

LUNCH MENU

An Introduction

PERUVIAN QUINOA SALAD ^{V N}	70.00
Avocado, lemon, kiwi, mango, pine nuts, mesclun leaves cherry vine tomatoes, lime- cilantro dressing	
DRIFT CAESAR SALAD ^{D S G}	50.00
Baby romaine lettuce, light Caesar dressing, poached egg, crouton, shaved aged parmesan	
Sous vide Chicken Breast	25.00
Cajun tossed Gulf Shrimps	30.00
DRIFT SUMMER SALAD ^{D G N}	70.00
Local farm lettuce, Australian avocado, Heirloom tomatoes, walnuts, feta cheese	

Brew & Chew

BUFFALO CHICKEN WINGS ^{D G}	90.00
Blue cheese dips, BBQ sauce, crudities	
Beer Pairing - Stella Draught AED 45	
TRADITIONAL TACO ^{D G}	
Chili con carne, baby gem lettuce, avocado guacamole, pico de gallo	
Marinated Gulf Shrimps	85.00
Chili con carne	75.00
Chicken	65.00
TORTILLA WRAPS ^{D G}	75.00
Marinated chicken, Turkey Ham, Spanish omelette, lettuce, Aged cheddar, tomatoes, steak fries	

From DRiFT to you

DRIFT WAGYU BEEF BURGER ^{D G}	120.00
Wagyu beef, gherkin, heirloom tomatoes, aged cheddar cheese, purple potato chips, mesclun leaves, sweet potato fries	

PHILLY CHEESE STEAK SANDWICH ^{D G}	135.00
Australian grain fed tenderloin, heirloom tomatoes, local farm lettuce, pickles, American cheese, steak fries	

NACHOS CHILI CON CARNE ^{D G}	75.00
Crispy corn tortilla, beans, melted cheese, Northern Mexico style beef, jalapenos, onion, tomato served with guacamole and sour cream	

FISHERMAN'S BASKET ^{D S G}	90.00
Gulf prawn, white fish, calamari, Peruvian asparagus, coated in a soft flour tempura batter, Japanese togarashi aioli	

Ocean Treasure

Salmon fillet, Norwegian	155.00
Seabass Fillet	155.00
King Prawn, 3 Nos	160.00

All Grilled items can be paired with your choice of side dish and sauce

Side dish: Grilled Vegetable or French Fries
Sauce: Lemon olive oil or Lemon butter sauce

Pasta

CHOICE OF PASTA	95.00
Spaghetti Penne Tagliatelle	

CHOICE OF SAUCES	
Bolognese ^{D G}	
Bolognese sauce, Grana Padano cheese	

Napolitaine ^{D G V}	
Cherry vine tomatoes, basil, aged parmesan cheese	

Al Funghi ^{D G V}	
Wild mix mushroom, cream, aged parmesan cheese	

Hand tossed Pizza

CLASSIC MARGARITA ^{D G V}	85 .00
Cherry vine tomatoes, oregano	
Chicken Breast	25.00
Vegetables	20.00
PEPPERONI ^{D G}	95.00

Delightful Delicacy

THE CHOCOLATE BOX ^{D G V}	80.00
Chocolate crème brulee, macaron, chocolate praline, chocolate ice cream, smoked chocolate mousse	

MANGO COCONUT SLICE ^{D N}	45.00
Mango ganache, coconut cremeux, berries, vanilla ice cream	

ICE CREAM ^{D G V}	
Choice of vanilla, chocolate and strawberry	

Single scoop	20.00
Double scoop	35.00
Triple scoop	45.00

FRESH FRUIT PLATTER ^V	50.00
Tropical fresh fruits	

Colorful Child Hood

HANDMADE BREADED CHICKEN ^{D G}	60.00
Deep-Fried Breaded Chicken Fillet, French Fries	
FISH FINGER ^{D S G}	60.00
Batter-Fried Fish, French Fries, Tartar Sauce	
MINI BURGER ^{D G}	60.00
Two Mini Beef Burgers, Mini Brioche Buns, Tomatoes, Cheese	
SPAGHETTI WITH RICH MEAT SAUCE ^{D G}	60.00
Parmesan Cheese	
PENNE WITH TOMATO SAUCE ^{D G V}	60.00
Cherry Vine Tomatoes, Parmesan Cheese	

BEVERAGE MENU

REFRESHERS

ASIAN MYSTERY	50.00
Lemongrass, Ginger, Passion Fruit, Ginger Ale, Lime	
BERRIES ISLAND	50.00
Mixed Berries, Lemon, Whipped Cream, Chocolate	
DRIFT NOJITO	50.00
Strawberry Puree, Passion Fruit Lime, Mint, DRIFT Mix	
FROZZY COLADA	50.00
Mango, Pineapple, Coconut, Maraschino, Cherry	
GREEN PLANET 🌱	50.00
Almond Milk, Avocado, Banana, Spinach, Pineapple, Bee pollen	
POL KIRI	50.00
Almond Milk, Vanilla Ice Cream, Coconut, Grenadine	

HOT BREW

Latte, Cappuccino	35.00
Americano, Double Espresso	
English Breakfast, Earl Grey, Green Tea Curls	30.00
Chamomile, Jasmine, Moroccan Mint	

COLD BREW

Arabian Brew	50.00
Mochaccino	
Frappuccino	
Frozen Peach Iced Tea	

FRESH JUICE

Orange, Pineapple, Watermelon, Lemon & Mint

COLD DRINKS

Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Soda, Tonic

ENERGY BOOSTER

Red Bull, Barbican, Thai Coconut

WATER

San Pellegrino	0.5 L	25.00
San Pellegrino	1 L	35.00
Acqua Panna	0.5 L	25.00
Acqua Panna	1 L	35.00
Masafi	0.5 L	15.00
Masafi	1 L	25.00

(V) Vegetarian (D) Dairy (N) Contain Nuts (G) Gluten (A) Contains Alcohol (P) Contains Pork

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.
All prices are in UAE Dirhams, inclusive of 10% Municipality fee, 10% Service charge and 5% VAT