

Hot Appetisers

Hummus with shawarma (G)(SD) Chickpea & sesame paste, chicken, pine nut, pita bread	49
Fried corn flap jack (<i>D</i>)(<i>G</i>) Spring onion, coriander, guacamole, sour cream	37
Falafel & fatteh bowl <i>(G)(SD)(N)</i> Chickpeas, yoghurt, sesame paste, pine nuts, pita bread, pure ghee, almond	57
Firecracker chicken nachos (<i>D</i>)(<i>S</i>) Shredded chicken breast, guacamole, sour cream, green chili, cheese salsa, arugula	66
Chili chicken wings (G)(S) Chili sauce, spring onions	69
Truffle honey wings (G) Spring onions	69
Salads	
Salad Niçoise (E)(SD) Pan-seared sesame tuna loin, mix leaves, cherry tomatoolong beans, baby potato, black olives, boiled egg	74 es,
Avocado bowl (V)(SY) Mixed quinoa, charred asparagus, almond, edamame, red radish, teriyaki sauce	78
Chicken and apple salad (MS) Mayonnaise, English mustard, dehydrated apple, caramelised walnuts, truffle oil	69
Sushi	pcs
Unagi teriyaki roll <i>(D)(F)(SY)</i> Shrimp, eel, kani, cucumber, teriyaki sauce	70
Spicy maguro (<i>D</i>)(<i>F</i>) Salmon, avocado, cream cheese, spicy sauce	68
Aburi saki <i>(D)(F)</i> Salmon, avocado, cream cheese, tobiko	74
Spider roll <i>(D)(S)(SH)</i> Mud crab, spicy mayonnaise, avocado, cucumber	72
Soft roll (<i>D</i>) Tempura zucchini, bell pepper, pumpkin, cream cheese	65
Smokey cheesy salmon roll (D)(SY) Hickory wood smoked salmon, avocado, cream cheese, tobiko, teriyaki sauce	72

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Main Course

Crispy beer battered cod (A)(G) Pale Ale beer batter, classic tartar, steak fries	89
Kunafa tiger prawns (SY) Sweet soy bbq sauce	108
Chicken breast souvlaki (<i>G</i>) Pita bread, tzatziki sauce, Greek salad	68
Grilled lamb chops Mint jelly	135
Arabic mixed grill Shish tawook, shish kebab, lamb chops, Shami kebab, garlic sauce, french fries	125
Chicken quesadilla (<i>D</i>)(<i>E</i>)(<i>G</i>)(<i>S</i>) Tortilla bread, mixed bell peppers, onion, cajun spices, yellow Cheddar	68
Focaccia club (<i>D</i>)(<i>E</i>) Tomato, grilled chicken, turkey ham, egg, lettuce, French Gruyère, waffle fries	67
Maxi chicken (D)(G)(S) Sesame baguette, sautéed chicken, mushroom, mixed peppers, onion, cheese salsa, guacamole, lettuce, jalapeño, curly fries	65
Beef sliders (G)(N) Mini-coloured buns, lettuce, gherkins, tomato	74
Wagyu burger (<i>D</i>) Rustic bun, gherkins, lettuce, mushrooms, caramelised onion, French Gruyère, steak fries	105
Balcon chicken burger (<i>D</i>)(<i>G</i>)(<i>S</i>) Rustic bun, signature sauce, jalapeño, caramelised onion, steak fries	80
Philly steak sandwich (<i>D</i>)(<i>G</i>) Beef tenderloin, lettuce, French Gruyère, gherkins, parsley, caramelised onion, pepper, steak fries	85

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Platters Indian (G)(S) Butter chicken, cocktail samosa, chapli lamb kabab, kachumber salad, mint chutney		for 4 158
Arabic (D)(G) Hummus, tabouleh, shish tawook, kibbeh, kofta, garlic mayonnaise	8	135
Seafood (D) Mixed fritto misto, tartar sauce	8	179
Vegetarian (<i>D</i>)(<i>G</i>)(<i>SY</i>) Mushroom arancini, spring rolls, cheese jalapeño poppers, paneer tikka, tomato salsa, signature sweet soy	4	134
Charcuterie (D)(G) 84 Chef's selection of signature cold cuts, cheese and condiments	4	149
Sashimi boat (CR)(F)(SY) Salmon, tuna, scallops, prawns, wagyu beef, wakame, plum pickles	5	
Balcon boat (CR)(F)(SY) Sashimi: salmon & tuna Nigiri: tuna, ebi & eel Sushi: California roll, tempura roll, spicy maguro, wakame, plum pickles		300
Pasta		
Shrimp ravioli (D)(A) Creamy tomato vodka sauce, fresh basil		68
Tagliolini al olio <i>(CR)(SH)</i> Seafood bisque, clams, shrimps, mussels, parsley, parmesan, olive oil		72
Tagliateli carbonara (<i>D</i>) Veal bacon, mushroom, parmesan, cream sauce		68
Lasagna al forno (<i>D</i>)(<i>G</i>) Bolognese, white sauce, mozzarella, parmesan, basi	I	72

Pizza

Margherita classica (V)(D)(G) San Marzano sauce, mozzarella, basil, olive oil	71
Funghi e tartufo (<i>V</i>)(<i>D</i>)(<i>G</i>)(<i>M</i>) Buffalo mozzarella, tomato sauce, zucchini, eggplant, basi herbs, olive oil	69 il,
Quattro Formaggi (<i>D</i>)(<i>G</i>) Mozzarella, gorgonzola, Parmesan, provolone	78
Frutti di mare piccante (SF)(D)(G)(SP) Shrimp, calamari, mussels, garlic oil, chili flakes, mozzarell parsley	98 la,
Diavola (B)(G)(D)(SP)(S) Spicy beef salami, roasted chili, mozzarella, rocket, Parmesan	82
Vesuvio rosso (B)(D)(G)(SP) Beef sausage, chili oil, spicy tomato sauce, buffalo mozzarella, oregano	82
Capricciosa classica <i>(C)(M)(D)(G)</i> Chicken, mushrooms, olives, artichokes, mozzarella, San Marzano sauce	78
Desserts	
Baked Alaska (D)(E)(G) Ice cream, sponge cake, meringue	40
Sticky toffee pudding (D) Dates, caramel ice cream, toffee sauce	40
Rum chocolate mousse (A)(D)(G) White & dark chocolate layers, crushed Oreo, chocolate chip	40
Fresh fruit salad (GF) Double cream, chocolate crunch, pistachio, vanilla ice crea	40 am

Mocktails & Shakes

Thai Lychee Passionfruit puree, lychee juice, orange juice, home kaffir lime syrup	emad	35 le
Balcon 25 Blueberry, raspberry, lime juice, cranberry juice, pi juice, strawberry syrup	neap	35 ple
Fruity freeze (fruit flavoured slushy) Passion fruit, strawberry, watermelon, peach, lime, pomegranate, banana colada		35
Milkshakes Chocolate, vanilla, strawberry, banana		35
Soft Drinks & Juices		
Soft Drinks Coca-Cola, Diet Coke, Sprite, ginger ale, soda water, tonic water		22
Mineral Water Still	S	L
Harrogate	22	35
Airo Sparkling	14	22
Harrogate	22	35
Chilled Juices Orange, pineapple, mango, tomato, cranberry		27
Energy Drink Red Bull		44
Hot Beverages		
Tea Organic Earl Grey High-grown Ceylon and China black teas combined with the smoky citrus notes of bergamot fruit		20
Chamomile The finest Egyptian chamomile with mild sweet infusion and subtle honey overtones		20
Coffee		
American		30
Espresso		30
Double espresso		30
Cappuccino		30
Café latte		30
Turkish coffee		22

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Wine by the Glass and Bottle

Champagne / Sparkling Lanson Le Black Label Brut France, Champagne	150ml 80	BTL 350
Rocca dei Forti, Prosecco DOC Spumant Italy ,Cantine Tongi	e 35	120
Rocca dei Forti, Prosecco DOC Rose Italy, Cantine Tongi	36	125
White		
Chateau Rousseau Bordeaux Blanc France, Bordeaux	32	115
Casa Solis Chardonnay Chile, Central Valley	32	115
Louis Moreau, Petit Chablis France, Burgundy		210
La Marca Pinot Grigio Italy, Venezie DOC		175
The Next Big Thing Chardonnay Australia, Barossa Valley		175
Oyster Bay Chardonnay New Zealand, Marlborough		195
Rosé		
Domaine Tropez Sand Tropez IGP Rose France, Côtes de Provence	32	115
Sancerre Rose Domaine Millet France, Loire Valley		235
Red		
Chateau Rousseau Bordeaux Rough France,Bordeaux	32	115
Casa Solis Merlot Chile, Central Valley	32	115
D de Dauzac France, Bordeaux		140
Louis Jadot Beaujolais-Villages Combe Aux Jacques France, Burgundy		260
Maxwell Orchard Cabernet Sauvignon Australia, McLaren Vale		200
Nederburg Baronne Cabernet, Shiraz South Africa, Paarl		155

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Sweet and Fortified Ricossa Moscato d' Asti Italy, Piedmonte	6cl 40	BTL 145
Bestue Otto El Mielero Spain, Arragon	45	180
Taylors SP Ruby	45	195
Sandeman Don Fino Sherry	35	160
Bottled Beers		
Heineken		36
San Miguel		36
Sol		36
Corona Extra		36
Savannah Dry		42
Draught beer Amstel		40
Classic Cocktails		
Clover Club Gin, raspberry syrup, lemon juice, eg	g white	45
Harvey Wall Banger Vodka, galliano, orange juice		45
Moscow Mule Vodka, lime juice, ginger beer		45
Passion Fruit Martini Vanilla vodka, passion liqueur, passion simple syrup	on fruit syrup,	45
Paloma Tequila blanco, grapefruit juice, agav	e syrup, grapefru	45 uit soda
Negroni Gin, red vermouth, campari		45

Chivas Signature Cocktails

Chancellor Chivas Whisky 12 Y.O, red vermouth, port wine, angostura bitters	60
Chivas Velvet Chivas Whisky 18 Y.O, Ruby Port maple syrup, Crème de Cacao, chocolate bitters	65
Highland Mist Chivas Whisky 12 Y.O, chamomile syrup, lime juice, oranន្ bitters, soda water	60 ge
Manhattan Chivas Whisky 12 Y.O, sweet vermouth, angostura bitters	60
Mzanzi Twist Chivas Chivas Whisky 12 Y.O, melon liqueur, Rooibos iced tea	60
Old Fashioned Chivas Whisky 12 Y.O, sugar cube, angostura bitters	60
Regal Sunset Chivas Whisky 12 Y.O, aperol amaretto, grapefruit juice	60
Royal Spice Chivas Whisky 12 Y.O, spiced honey syrup, lime juice, drambuie, angostura bitters	65
Shooters	
Springbokkies Peppermint liqueur, Amarula	40
Baby Guinness Kahlua, Baileys	40
Doodoo Shot Vodka, lemon, Tabasco, olive brine, salt	40
Blue Kamikaze Vodka, blue curacao, lemon	40
B52 Kahlua, Baileys, Cointreau	40

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Alcoholic Beverages

Single Malt Whisky	3cl
Glenmorangie Original	52
Glenmorangie 18 Y.O	90
The Macallan 12 Y.O	55
The Macallan 15 Y.O	125
The Macallan 18 Y.O	145
Glenfiddich 12 Y.O	45
Glenfiddich 15 Y.O	52
Blended Whisky	3cl
Highland Queen	35
Chivas Whisky 12 Y.O	45
Chivas Whisky 18 Y.O	80
Johnnie Walker Black Label	45
Johnnie Walker Gold Label	80
Johnnie Walker Platinum Label	115
Johnnie Walker Blue Label	150
John Jameson	45
Bourbon & Rye	3cl
Jack Daniel's	39
Canadian Clu	45
Maker's Mark	50
Elijha Craig	40
Gin	3cl
Stretton's Original	35
Bombay Sapphire	38
Monkey 47	70
Hendricks	55
Gordons	38
Gordons Pink	35

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Vodka	3cl
Russian Bear	35
Russian Standard	35
Tito's Handmade Texan	40
Absolut	35
Ciroc Coconut	60
Rum	3cl
Hawaiian White	30
Bacardi White	30
Bacardi Oakheart Spiced	40
Captain Morgan Spiced	40
Captain Morgan Dark	35
Ron Zacapa 23 Anos	90
Ron Zacapa XO	65
Malibu	35
Tequila	3cl
El Charro Silver	35
Patrón Silver	60
Patrón Reposado	70
Patrón Añejo	70
Patrón XO Café	60
Cognac	3cl
Hennessy VS	60
Hennessy VSOP	60
Brandy	3cl
Klipdrift	30

Three Barrels

30

Aperitifs / Liqueurs	3cl
Jagermeister	45
Amarula	40
Aperol	40
Archers Peach Schnapps	40
Baileys	40
Bols Peppermint	40
Campari	40
Chambord	45
Cointreau	50
Drambuie	40
Fernet Branca	40
Frangelico	40
Galliano Authentico	45
Grand Marnier	50
Kahlua	40
Limoncello Benalonga Argiolas	40
Luxardo	40
Martini Bianco	40
Martini Rosso	40
Martini Extra Dry	40
Midori	40
Pimm's	40
Pernod	40
Ricard	40
Southern Comfort	40
Teichenne Butter Scotch	40
Tia Maria	40
Vaccari Sambuca	50

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