SATURDAYS
12PM-4PM

Brunch AU SOLEIL

MINA
RAS AL KHAIMAH

STARTERS

Enjoy a selection of starters

Authentic Avocado Mash (VE,N)
Red peppers, lime, crispy tortilla

Levantine Salad (N,VE,G)
Market greens, radish, tomato,
pomegranate molasses, crispy filo

Thinly Sliced Salmon (G,N,F)
Nikkei marinade, mango yuzu puree,
vegetable pickles

Watermelon Stracciatella (V,N,D)
Beetroot pickles, zaatar leaves

Harissa Prawns (G,D,S,N)
Lemon thyme sauce, pine nuts, harissa oil

Margherita (D,G,V)
Plum tomato sauce, fresh mozzarella, basil

MAINS

Enjoy a selection of mains

Mushroom Risotto (D,V,Mu)
Carnaroli rice, Parmesan,
wild mushrooms

Baby Chicken (D,G)
La Ratte potatoes, mixed leaves,
lemon butter sauce

Slow-Braised Beef (G,D)
Mashed potato, onion pickles

DESSERTS

Enjoy a selection of desserts

Mini Orange Cake (D,G,V)
Burnt meringue, orange syrup

Mini Chocolate Mousse (D,G,V)
Extra virgin olive oil, Maldon salt flakes

Fruit Platter (VE)
Selection of fruit

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (F) Fish (Mu) Mushrooms (M) Mustard
Prices are inclusive of 5% VAT and subject to 7% destination fee.

SATURDAYS
12PM-4PM

Brunch AU SOLEIL

MINA
RAS AL KHAIMAH

PACKAGES

On the Côte d'Azur 240
Dining with a selection of mocktails and soft drinks

A House in Cannes 370
Dining with a selection of house wine

St Tropez au Soleil 490
Dining with a selection of house wine,
prosecco, house spirits, cocktails and beer

Yacht to Monaco 640
Dining with a selection of champagne, premium wine,
prosecco, premium spirits, cocktails and beer

HOUSE WINE

Red
White
Rosé
Sparkling

HOUSE SPIRITS

Skyy Vodka
Bombay Sapphire Gin
Dewar's White Label Whisky
Bacardi Superior Rum

COCKTAILS

Espresso Martini
Margarita
Aperol Spritz
Sandia Fresca
Gin Basil
Bellini Spritz

BEER

Heineken Bottle

PREMIUM SPIRITS

Grey Goose Vodka
Star of Bombay Gin
Chivas 12 Years Whisky
Bacardi 4 Añejo Rum
Cascahuín Reposado Tequila

PREMIUM WINE

Zonin Pinot Grigio
Mommessin Beaujolais
M De Minuty
Martini Prosecco Brut

CHAMPAGNE

Veuve Clicquot

BAR DU PORT Beach

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