



# Breakfast



Bon appetit!

Simply Eggs: Crafted with Care, No Waste  
Served with baby potato and grilled vine cherry tomatoes

Omelette Your Way (E,D) AED 48  
Choice of onion, bell peppers, tomato, ham, chives and chilli  
Add on: Cheddar cheese AED 5

Eggs Benedict (E, D, G, F) AED 58  
English Muffin, choice of turkey ham / smoked salmon / spinach  
topped with hollandaise, parmesan cheese

Sunny Side Up (E, D, G) AED 48  
Sourdough, sautéed mushrooms, chives

Souffle Omelette (E) AED 50  
Egg white, spinach and kale

## Revo's Breakfast Open Sandwiches



Tzatziki & Salmon (E, G, F) AED 62  
Tzatziki, salmon, poached egg, avocado, micro-greens, sourdough

Scrambled Eggs on Sourdough with Avocado (E, G, D, N) AED 58  
Soft scrambled eggs, fresh avocado, homemade sundried tomato jam, parmesan, sourdough

Classic Avocado Feta (D, G) AED 54  
Local feta, mashed Mexican avocado, lemon, cilantro

Figs & Tahini (D, G, N, Ss) AED 56  
Fresh figs, homemade whipped ricotta, tahini, honey, rose syrup, walnuts

## Vegan at Revo

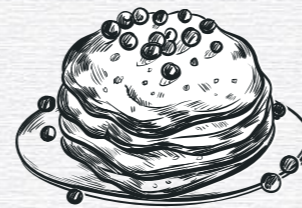
Acai Bowl (VG, N) AED 44  
Banana, homemade granola, homemade peanut butter, raspberry coulis

Gluten Free Savoury Porridge (VG) AED 46  
Gluten free rolled oats, onion, tomato, bell pepper, Arabic spices

Vegan Savoury Pancake (VG) AED 46  
Faux ragout, sweet corn, pea shoots, chives

Exotic Fruit Platter (VG) AED 44  
Seasonal exotic fruits, passion fruit coulis local honey

## Our Signatures



Revo Superstar Focaccia (D, G, E) AED 56  
Fried eggs, cheddar cheese, slow cooked mushrooms, fry sauce, pickled red onions

Ham and Truffle Brioche (D, G, E) AED 66  
Turkey ham, fried egg, truffle mayo, chives

Red Velvet Waffle (G, D, E) AED 54  
Fresh Berries, mascarpone cheese, snow sugar

Almond Crusted French Toast (D, G, E, N) AED 56  
French toast, assorted berries, crème fresh

Fluffy Pancake (D, G, E) AED 56  
Fresh berries, matcha crème, Nutella, syrup

Revo Breakfast (E, D, G) (Good for two) AED 120  
Four eggs (Fried, Poached, Scrambled or Boiled) sausage, veal bacon, tomato, baked beans, sourdough

Dear Guest, please inform our team members of any dietary requirements:  
G-Gluten, D-Dairy, E-Egg, S-Soy, SS-Sesame, SF-Sea Food, N-Nuts, V-Vegetarian,  
VN-Vegan, GF-Gluten Friendly, F-MS-Certified Seafood - Sustainably Caught  
Seafood M-Mustard, MS-Molluscs, C-Celery

All prices are inclusive of 7% Municipality Fee, 5% VAT & 10% Service Charge

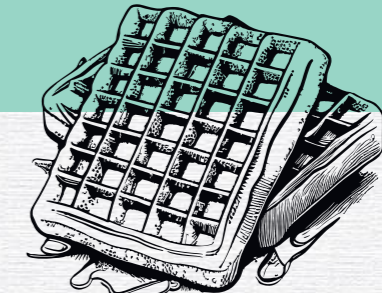
# Rise and shine Time for breakfast

## JUNIOR'S BREAKFAST

Rise And Shine (E, G, D) AED 40  
Choice of Eggs, Chicken sausage, hashbrown, mini pancake

PB & J (D, E, G) AED 35  
Homemade blueberry jam, crunchy peanut butter, brioche

Homemade Granola (D, N) AED 32  
Greek yoghurt, strawberry fruit coulis, local honey



## Add on

Smoked Salmon (F) AED 22

Chicken / Beef Sausage (2pcs) (G) AED 12

Turkey / Beef Bacon (G) AED 12

Hashbrown (2pcs) (G) AED 10

Sliced Avocado AED 18

Fresh Berries AED 16

Vanilla Ice cream (D) AED 10





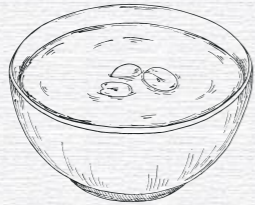
## Lunch & Dinner

## Fresh From The Farm



- Butternut Burrata (D, G, Ss) **AED 72**  
*Textures of butternut, burrata, green apple, sage*
- Revo Caesar Salad (D, G, E, S, F) **AED 68**  
*Octopus bacon, chicken, aged parmesan, Caesar dressing (no anchovy)*
- Warm Seafood Salad (SF) **AED 74**  
*Fresh seafood, avocado, lemon salad, organic quinoa*

## Soup



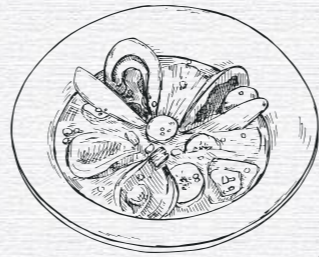
- Beef Consommé with Soba (SF, D) **AED 58**  
*48 hours bone broth, soba noodles, tofu, sliced beef, spring onions*
- Soup of the Day **AED 48**  
*Ask the server for today's special*

## Vegan at Revo

- Lentil Soup (VG, G) **AED 42**  
*Cumin, crisps, EVO*
- Hydroponic Super Green Salad (VG) **AED 64**  
*Spinach, butter head lettuce, lollo bianco, asparagus, edamame, super green dressing*
- Homemade Gnocchi (VG) **AED 72**  
*Sage emulsion, truffle, vegan cheese*

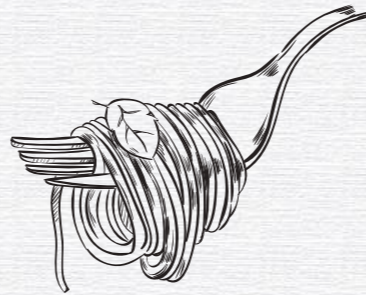


## Main Course



- Norwegian Salmon (F, D, E, G) **AED 109**  
*Fennel crisps, white asparagus, celeriac & saffron sauce*
- Chilli Garlic Prawn (SF, D) **AED 88**  
*Citrus sauce, coconut foam, black garlic, red chili, parsnip puree*
- Roasted Baby Chicken (N) **AED 88**  
*Baby chicken, Ratte potato, chicken gravy*
- Angus Tenderloin Steak 220grams (D, G, N, MS) **AED 165**  
*Truffle mash potato, grilled broccolini, grilled Asparagus, jus*
- 12Hrs Short Rib (Ss, S, D, G) **AED 125**  
*Bone broth, yuzu kosho rhubarb, ginger, shallots*
- Classic Cheeseburger (D, G, MS, E) **AED 96**  
*Homemade beef patty, pickles, mustard, cheddar, onion jam*
- Buffalo Chicken Sando (G, D, E) **AED 70**  
*Buffalo fried chicken, ranch sauce, lettuce, parmesan, brioche bun*
- Chicken Pita Pockets (G, D, N) **AED 56**  
*Sourdough pita, Arabic spiced chicken, garlic dip Arabic pickle*

## Art of Pasta



- Lobster Ravioli (D, G, E, Ms, Sf) **AED 98**  
*Homemade ravioli, Omani lobster, butter, creamed bisque*
- Fettuccini Carbonara (D, G, E) **AED 84**  
*Pecorino Romano, egg, black pepper, veal bacon*
- Penne Pomodoro (G, D) **AED 68**  
*San Marzano, EVO, parmesan, basil*
- Lamb Ragout Rigatoni (D, G, E) **AED 88**  
*Tomato, lamb mince, butter, parmesan*

Dear Guests kindly inform us in case of any dietary requirement.  
D-Dairy, E-Egg, F-Fish, M-Molluscs, L-Lupin, S-Soya, P-Peanuts, G-Gluten, CS-Crustaceans, MS-Mustard, N-Nuts, SS-Sesame, C-Celery, SP-Sulphates

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## From the Russian Table

- Russian Olivier Salad (D, E) **AED 45**  
*Potato, carrots, peas, beef bacon*
- Chicken Pirojki (D, G, E) **AED 48**  
*Minced chicken, savoury dough, sour cream*
- Salmon Crepes/Blini (D, G, E) **AED 58**  
*Smoked salmon, savoury crepes, fresh dill, cream cheese*
- Beef Stroganoff (D, G, E, Ms) **AED 85**  
*Beef sirloin, mashed potato, sour cream, mustard*

## Sides



- House Fries **AED 22**
- Truffle Parmesan Fries **AED 32**
- Sautéed Garden Vegetables **AED 34**
- Truffle Mashed Potato **AED 32**
- Kettle Chips **AED 14**
- House Salad **AED 16**
- Chicken Breast (100g) **AED 20**
- Prawns (6pcs) **AED 30**

## Sweet Treats

- Fennel Poached Pear (D, G, E) **AED 54**  
*Cayenne pepper custard, Sicilian lemon, frangipane*
- Warm Matcha Cake (D, G, E) **AED 52**  
*Valrhona ivory ganache, peach tarragon sorbet*
- Vegan Coconut Chia Pudding (VG) **AED 46**  
*Mango blanket*
- Fresh Fruit Platter (VG) **AED 44**  
*Seasonal fresh fruits*

