



OPEN SESAME

BUSINESS LUNCH | Mon - Fri: 12 PM - 5 PM

Enjoy a unique Business Lunch at Open Sesame and experience the culinary delights of the Mediterranean cuisine with a touch of our neighborhood.

INCLUDES:

AED 75 per person for 2-course set of your choice from our lunch menu | 1 Juice | 1 Specialty coffee

AED 95 per person 3-course set of your choice from our lunch menu | 1 Juice | 1 Specialty coffee

HALFBOARD & BUSINESS LUNCH MENU

CHOICE OF STARTER:

VEGETABLE SPRING ROLL

(G) KCAL549

Delicate rice paper wraps filled with colourful julienned vegetables served with sweet chilli sauce for dipping.

SPICED FRIED CHICKEN WINGS

(G)(N) KCAL547

Crispy and seasoned chicken wings served with spicy BBQ sauce.

SALT AND PEPPER CALAMARI

(G)(D)(SF) KCAL753

Savour our Fried Calamari with tartar sauce and lemon wedges.

REGIONAL LENTIL

(VE){GF} KCAL201

Oriental red lentil soup with cumin oil accompanied by lemon wedges & Arabic croutons.

CREAM OF TOMATO BASIL SOUP

(V) KCAL144

Rich tomato base infused with fragrant basil served with a crispy garlic crouton.

BUTTERNUT & BERRIES KALE SALAD

(V)(N)(VE-Optional) KCAL488

Vibrant salad with roasted butternut squash, caramelized pecans, sunflower seeds, kale, berries, and a light balsamic dressing.

CLASSIC CAESAR SALAD

(D)(V)(G) KCAL292

Crisp romaine lettuce, grated Parmesan cheese, crunchy croutons, boiled egg, and our signature Caesar dressing come together to create a harmonious blend of flavours and textures.

MEDITERRANEAN GREEK SALAD

(D)(V)(G) KCAL352

A vibrant mix of fresh lettuce, juicy cherry tomatoes, savory black olives, crunchy bell peppers, and crisp cucumber, all topped with creamy feta cheese. Tossed in a tangy pomegranate molasses dressing and finished with crispy croutons for an extra crunch.

FATTOUSH

(V)(G) KCAL541

A vibrant and fresh Levantine salad with crisp lettuce, juicy tomatoes, crunchy cucumbers, radishes, and mixed herbs, topped with toasted pita bread and drizzled with a tangy sumac dressing.

HUMMUS

(SE)(VE) KCAL619

A creamy blend of chickpeas, tahini, lemon juice, and garlic, served with warm, fluffy pita bread for dipping.

BABA GHANOUSH

(SE)(VE) KCAL1037

Smoky roasted eggplant purée mixed with tahini, garlic, and lemon juice, accompanied by warm pita bread.

BETROOT MOUTABBAL

(D)(SE)(V) KCAL156

A delicious twist on a classic, featuring roasted beetroot blended with tahini, garlic, and lemon juice, served with warm pita bread.



Best Seller



Chef Choice



(VE)
Vegan



(V)
Vegetarian



(N)
Nuts



(CG)
Contain Gluten



(GF)
Gluten Free



(SE)
Sesame



(D)
Dairy



(SF)
Seafood

Prices are in UAE Dirham (AED) and inclusive of 10% service charge, 7% municipality fee & 5% VAT

STARTERS

CHOICE OF ONE:

PASTA LINGUINI BOLOGNESE

(G)(D) KCAL597

Linguini tossed in our special homemade Bolognese sauce drizzled with rosemary oil and garnished with parmigiana Reggiano.

PASTA FRUTTI DI MARE

(SF)(G)(D) KCAL710

Linguine pasta with succulent mussels, juicy shrimp, tender calamari, bell peppers, caponata, and a luscious cream sauce. Garnished with fragrant basil.

TAGLIATELLE FUNGHI E GORGONZOLA

(D)(G)(V) KCAL348

Tagliatelle pasta in a creamy mushroom and Gorgonzola sauce. A delightful blend of earthy mushrooms and tangy cheese.

PENNE ARRABIATA

(V) KCAL537

Cooked penne pasta tossed in cooked spicy tomato sauce, Cherry tomato and parsley.

ENTRÉE ARABIAN MIX GRILL

(G)(D) KCAL611

Beef brochettes, lamb tikka, shish taouk, and lamb kofta kebab. Served with warm pita bread.

STIR FRY BEEF

(Soy)(SE)(G) KCAL415

Wok-fried beef, bell peppers, and onions in a mild spicy sauce, served with steamed jasmine rice.

VEGETABLE THAI CURRY

(V) KCAL213

Spicy coconut-flavoured vegetable curry.

PANEER MUTTER MASALA

(V)(N)(D) KCAL627

Paneer (Indian cottage cheese) and peas cooked in creamy masala makhani gravy.

CHICKEN TIKKA BIRYANI

(N)(D) KCAL537

Marinated chicken tikka cooked with basmati rice, fragrant spices, and herbs, garnished with fried onions, fresh coriander, and a touch of saffron. Served with a side of cooling raita.

FROM THE JOSPER GRILL NORWEGIAN SALMON 185G

KCAL555

CORNFED CHICKEN BREAST

KCAL809

PIZZA MARGHERITA PIZZA

(G)(D)(V) KCAL895

Tomato sauce, mozzarella cheese, and fresh basil.

TANDOORI CHICKEN PIZZA

(G)(D) KCAL934

Grilled tandoor chicken with tomato sauce, mozzarella, bell pepper, red onion, and coriander.

4 CHEESE PIZZA

(G)(D) KCAL904

Tomato sauce, blue cheese, cheddar, Emmental, and mozzarella.

PEPPERONI PIZZA

(G)(D)(V) KCAL895

Mozzarella, pepperoni, and tomato sauce.

BURGERS & SANDWICHES LOADED BEEF BURGER

(G)(D) KCAL1171

Beef Burger topped with melted cheese, tossed mushrooms, crispy bacon, zesty tomato relish, tangy pickled gherkin, fresh tomato slices, and crisp lettuce.

CHICKEN BURGER

(G)(D) KCAL538

Crispy crumbed chicken, kichmi-apple slaw, gochujang aioli, lettuce, tomato.

TUNA MELT SANDWICH

(G)(D)(SF) KCAL272

Flaked tuna mixed with mayonnaise caper, onion, celery & parsley served with tomato and cheddar cheese served with homemade chips.



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MAIN COURSE

CHOICE OF DESSERT:

TRADITIONAL ITALIAN TIRAMISU

(G)(D) KCAL758

Savour the indulgent layers of our Authentic Tiramisu, featuring Savoiardi cookies soaked in espresso and a velvety mascarpone cheese filling. Finished with a sprinkle of cocoa powder.

FRESH SEASONAL FRUIT

(V)(VE)(GF) KCAL340

Seasonal cut fruits.

ICE CREAM

(D)(N) KCAL195

Chocolate | Vanilla | Date | Strawberry

COLD BERRY CHEESECAKE

(D)(G)(N) KCAL705

A creamy classic, Baked with vanilla sticks, topped with fresh mixed berries.



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DESSERTS