# BEGIN

**NORMANDY FRENCH ONION SOUP (A)** 42
A timeless classic of caramelized onions slowly cooked in cider and rich chicken stock topped with a gratinated gruyere cheese croute

**VICHYSSOISE** 37
A rich creamy leek & potato soup with chive chantilly

**CRAB BRUSCHETTA** 47
Fresh blue swimmer crab in a light mustard mayonnaise on toasted sourdough

**TRUFFLE BURATTA (V)** 58
Locally made and served with a salad of lamb's lettuce

**CHICKEN LIVER PARFAIT (A)** 53
Spiced pear chutney & toasted brioche

# GO HEALTHY

**DUCK SALAD** 79
Salad of crispy duck and watercress, crisp vegetables, soya dressing & toasted sesame

**BABY BEETROOT & QUINOA (V)** 68
Roast baby beetroot, quinoa, butternut squash, feta, honey & mustard dressing

**TIGER PRAWN & AVOCADO SALAD** 79
Compressed watermelon & fennel, citrus vinaigrette

**FIG & CHEESE SALAD (V)** 68
Honey roasted figs & goat cheese crostini with mesclun leaves & balsamic vinaigrette

Add chicken or prawn 15

# SHARING

**APRÈS CHEESE FONDUE (V) (A)** 189
Traditional style Swiss cheese dip with new potatoes, broccoli, crusty baguette & selection of pickles

**BAKED CAMEMBERT (V)** 89
Please allow 15 minutes for baking

Studded with confit garlic & rosemary, chargrilled baguette

**CHARCUTERIE BOARD** 126
Selection of cured meats, artisan cheese, chicken liver parfait (A), pickles & sourdough toast

# PASTA

**SPAGHETTI MEATBALLS** 84
House made beef meatballs slow cooked in a rich tomato sauce on a bed of tender spaghetti

**WILD MUSHROOM RIGATONI (V)** 79
In a creamy mushroom velouté with peas & goats cheese

**TIGER PRAWN SPAGHETTI (A)** 84
Pan seared prawns tossed in a rich creamy bisque with rocket

**APRÈS MUST-TRY DISHES!**

(V) Vegetarian - (N) May contain nuts
(A) Contains a splash of alcohol

All Prices are in AED, inclusive of 10% municipality fees, 10% service charge and 5% Tax.

# FIRE UP

We pride our self on a traditional 2 day sourdough pizza base, which is hand stretched to order and baked in an authentic wood stone pizza oven at 375 degrees Celsius. We only use Italian ripe plum for our tomato sago base.

**GARLIC & ROSEMARY PIZZA (V)** 26

**MARGHERITA REGINA (V)** 68
Mozzarella / Bocconcini / Fresh Basil / Oregano

**PICCANTE DOLCE** 79
Chicken / Red Peppers / Sweet Chilli Sauce / Mozzarella

**CARNIVORE** 89
Rump Steak / Pepperoni / Beef Chorizo / Chicken / Red Peppers / Mozzarella

**FUNGHI CON CHORIZO** 79
Beef Chorizo / Mushrooms / Oregano / Mozzarella

**QUATTRO FORMAGGI (V)** 84
Garlic oil base
Mozzarella / Asiago / Taleggio / Gorgonzola

**DIAVOLA** 79
Pepperoni / Buffalo Mozzarella

**GARDINIERE (V)** 79
Buffalo Mozzarella / Broccoli / Artichoke / Capsicum / Cherry Tomatoes / Olives / Pesto

**CARBONARA** 84
White sauce base
Buffalo Mozzarella / Beef Bacon / Egg / Mushroom / Parmesan

**SPICY PRAWN** 89
Buffalo Mozzarella / Tiger Prawns / Capsicum / Chilli Oil / Rocket

**APRÈS DOUGHBALLS (V)** 37
House garlic butter

# GRILLS

All our beef is from Riverlands, grass fed and free range in the regions around Mt. Taranaki, from the north island of New Zealand. The cattle graze lush green pastures, drink from fresh flowing streams and enjoy a near perfect climate.

**300G RIB-EYE STEAK** 173
**250G FILLET STEAK** 189
**SPATCHCOCK BABY CHICKEN** 116
All served with confit tomato, grilled mushrooms, fries and choice of sauce. Pointe / Béarnaise / Garlic & Herb Butter

# FUEL UP

**SALMON FISH CAKE DE LUXE (A)** 84
Wilted spinach, poached egg, hollandaise & parsley cream sauce

**FISH & CHIPS** 116
Crispy battered north Atlantic cod fillet, chunky chips, pea puree & tartar sauce

**VEAL SCHNITZEL MILANESE** 105
Caramelised lemon, caper beurre noisette & a rocket salad, parmesan & balsamic dressing

**BEEF BOURGUIGNON (A)** 116
Tender slow braised beef cheeks in red wine sauce with mushrooms, baby onions & glazed carrots with creamy mashed potato

# DELUXE BURGERS

**All served with French fries and homemade pickles**

**APRÈS** 100
200G Riverland beef patty, caramelized onions, brie, mustard mayo, lettuce & tomato on a sourdough bun

**MUSHROOM SWISS** 100
200G Riverland beef patty with a Paris brown mushroom ragout, Swiss cheese, lettuce & tomato on a sourdough bun

**SPICY TUNA** 89
200G Tuna steak, spicy tomato relish, rocket & parsley salad on a toasted brioche bun

**SUPERFOOD (V)** 68
200G patty of quinoa, bulghur & beetroot with a feta & baby spinach salad, harrisa mayo on a toasted brioche bun

# A BIT ON THE SIDE

**FRENCH FRIES (V)** 21
**MASHED POTATO DELUXE (V)** 21
**GREEN BEANS, SHALLOTS, GARLIC & CHILLI OIL (V)** 21
**BROCCOLI & CRUMBLED FETA (V)** 21
**GARDEN SALAD (V)** 21

# TO FINISH

**HOT CHOCOLATE FONDANT** 37
Vanilla ice cream & dark chocolate sauce

**CLASSIC VANILLA CRÈME BRULÉE** 37
An Après classic not to be missed

**WARM APPLE STRUDEL (N)** 37
With crème anglaise

**APRÈS SKI SUNDAE** 37
Vanilla bean ice cream topped with glazed bananas, whipped cream & salted caramel popcorn

**CHOCOLATE FONDUE** 47
Velvety smooth dark chocolate dip served warm with marshmallows & fresh cut fruits

# COFFEES & TEAS

**ESPESSO / DOUBLE** 20 / 23
**AMERICANO** 20
**CAPPUCINO** 23
**CAFÉ LATTE** 23
**MOCHA** 23
**ENGLISH BREAKFAST & HERBAL TEAS** 23

# SWEETNESS IN A CUP

**SPIKED HOT CHOCOLATE** 53
Chocolate / Bacardi Oakhart / Orange / Cream
Unbeatable - an adult friendly hot chocolate!

**VIN CHAUD** 53
Red Wine / Goldschlagger / Orgeat / Bacardi Oakhart. A couple of these and you'll have rosy cheeks even without the cold mountain air

**IRISH COFFEE** 53
Coffee / Jameson / Sugar / Cream. Only Irish coffee provides in a single glass all four essential food groups: alcohol, caffeine, sugar, fat