

FOOD MENU

BREAKFAST



Avocado on toast

A warm, buttery croissant filled with smooth mashed avocado, feta cheese, chives, and onion cream, crowned with a perfectly poached egg and served alongside golden potato crumpets, a comforting twist with a touch of French elegance.



AED62



Eggs Benedict

Fluffy Crumpet, Potato Latka, Splash of Urugula & Kale Purée, Onion Glaze, hollandaise sauce and Cress On Top



AED65



Scrambled Champignon

Freshly Baked Butter Croissant Filled with Soft Scrambled Egg, Portobello Mushroom, Parmesan Cheese & Truffle



AED65



French Omelette

Spinach, Brie Cheese, Botton Mushroom Infused with Herbs, Emmental Cheese, Parmesan cheese and creamy cheese on the top. Served with Potato Croquettes on the side.



AED65



Keema Rancheros

A flavorful fusion of keema and red beans, slow-cooked with aromatic spices, topped with eggs, and served with warm bread. A dish that captures the essence of local comfort and homemade taste.



AED62



Bagel Noire

A charcoal-black bagel filled with creamy smashed avocado, fresh avocado slices, and tender turkey. A perfect balance of flavor, texture, and visual allure. refined simplicity in every bite.



AED62



Croque Madame

Bechamel, Turkey Ham, Emmental Cheese, Sunny Side Egg, Parmesan Tuille Served with Mornay Sauce On The Side



AED65



Matin Doré

Eggs in a rich blend of four cheeses, topped with avocado. Served with lollo rosso and juicy cherry tomatoes for the perfect balance.



AED58



Arugula Cream Scramble

A pressed, toasted croissant base, layered with a fresh arugula (roquette) puree, and topped with fluffy, cheesy scrambled eggs for a harmonious blend of flavors and textures.



AED52

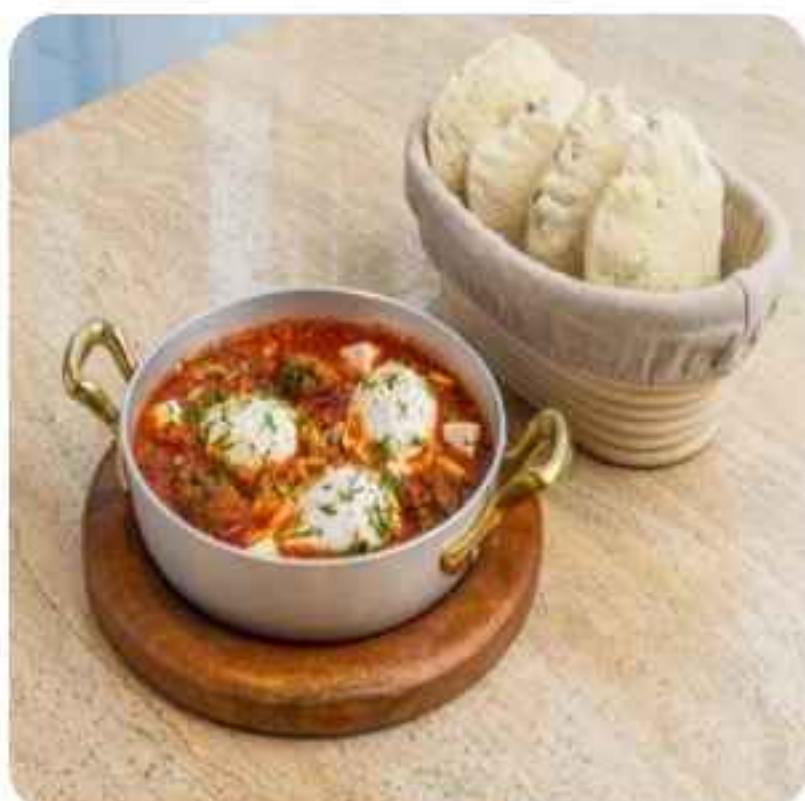


Turkish Egg

Herb-infused labneh topped with perfectly poached eggs, creamy avocado, and a drizzle of spiced chili oil, finished with toasted pine nuts for a delightful crunch.



AED55



Shakshouka

A Mediterranean classic reimagined with a Parisian twist – slow-cooked shakshuka sauce with spiced meatballs and softly poached eggs, finished with roasted nuts, crumbled feta, and a hint of French flair for an elegant, comforting indulgence.



AED65



Classic Egg Sando

Soft scrambled eggs topped with luscious cheese sauce, sandwiched in toasted milk bread for the perfect blend of comfort and sophistication.



AED52



Egg Bun

Freshly Baked bun, Filled with scrambled eggs and cheese along with our special mild spiciness sauce, with croquettes on the side.



AED48



Smoked Salmon

Potato Latka with smoked salmon and pouched eggs, cream cheese with caramelized apple with lettuce, radish, tomato, and yuzu sauce.

AED72

FRESHLY BAKED



Freshly Baked Delight



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Freshly Baked Butter Croissant



AED22 AED27 AED24 AED27 AED29 AED24



Scones and cream

Freshly Baked Scones Served With Jam & Cream



AED42



Pain Au Chocolat

Flaky Butter Croissant Stuffed With Chocolate Baton Sticks

AED25



Hot Chocolate croissant

Indulge in our decadent Hot Chocolate Croissant, a freshly baked croissant filled with rich chocolate ganache and drizzled with even more luscious chocolate sauce.

AED42



Homemade Cookies

Freshly baked homemade cookies – soft, melty and irresistibly delicious .

AED15



Mini Croissant Selection

Golden, flaky mini croissants filled with your choice of flavors - Bite sized bliss made just for you

AED38

Soups



Mushroom Soup

A delicate, sophisticated take on a classic. This velvet-smooth velouté highlights the clean, woody notes of mushrooms and truffles for an elegant, light, and perfectly balanced taste.

AED38

SALADS



Mango Crab Salad

Sweet mango and tender crab tossed with fennel, blood orange, and butter lettuce, dressed in an orange honey mustard vinaigrette for a light and refreshing flavor.



AED68



Watermelon Salad

A refreshing medley of strawberry-infused watermelon cubes tossed with creamy feta, crisp greens, and a drizzle of aged balsamic dressing, a perfect harmony of sweetness, tang, and freshness in every bite.



AED65



Strawberry & Avocado Salad

Fresh Strawberry, Avocado, Mixed Greens, Nuts, Yuzu Vinaigrette Dressing



AED62



Vegan Power Salad

Tricolor Quinoa, Avocado, Baby Veggies Mix, Toasted Almond, Pumpkin Gremolata



AED58



Verdure Salad

A vibrant mix of local watercress and Rocca leaves with ripe tomatoes, creamy avocado, charred corn, and crisp radish. finished with fresh zaatar and pomegranate pieces for a refreshing Middle Eastern touch.

AED58



Burrata Salad

Mixed Fruits & Veggies, Burrata Cheese, Yuzu vinaigrette dressing.



AED75



Kale Salad

Fresh kale tossed in a vibrant mandarin dressing, layered with red cabbage, pumpkin seeds, almond flakes and shaved parmesan cheese.



AED58



Forêt Salad

A fresh mix of crisp green leaves, sweet apple , Emmental cheese, walnuts and fragrant thyme, brought together with a classic French mustard and olive oil dressing , light earthy and irresistibly fresh



AED55

APPETIZERS



Saffron Arancini

Golden, crispy saffron-infused risotto balls, filled with a blend of mixed cheeses, served under a delicate arrabiata foam and drizzled with turmeric-infused mayo for a bold



AED55



Friture Marine

A crispy medley of squid and shrimp, perfectly fried and served with a zesty tartar sauce.



AED62



Wagyu & Mushrooms Potato Rosti

Wagyu Sliced beef, Mushroom, parmesan Cheese, Cream cheese Served On A Potato Rosti



AED75



Halloumi Bites

Golden-fried halloumi bites , crisp on the outside and tender within, served with a smooth Arugula cream offering a fresh , peppery finish for a perfectly balanced starter .

AED48

SANDWICHES



Chicken Burger

Spicy Marinated Fried Chicken, Spicy Slaw & Mayo Served In Our Homemade Brioche Bun

AED55



James Signature Burger

Angus Beef Burger With Avocado Slice Served in Our Homemade Brioche Bun

AED65



Mini Burger

Your choice of our Signature beef burger or chicken burger served in our homemade Mini-Burger bun.

AED55 AED55



Katsu Sandwich

Chicken katsu, coleslaw, spicy Sriracha sauce

AED55



Steak Frites

Tenderloin Steak Slices, Café De Paris Sauce, French Fries Served In Freshly Baked Vienna Baguette

AED75

MAINS



Beef Bucatini

Spaghetti Marinara Sauce Pasta, Spiced Beef Meatballs, Ricotta & Parmesan Cheese



AED75



Mushroom Risotto

Creamy Arborio rice cooked to perfection with a mix of sautéed mushrooms, enriched with James' signature sauce, and finished with truffle and a light Parmesan foam for a luxurious, velvety finish.



AED85



Chicken Pappardelle

Grilled Chicken Breast, Alfredo Sauce, Mixed Mushrooms with pappardelle pasta.

AED85



Rigatoni

Arrabbiata Sauce with a hint of spiciness.



AED65



Lobster Linguini

Tender lobster tossed in a velvety, foamy seafood cream sauce infused with Parmesan, creating a rich and indulgent pasta experience.



AED98



Prawns Risotto

Locally sourced prawns, marinated with Emirati spices and grilled à la plancha, served over a creamy tomato and burrata risotto for a rich and flavorful experience.



AED98



Crispy Skin Salmon

Pan-seared salmon with perfectly crispy skin, served on a velvety cauliflower purée, accompanied by tender chard and broccolini, finished with a smoked paprika and parmesan cream sauce.



AED125



Hammour Skewers

Tender Fresh Hammour fish skewers served atop a creamy tahini and smoked eggplant purée, accompanied by cumin-honey glazed heirloom baby carrots and drizzled with a fragrant saffron dill sauce.



AED145



Steak de Paris

Prime steak glazed with velvety Cafe de Paris butter, complemented by handcrafted crispy potato shavings



AED175



Harissa Baby chicken

Succulent baby chicken marinated in spicy harissa and cooked to perfection, served with a rich romesco sauce and your choice of side.



AED115



Beef Bourguignon

A classic beef stew served in a mashed potato, silverskin onion and carrots.



AED95



Wheat Risotto Brisket

Slow-cooked wheat risotto with a naturally creamy texture, finished with flavorful brisket for a wholesome, satisfying, and deeply savory experience.



AED72



Grilled Chicken Wheat Risotto

Tender grilled chicken served on a luxurious saffron cream wheat risotto, rich, aromatic, and comforting.



AED68



Lobster Linguini

Tender lobster tossed in a velvety, foamy seafood cream sauce infused with Parmesan, creating a rich and indulgent pasta experience.



AED98

DESSERTS



Matcha Passion Brûlée

Silky matcha crème brûlée topped with passion fruit .

AED65



Nuit Douce

A delicate layered chocolate dream – smooth ganache, light sponge, and silky cream resting on a crisp praline base, embraced by a lustrous glaze. A sweet night captured in every bite.

AED65



Classic Crème Brûlée

A classic French dessert made with smooth , velvety vanilla custard topped with a perfectly caramelized sugar crust.

Each spoonful offers a luxurious contrast between the crisp , golden top and the creamy aromatic custard beneath.

AED65



Sago Cloud

A delicate, cloud-like yogurt cake paired with creamy coconut sauce, soft sago pearls, and juicy mango, creating a harmonious blend of textures and tropical flavors.

AED65



Brownies Gastronomiques

Brownies, Crème Chantilly, Chocolate Toffe Caramel Sauce, White Chocolate Soil, Red Currant, vanilla ice cream.

AED75



Churros

Chocolate Hazelnut Stuffed Churros, with Salted caramel ice cream.

AED55

**Tiramisu**

Homemade Savoyarde, Coffee Cream, Vanilla Ice Cream, Chocolate Sauce.

AED55

**Gâteau Au Café**

Opera Inspired Coffee Cake

AED65

**Mille-Feuille Au Chocolat**

Crispy Puff Pastry, Choco-Hazelnut Crème Pâtissière and Namelaka, Dark Chocolate Soil.

AED55

**Mille-Feuille à La Vanille**

Freshly Baked Puff Pastry Filled With Custard And Vanilla Chantilly, Strawberry Gel Served With Vanilla Ice cream & Lotus Crumble on the side

AED55

**Apple Tart**

Thinly Sliced Apples Encased In A Flaky Crust Served Warm, Vanilla Ice Cream.

AED55

**Date Pudding**

A moist, tender date pudding with naturally sweet dates and a soft crumb served with vanilla ice cream for a rich yet balanced bite

AED65



Crème Caramel

Homemade Crème Caramel, Almond Biscuit, Butterscotch Sauce, Vanilla Ice Cream

AED58



San Sebastian

San Sebastian Cake, Strawberry Or Chocolate Sauce, Fresh Berries.

AED55



Opéra D'Été

A delicate twist on the classic French Opera, featuring soft sponge cake, mango purée, and creamy mango.

AED62



Roulade Aux Fraises

Elegant strawberry jam and delightful cream roll. Served with vanilla ice cream, fresh raspberries, and edible flowers.

AED48 AED88



Carrot Cake

A decadent layered carrot cake featuring delicate carrot cream and crisp walnuts, offering a deep, comforting flavor profile.

AED65



Yogurt Granola

Creamy homemade yogurt layered with sweet strawberry sauce and topped with crunchy granola for a refreshing and satisfying treat.



AED38



Éclair Au Chocolat

Chocolate Éclair, Choco-hazelnut Custard, Milk Namelaka.

AED48



Creamy Chocolate Kunafa

Crispy Kunafa layered with homemade cream and finished with a drizzle of chocolate sauce ,a modern twist on a classic favorite.

AED48



Skillet Cookie

Warm, gooey double chocolate cookie baked to perfection in a skillet, topped with creamy ice cream and a drizzle of chocolate for a decadent dessert experience.

AED52



Mango Sago

Creamy Coconut Sago Pudding Layered with Mango Puree, Topped with Fresh Mango and Passion Fruit Drizzle.

AED38



Pistachio Milk Cake

Moist and tender milk cake infused with rich pistachio flavor, offering a subtly nutty and indulgent dessert experience.



AED65

Afternoon Tea

Wide Selection of delectable sweet and savory dishes in a bite size.



Afternoon Tea

Wide Selection of delectable sweet and savory dishes in a bite size.

AED199