Draught Beer

	½ Pint	Pint
Carlsberg	32	52
Stella Artois	36	56
Heineken	36	56
Peroni	40	60

Bottled Beer

Carlsberg	36
Heineken	42
Tiger	45
Kirin	45
Corona	45
Thatchers 500ml (Cider)	55
Bucket of 5 - (Carlsberg)	150

Gin

	Shot	Bottle
Tanqueray	42	750
Bombay Sapphire	44	800
Hendricks	55	1400
Gin Mare	55	1400

Rum

Bacardi Superior	42	750
Bacardi Black	50	800
Sailor Jerry Spice	55	900

Tequila

El Jimador Silver	42	
Patron Silver	80	1500

Vodka

Stolichnaya	42	
Absolut Blue	45	850
Belvedere	70	1500
Grey Goose	70	1500

Whisky

Johnnie Walker Red Label	42	750
Jim Beam Red	45	850
Jameson	55	950
Jack Daniels No. 7	60	1100
Johnnie Walker Black Label	70	1400
Chivas Regal 12yrs	70	1400
Chivas Regal 18yrs	130	3150
Glenfiddich 12yrs	75	
Macallan 18yrs	230	

Haze Signature Cocktails

Bee Famous 55
Whisky, lemon & orange juice, sugar syrup, honey grenadine

Thyme & Place 55
Vodka, lemon & pineapple juice, fresh raspberry, coconut syrup, thyme leaves

Antidote 55
Vodka, lemon juice, sugar syrup, passion fruit syrup

Apple Pom 55
Gin, apple & lemon juice, pomegranate seeds, grenadine, basil

Dill with Me 55
Gin, lemon juice, sugar syrup, dill & basil

Passionada 55
Rum, lemon & pineapple juice, fresh passion fruit, strawberry syrup

Quemint 62
Gin, cucumber, mint leaves, vanilla syrup

Butterfly G&T 62
Gin, maraschino liqueur, saffron syrup, lime juice, foam

Red Bull Cocktails

Red Bull Vodka 55
Vodka with Red Bull

Gin 72 55
Gin with Red Bull SugarFree (72 cals)

Watermelon Gin 55
Gin with watermelon Red Bull

Bubbles

Conte Fosco Cuvée Brut	50	230
Zonin Prosecco Brut		275
Moët & Chandon Brut Champagne		1200

White Wine

Table Mountain Sauvignon Blanc	40	200
Vega, Viña Palomeras Blanco	45	220
Soave Classico Bolla Retro	45	225
Chardonnay, Hardy's The Riddle	50	230
Vivo Chardonnay		210
Gérard Bertrand Réserve Spéciale		260
Perelada Nomes Garnatxa Blanca		310

Red Wine

Table Mountain Cabernet Sauvignon	45	200
Terre Allegre Sangiovese IGT	50	230
Torres Sangre de Toro, Spain		200
Arcadian Shiraz		230
Anakena Birdman Cabernet Sauvignon		250
Los Vascos Cabernet Sauvignon		290

Rosé Wine

Santa Carolina Vistana	45	200
Torres Viña Esmeralda Rosé		250

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7% Municipality Fee, 10% Service Charge & 5% VAT

haze
lounge

haze lounge

Salads

Classic Caesar Salad (E, SF, G, D, M, SB) — 52
Baby gem, crispy turkey bacon, boiled egg, herb croutons, Caesar dressing
Add chicken — 15
Add prawns — 20

Classic Greek Salad (V, D, M, SUL) — 50
Romaine lettuce, cherry tomatoes, bell peppers, kalamata olives, Greek feta, lemon vinaigrette

Roasted Beetroot & White Bean Hummus (V, G, D, N, SE) — 52
Greek feta, baby spinach, orange, hazelnut, sourdough

Pugliese Buratina (G, D, SUL) — 65
Heirloom tomatoes, basil, pistou, apple balsamic reduction, grilled focaccia

Catalana Prawn Salad (SF, M, C) — 68
Poached prawns, fennel, mixed greens, celery, grapefruit, cherry tomato, radish, oregano-orange dressing

Signatures Snacks

Hummus & Lamb Kawarma (G, SE) — 55
Sautéed lamb, pickled onion, dukkah, pomegranate molasses, mint leaves, pita bread

Crispy Fried Shrimps (G, N, SF, M, SB, E) — 60
Harissa aioli, lemon

Crispy Calamari (SF, G, M, SB, E) — 56
Lemon, lemon chili aioli

Cheesy Chicken Croquettes (G, D, M) — 55
Romesco sauce, chili jam

Vegan Switch Kawarma (VG, G, SE) — 65
Hummus, pickled onion, radish, rocket leaves, mint leaves, tahini sauce, pita bread

Garlic Prawns (SF, G, D) — 68
Chili tomato relish, garlic bread

Our Soups

Avgolemono (G, C) — 48
Greek-style chicken broth with lemon & rice

Roasted Tomato Soup (G, D) — 42
Homemade creamy tomato soup with garlic bread

From Our Charcoal Oven

Charcoal Roasted Lamb Kofta (D, G) — 85
smoked eggplant & yoghurt, red onion parsley salad, green chermoula sauce, mixed green salad, pita bread

Chicken Shish Tawouk (D, G) — 85
Greek yoghurt, Khashkhash tomato sauce, red onion & parsley salad, pita bread

Grilled Baby Chicken (M) — 95
White bean & bell pepper fricassee

Pan-Seared Sea Bass Fillet (SF, M, SB) — 115
Crushed potato & olives, sautéed french beans, sauce vierge, lemon chili aioli

Grilled Pure Black Angus Striploin MB2+ (D) — 165
Mashed potato, roasted garlic, peppercorn sauce

Mixed Grill Platter (E, G, M, SB) — 169
Shish tawouk, lamb kofta, grilled prawns, lamb arayes, mixed green salad, pita bread, garlic mayo, chili harissa

Sandwiches, Burgers

Grilled Chicken Wrap (E, G, M, SB) — 50
Fajita bread, grilled chicken, romaine lettuce, tomato, cucumber pickles, garlic sauce, french fries

Wagyu Beef Burger (G, D, SB, M) — 68
Romaine lettuce, tomato, gherkins, carmalised onion, cheddar cheese, house Burger sauce, french fries

Fried Chicken Burger (E, G, D, M, SB) — 64
Romaine lettuce, cabbage slaw, pickled cucumber, chili mayo, brioche bun, french fries

'Switch -C' Vegan Kebab Wrap (VG, G, SB, SE) — 70
Fajita bread, vegan kofta, romaine lettuce, tomato, cucumber pickles, tahini sauce, french fries

'Switch -C' Vegan Burger (VG, G, SB, M, SE) — 80
Vegan bun, vegan patty, baby gem lettuce, tomato, grilled onion, avocado, gherkins, french fries

Mezze Corner

Falafel Plate (G, SE) — 35
Pickled veggies, garlic tahini sauce

Haze Tzatziki (V, G, D) — 42
Greek yoghurt, cucumber, mint, dill, pita bread

Chickpea Hummus (V, G, SE) — 42
Tahini, fresh garden vegetables, olive oil, pita bread

Mezze Platter (SF, G, D, SE) — 90
Hummus, tzatziki, eggplant moutabal, marinated olives, falafel, fried calamari, vegetable crudités, pita bread

Pasta

Mushroom Rigatoni (V, D, G) — 68
Creamy mushroom ragu, Grana Padano, herb crumbs

Spaghetti & Meatballs (D, G) — 72
Tomato marinara sauce, spaghetti, basil, Grana Padano

King Prawn Linguine (SF, G, D) — 86
King prawns, tomato, garlic, herb crumbs, basil, chili oil

Side Dishes

Mashed Potato (V, D) — 26

Sautéed Beans (VG) — 28

French Fries (V, SB) — 28

Garlic Bread (V, G, D) — 32

Desserts

Tiramisu (E, G, D, N) — 45
Classic house recipe

Pistachio Cheesecake (E, D, G, N) — 48
Berry relish

Dark Chocolate Lava Cake (E, D, G) — 50
vanilla ice cream, berry sauce

Crème Brûlée (E, G, D, N) — 48
Textures of citrus fruits, lemon meringue

Ice Cream Bowl (D) — 38
Vanilla, strawberry, chocolate

Seasonal Fruit Platter — 40

(N) Nuts (G) Gluten (SF) Seafood (D) Dairy (VG) Vegan (V) Vegetarian (SE) Sesame
(E) Egg (C) Celery (M) Mustard (SB) Soybean (SUL) Sulphur Dioxide (L) Lupin
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haze lounge

Salads

Classic Caesar Salad *(E, SF, G, D, M, SB)* — 52
baby gem, crispy turkey bacon, boiled egg, herb croutons, Caesar dressing
Add chicken — 50
Add prawns

Classic Greek Salad *(V, D, M, SUL)* — 52
romaine lettuce, cherry tomatoes, bell peppers, kalamata olives, Greek feta, lemon vinaigrette

Roasted Beetroot & White Bean Hummus *(V, G, D, N, SE)* — 65
Greek feta, baby spinach, orange, hazelnut, sourdough

Pugliese Buratina *(G, D, SUL)* — 68
heirloom tomatoes, basil, pistou, apple balsamic reduction, grilled focaccia

Catalana Prawn Salad *(SF, M, C)*
poached prawns, fennel, mixed greens, celery, grapefruit, cherry tomato, radish, oregano-orange dressing

Signatures Snacks

Hummus & Lamb Kawarma *(G,SE)* — 55
sautéed lamb, pickled onion, dukkah, pomegranate molasses, mint leaves, pita bread

Crispy Fried Shrimps *(G, N, SF, M, SB, E)* — 60
harissa aioli, lemon

Crispy Calamari *(SF, G, M, SB, E)* — 56
lemon, lemon chili aioli

Cheesy Chicken Croquettes *(G, D, M)* — 55
romesco sauce, chili jam

Vegan Switch Kawarma *(VG, G, SE)* — 65
hummus, pickled onion, radish, rocket leaves, mint leaves, tahini sauce, pita bread

To Share

Falafel Hummus Bowl *(V, G, D, SE, SB)* — 48
green salad, pickled chili & radish, dukkah, chili yoghurt tahini sauce

Garlic Prawns *(SF, G, D)* — 68
chili tomato relish, garlic bread

Lamb Arayes *(G, D)* — 65
pita bread, pickled veggies, garlic yoghurt sauce

Golden Fish Fillet Fingers *(SF, G, D, M, SB, E)* — 75
kunafa-crusted white fish, thick-cut fries, lemon, tartare sauce

Our Soups

Avgolemono *(G,C)* — 48
Greek-style chicken broth with lemon & rice

Roasted Tomato Soup *(G, D)* — 42
homemade creamy tomato soup with garlic bread

From Our Charcoal Oven

Charcoal Roasted Lamb Kofta *(D, G)* — 85
smoked eggplant & yoghurt, red onion parsley salad, green chermoula sauce, mixed green salad, pita bread

Chicken Shish Tawouk *(D, G)* — 85
Greek yoghurt, Khashkhash tomato sauce, red onion & parsley salad, pita bread

Grilled Baby Chicken *(M)* — 95
white bean & bell pepper fricassee

Pan-Seared Sea Bass Fillet *(SF, M, SB)* — 115
crushed potato & olives, sautéed french beans, sauce vierge, lemon chili aioli

Grilled Pure Black Angus Striploin MB2+ *(D)* — 165
mashed potato, roasted garlic, peppercorn sauce

Grilled Aussie Lamb Chops *(M)* — 150
roasted seasonal veggies, mixed greens, rosemary jus

Mixed Grill Platter *(E, G, M, SB)* — 220
shish tawouk, lamb kofta, lamb chops, lamb arayes, mixed green salad, pita bread, garlic mayo, chili harissa

Sandwiches, Burgers

Turkey Ham & Cheese Sandwich *(G, D, N, SB)* — 48
sourdough, caramelised onion, emmental cheese, romesco almond pistou, rocket leaves, potato chips

Panini Sandwich *(V, G, D, SB, SUL)* — 52
ciabatta, tomatoes, buffalo mozzarella cheese, rocket, basil pistou, balsamic reduction, potato chips

Grilled Chicken Wrap *(E, G, M, SB)* — 50
fajita bread, grilled chicken, romaine lettuce, tomato, cucumber pickles, garlic sauce, french fries

Beef Sliders *(E, G, D, M, SB)* — 68
caramelised onion, baby gem, tomato, harissa mayo, brioche bun, french fries

Fried Chicken Burger *(E, G, D, M, SB)* — 64
romaine lettuce, cabbage slaw, pickled cucumber, chili mayo, brioche bun, french fries

'Switch - ' Vegan Kebab Wrap *(VG, G, SB, SE)* — 70
fajita bread, vegan kofta, romaine lettuce, tomato, cucumber pickles, tahini sauce, french fries

'Switch - ' Vegan Burger *(VG, G, SB, M, SE)* — 80
vegan bun, vegan patty, baby gem lettuce, tomato, grilled onion, avocado, gherkins, french fries

(N) Nuts (G) Gluten (SF) Seafood (D) Dairy (VG) Vegan (V) Vegetarian (SE) Sesame (E) Egg (C) Celery (M) Mustard (SB) Soybean (SUL) Sulphur Dioxide (L) LupinAll Prices are in UAE AED & Inclusive of 5% VAT, 7% Municipality Fee & 10% Service Charge

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Mezze Corner

Roasted Eggplant Moutabal *(G, D)* — 42
Greek yoghurt, garlic, pomegranate, pita bread

Haze Tzatziki *(V, G, D)* — 42
Greek yoghurt, cucumber, mint, dill, pita bread

Chickpea Hummus *(V, G, SE)* — 42
tahini, fresh garden vegetables, olive oil, pita bread

Mezze Platter *(SF, G, D, SE)* — 90
hummus, tzatziki, eggplant moutabal, marinated olives, falafel, fried calamari, vegetable crudités, pita bread

Pasta

Mushroom Rigatoni *(V, D, G)* — 68
creamy mushroom ragu, Grana Padano, herb crumbs

Spaghetti & Meatballs *(D, G)* — 72
tomato marinara sauce, spaghetti, basil, Grana Padano

King Prawn Linguine *(SF, G, D)* — 86
king prawns, tomato, garlic, herb crumbs, basil, chili oil

Side Dishes

Mashed Potato *(V, D)* — 26

Roasted Seasonal Veggies, Paprika Aioli *(E, V, M, SB)* — 30

Sautéed Beans *(VG)* — 28

French Fries *(V, SB)* — 28

Garlic Bread *(V, G, D)* — 32

Desserts

Tiramisu *(E, G, D, N)* — 45
classic house recipe

Pistachio Cheesecake *(E, D, G, N)* — 48
berry relish

Dark Chocolate Lava Cake *(E, D, G)* — 50
vanilla ice cream, berry sauce

Crème Brûlée *(E, G, D, N)* — 48
textures of citrus fruits, lemon meringue

Ice Cream Bowl *(D)* — 38
vanilla, strawberry, chocolate

Seasonal Fruit Platter — 40

(N) Nuts (G) Gluten (SF) Seafood (D) Dairy (VG) Vegan (V) Vegetarian
(SE) Sesame (E) Egg (C) Celery (M) Mustard (SB) Soybean (SUL)
Sulphur Dioxide (L) LupinAll Prices are in UAE AED & Inclusive of 5%
VAT, 7% Municipality Fee & 10% Service Charge

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Draught Beer

	½ Pint	Pint
Carlsberg	30	48
Stella Artois	33	55
Heineken	33	55
Peroni	38	60
Paulaner Weissbier	38	60

Bottled Beer

Carlsberg	36
Heineken	42
Tiger	45
Kirin	45
Corona	45
Thatchers 500ml (Cider)	55
Bucket of 5 - (Carlsberg)	150

Gin

	Shot	Bottle
Tanqueray	40	750
Bombay Sapphire	44	800
Hendricks	55	1400
Gin Mare	55	1400

Rum

Bacardi Superior	40	750
Bacardi Black	50	800
Sailor Jerry Spice	55	900

Tequila

El Jimador Silver	40	
Patron Silver	80	1500

Vodka

Stolichnaya	40	
Absolut Blue	45	850
Belvedere	70	1500
Grey Goose	70	1500

Whisky

Johnnie Walker Red Label	40	750
Jim Beam Red	45	850
Jameson	55	950
Jack Daniels No. 7	60	1100
Johnnie Walker Black Label	70	1400
Chivas Regal 12yrs	70	1400
Chivas Regal 18yrs	130	3150
Glenfiddich 12yrs	75	
Macallan 18yrs	230	

Haze Signature Cocktails

Bee Famous 55
whisky, lemon & orange juice, sugar syrup, honey grenadine

Thyme & Place 55
vodka, lemon & pineapple juice, fresh raspberry, coconut syrup, thyme leaves

Antidote 55
vodka, lemon juice, sugar syrup, passion fruit syrup

Apple Pom 55
gin, apple & lemon juice, pomegranate seeds, grenadine, basil

Dill with Me 55
gin, lemon juice, sugar syrup, dill & basil

Passionada 55
rum, lemon & pineapple juice, fresh passion fruit, strawberry syrup

Quemint 62
gin, cucumber, mint leaves, vanilla syrup

Butterfly G&T 62
gin, maraschino liqueur, saffron syrup, lime juice, foam

Red Bull Cocktails

Red Bull Vodka 55
vodka with Red Bull

Gin 72 55
gin with Red Bull SugarFree (72 cals)

Watermelon Gin 55
gin with watermelon Red Bull

Bubbles

Conte Fosco Cuvée Brut	50	230
Zonin Prosecco Brut		275
Moët & Chandon Brut Champagne		1200

White Wine

Table Mountain Sauvignon Blanc	40	200
Vega, Viña Palomeras Blanco	45	220
Soave Classico Bolla Retro	45	225
Chardonnay, Hardy's The Riddle	50	230
Vivo Chardonnay		210
Gérard Bertrand Réserve Spéciale		260
Perelada Nomes Garnatxa Blanca		310

Red Wine

Table Mountain Cabernet Sauvignon	45	200
Terre Allegre Sangiovese IGT	50	230
Torres Sangre de Toro, Spain		200
Arcadian Shiraz		230
Anakena Birdman Cabernet Sauvignon		250
Los Vascos Cabernet Sauvignon		290

Rosé Wine

Santa Carolina Vistana	45	200
Torres Viña Esmeralda Rosé		250

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