

THE PODS

BRUNCH MENU

BREAKFAST SIGNATURES

8:00 AM - 4:00 PM

All items below including pot of tea or coffee excluding sides

The Pods Platter (D,G) 49

Poached | Fried | Scrambled | Omelet
Eggs your way with hash brown, tomato, mushroom, beans, turkey bacon & chicken sausage

PODS BREAKFAST DUO 99

Shakshuka
Pancake with maple syrup
Seasonal Fresh Fruit

American Style Pancake (D,G) 52

Nutella chocolate sauce, banana, maple syrup

Acai Bowl (G,N) 52

Velvety açai berry blend served with fresh-cut fruit, toasted granola

Eggs Royale (D,G) 55

Toasted English muffin topped with smoked salmon, poached egg, and velvety hollandaise sauce

Smoked Salmon Bagel (D,G) 55

Bagel filled with cream cheese, diced onion, dill and smoked salmon

Classic Cheddar Croissant (D,G) 52

Buttery croissant filled with cheddar, fresh tomato, and crisp lettuce

Crushed Avocado Toast (D,G) 58

Toasted sourdough with crushed avocado, feta, cherry tomatoes & pomegranate

Add-on Egg - 17 AED

Poached | Sunny Side Up | Scrambled

Stuffed Chicken Croissant (D,G) 55

Buttery croissant stuffed with tender pulled chicken, creamy mayonnaise and onions

Shakshuka (G) 55

Baked eggs in a rich tomato and slow-cooked bell pepper sauce, served with sourdough bread

Sides

White/Brown Toast with Jam & Butter	25
Hash Brown	28
Avocado	30
Smoked Salmon	30
Chicken Sausage	30

CRAFTED FOR YOUR PERFECT BRUNCH EXPERIENCE

AFTERNOON MAINS

1:00 PM - 4:00 PM

Dal Tadka (D) 53

Yellow lentils tempered with garlic and chilies, served with rice.

Asian Veggies in Chili Garlic (D,N) 53

Mix vegetables, garlic, chili sauce, jasmine rice

Kadai Paneer (D,N) 53

Paneer cooked with onion, pepper, spiced tomato gravy, jasmine rice

Norwegian Salmon (D,G) 59

Grilled Salmon, sauteed vegetables, butter sauce

Black Cod Miso (D,G) 59

Black Cod glazed with miso gochujang, wasabi truffle mayo, jasmine rice

Kung Pao Chicken (N,G) 59

Stir fried Chicken, mix vegetables, spicy sauce, jasmine rice

Butter Chicken (D,N) 59

Tandoori Chicken, creamy tomato-cashew sauce, served with rice.

Thai Red Curry (D,S) 59

Creamy red curry with coconut milk, milk herbs, jasmine rice

VEGETABLES | CHICKEN | PRAWN

Ribeye (D,G) 69

Grilled ribeye steak, sautéed vegetables, fries mushroom sauce

Gouchujang Lamb Chops (D) 69

Sriracha Lamb Chops, served with fried rice

Sides

Tandori Naan Plain Buttered	12
Pods Green Salad	36
Fries	36
Mash Potato	36

All prices are in UAE dirhams

(N) Nuts, (S) Shellfish, (D) Dairy, (G) Gluten, (SE) Sesame Seed

Please ask your waiter for any other allergen information.

Prices are in UAE Dirhams and include 7% municipality fee and 5% VAT. A 10% service charge applies.



DESSERT MENU

Choco-Almond Cake (D,N) 45

Rich dark chocolate cake topped with milk & white chocolate and toasted almonds

Seasonal Fresh Fruit 45

Assorted exotic fruits and berries, fresh and in season

Ginger Cheesecake (D,N,G) 45

Velvety ginger infused cheesecake with diced mango

Pecan Nut Brownie (D,N) 30

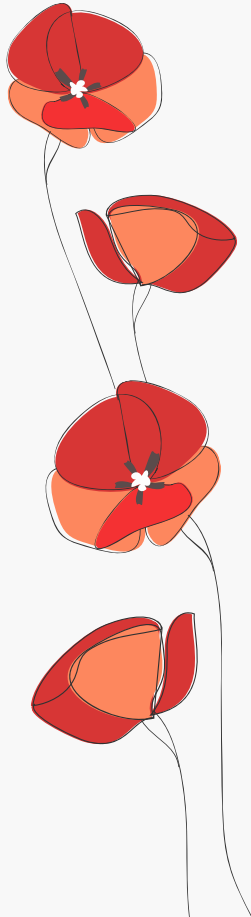
Fudgy pecan brownie served with caramel sauce

Mochi (D) 20

CHOCOLATE | GREEN TEA | MANGO | PASSION

Sorbet 20

LEMON | STRAWBERRY



BEVERAGE

Fresh Juice 35

Orange
Carrot
Pineapple
Watermelon
Mint & Lemon
Orange, Carrot & Ginger

Water 35

50cl - Still | Sparkling

Soft Drinks 32

Pepsi
Diet Pepsi
7UP
Mirinda

Hot Beverages

Espresso 25
Americano 30
Hot Chocolate 33
Cappuccino 33
Coffee Latte 33
Cortado 33
Flat White 33
Spanish Latte 40
Matcha Latte 40
Rose/ Vanilla Latte 40

Cold Beverages

Americano 30
Cappuccino 33
Coffee Latte 33
Spanish Latte 40
Matcha Latte 40
Rose/ Vanilla Latte 40

Teas 32

English Breakfast
Earl Grey
Spring Green
Chamomile

Milkshakes 44

Banana & Caramel
Cherry & Chocolate
Strawberry & White Chocolate

