





The inspiration for The Farm stemmed from the Zaal family's desire to create an incomparable dining experience. One in which to escape from the hectic pace of city life and enjoy soul-satisfying food made from the purest ingredients.

The Farm is a retreat that allows you to enjoy the simple art of spending quality time, a place for you to feel nourished in mind, body and soul.

The Farm serves the flavors of our planet the way nature intended. Our ingredients are ethically sourced and prepared, with emphasis on fine produce and a taste for nothing but the purest combinations.

Our menu changes with the seasons, incorporating the freshest ingredients picked at their prime to satisfy the palate and inspire the soul.



 Tel 04 392 5660 

The Farm prides itself in serving you the freshest cuisine using ingredients that are in season and in its purest form. We only start preparing your food or drinks once you order. Please bear with us while we serve you the freshest and most wholesome experience you have in Dubai.



Breakfast

Served Daily 07:30AM - 12:00PM

Bread Toasted or Plain

Bagel	14
Baguette	5
Brioche	9
Plain Croissant	20
Cheese Croissant	24
Chocolate Croissant	26
Almond Croissant	30
Ciabatta	8
Daily Gluten Free	14
Sourdough	8

Eggs

Any Style	26
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Omelettes

Regular or Egg white	34
Vegetable	36
Spinach	38
Norwegian Smoked Salmon	42
Mushrooms	40
Cheese	40
Scrambled	34
Vegan Tofu Scramble	34
Egg Florentine	40
Hash Brown Poached	40

Breakfast Side Orders

Mix of Oven Roasted Mushrooms	20
Charbroiled Broccoli	24
Vegan Cassoulet	24
Mix of Fresh Leaves	22
Maple Glazed Oven Roasted Veal Bacon	24
Sautéed Spinach with Nuts	24
Roasted Asparagus	24
British Beef Sausage	24
Chicken Sausage with Sundried Tomatoes	24
Lamb Sausage	24
Veal Nuernberger Sausage	24

Morning Favorites

Bircher Muesli V	36
Chocolate and Banana Panini	32
Fruit Salad	36
Cottage Cheese Frittata	40
Farm Select - Eggs any style, choice of Sausage, Grilled Tomato, Baked Beans and 2 slices of Toast	65

Gluten Free Coconut Pancakes

Blueberry	40
Banana	38
Pecan	42
Plain	36
Toasted Salmon Bagels	50

Waffles

Gluten Free Coconut Special	42
Classic White Flour	36
Pistachio Treat with Raspberry & Cream Cheese	42
Chocolate Waffle	38

Lunch & Dinner

Served Daily 12:00PM - 4:00PM & 06:00PM - 11:00PM

Starters

Grilled Eggplant Rolls	32
Grilled Tiger Prawns with Mango- Tomato Tangy Salsa and Miso Wasabi	37
Tomato Tatin	34
Bruschetta	34
Chili Mussels	34
Sweet and Spicy Mini Drumettes	38

Soup

Pumpkin and Cinnamon	36
Organic Buckwheat Udon Noodle Soup - <i>Gluten Free</i>	44
Vegan Mushroom	34

Salads

Arugula- Fennel and Feta Cheese Salad	42
Farm Green Salad	38
Grilled Halloumi- Couscous Salad with Sumac Vinaigrette	42
Oriental Beef Salad with Papaya- Bean Sprouts and Sweet Chili Dressing	48
Quinoa & Camarouge Red Rice	42
Tuna and Quinoa	50
Lemon Grass Shrimp Salad	48
Burrata caprese	48

Main Course

Corn Fed Chicken	120
<i>Rib Eye Steak</i> - Grass fed New Zealand 250g	140
Braised Lamb Shank	130
Fish and Chips	65
Scottish Salmon Fillet	160
SeaBass Fillet- The Farm Signature Dish (dinner only)	160
Honey Glazed Duck Breast. (dinner only)	165
Tenderloin with Foie Gras Pastie and Basil Mash (dinner only)	200
Moroccan Lamb Cutlets	140
Pan Seared Barramundi Fillet	135

Main Course Side Orders

Roasted Squash and Turnips	24
Charbroiled Broccoli	24
Honey Roasted Red Potatoes	24
Roasted Sweet Potato Wedges	24
Whole Baked Russet Potato	24
Rosemary Mashed Poatato	28
Green salad of the Day	22

Panini and Burgers.

Lamb Burger	80
Tuna Burger	70

Bread Options

Ciabatta or Sourdough

Smoked Chicken - Rocket leaves, Avo Mayo, Zucchini, Garlic & Tomato 48

Smoked Salmon - Cream Cheese, Chives, Capers & Arugula 50

Garden - Zucchini, Eggplant, Garlic & Pesto 44

Topping Options

Onions, 4, Spinach 6, Veal Bacon 16, Thai Chili 4, Green Chili 4, Buffalo Mozzarella Cheese 6 , Feta Cheese 4.

Sides

Sweet potato fries 32, Onion Rings 28 Skin on French fries 30

Daily Curry

Chicken Tikka Masala 65

Cardamom Chicken 65

Saffron Shrimp 72

Pasta

Select your Pasta

Bio Spaghetti, Fricielli, Wheat Penne

Selections

Garden Select - Mushrooms, Grilled Eggplant, Basil, Parsley & Parmesan in Tomato Sauce. 60

Smoked Chicken - Béchamel Sauce, Grilled Zucchini, Artichokes, Rosemary & Parmesan. 65

Farm Meat Lovers - Veal Bacon, Bolognese Sauce, Parsley, thyme & Oregano 72

Ocean Fresh Seafood 75

Turkey Meatballs with Sage 72

Additional Topping options

Spinach 6, Redo Onion 2, Thai Chili 2, Green Chili 4, Veal Bacon 16.



THAI SELECTION

Served Daily 12:00PM - 4:00PM & 06:00PM - 11:00PM

Authentic Selection for Thai Cuisine

Soups

Tom Yum Goong -Thai spicy Prawn soup	48
Tom Kha Gai -Coconut Chicken soup	42
Tom Yum Prawn -with Coconut milk	46

Starters

Thod Man Goong Man Poo - Blue Crab and Prawn cakes	44
Poh Pai Phak Sod -Vegetable Summer Roll	36

Salads

Som Tam Thai -Spicy Green Papaya	48
Yam Mawuang Hua-Plee Kab Goong - Mango, Banana Blossom and Prawn	50
Tam Nuea Naamkok - Spicy Beef Salad	52

Main Course

Goong Phad Naam Prik Phow - Deep fried Prawns in Tamarind Juice	80
Kaeng Massamam Niua - Massaman Beef curry	80
Pla Thod Krathiam Prik Thai - Deep fried Fish with Garlic and Pepper sauce	78
Goong Mangkorn Sos Horapa - Lobster in Thai Basil Sauce	150
Phad Phak Ruuam Mith - Stir fried Vegetables with Garlic and Ginger	60
Phad Thai - Fried Thai Rice Noodles	62
Khaw Phad - Thai Egg Fried Rice	40
Kaeng Khiawwan - Green Curry	
-Gai- Chicken	65
-Goong - Prawn	80
-Phak - Vegetables	60



Served Daily 12:00PM - 4:00PM & 06:00PM - 11:00PM

Pasta

Bio Spaghetti Bolognese	32
Whole wheat Fusilli with Napolitaine	37
Penne white sauce and cheese	32

Favorites

Chicken Tenders	38
Fish and Chips	38
Turkey Meatballs with Sage	36

Kids Mini Burger	40
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Desserts

White Chocolate Crème brûlée	34
Banana Split	36

Desserts

Cupcakes

Banana	20
Chocolate	20
Sticky Date	20

Ice Creams & Sorbets

Chocolate Ice Cream	22
Coffee Ice Cream	22
Lemon Sorbet	22
Mix Wild Berries Sorbet	24
Peppermint Ice Cream	24
Strawberry Ice Cream	22
Vanilla Ice Cream	22

Patisseries

Baked Cheese Cake	30
Banana Almond Tart	28
Brownie	28
Semolina and Cake	28
Gluten Free Chocolate Delight topped with Ice Cream	33
Lemon Grass crème Brulee	35
Fruit Platter of The Day	36
Gluten Free Olive Cake with Wildberry Coolis	30

Beverage

Thirst Quenchers

Lemon or Peach Ice Tea	24
Lime Soda	28
Passion Breeze	26
Lemon Mint	28

Fresh Juices 100% Natural

Avocado and Apple	34
Carrot	28
Carrot & Beetroot	28
Green Apple	24
Mango	30
Orange	28
Pineapple	32
Red Apple	24
Watermelon	22

Served Cold

Ice Coffee Latte	30
Ice Latte	30
Ice Mocha Latte	30
Tchaba Ice Tea Collection	26

Milk Shakes - Home made 100% Natural

Banana	32
Chocolate	32
Peppermint	32
Strawberry	32
Vanilla	32

Smoothies 100% Natural

Sunrise - Strawberry, Blue Berries, Orange Juice & Low fat Yoghurt	35
Mango Orange - Mango with Orange Juice & Low fat Yoghurt	35
Avocado Apple & Low fat Yoghurt	35
Fruit Passion - Passion fruit, Pineapple, Mango & Low fat Yoghurt	35
Morning Breeze - Banana, Strawberry & Low fat Yoghurt	35
Date and Banana Smoothie - Dates, Banana, Low Fat yogurt	35
Green apple and Mint smoothie - Green apple, mint Ice Cream, Low Fat Yoghurt	35
Banana Ginger Smoothie - Banana, Fresh Ginger, Low Fat Yoghurt	35

Tea

Vintage

Pai Mu Tan	32
Royal Breakfast	26
Sencha Zen	26

Blend

1001 Nights	26
Earl Grey Flora	26
Emirates Spice	26
Fruit Passion	26
Jasmine Pearl	30
Moroccan Nights	26
Temptation	26

Herbal

Chamomile Breeze	26
Happy Forrest	26
Rooibos Heal	26
Verbena Mint	26

Hot Drinks

Cafe latte	26
Cappuccino	30
Double espresso	25
Espresso	18
Hot chocolate	30
Hot chocolate with Peppermint	30
Macchiato	25
Mocha latte	30
Peppermint Mocha	32

Flavored Coffee

Caramel	35
Cinnamon	34
Hazelnut	35
Vanilla	36

Water

Large Alain	25
Large Evian	34
Large Sparkling Alain	30
Large sparkling san Pellegrino	32
Small Alain	14
Small Sparkling Alain	20
Small Sparkling San Pellegrino	22