

BREAKFAST

(Served Mon-Fri 8:30am - 2pm & Sat-Sun 9am - 2pm)

London Breakfast Box

A signature sharing breakfast featuring Arabic and international favourites including shakshuka, balaleet, geymar, falafel, truffle eggs and Espresso Bomb.

1 hour required to order in advance.

120 E, M, N, S, Su, W, L

Balaleet

Traditional Emirati saffron and cardamom vermicelli topped with a soft omelette, pistachios and sugar.

22 G, E, M, N

Shakshuka Imperiale

Poached free-range eggs in rich shakshuka sauce with roasted peppers, cream cheese, coriander and pine nuts. Served with toasted sourdough.

21 G, E, M, N, So

Eggs & Labneh

Creamy seasoned labneh topped with poached eggs, pine nuts and chilli oil, served with warm simit bread.

22 G, E, M, N, S, So

House Omelette

A classic three-egg omelette with aged cheddar and fresh chives, served with grilled cherry tomatoes and toasted sourdough.

16 G, E, M

Classic French Toast

Golden brioche French toast with raspberry purée, maple syrup, Lotus spread and fresh berries.

24 G, E, M

Truffle Brioche with Scrambled Egg

Buttery brioche topped with creamy truffle scrambled eggs, truffle béchamel, wild mushrooms, parmesan and fresh truffle.

24 G, E, M

Avocado Toast

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

24 G, E, M, pMu, pCe

Egg Slider

Soft brioche bun filled with scrambled eggs, cream cheese, cheddar cheese and veal bacon, served with potato chips.

25 E, M, W

ALL DAY DINING

(Served 12pm - 7:30pm)

MAINS

The King's Burger

Premium Wagyu beef burger with caramelised onions, smoked halal beef bacon, cheddar cheese and parmesan fries.

33 G, E, M, Mu, Su

Grilled Harissa Baby Chicken

Harissa-marinated baby chicken served with creamy mashed potatoes and chimichurri sauce.

35 pG, M, S, So

Butter Chicken Bowl

Tender butter chicken in a rich creamy tomato sauce served with fragrant jeera rice.

33 pG, M, N, Mu

Lobster Roll

Soft buttery roll filled with fresh lobster mixture and served with crispy fries.

37 G, E, M, C, So

Steak Frites

Grilled beef sirloin served with mushroom sauce and crispy French fries.

38 pG, E, M

Bang Bang Salmon Bowl

Miso-marinated salmon served with rice, avocado, radish, pickled radish and spicy mayo.

40 pE, N, F, S, So, Su, Ce

Mushroom Penne Pink Sauce

Penne pasta with mushrooms in a creamy tomato basil sauce, topped with parmesan cheese.

29 E, M, W, C (option)

Add Grilled Chicken +7, Shrimp +9

TEN11 Club Sandwich

Layered toasted bread with chicken breast, smoked turkey bacon, sunny-side egg, tomato, mayo and gherkins. Served with potato fries.

32 G, E, M, Mu

TEN11 Shawarma Wrap

Marinated chicken shawarma wrapped in tortilla bread with pickle, tomato and garlic sauce. Served with potato fries.

33 M, pS, Su, W

SALADS

Caesar Salad

Baby gem lettuce tossed with Caesar dressing, shaved parmesan and parmesan crisp croutons.

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

Add Grilled Chicken +7, Shrimp +9

Grilled Chicken & Avocado Salad

Marinated grilled chicken breast with avocado, wild leaves, cashew nuts, pomegranate and balsamic dressing.

24 N, S, Su

Burrata Salad

Creamy Burrata cheese served with marinated cherry tomatoes, pine seeds, balsamic, olive oil and toasted sourdough bread.

25 M, N, Su, W

SIDES

Parmesan Fries

5 pG, pE, M, pF

Halloumi Fries with Sweet Chilli

10 pG, E, M

DESSERTS

Pistachio Milk Cake

Saffron milk cake topped with pistachio cream, vanilla chantilly and raspberry, rose flowers.

17 E, M, N, W

Cookie Skillet

Warm gooey cookie skillet served with vanilla ice cream and rich toffee sauce.

13 G, E, M, N

Mango Cheesecake

San Sebastian cheesecake topped with fresh mango & mango compote..

16 E, M, W

Ice Cream Swiss Roll

Homemade soft vanilla ice cream rolled into soft vanilla sponge, served on raspberry purée.

18 E, M, W

Karak Ice Cream

Homemade karak ice cream, served on top of Biscoff crumble and toffee sauce.

15 E, M, W

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. All our dishes are Halal-certified, with ingredients selected to meet the highest standards.

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, W - Wheat, L - Lupin