



the farm
al barari

Lunch & Dinner - 12.30pm to 10.30pm

To Start



AED

COLD STARTERS

Tuna Avocado Tartare SF - F 66
Served with yuzu, mirin, toasted Tortilla bread and kikkoman soya dressing

Vietnamese Summer Rolls SF - N - S (V) 65
Fresh vegetables wrapped in rice paper OR with prawns, served with peanut kikkoman soya sauce
Add Prawns 8

Burrata Bunch Tomato and Basil D - V - N - F 82
(Keto-friendly) Puglia mozzarella and cherry tomatoes tossed in pesto and Rocket leaves

Fresh Crab and Avocado SF - F 86
Served with arugula, pomegranate, and lime pesto sauce



HOT STARTERS

Steamed Dumplings SF (V) 56
Served with homemade Thai vegetable sauce
OR shrimps and Thai fish sauce

Crusted Soft Shell Crab SF - F 68
Soft shell crab crusted in garlic pepper

Grilled Eggplant Rolls D - N - V 56
Grilled eggplant stuffed with cream cheese, bell peppers, basil, and walnuts served with olive oil

Calamari SF - D - G 59
Fresh crispy squid rings served with tartare sauce

(Poh Piah Thod) Deep Fry Vegetable Spring Rolls V 46
Combined taste of cabbage, carrots, leaks and glass noodles wrapped in Filo pastry

Creamy Saffron Garlic Scallops SF - D 58
A silky, creamy garlic sauce with a hint of lemon coats crispy, buttery scallops with avocado oil, fennel & pomegranate salad

Fried Tempura Beans V 63
Fried Tempura beans served a mild spice Siracha aioli

Panko Shrimps SF 60
Crispy Panko Shrimps in tartare souce and sweet chilli

Soups



Wild Mushrooms V - G - D 54
Seasonal mushrooms with vegetable broth and cream

Tom Yum Soup SF - D - S 66
Option of coconut with chicken or prawns

Salads



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The Farm's Salad V - D - N 67
Avocado, broccoli, red cabbage, quinoa, butternut squash, peas, red onions and walnuts

The Nest Chicken Salad G - D - F 69
(Remove croutons for a keto-friendly dish)
Baby gem lettuce, free-range organic boiled eggs, red cherry tomatoes, ciabatta herbed croutons, smoked parmesan cheese, and beef bacon with Caesar dressing

Fattoush G - V 62
Traditional Fattoush with pomegranate dressing

Asparagus Niçoise D - SF 68
Seared tuna fillet with French beans, green asparagus, pitted olives, quail eggs, cherry tomatoes, new potatoes, herbed vinaigrette dressing, and balsamic aioli

Phla Goong Salad SF - S 69
Prawn chilli in oil and lemongrass
Coconut milk, Onion,garlic,spring onion and kaffir lime leaf

Pomelo S - N 47
(Paleo-friendly) Pomelo segment and authentic Thai spice sauce with roasted coconut
Chicken slices 25
Grilled shrimp's SF 30

Thai Authentic Beef S 83
(Paleo-friendly) Strips of marinated beef, Thai eggplants, lemongrass, cilantro, and scallions in Thai spices

Green Papaya N - V - S - F 59
Green papaya, roasted nuts, slivered garlic, sweet palm sugar, cherry tomatoes, chilli, fish soy sauce, and lime
Grilled chicken 25
Grilled shrimp's SF 30

Herby Grains Mixed leafy with Cous Cous & Grilled Halloumi D - V - N 69
Grilled halloumi served on mixed green lettuce, tomatoes, couscous, pistachio, zucchini, and bell peppers with sumac vinaigrette dressing

The Garden Salad V - F 56
Green mixed lettuce, baby spinach, arugula, cucumbers, red cherry tomatoes, avocado, and rosemary with vinaigrette dressing

Grilled Tandoori Chicken D - G - S 58
Indian mixed salad leaves, mango, cherry tomatoes, and mango yogurt

Arugula Fennel Salad D - N - F 68
Crumbled feta cheese on a mix of arugula leaves, slices of fennel, pomegranate, cherry tomatoes and pumpkin seeds tossed in Miso dressing.

Pastas



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Wild Mushroom Risotto V - D - N 93
Risotto with porcini, wild mushrooms, and parmesan cheese
Add Lobster 48
Add Shrimps 30

Creamy Mushroom & Spinach V - D --S 175
Linguine sautéed lobster steak with finely chopped onion, baby mushroom, crushed garlic, low fat crème fraiche topped with grated parmesan or vegetarian cheese

Gluten-free Penne Di Pesto D - N - V 75
Sautéed zucchini vegetables with homemade pesto topped with parmesan cheese

Linguine Bolognese G - F 82
Linguine pasta served with ground beef, finely chopped vegetables, and tomato sauce

Organic Chicken Carbonara D - G - F 84
(Gluten-free penne available upon request) Penne, grilled chicken, sautéed mushrooms, and beef bacon simmered in carbonara sauce
Add red sauce 8
Add prawns SF 30

Penne Arabiata V - G - (D) 68
Regate penne tossed in olive oil, garlic, peeled tomatoes, basil leaves, Arabic parsley topped with parmesan cheese (chili flakes if spicy)

Sandwiches



The Farm's Signature Burger G - D 122
The Farm burger with guacamole, crunchy buttered onions, organic tomato slices, gherkins, honey glazed crispy beef/turkey bacon, and double melted cheese served with sweet potato or French fries

Smoked Chicken or Salmon with Avocado Sandwich D - SF 76
Served on focaccia with roasted garlic

Steak Sandwich D - G 98
Roasted steak, melted cheese, tomatoes, and capsicum, on focaccia

Cheese Garlic Bread Shrimp Grilled Cheese SF - D - G - F 109
Baked shrimp on a parmesan cheesy buttered bread



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Global Flavours



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Roasted Organic Rotisserie Chicken F- D	148
Lemon and herb marinated Corn-fed chicken roasted and served with baby carrots, sautéed broccolini, and baby potatoes	
Chateaubriand Fillet Asado S - G	235
Hormone-free 200g prime beef tenderloin fillet, squashed garlic baby potatoes, and Chimichurri sauce	
Grilled Spiced Lamb Cutlets G - S	176
Red kidney bean sautéed with baby spinach and lemon mint dew	
Farm The Surf & Turf (D) - SF - G - F	265
150g Grain fed fillet, tiger prawns, roasted baby potatoes and chery tomato served with a lobster creamy lemon butte	
Fish and Chips D - SF - G - F	93
Crispy battered old school cod served with mushy peas, crispy chips, and curry sauce	
Wild Baked Salmon D - SF (Paleo-friendly)	167
Baked stuffed Norwegian salmon with wilted spinach served with creamed cray fish tail sauce	
Hormone-free Grilled Rib Eye Steak G - S	204
Grain-fed 150 days served with garden vegetables and pepper sauce	
Braised Short Ribs D	180
Slow cooked short ribs with buttered pearl onions, crispy beef bacon bits, and button mushrooms	
Lamb Shank G - D - F (Paleo and keto-friendly)	159
Braised Moroccan marinated lamb shank served with Gusto's ratatouille and Polenta	
Seafood Paella SF - S - F	205
Served with white fish, salmon, shrimps, mussels, and mild spicy sauce	
Traditional Mixed Grill D - SF - S	155
Grilled lamb kofta, prawn skewers, shishtawook chicken skewers served with oriental rice	



Sauces

Mushroom Sauce	8
Pepper Sauce	8
Cheese Sauce	8
Peri Peri Sauce	8
Arabiata Sauce	8

Additional Sides

Sweet potato fries V	29
French fries V	28
Homemade mashed potatoes V - D	29
Creamed spinach V - D	28
Parsley sautéed broccolini V - D (Keto-friendly)	29
The Farm's Garden Salad V	28
Steamed jasmine rice V	28
Cauliflower rice V	28
Herbed Cheese Garlic Bread D - G	35

Asian Corner



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The Farm's Authentic Biryani N - S - D - F	94
Traditional spiced South Indian flavored rice, saffron tomatoes, and onion gravy served with crispy papadum and raita Chicken 20 Lamb 25	
Buttered Chicken Masala D - S - N (Replace jasmine rice with cauliflower rice for a keto-friendly dish) 20	122
Tomato based sauce flavored with Indian spices and condiments, served with Jasmine rice	
Paneer Butter Masala V - D - S - N	63
Baked paneer infused in butter masala sauce	
Fried Barramundi SF - S	115
Served with a herbed Thai sauce	
Wok Fried Tofu V - S - N	73
Silken tofu with Thai chilli paste, fresh chilli, and Thai herbs	
Steamed Fish - Catch of the Day S - SF - N	132
Served with Thai virgin sauce	
Roasted Marinated Chicken with Thai Herb Sauce S - N 99	
Strips of chicken marinated in Thai spices, lemongrass turmeric, red chilli, tamarind, and garlic pepper sauce	
Stir Fried Chicken N - S - G	112
Stir fried chicken with ginger black fungus scallions and red chilli in oyster sauce.	
Thai Green Curry S - N - V - F	69
Mixed vegetables, cauliflower, broccoli, capsicum, long beans, and eggplant with green curry and coconut milk Add chicken 25 Add prawns SF 30	
Thai Beef Panang Curry S - N	134
Beef tenderloin cooked in thick red curry paste	
Roasted Duck S - SF	145
Infused in Red Curry and grape sauce, served with rice	
Phad Thai Noodles N - S - SF	89
Soaked Thai rice noodles, cooked free-range eggs, diced firm tofu, tamarind, pulp fish sauce, dried shrimps, and roasted crushed peanuts. Choice of vegetables, chicken or shrimps	
Indonesian Nasi Goreng S - N - SF	86
Spiced Basmati rice stir fried with chicken, shrimps, and scallions cooked in oyster sauce	
Thai Massaman Lamb Curry S - N	123
Served with roasted cashew nuts and Yukon potatoes	
Fried Thai Beef Broccoli SF	129
Tenderloin beef, broccoli, onions, garlic, and crushed black peppercorns	
Gai Phad Kaprow S - F	106
Stir fry hand chopped chicken with with basil leaf Sautéed onion, garlic, chili, long bean, hot basil leaf, oyster sauce, sweet soya sauce, light soya sauce seasoned to perfection	
Taste of Curry N - G - D - S	79
Hot Indian vegetable curry served with papadum and steamed basmati rice Add chicken 25 Add prawns SF 30	
Prawn Red Curry SF - S	109
Fried prawns, red curry paste, coconut milk, kaffir lime leaves, and red chilli	

Artisan Pizzas



AED

Margherita D - G	73
Tomato sauce, mozzarella, and fresh basil	
Four Cheese D - G	89
Mozzarella, gorgonzola, provolone, and parmesan	
Pepperoni D - G	89
Tomato sauce, mozzarella, and pepperoni	
Steak and Shrimp Stuffed Bread D - SF - G	118
Rich flavors of Steak Shrimp, onion, garlic, cheddar, melted butter and parsley	
Seafood SF - D - G	106
Tomato sauce, mozzarella, shrimps, mussels, and squid	
Rooster D - G	93
Marinated chicken breast, mozzarella cheese, parmesan cheese, and onions	
Tartufo D - G	98
Truffle paste, provolone, parmesan, mushrooms, roasted garlic, and rocket leaves	
Vegetarian D - G - V	69
Tomatoes, parmesan cheese, bufala mozzarella, zucchini, and spinach, topped with fresh basil and olive oil	
The Avocado G - V - F	88
Herbed pizza dough, avocado, asparagus, parmesan cheese, baby spinach, and olive oil	
Capricciosa G - F	98
Tomato sauce, parmesan cheese, bufala mozzarella, turkey ham, artichokes, olives, and mushrooms, topped with fresh basil and olive oil	

Kids All Day Menu



Crispy Battered Cod Goujons D - SF	46
Served with mushy peas, tartare sauce, sautéed vegetables, and French fries	
Bunny Mini Burger G - D - N	60
Beef or chicken served with your choice of white or five cereal bun, roasted tomatoes, guacamole, and French fries	
Chicken Tenders G	44
Organic, deep fried breaded chicken, served with French fries	
The Monkey Ropes Spaghetti G - D	54
Served with your Bolognese sauce	
Mac 'n' Cheese G - D	43
Homemade macaroni pasta cooked in four cheeses béchamel sauce	
Pizza D - G	42
Tomato sauce and mozzarella	
Kids' Pie G - D	39
Homemade chicken pie with mashed potatoes and gravy	