

BREAKFAST



THE GUILD BAKERY



VIENNOISERIE SELECTION ... 65

Jam & lemon curd

Butter Croissant ... 24

Pain au Chocolat ... 28

Pain aux Raisins ... 28

HOME-MADE
DAILY BREAD SELECTION ... 40

Seasonal preserves, house-churned butter

Mini baguette

Sourdough

Fruits & nuts



QUICHE OF THE DAY ... 65

Organic lettuce salad, lemon thyme dressing

CHOCOLATE BABKA ... 40

Hazelnut & chocolate praline

BY THE BOWL



GREEN BOWL ... 70

Free range poached eggs, hummus, quinoa, avocado, kale,
grilled halloumi, green goddess dressing

SOFT SERVE ACAI BOWL ... 65

Fresh berries, Macadamia nut butter

CLASSIC PORRIDGE ... 60

Apricot, peaches

CHIA SEED ... 65

Mango, pineapple, greek yoghurt

TOASTED GUILD GRANOLA ... 45

Honey roasted macadamia nuts, organic rolled oats

Choice of milk: Full, Low, Almond, Oat

SEASONAL FRUIT PLATE ... 65



FREE-RANGE EGGS

EGGS, YOUR WAY ... 45

House made sourdough, Parmigiano Reggiano, sea salt
Poached, Fried, Scrambled

EGGS BENEDICT ... 55

House-made English muffin, beef bacon, sauce hollandaise

EGGS EN COCOTTE ... 65

Merguez sausage, creamed spinach, grilled sourdough, smoked heirloom tomato relish

OMELETTES & HOUSE-MADE SOURDOUGH

GOAT'S CHEESE, Organic fine herbs ... 40

EGG WHITE ... 45

SEASONAL TRUFFLE ... 190

LOBSTER & CAVIAR ... 240

SWEET

CINNAMON FRENCH TOAST ... 65

Walnut, blackberries, crème anglaise

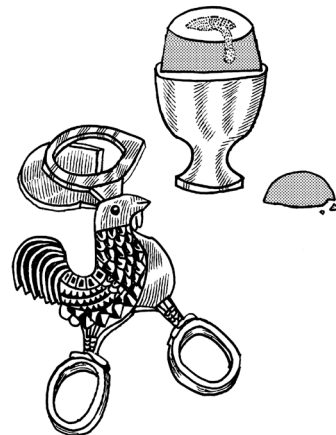
BANOFFEE PANCAKES ... 65

Banana caramel, whipped cream, walnuts

STICKY DATE FRENCH TOAST ... 65

Medjool dates, roasted pecans

Add vanilla ice cream 20



FANCY THINGS

ORGANIC AVOCADO, HOUSE-MADE SOURDOUGH ... 65

Jalapeño cream cheese

Add a free-range egg 15

CROQUE MONSIEUR ... 95

Smoked turkey, Auguste Escoffier béchamel

Add a free-range egg 15

TURKISH POACHED EGGS ... 55

Garlic cream, aleppo chilli

EGGS FLORENTINE ... 65

Smoked salmon, spinach

MUSHROOM SCRAMBLED EGGS ... 65

Chicken jus, sourdough chives

Add foie gras 60 • Add truffle 30/gram

SHAKSHUKA ... 75

Garlic cream, baba ghanoush, poached eggs, pita bread

DUCK HASH ... 75

Fried egg, veal jus, French truffle



SIDES

Grilled house-made sourdough ... 15

Hash browns with Vue de Monde ketchup ... 20

Wood fire roasted mushrooms, porcini butter ... 25

Grilled asparagus, hickory-smoked butter, cured egg ... 25

Free-range eggs ... 25

Sautéed spinach ... 15

Merguez sausage ... 25

Crispy beef bacon ... 20

House smoked salmon ... 30

Avocado ... 15



HOT DRINKS

We roast our beans in-house at our roastery in Dubai.
Ensuring the freshest, most vibrant coffee every day.

HOUSE BLEND		SINGLE ORIGIN	
SINGLE ESPRESSO	17	V60 POUR OVER	23
DOUBLE ESPRESSO	20	CHEMEX	26
LONG BLACK	20	FRENCH PRESS	25
MACCHIATO	21	COLD BREW	30
PICOLLO	21	BATCH BREW	19
FLAT WHITE	22	AEROPRESS	29
MAGIC	22	ICED LATTE	27
CAFÉ LATTE	23	SPANISH LATTE	27
CAPPUCINO	23	MATCHA LATTE	27
HOT VALRHONA	24	MILKS	6
MOCHA	24	ALMOND, OAT, COCONUT	



TEA SELECTION

ORGANIC BREAKFAST	19
MAJESTIC EARL GREY	19
ORGANIC MINT DUO	19
RUSH HOUR BERRY	24
JASMINE PEARL	28
MANGO ROYALE	24
SPRING BLOSSOM	28

COLD DRINKS

FRESH JUICES ... 30

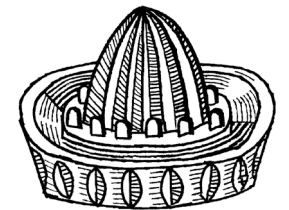
GRAPEFRUIT
GREEN APPLE
ORANGE

DETOX JUICES ... 32

BEET
Red Apple, Ginger, Pomegranate

KALE
Green Apple, Pineapple, Celery

CARROT
Turmeric Powder, Pineapple, Ginger



SMOOTHIES ... 38

PEANUT BUTTER
Vanilla, Banana, Double Espresso

ACAI
Blueberries, Banana, Strawberry

MANGO
Banana, Passion Fruit, Turmeric Powder