IN-ROOM BREAKFAST DINING MENU

Order delivery within 30 to 35 minutes

Good morning! We believe each day is different and special, quite similar to our selections.

SIGNATURE BREAKFAST 24-hour service

Southern Sun 105

Choice of fresh juices: orange, grapefruit, or watermelon

Seasonal sliced fruit platter, berries

Cheese & cold cut platter

Omelette with your choice of toppings: tomatoes, asparagus, onions, mushrooms, baby spinach, turkey ham, smoked salmon, Swiss or Cheddar cheese Beef or chicken sausage, beef bacon, hash brown Home-baked bakery basket: plain & chocolate croissants, Danish pastry, selection of bread Jam, honey, butter

Freshly brewed regular or decaffeinated coffee, a selection of fine teas & milk

Local 75

Choice of fresh juices: orange, grapefruit, or watermelon

Selection of cheese platter, olives, pickles

Hummus with lamb, falafel

Your choice of chickpeas fatteh or signature foul

Onion and mushroom omelette served with cucumber pickles

Jam, honey, halawa, butter

Home-baked bakery basket: plain and chocolate croissants, Danish pastry, selection of bread Freshly brewed regular or decaffeinated coffee, a selection of fine teas & milk

Southern Sun Signature Dish



Marked Vegetarian

BREAKFAST MENU

Healthy Start 🤣

Choice of fresh juices: orange, grapefruit, or watermelon

Berry muesli, toasted almonds

from 5:00 AM to 11:00 AM

Quinoa, carrot, spinach & avocado salad

Grilled portobello mushroom, olive oil dressing

80

Egg white omelette with your choice of spinach.

asparagus, or smoked salmon

Freshly brewed decaffeinated coffee, almond milk, or a selection of herbal tea

85 Arabic

Choice of fresh juices: orange, grapefruit, or watermelon

Seasonal sliced fruit platter with berries

Labneh, olives, crudités, pickles, foul madamas

Omelette with your choice of toppings: tomato, onion, mushroom, pepper, cheese, or olives

Served with beef bacon and grilled tomato

Jam, honey, butter

Home-baked bakery basket: plain & chocolate croissants, Danish pastry, selection of bread, Pita bread

Freshly brewed regular or decaffeinated coffee, a selection of fine teas & milk

{V} Vegetarian {D} Dairy {N} Nuts {S} Shellfish {G} Gluten {E} Egg. {SP} Spicy {M} Mushroom We shall be delighted to assist you with detailed allergen information on our menu dishes and drinks. Kindly note that our dishes are not produced in an entirely allergen-free environment. All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and taxes.

BREAKFAST À LA CARTE Served from 5:00 AM to 11:00 AM

ARABIC SPECIALTIES		BREAKFAST SPECIALTIES
Vegetables crudités, olive labneh (D)(G) Labneh, olives, vegetable crudités, pita bread	35	Smoked salmon multi-seed bagel (G) (D) (N) 40 Dill cream cheese, capers, tomato, shaved red onion
Grilled halloumi cheese (D) Sliced tomatoes, olives, pita bread	32	Avocado toast (G) (N) (E) \$\displaystyle{\psi}\$ 40 Toasted multi-seed bread, two poached eggs, arugula
Falafel basket (V) (N) 🍫 Fresh za'atar, marinated tomatoes, tahini, parsley	35	Southern Sun pancakes (G) (E) 40 Cinnamon apple compote, maple syrup
Egg shakshuka (E) Onion, tomato, parsley, bell pepper	45	Waffles (G) (E) 40 Mint & lemon cream
EGG SPECIALTIES (E)		Brioche French toast (G) (E) 40 Vanilla-dipped cinnamon apple compote, toasted almonds
Eggs benedict (G) (D) English muffin, turkey ham, poached eggs, hollandaise sauce	45	Cheese platter (D) (G) (V) 80 Selection of European cheeses, dried fruits, grapes, crackers, fruit chutney
Three-egg omelette Choice of tomatoes, asparagus, onions, mushrooms, baby spinach, turkey ham, smoked salmon, Swiss or cheddar cheese	50	Selection of cold cuts (HALAL) (G) 80 Turkey, chicken & beef served with homemade pickles, mustard, white bread, brown bread rolls
Breakfast sandwich (D) (G) Toasted multi-cereal loaf, scrambled eggs, avocado, cream cheese	40	Bakery basket (G) (V) 45 Plain, za'atar, chocolate, cheese croissant, cinnamon roll, white or brown toast, brioche slice, muffin selection, Danish, pita bread

CEREALS, YOGHURT, & FRUITS Yoghurt in the glass (D) (V) 25 Mango, kiwi, strawberry, blueberry, vanilla or plain Swiss bircher muesli (D) (N) (V) 35 Green apple, almond milk, dried fruits Seasonal fruit plate with berries (V) & 45 Fruit salad (V) 🐶 35 Blossom honey, toasted shredded coconut **JUICES & SMOOTHIE** Choice of fresh juice (V) 🕹 25 Orange, watermelon, pineapple, grapefruit Fresh fruit smoothies (D) (V) 28 Banana, strawberry, mango **HEALTHY CHOICES** Cottage cheese, avocado (D) 25 Quinoa fruit salad (V) 30

Acai berry muesli, toasted almonds (V)

40

À LA CARTE MENU

STARTERS from 11:00 AM to 12:00 AM		HOT STARTERS 24-hour service	
Homemade smoked salmon Caperberries, white onion, radish, sour cream, horseradish	85	Hot mezze platter Cheese sambousek (G) (D) (V), spinach fatayer (G) ((V), lamb kibbeh, meat sambousek (N) (G)	22 (N)
Classic caesar (G) (E) Romaine lettuce, beef bacon, croutons,	60	Chili chicken wings (G) (SP) Chili sauce	67
parmesan, anchovies with chicken with prawns (S)	75 85	Vegetable quesadilla (G) (SP) & Spicy tomato sauce, tortilla bread, guacamole	65
Greek salad (D) Tomato, cucumber, red onions, bell pepper, feta cheese, kalamata olives, ladolemono dressing	62	SOUP from 11:00 AM to 12:00 AM	
Shrimp avocado salad (S) Lemon, coriander, chives, cherry tomato, onion,	65	Smokey tomato (V) ★ ❖ Pesto, garlic croutons	40
mustard, olive oil Arabian mezze platter Hummus (V), moutabal (V), tabouleh (G) (V), baba ghanoush (V), fattoush (G) (V), hot mezze, kibbeh, cheese & spinach fatayer	65	Mushroom (D) (V) (M) Herb, truffle mascarpone	40
		Arabian lentil (G) (V) 🖈 Croutons, lemon wedge	40
Mezze individual Hummus (V) Moutabal (V) Tabouleh (G) (V) Baba ghanoush (V) Fattoush (G) (V)	22	Soup of the day Please ask the order taker	40

PIZZAS 24-hour service		ITALIAN SPECIALTY 24-hour service	
Margherita (G) (D) & Fresh mozzarella, basil, tomato, parmesan, tomato sauce	70	Spaghetti bolognese (G) Parmesan, basil leaves	78
Pepperoni (G) (D) Fresh mozzarella, basil, tomato sauce	83	Tagliolini al olio (G) (D) (S) Tagliolini, seafood bisque, clams, shrimps, mussels, parsley, parmesan, olive oil	85
Bresaola di e fichi (G) (D) Fresh mozzarella, blue cheese, beef bresaola, figs, olive oil	72	Lasagna al-forno (G) (D) Mozzarella, parmesan, basil leaves, mixed herbs, tomato sauce, white sauce	72
Frutti di mare (G) (S) (D) Fresh mozzarella, mixed seafood, basil, tomato, oregano, tomato sauce, olive oil	83	Calamarata piselli (G) (D) White sauce, green peas, beef bacon, broccoli, mix herbs, parmesan cheese	68 ed
Quattro formaggi (G) (D) Fresh mozzarella, grana padano, gorgonzola, fontir	72 na	Mushroom risotto (D) (M) ❖ Parmesan, basil	70
Vesuvio (G) (D) Fresh mozzarella, BBQ flavored chicken, caramelised onion, tomato sauce	75	Risotto trio gamberetti (S) Seafood bisque, shrimps, parmesan, basil	80

SANDWICHES & BURGERS 24-hour service		A taste of The Foundry, our award-winning signature. from 12:00 PM to 11:00 PM	
Panini di caprese (G) (D) Fresh mozzarella, Panini bread, plum tomato, basil leaves, pesto, grilled cherry tomato, steak fries	62	Tenderloin 250 gm New Zealand 205	
Ciabatta philly steak (G) (M) Mixed peppers, French Gruyère, sautéed onion, mushroom, mustard, mayonnaise, gherkins, fries	85	250 gm South Africa Ribeye 300 gm Rangers Valley Australian Black Angus	
Focaccia club (E) (G) Focaccia bread, tomato, grilled chicken, turkey ham egg, lettuce, French Gruyère, waffle fries	70	Striploin 400 gm Rangers Valley Australian Black Angus	
Maxi chicken (G) (N) (SP) Sesame baguette, sautéed chicken, mushroom, mix peppers, onion, cheese salsa, guacamole, lettuce,	70 ked	Choose two side dishes. Asparagus, brussels sprouts, green beans, sautéed baby potato, pomme purée	
jalapeño, curly fries Chef Belal signature burger Signature zinger chicken, rustic bun, iceberg lettuce trio sauce, jalapeño, cheese salsa, steak fries	75 e,	Choose your favorite sauce. Shallot wine sauce, béarnaise sauce, pink pepper sauce, mushroom sauce	
Wagyu beef burger Brioche bun, sautéed onion, mushrooms, French	105	SPECIALTY GRILLS from 11:00 AM to 12:00 AM	
Gruyère, steak fries		Lemon chicken 72 Garlic, chunk mashed potato, snow beans, baby carrot	
		King prawns Cajun parsley sauce, cherry tomato, lemon, cajun mayonnaise	
		Seafood platter Lobster, salmon, mussels, clams, seabass, prawns, calamari, lemon wedge, lemon parsley sauce	
		Salmon 120 Asparagus, grilled cherry tomato, lemon butter sauce	
		Arabian mix grill Shish tawook, shish kebab, lamb chops, lamb kofta,	

Southern Sun Signature Dish

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steak fries

ASIAN SPECIALS from 11:00 AM to 12:00 AM		HEALTHY DINING * from 11:00 AM to 12:00 AM	
Biryani of your choice Chicken	70	Gluten-free penne arrabiata (V) Spicy tomato sauce	65
Lamb Shrimp	80 85	Thai vegetable curry (V)	55
Vegetable & Served with raita, papad, Indian pickles	55	Beyond burger (V) Vegan patty, tomato, onion, gherkins, lettuce, steak fries	75
Classic butter chicken Rich gravy, honey, basmati rice , naan bread	80	IIICS	
Smokey-flavored chicken handi Garlic naan, mint sauce	75	DESSERTS from 11:00 AM to 12:00 AM	
Mutton kadai	82	110111 11.00 AIVI to 12.00 AIVI	
Tomato gravy, mint sauce, naan bread		Baked cheesecake (D) (E) (G) Passion fruit cream, mango sauce	40
PAN ASIAN SPECIAL from 11:00 AM to 12:00 AM		Tiramisu (D) (G) Mascarpone, lady fingers biscuit, espresso, grated chocolate	40
Nasi goreng (SP) Rice, fried egg, chicken, shrimp, chili vinegar, soy sa	75 auce	Warm chocolate cake (D) (E) (G) Vanilla ice cream	40
Chili prawns Chili vinegar, soy sauce, jasmine rice	85	Crunchy walnut brownie (D) (E) (G) (N) Milk chocolate chantilly, caramelised walnuts	40
Stir-fried beef Vegetables, soy sauce, roasted sesame, jasmine ric	72 e		
Thai chicken curry (S) (N)	67		

KIDS À LA CARTE

KIDS BREAKFAST		PIZZA	
Golden pancake (G) (E) Fresh strawberries, maple syrup	25	Margherita (G) (D) (V) Buffalo mozzarella, fresh basil	45
Nutella waffle (G) (E) (N) Hazelnut spread, sliced banana	30	Pepperoni (G) (D)	55
Chocolate French toast (G) (V) (E)	37	Chicken & mushroom (G) (D) (M)	50
Caramelised rice krispies		Chocolate & strawberry	50
SALAD AND CRUDITÉ		PASTA	
Caprese salad (D) (V) Sliced buffalo mozzarella, organic cherry tomato	55	Spaghetti bolognese (G)	55
Vegetable crudité (D) (V) Bell pepper, broccoli, carrot, celery, cucumber, hummus, labneh dipping	29	Macaroni & cheese (G) (D) Bechamel sauce, turkey ham	55
Watermelon salad (D) (V)	25	MAIN COURSE	
Honeydew, cantaloupe, watermelon feta crumbles, honey mustard dressing		Homemade chicken tenders (G) Crispy french fries	50
SOUP		Homemade fish fingers (G) (D)	50
Chicken noodle soup Clear chicken broth, carrot, celery	35	Tartar sauce, crispy french fries, Beef sliders (G)	60
Tomato (V)	35	French fries	
Fresh basil		Chicken sliders (G) (D) Waffle fries	55

SOFT DRINKS & JUICES		HOT BEVERAGES	
SOFT DRINKS	22	TEA	
Coca-Cola Diet Coke Sprite Ginger ale Soda water		ORGANIC ENGLISH BREAKFAST A robust blend of premium organic black tea leaves from India, punctuated with a hearty finish	20
Tonic water		ORGANIC EARL GREY	20
MINERAL WATER	S/L	High-grown Ceylon and China black teas combined with the smoky citrus notes of bergamot fruit	
STILL San Benedetto	25 / 36	GREEN TEA Fragrant blend of delicate green teas from Japan,	20
SPARKLING San Benedetto	26 / 37	China and Taiwan accented by tropical fruits	
CHILLED JUICES Apple Orange Pineapple Cranberry	28	CHAMOMILE The finest Egyptian chamomile with mild sweet infusion and subtle honey overtones	20
Mango		COFFEE	
FRESH JUICES Orange Lemon Pineapple Watermelon	35	American Espresso Double espresso Cappuccino Macchiato caldo Latte macchiato	18 18 21 18 18
ENERGY DRINKS Red Bull	42	Café latte Caramel latte Turkish	18 20 19
MOCKTAIL / SHAKES	36	Hot chocolate	20

ALCOHOLIC BEVERAGES		RUM	3cl / BTL
WINE BY THE GLASS & BOTTLE		Hawaiian Bacardi Oakheart Spiced	30 / 300 35
SPARKLING Atto Primo Brut Italy	15cl / 75c 40 / 170	TEQUILA El Charro Camina Silver	3cl / BTL 30 / 300 35
WHITE Gato Negro Sauvignon Blanc Chile	40 / 170	ARMAGNAC Casterade VSOP 10 Y.O	3cl 50
De Bortoli 'Vivo' Chardonnay Australia	40 / 175	BRANDY Klipdrift	3cl 25
ROSÉ Nederberg Winemasters Reserve Rosé South Africa	40 / 165	COGNAC Hennessy VS	3cl 40
RED Gato Negro Cabernet Sauvignon Chile	40 / 165	COCKTAIL Mojito	47
De Bortoli 'Vivo' Shiraz Australia	40 / 175	APERITIFS / LIQUEURS	3cl
SINGLE MALT WHISKY Glenmorangie Original	3cl 40	Amarula Archers Peach Schnapps Jagermeister Vaccari Sambucca	25 25 35 30
WHISKY Hankey Bannister Dewar's White Label	3cl / BTL 25 / 300 30	BOTTLED BEERS / CIDER	
Chivas 12 Y.O Chivas 12 Y.O (Half-Bottle)	40 490	Amstel Light Heineken	40 40
BOURBON & RYE Jack Daniel's	3cl / BTL 40 / 550	San Miguel Sol Corona Extra	30 40 40
GIN Stretton's Bulldog	3cl / BTL 32 / 300 42	Peroni Singha Savannah Cider	40 35 30
VODKA Russian Bear Russian Standard Grey Goose Absolut Absolut (Half-Bottle)	3cl / BTL 32 / 350 39 / 550 55 40 / 670 350		