

• Penelope's •

*Penelope's*

Brunch

---

## Starters

To Share

BEEF TARTARE | Australian Angus, crostini (G)

SALADE DU JARDIN | Mixed greens, apple and radish with classic vinaigrette (D)

BURRATA | With heirloom tomatoes and herb vinaigrette (D)

CRISPY CALAMARI | Homemade spices, mayonnaise maison (D)

## Mains

To Choose

MUSHROOM RISOTTO | Carnaroli rice, wild mushrooms (D)

STEAK FRITES | Grilled flank steak with béarnaise sauce and French fries (D)

SEABREAM FILET | Roasted seabream with fennel salad and sauce vierge

## Desserts

To Share

CRÈME BRÛLÉE | Creamy custard, crackly caramel (D)

CHOCOLATE MOUSSE | Valrhona chocolate mousse, Chantilly, amareno cherry (D, N)

Soft Package: 275pp

House Package: 330pp

Premium Package: 450pp

## House

### COCKTAILS

BELLINI  
Peach purée, peach schnapps & prosecco

TOMMY'S MARGARITA  
El Jimador Reposado Tequila, agave nectar & lime juice

YELLOW BIRD  
Galliano, orange liqueur, ginger honey & ginger beer

### SPIRITS

STOLI VODKA

JAMESON WHISKEY

JOSÉ CUERVO SILVER TEQUILA

BOMBAY SAPPHIRE GIN

BACARDI CARTA BLANCA RUM

### WINES

MERLOT  
Rich with hint of red fruits

PINOT GRIGIO  
Fresh, crisp and citrusy

ROSE  
Refreshing and fruity

## Premium

### COCKTAILS

FRENCH KISS  
Gordon's London Dry gin, St-Germain, lime & raspberry

APEROL SPRITZ  
Aperol, orange bitters, prosecco & soda

YELLOW BIRD  
Galliano, orange liqueur, ginger honey & ginger beer

### SPIRITS

STOLI VODKA

JAMESON WHISKEY

JOSÉ CUERVO SILVER TEQUILA

BOMBAY SAPPHIRE GIN

BACARDI CARTA BLANCA RUM

### WINES

PINOT NOIR  
Light with red fruit

SAUVIGNON BLANC  
Citrusy with tropical fruit

ROSE  
Refreshing and fruity

LANSON LE BLACK LABEL BRUT  
Champagne

(N) Contains Nuts - (D) Contains Dairy - (G) Contains Gluten - (S) Contains Shellfish

Penelope's makes all efforts to accommodate guests' dietary needs, however, we can't guarantee that our food will be allergen-free.

All prices are in AED and inclusive of 5% VAT