FWB°

FIRE. WATER. BURN.

Menu

FIRE WATER BURN FIRE WATER BURN FIRE WATER BURN FIRE WATER BURN

25°04' 43.32" N

COLD APPETIZERS

★ ROAST BEEF BRUSCHETTA
Tomato toast, arugula, roast beef, beef sauce
Allergens: (G)
72 AED

★ PASTRAMI SANDWICH
Pastrami, tomato bread, smoked eggplant, greens, tomato confit
Allergens: (G, E)
70 AED

✓ DUCK LIVER PÂTÉ WITH LINGONBERRIES
Duck liver pâté, crispy celery chips, berry sauce
Allergens: (G, D)
68 AED

55° 08' 34.8" E

25°04' 43.32" N

COLD APPETIZERS

★ VITELLO TONNATO
Thinly sliced beef, tuna sauce, capers, smoked peppers, chili oil
Allergens: (F, E)
85 AED

✓ BEEF TARTARE
Hand-cut beef fillet, capers, shallots, mustard, quail egg, seasoned dressing
Allergens: (E)
78 AED

✓ Chef's Selection ★ Signature 🔥 Spicy
Allergens: (D) Dairy (G) Gluten (E) Egg (N) Nuts (F) Fish

All prices are inclusive of VAT. No service charge applies.

55° 08' 34.8" E

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HOT APPETIZERS

✓ BRAISED OXTAIL BRUSCHETTA
Slow-braised oxtail, tomato toast, rich meat glaze, sour cream
Allergens: (G, D)
78 AED

✓ TERIYAKI EGGPLANT & STRACCIATELLA
Charred eggplant, stracciatella, sweet glaze
Allergens: (D, G)
65 AED

★ BRAISED BEEF BRISKET
Slow-cooked brisket, caramelized onion, rich meat glaze, tomato toast
Allergens: (G)
72 AED

✓ Chef's Selection ★ Signature 🔥 Spicy
Allergens: (D) Dairy (G) Gluten (E) Egg (N) Nuts (F) Fish

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SALADS

★ PASTRAMI SALAD
Pastrami, mixed greens, tomato confit, vegetable ratatouille, couscous
68 AED

★ ROAST BEEF SALAD
Roast beef, grilled peppers, cucumber, sun-dried tomato, signature dressing, mix leaves
75 AED

✓ BURRATA PANZANELLA
Burrata, cherry tomato, olives, capers, toasted bread, olive oil
Allergens: (D, G)
72 AED

✓ Chef's Selection ★ Signature 🔥 Spicy
Allergens: (D) Dairy (G) Gluten (E) Egg (N) Nuts (F) Fish

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BURGERS

✓ CAMEL NECK BURGE
Slow-braised camel neck, savory glaze, cheese sauce, onion, brioche bun
Allergens: (G, D)
70 AED

★ CAMEL BURGER
Camel patty, caramelized onion, pickles, lettuce, mayo, cheese sauce
Allergens: (G, D, E)
68 AED

✓ Chef's Selection ★ Signature 🔥 Spicy
Allergens: (D) Dairy (G) Gluten (E) Egg (N) Nuts (F) Fish

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GRILL / CHARCOAL

✓ WAGYU BEEF KEBAB
Charcoal-grilled beef kebab, onion jam, sauce, tomato toast
Allergens: (G)
54 AED

★ CAMEL KEBAB
Charcoal-grilled camel kebab, onion jam, sauce, tomato toast
Allergens: (G)
62 AED

✓ Chef's Selection ★ Signature 🔥 Spicy
Allergens: (D) Dairy (G) Gluten (E) Egg (N) Nuts (F) Fish

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MAIN COURSES

✓ BEEF RIB WITH PUMPKIN MOUSSE
Slow-roasted beef rib, glaze, pumpkin mousse, beetroot, sun-dried tomato
Allergens: (G)
87 AED

★ DUCK LEG CONFIT
Slow-cooked duck leg, celery root, honey chili glaze, cherry sauce
89 AED

✓ CAMEL BOURGUIGNON
Slow-braised camel, potatoes, butter sauce
Allergens: (D)
81 AED

★ SLOW-COOKED SALMON
Salmon fillet, carrot purée, radish, cucumber, beetroot
Allergens: (F)
84 AED

✓ Chef's Selection ★ Signature 🔥 Spicy
Allergens: (D) Dairy (G) Gluten (E) Egg (N) Nuts (F) Fish

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55° 08' 34.8" E

25°04' 43.32" N

DESSERTS

★ DESSERTS OF THE DAY
Ask your waiter for today's selection

✓ Chef's Selection ★ Signature 🔥 Spicy
Allergens: (D) Dairy (G) Gluten (E) Egg (N) Nuts (F) Fish

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Breakfast menu

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25°04' 43.32" N

BREAKFAST

✓ FWB BREAKFAST SET

Slow-cooked brisket, potato pie, baked beans, tomato toast, eggs your way
Allergens: (G, E, D)

65 AED

✓ BUCKWHEAT & GORGONZOLA

Buckwheat, whipped blue cheese cream, parmesan, butter
Allergens: (D)

51 AED

★ SALMON SABAYON SPINACH

Pan-seared salmon, spinach, parmesan, sabayon
Allergens: (F, D, E)

72 AED

★ GRAVLAX SALMON CROISSANT

Croissant, cured salmon, cream cheese, avocado

49 AED

55° 08' 34.8" E

25°04' 43.32" N

BREAKFAST

★ ROAST BEEF CROISSANT

Croissant, slow-roasted beef, arugula, sesame sauce
Allergens: (G, D)

53 AED

★ AVOCADO & POACHED EGG TOAST

Avocado, poached egg, sabayon sauce, toast bread
Allergens: (G, E, D)

43 AED

★ FRENCH TOAST WITH BERRIES

Egg-soaked brioche, mixed berries, sour cream

48 AED

✓ Chef's Selection ★ Signature 🔥 Spicy
Allergens: (D) Dairy (G) Gluten (E) Egg (N) Nuts (F) Fish

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FWB°

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Drinks menu

FIRE WATER BURN FIRE WATER BURN FIRE WATER BURN FIRE WATER BURN

25°04' 43.32" N

LEMONADES

Freshly prepared in-house using natural fruit infusions

TARRAGON
26 AED

MANDARIN
28 AED

COTTON CANDY
28 AED

BANANA
28 AED

55° 08' 34.8" E

25°04' 43.32" N

MOCKTAILS

RASPBERRY MIRAGE
Sparkling raspberry aperitif, airy foam
34 AED

GREEN GARDEN SPRITZ
Green fruit cordial, elderflower tonic
34 AED

THE SILK VOYAGE
Non-alcoholic red wine blend, coconut, spice
30 AED

COCO MARY
Tomato, coconut, subtle savoury spice
32 AED

ICE COLADA
Coconut, pineapple, tropical cream
32 AED

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SMOOTHIES

RASPBERRY LOVE
Raspberry, blueberry, banana
28 AED

MANGO PARADISE
Mango, passion fruit, pineapple
28 AED

BLISSFULLY BLUE
Blue spirulina, mango, banana, raspberry, coconut
30 AED

GREEN MACHINE
Broccoli, spinach, celery, mango, banana, pineapple
28 AED

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TEA

ENGLISH BREAKFAST
18 AED

EARL GREY
18 AED

SENCHA
18 AED

JASMINE
18 AED

ALTAI HERBAL
20 AED

KIWI STRAWBERRY
20 AED

MANGO PASSIONFRUIT
20 AED

COFFEE

ESPRESSO
18 AED

DOPPIO
20 AED

AMERICANO
21 AED

CAPPUCCINO
23 AED

LATTE
23 AED

FLAT WHITE
23 AED

SPANISH LATTE
26 AED

V60
32 AED

CHEMEX
35 AED

ESPRESSO TONIC
18 AED

ESPRESSO COCO
28 AED

MATCHA LATTE
27 AED

DRAGON MATCHA
27 AED

HOT CHOCOLATE
23 AED

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ICED COFFEE

ICED AMERICANO
23 AED

ICED CAPPUCCINO
23 AED

ICED LATTE
23 AED

ICED SPANISH LATTE
26 AED

ICED FLAT WHITE
23 AED

COFFEE OPTIONS

MILK SELECTION

OAT MILK
5 AED

ALMOND MILK
5 AED

COCONUT MILK
5 AED

SYRUPS

VANILLA
5 AED

HAZELNUT
5 AED

CARAMEL
5 AED

COCONUT
5 AED

PREPARATION

DECAF AVAILABLE FOR ALL ESPRESSO-BASED COFFEES

55° 08' 34.8" E

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WATER

STILL WATER
330ml
13 AED

SPARKLING WATER
330ml
15 AED

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