

BREAKFAST

(Served Mon-Fri 8:30am - 4pm & Sat-Sun 9am - 4pm)

Balaleet

Traditional Emirati saffron and cardamom vermicelli with soft, fluffy omelette, finished with pistachio & sugar.

19 G, E, M, N

Shakshuka Imperiale

Poached free-range eggs in a rich Shakshuka tomato sauce with roasted peppers, finished with cream cheese, coriander, and pine nuts.

Served with toasted sourdough.

21 G, E, M, N, So

Eggs & Labneh

Seasoned labneh with poached free-range eggs, pine nuts, chilli oil, and Simit bread.

20 G, E, M, N, S, So

House Omelette

A classic three-egg omelette with aged cheddar and garden chives.

Served with grilled cherry tomatoes.

Fillings (choose one or more)

Wild Mushrooms (+3), Baby Spinach (+3), Grilled Halloumi(+5.4), Smoked Salmon (+6)

14 G, E, M, F (option)

Classic French Toast

Brioche French toast with raspberry purée, finished with maple syrup, Lotus spread, and a mix of fresh berries.

19 G, E, M

Truffle Brioche with Scrambled Egg

A savoury, fluffy brioche topped with truffle-infused scrambled egg custard, truffle béchamel, and fine wild mushroom. Finished with shaved parmesan, fresh truffle shavings, and a touch of micro herbs.

22 G, E, M

Avocado Toast

Toasted sourdough bread, smashed avocado, your choice of eggs, and hollandaise sauce.

Toppings (choose one or more)

Grilled Halloumi(+5.4), Smoked Salmon (+6)

20 G, E, M, pMu, pCe, F (option)

ALL DAY DINING

(Served 12pm - 9:30pm)

MAINS

The King's Burger

Wagyu beef patty, caramelised onions, fresh truffle, smoked turkey bacon, Red Leicester, served with parmesan fries.

28 G, E, M, Mu, Su

Grilled Harissa Baby Chicken

Grilled baby feed corn chicken marinated with harissa spice. Served with creamy mashed potato and chimichurri sauce.

35 pG, M, S, So

Butter Chicken with Rice

Succulent chicken thighs in butter sauce served on a bed of jeera rice

29 pG, M, N, Mu

Lobster Roll

Poached soft buttered Canadian lobster, marinated in cocktail sauce served with French fries or sweet potato fries.

32 G, E, M, C, So

Steak Frites

Grilled beef sirloin served with mushroom sauce and crispy fries.

36 pG, E, M

Chicken Pesto Gnocchi

Parm fried chicken breast, tomato sauce, and pesto gnocchi pasta.

25 G, E, M, pN

TEN11 Club Sandwich

Marinated chicken breast, smoked turkey bacon, tomato, mayo, sunny side up egg, gherkins, all layered in sliced toast bread. Served with French fries.

27 G, E, M, Mu

SALADS

Caesar Salad

Baby gem lettuce, shaved parmesan, caesar dressing, and parmesan crisp croutons.

21 G, E, M, F, Mu, Su, C (option)

Add Grilled Chicken +7, Grilled King Prawns +7

Grilled Halloumi Salad

Tomato, cucumber, rocket leaves, basil leaves, red radish, baby gem, pomegranate molasses and olive oil dressing with grilled halloumi cheese.

21 pG, M, Su

Grilled Chicken & Avocado Salad

Smoked paprika marinated chicken breast, mixed wild leaves, avocado, cashew nuts, pomegranate, and balsamic dressing.

23 N, S, Su

SIDES

Parmesan Fries

6 pG, pE, M, pF

Mixed Green Salad

6.6 pMu, pSu

Buttered Steamed Rice

6 pM

Halloumi Fries with Sweet Chilli

10.8 pG, E, M

DESSERTS

Kunafa Crème Brûlée

Vanilla crème brûlée topped with lotus paste, crispy kunafa and fresh raspberries.

18 G, E, M, pN

Rose Brownie

A molten-centred Valrhona chocolate brownie layered chocolate chips. Served warm with mascarpone gelato and a drizzle of rose-infused salted caramel, finished with delicate rose petals.

9 G, E, M, N

Sticky Toffee Pudding

Moist date sponge soaked in hot toffee sauce, served with vanilla ice cream.

15 G, E, M, N

Vanilla San Sebastian Cheesecake

Burnt cheesecake served with chocolate sauce and crispy granola.

15 G, E, M, N

We are committed to sourcing fresh, seasonal produce wherever possible, working closely with trusted local suppliers to ensure quality, sustainability and flavour in every dish. Every one of our eggs is free-range and our milk is provided by the Estate Dairy in Somerset. Our fish is supplied from a fully sustainable and traceable source.

Please let us know if you have any allergies or dietary requirements. A discretionary 12.5% service charge will be added to your bill. All of the above prices are inclusive of VAT.

ALLERGENS (p indicates possible presence e.g. pG - Possible Gluten)

G - Gluten, E - Eggs, M - Milk, N - Nuts, C - Crustaceans / Shellfish, F - Fish, S - Sesame, Mu - Mustard, So - Soya, Su - Sulphites, Ce - Celery