

tania's event offerings

SELECT YOUR PACKAGE:

AFTERNOON TEA PACKAGES (ALL-DAY)

EARLY BIRD PLATTER

**each platter serves two people*

Layer 1:

assorted tea sandwiches in: mozzarella & tomato | beetroot-hummus | avocado hash | chicken | truffle & cream cheese | smoked salmon

Layer 2:

mini croissants with turkey & truffle cream cheese

Layer 3:

chocolate profiteroles & mini tarts in: coffee | pistachio | cheesecake

+ unlimited coffee/tea/infused water / **100 AED per person (Signature)**

+ unlimited coffee/tea/matcha/juices/infused water / **135 AED per person (Grand)**

+ unlimited coffee/tea/matcha/juices/infused water + 2 alcoholic drinks / **169 AED per person (Royal)**

gluten-free, dairy-free and vegan platters available upon request for an additional fee



JUMEIRAH JANE/JAMES PLATTER

**each platter serves two people*

Layer 1:

chipotle chicken sliders, truffle & cream cheese croissants, canapés in: coronation chicken | salmon & cream cheese | roast beef & caramelized onions

Layer 2:

scones with jam & clotted cream | eclairs | gold-dusted madeleines

Layer 3:

macarons | naked cheesecakes | miso brown butter blondies

+ unlimited coffee/tea/infused water / **135 AED per person (Signature)**

+ unlimited coffee/tea, matcha, juices, infused water / **159 AED per person (Grand)**

+ unlimited coffee/tea, matcha, juices, infused water + 2 alcoholic drinks / **185 AED per person (Royal)**

gluten-free, dairy-free and vegan platters available upon request for an additional fee



FOOD & DRINK PACKAGES

TANIA'S BREAKFAST PACKAGE

Choose one dish from the category + a beverage or alcoholic drink:

Chia Glow

*lush chia pudding with tropical fruit, crunchy granola, and gut-healing greek yogurt (GF) *vegan option available*

Eggs Ben-Addict

our take on the classic eggs Benedict with two poached eggs (free-range & pasteurized), turkey ham, truffle mushroom cream cheese & hollandaise sauce on our homemade english muffins

All I Avo Wanted

*our signature smashed avocado on toasted sweet potato (GF, DF, V)
option to change to homemade bread

Eggs Your Way

three eggs your way: poached, fried, omelet or scrambled on toasted sourdough bread with fresh cherry tomatoes and our house salad

The Breakfast Club Bun

scrambled eggs with sautéed mushrooms, caramelized onions, Pepper Jack cheese, and healing reishi mushrooms, served on a homemade brioche bun

Flake It Till You Make It

options: turkey & cheese, spinach & feta cheese, scrambled eggs & hash brown

Shake That Shouka

*cozy home-made shakshouka with two poached eggs and toasted bread
GF option available

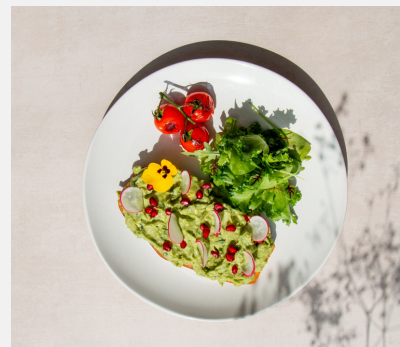
Acai

refreshing acai with seasonal fruits, toasted coconut chips, almond butter & homemade granola (V, GF, DF)

Scones

delectable English scones with clotted cream & jam

+ one beverage / **65 AED per person**



FOOD & DRINK PACKAGES

TANIA'S LUNCH & DINNER PACKAGES

Choose one dish from the category + a beverage or alcoholic drink:

Chipotle Champ

homemade chicken patty with cheddar cheese, lettuce, tomatoes & chipotle sauce in our naturally tea-dyed potato bun

Hallou is it Mi You're Looking For?

smoky pomegranate eggplant with grilled halloumi and local greens

**GF option available*

Trufflicious Pasta

cozy truffle & mushroom infused pasta

**GF option available*

Chillin' Like a Villain

hearty chili stew with avocado, pico de gallo, sour cream & red jasmine rice

**V option available*

Let's Taco 'bout It

tangy, soft tortilla tacos with chicken, pineapple salsa, lettuce, jalapeno, onion, tomato and melted cheddar

**GF option available*

Zesty Tilapia

pan-fried tilapia fish served with a zesty lemon caper butter sauce, accompanied by fresh pico de gallo salsa, paired with crispy seasonal vegetables and a bed of wild baby arugula leaves (GF)

Are You Chicken Me Out?

roasted chicken breast with sun dried tomato, baby spinach and tuscan style creamy sauce, topped with adaptogen mushrooms (cordyceps & lions mane)

+ one beverage / **75 AED per person (Signature)**

+ one alcoholic drink / **90 AED per person (Plus)**



TANIA'S SET MENU PACKAGES

Includes a set assortment of sharing starters and desserts + choice of main course per guest + a beverage or alcoholic drink:

Sharing Starters

Guac & Roll Chips

Cozy homemade guac with corn chips (GF, V)

Burrata & Bruschetta Bites

Homemade garlic bread topped with house bruschetta and creamy burrata

**GF option available*

O-Pun Sesame

tender, sesame breaded chicken bites served with our zingy honey mustard sauce

There's Mushroom To Grow

*herb-crusted, stuffed mushrooms with cheesy artichoke, spinach & roasted mushrooms *GF option available*

Citrus Salad

gently roasted butternut squash with turmeric, paired with endives, fennel, grapefruit segments, crispy leaves, sunflower and pumpkin seeds, goat cheese & finished with a drizzle of aged balsamic dressing (GF)

Mains

Chipotle Beef Burger

homemade beef patty with cheddar cheese, lettuce, tomatoes & chipotle sauce in our naturally tea-dyed potato bun

Are You Chicken Me Out?

roasted chicken breast with sun dried tomato, baby spinach and tuscan style creamy sauce, topped with adaptogen mushrooms (cordyceps & lions mane)

Save the Pesto for Lasto

*creamy, pesto pasta with sliced, tender asparagus, juicy cherry tomatoes & parmesan shavings *GF option available*

Green Curry in a Hurry

thai green curry with seasonal veggies and red jasmine rice (V)

Sharing Desserts

Eclairs

pick from: pistachio, rose, or coffee

Mini Sticky Date Cake

warm, date-pudding cake with toffee sauce

Naked cheesecake

with whipped cream and berries

+ unlimited beverages / **175 AED per person (Signature)**

+ 3 alcoholic drinks / **265 AED per person (Plus)**



CUSTOMIZABLE ADD ONS:

Cake / 300 AED per kg

Latte Art Stencil / 100 AED

Cupcakes / 15-25 AED each (*depending on design*)

Sugar Cookies / 10-25 AED each (*depending on design*)

Macarons / TBD (*depending on design*)

Artisanal Date Sticks / TBD (*depending on design*)

Tea Tins / TBD (*depending on design*)

Mugs / 30 AED each

Printed Menu / TBD (*depending on design*)

