roederer, Champagne		8000

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ROSÉ WINE →

	GLS	BTL
M de Minuty, Château de Minuty, Provence, France		420
Whispering Angel, Provence, France		650
Domaine Ott Rosé, France		1300
Miraval Côtes de Provence Rosé, France		750
M de Minuty, Château de Minuty, France, Magnum 1.5 L		850
Château Roseblood Rosé, France	99	480
Rosato Remole, Frescobaldi, Italy		340

WHITE WINE →

	GLS	BTL
Pinot Grigio 'Organic', Vinuva, Italy	65	320
Sauvignon Blanc, Mud House, New Zealand	75	365
Gavi di Gavi, Cossetti, Italy	95	480
Chardonnay, Tormaresca, Italy		400
Pinot Grigio, Alois Lageder, Italy		600
Chardonnay, Terrazas, Mendoza, Argentina		650
Sauvignon Blanc, Brancott Estate, New Zealand		650
Chablis Vieilles Vignes, JM Sainte Claire, France		845
Sauvignon Blanc, Cloudy Bay, New Zealand		850
Chardonnay, Planeta, Italy		990
Sauvignon Blanc, Pascal Jolivet, France		990
Chablis, Louis Jadot, France		1100
Vistamare, Ca'Marcanda, Angelo Gaja, Italy		1200
Chardonnay, Boisset, Marsannay Blanc		1450
Chardonnay Rossj-Bass, Gaja, Italy		2300
Sauvignon Blanc, Pouilly-Fumé, Baron de L, France		2650
Sauvignon Blanc, Gaja Alteni, Italy		2650

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RED WINE →	GLS	BTL
Primitivo Organic Vinuva, Italy		325
Sangiovese, Pian Di Rèmole Rosso, Italy	65	340
Pinot Noir, Brancott estate, New Zealand		440
Malbec, Alamos, Catena, Argentina	95	480
Shiraz-Cabernet, Penfolds 76, Australia		515
Merlot, Robert Mondavi, Monterey County, USA		600
Pinot Noir, Mud House, Central Otago, New Zealand		615
Malbec, Terrazas de los Andes, Argentina		750
Chianti Riserva Rùfina, Nipozzano, Frescobaldi, Italy		850
Barolo, Cossetti, Piedmont, Italy		1100
Pinot Noir, Rubicon Meerlust, Stellenbosch		1100
Château Fleur des Rouzes Pomerol Bordeaux		1350
Gaja Promis Ca Marcanda, Italy		1550
Brunello, 'Pieve Restituta', Angelo Gaja, Tuscany		1950
Pinot Noir, Chambolle-Musigny David Burgundy		2500
Penfolds Bin 389, Australia		2800
Château Cos d'Estournel, Bordeaux		4100



SCAN THE QR CODE
TO PLACE YOUR ORDER

Tel: +971 4 607 0740
WhatsApp: +971 56 992 1329