

WINE

Champagne & Sparkling	<i>Glass</i>	<i>Bottle</i>
Laurent-Perrier La Cuvée Champagne, NV, <i>France</i>	99	495
Da Luca, DOC Prosecco, <i>Italy</i>	39	190
Prosecco DOC, Alberto Nani, <i>Italy</i>		225
Valdo Rosé Brut, <i>Italy</i>		210
Graham Beck Brut NV, <i>South Africa</i>		249
Laurent Perrier Brut (Magnum)		1,250
Champagne Rosé		
Laurent Perrier Rosé		1,500
Bollinger Rosé		1,500
White Wine		
G&G, Pinot Grigio, <i>Italy</i>	35	170
Mud House, Sauvignon Blanc, Marlborough, <i>New Zealand</i>	39	190
Banrock Station, Chardonnay, <i>South Australia</i>	45	210
Orvieto Classico, Rocca delle Macie, <i>Toscana, Italy</i>		195
Petit Chablis, Laroche, <i>France</i>		290
Riesling, Léon Beyer, <i>France</i>		310
Gavi DOCG, Granée, Beni di Batasiolo, <i>Piedmont, Italy</i>		350
Sancerre, la bourgeoise, <i>Loire Valley, France</i>		650
Rosé Wine		
Château de L'Aumérade Cru Classé, <i>Provence, France</i>	42	200
Kadette Rosé, <i>Kanonkop, South Africa</i>		195
Fontaine Rosé, Dominique Portet, <i>Australia</i>		225
Red Wine		
Argento, Malbec, <i>Argentina</i>	37	180
Lapostolle Grand Selection Merlot, <i>Chile</i>	42	195
Simonsig, Cabernet Shiraz, <i>South Africa</i>	45	210
Château Ksara, Réserve Du Couvent, <i>Lebanon</i>		210
Santa Julia, Malbec, <i>Mendoza, Argentina</i>		210
Moncaro, Montepulciano d'abruzzo DOC, <i>Italy</i>		240
Santa Carolina Cabernet Sauvignon, <i>Chilie</i>		249
Saint Clair "Omaka" Reserve, Pinot Noir, <i>New Zealand</i>		490
D.O.C Rioja VIÑA REAL Gran Reserva, <i>Spain</i>		550
Shiraz, Keyneton Estate Euphonium, <i>Henschke, Australia</i>		610
Promis Ca'Marcanda, Gaja, <i>Italy</i>		650
Chateauneuf du Pape, Domaine des Sénéchaux, <i>Rhone, France</i>		690
Chocolate Block "Boekenhoutskloof", 1.5ltr, <i>South Africa</i>		795

CLASSIC MIXOLOGY

Brumble	45	Italian Job	45
Gin, blackberry, lemon juice, simple syrup		Vodka, simple syrup, orange juice, passion fruit, campari	
Moscow Mule	45	Iron Sour	45
Vodka, lime juice, ginger beer		Vodka, limoncello, fresh lemon juice, lemongrass syrup, egg white, orange bitters	
Singapore Sling	45	Festive Coronarita	45
Gin, cherry liqueur, lemon juice, angostura bitters, Bénédictine, grenadine, pineapple juice		Corona, tequila, agave syrup, fresh lime	
Espresso Martini	45	Sundowner	45
Vodka, coffee liqueur, espresso, coffee beans		White rum, orange liqueur, fresh lemon juice, cranberry juice, orange bitters	
Manhattan Eastside	45	Il Mondo	45
Woodford, ginger liqueur, lemon, cherry juice		Cognac, amaretto disaronno, magic herbs	
Boulevardier	45	Sweet Spot	45
Bourbon, sweet vermouth, Campari		Scotch, Drambuie, maraschino cherry, orange bitter	
Pink Frozen Margarita	45		
Tequila, triple sec, lemon sour, grenadine			
Mint Julep	45		
Bourbon, lime, mint, angostura bitter			
Mai Tai	45		
White rum, dark rum, orgeat syrup, curacao liqueur, orange juice			
Long Island Iced Tea	65		
Vodka, rum, gin, tequila, triple sec, coke, lime			
Bloody Mary	45		
Vodka, tomato juice, lemon, worcestershire sauce, tabasco salt & pepper			
New Fashioned	45		
Bourbon, cherry liquor, orange bitter			

TWISTED MIXOLOGY

Italian Job	45
Vodka, simple syrup, orange juice, passion fruit, campari	
Iron Sour	45
Vodka, limoncello, fresh lemon juice, lemongrass syrup, egg white, orange bitters	
Festive Coronarita	45
Corona, tequila, agave syrup, fresh lime	
Sundowner	45
White rum, orange liqueur, fresh lemon juice, cranberry juice, orange bitters	
Il Mondo	45
Cognac, amaretto disaronno, magic herbs	
Sweet Spot	45
Scotch, Drambuie, maraschino cherry, orange bitter	
My Mojito	35
Classic, blueberry, strawberry, passion fruit with lemon juice, lime wheels, mint	
Spring Mist	35
Elderflower Syrup & Peach Tea, Lime Juice, Soda Water	
Lemon Breeze	35
Raspberry, Lemon, Mint Leaves, Sprite	
Magico	35
Fresh Passion Fruit, Orange, Pineapple, Vanilla Syrup	
Berries Driver	35
Fresh Mixed Berries, Lemon, Mint, Vanilla Syrup	

SPIRITS

Scotch Blended & Single Malt Whisky	<i>30ml</i>	Bourbon, Tennesse, Rye	<i>30ml</i>
Glenfiddich 12 years	39	Jim Beam	40
Glenfiddich 15 years	49	Jack Daniels	49
Johnnie Walker Black Label	39	Maker's Mark	55
Dimple Deluxe	42	Knob Creek	55
Chivas Regal 15 years	55	Bulleit Rye	55
Chivas Regal 18 years	65	Woodford Reserve	65
Glenmorangie Original	65		
Bowmore 12 years	55	Cognac	
		Hennessy V.S	42
		Hennessy V.S.O.P	65
		Hennessy X.O	155
		Courvoisier V.S	65
Irish Whiskey			
Tullamore	40		
Jameson	45		
Vodka	<i>30ml</i>	Tequila	<i>30ml</i>
Stolichnaya	39	Jose Cuervo Especial Silver	39
Absolut Blue	40	El Jimador Reposado	45
Grey Goose	59	Patron Silver	49
Beluga	65	Patron XO Cafe	55
Ciroc	49		
Kettle One	49	Rum	
		Captain Morgan White	39
		Bacardi White	40
		Matusalem Classico	42
		Sailor Jerry	45
		Bacardi 8	52
		Ron Zacapa Ambar	55
Gin			
Gordon's	39		
Bombay Sapphire	45		
Tanqueray	45		
Bulldog	49		
Hendriks	49		
The Botanist	49		

GIN & TONIC

Royal Street gin, tonic	45
Gordon's lime wheel, tonic	45
Gordon's pink grapefruit, tonic	45
Tanqueray Sevilla orange, tonic	45
Hendricks, cucumber, tonic	45

SPRITZ APERITIVO

Aperol, prosecco, orange soda	42
Limoncello spritz, prosecco, soda	42
Gordon's pink spritz, strawberry, tonic	42
Sbagliato spritz, prosecco, campari	42

BEER

Draught Beer & Cider	
Stella Artois	39
Heineken	42
Peroni	42
Magners Cider	45
Bottled Beer & Cider	
Corona	39
Guinness	40
Leffe Blond	45
Magners	45
Add Flavors	7
Vanilla/Hazelnut/Chocolate/Caramel	
Flavored Milk Shakes	29
Cookies & Cream/Chocolate/Strawberry/Vanilla	

WATER

	<i>Small</i>	<i>Large</i>
Local Still	15	25
Acqua Panna Still	19	29
San Benedetto	22	29

SOFT DRINKS

Coca Cola, Fanta, Sprite, Diet Coke, Iced Tea	15
Red Bull	35

ENERGY DRINKS

Pocari Sweat	18
Vitamin Well	26
Red Bull	40

FRESH JUICES

Orange, Pineapple, Watermelon, Green Apple	25
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SMOOTHIES

Accai Kick	35
Accai, Blueberry, Mango, Banana	
Tropi Colada	35
Banana, Pineapple, Coconut	
Raspberry Love	35
Raspberry, Blueberry, Banana	
Green Machine	35
Banana, Pineapple, Broccoli, Mango, Spinach, Celery	

Mango Paradise	35
Mango, Pineapple, Passion Fruit	

ICED DRINKS

Shakerato Iced Espresso	19
Iced Americano	25
Iced Café Latte	25
Iced Café Mocha	27
Caramel Frappuccino	27
Vanilla Cream Frappuccino	27
Affogato	35



ROOTS
BAR & KITCHEN

MENU

BREAKFAST 6AM to 11AM

SHARING PLATTERS

English Breakfast G,D,E,M 80	Arabic Breakfast G,D,E 80
Mushrooms, crispy veal bacon, baked beans, baby potatoes, veal sausage vine tomatoes and your choice of eggs	Foul madams, grilled halloumi, vegetables, hummus, labneh balls, pita bread and your choice of eggs

EGG MOTION

Omelette Selection & Eggs Your Way G,D,E 55	Blueberry/ Banana Pancakes G,D 55
Sunny side up/ scrambled/ soft boiled, turkey ham, cheddar, mozzarella, hash brown, vine tomatoes, sauteed mushrooms, toast	Berry compote, honey, maple syrup
Shakshuka G,D,E 65	French Toast G,D 55
Baked eggs, tomato touktouk, grilled halloumi, sumac labneh, zaatar pita	Toasted brioche, honey mascarpone, fresh berries
Eggs Benedict G,D,E 65	Breakfast Charcuterie Board G,D 75
English muffin, free range poached eggs, veal bacon or smoked salmon and hollandaise sauce	Assorted cheeses, cold cuts, hard-boiled egg, veal sausages, toasted bread, berry compote
Breakfast Burritos G,D,E 55	Bakers Basket G,D,N 45
Tortilla bread, veal sausage, guacamole, bell peppers, baby spinach, eggs	Assorted viennoiserie, organic preserves, butter
Egg & Bacon Roll G,D,E 40	Toast & Jam G,D 35
Veal bacon, fried egg, soft brioche roll or croissant	Rye/ multi cereal/ sourdough, organic preserves, butter
Avocado Toast G,D,E 45	Croissants G,D 15
Toasted multi-cereal bread, crushed avocado, scrambled eggs	(Plain/ Cheese/ Almonds/ Chocolate)
Gluten free bread GF 15	

HEALTHY INDULGENCE

Wellness Breakfast GF 90	To Compliment 15
Beetroot and pomegranate shot, chia seed pot with coconut, medjool dates, berries sliced pineapple, oven baked eggs in avocado	- Eggs - Mushrooms - Cheese - Baked Beans - Avocado - Veal Bacon - Toast - Baby Potatoes - Smoked Salmon - Chicken Sausage
Yas Acres Granola D,GF 45	
Greek yoghurt, homemade granola, fresh berries	
Fluffy Egg White Frittata E,GF 55	
Green asparagus, vine tomatoes, chives	
Vegan Quinoa Jar GF 60	
Quinoa, assorted berries mango, honey, lime	

À LA CARTE 11AM to 10.30PM

BAR BITES

Italian Baked Meatballs D 60	Acres Burger G,D,M,E 95
Herbed ground meat, marinara sauce, parmesan, cherry tomato, basil leaves	Queensland MB4 Wagyu beef burger, bacon, lettuce, tomato, crispy shallot, triple cheddar, chipotle mayo
Duck Confit Croquettes D,G,M,E 70	Steak Sandwich G,D,M,E 90
Crispy fried croquettes, cranberry tzatziki sauce, mixed green	Sliced Black Angus striploin, mustard mayonnaise, onion confit in a French baguette
Polpo e Potato D,S 75	Club Sandwich G,D,M,E 75
Grilled octopus, confit potatoes, smoked paprika, maldon salt, mixed green salad	Sourdough bread, shaved chicken breast, veal bacon, eggs, lettuce, tomatoes
Fritto Misto G,S,M,E 60	Trio of Sliders G,D,E,M 80
Calamari, prawns, cod, zucchini, tartar sauce	Wagyu beef patty, bacon, lettuce, tomato, cheddar, BBQ mayo
Charcuterie Selection D,G,N 75	
Assorted cold cuts, cheese selection, berry compote, tomato pesto, chimichurri, fresh berries, crackers	

French Onion Soup G,D 55	Panini Melt G,D,V 70
Beef broth, caramelized onion, horseradish, gruyere croutons	Roasted peppers, grilled red onion, cheddar, Dijon mustard, sour cream
Minestrone Soup with Pesto V,D,N 50	Caprese Croissant G,D,N,V 85
Vegetable broth, celery, carrot, basil pesto	Butter croissants, buffalo mozzarella, basil pesto, rocket leaves, basil leaves, Roma tomatoes, sundried tomatoes

Acres Caesar Salad G,D,S,N,SO,M,E 55	FROM THE GRILL
Crisp romaine, anchovies, veal bacon, garlic croutons, parmesan shavings, quail eggs, Caesar dressing	All dishes served with a fresh side salad
Certified Angus Beef Rib Eye 130	
Certified Angus Beef Tenderloin 130	
Australian Lamb Double Cutlets 120	
King Prawns 130	
Norwegian Salmon 120	
Tomato & Burrata Salad G,D 75	
Semi-dried cherry tomatoes, roma tomato tartare, basil leaves, rocket leaves, balsamic glaze, parmesan crisp	

Greek Salad in Roots Style G,D,N 65
Crispy pita bread, Tzatziki sauce, crumbled feta, kalamata olives, capsicum, tomatoes, cucumber, red onion, pine nuts, mint leaves

BURGERS & SANDWICHES

MAIN DISHES

Acres Moussakas D,G 110	Tom Yum Soup S,SO 40
Minced beef, potatoes, eggplant, kefalotryi cheese	Kaffir lime & lemongrass flavored Thai broth, brined prawns, hot basil
Pollo Alla Diavola D,GF 135	Poke Bowl S,SO,E 70
Roasted Cornfed chicken, herbed potatoes, dried chili pepper, minted spicy sauce, wine tomatoes	Norwegian salmon or yellow fin tuna, avocado, cucumber, seasoned rice, nori, edamame, togarashi mayo, sesame seeds shoyu
Chicken Fricassee Casserole D,G,M 120	Asian BBQ Chicken Wings G,D,SO 45
Toasted baguette, Kalamata olives, mushrooms, green salad	Crunchy salad, blue cheese sauce
Braised Short Ribs G,D,A 130	Chicken Tikka Wrap G,D 85
Creamy polenta, red wine shallots, buttered broccolini	Tandoor marinated chicken, garlic mint sauce, sliced onion, coriander
Mediterranean Seabass 110	Fish & Chips G,S,A,E,M,D 95
G,D,N,S Herb crusted seabass fillet, potatoes, asparagus, sundried tomato pesto, chimichurri	Mushy peas, tartar sauce, malt vinegar, thick cut fries
Spicy Garlic Gambas D,S 120	Nasi Goreng S,P,E,SO 80
Buttered prawns, herb oil, roasted garlic, steamed rice	Prawn and sambal fried rice, chicken satay, fried egg, pickled veggies, peanut sauce
Seafood Platter D,S,E 145	Butter Chicken D,G,N 75
Salmon fillet, calamari, king prawns, corn on the cob, grilled vegetables, lemon wraps, Béarnaise sauce	Chicken tikka, tomato cashew gravy, steamed rice, naan bread

VEGETARIAN BY THE GREEN

Minestrone Soup with Pesto V,D,N 50	Beyond Burger V,SO 95
Vegetable broth, celery, carrot, basil pesto	Vegan burger patty, roasted tomato, grilled onion, sriracha mayo, lettuce vegan bun, vegan cheddar
Vegan Caesar Salad V 55	Tofu cacciatore V,SO 75
Chickpeas, lacinato kale, romaine lettuce, vegan caesar dressing	Tofu, onion, tomato, bell peppers, black olives
Avocado Panzanella V,G 60	Risotto Pomodoro V 70
Avocado, tomatoes, red onion, basil leaves, croutons, red wine vinaigrette	San Marzano tomato, cherry tomato, arborio rice, extra virgin olive oil, basil leaves
Eggplant Parmigiana V,D 55	
Italian eggplant, mozzarella cheese, parmesan, plum tomatoes, basil leaves	

All prices are in AED and inclusive of 5% VAT. Please notify your server of any allergens.

A - Alcohol | D - Dairy | E - Eggs | N - Nuts | G - Gluten | GF - Gluten Free | M - Mustard
P - Peanut | V - Vegetarian | S - Seafood | SO - Soy Beans

MEMBER'S FAVOURITES

PIZZAS

Choose your way of pizza or calzone	
Margherita G,D,V 55	
Tomato sauce, mozzarella, cherry tomatoes, basil	
Burrata G,D,V 70	
Tomato sauce, burrata, mozzarella, parmesan, cherry tomato, basil leaves	
Pepperoni G,D 70	
Tomato sauce, mozzarella, beef pepperoni, dry chili pepper	
Fiorentina G,D,N,V 85	
Mozzarella, black truffle, ricotta cheese, pears, parmesan, honey, walnuts, balsamic glaze	
Gamberi e Zucchini G,D,S 75	
Tomato sauce, prawns, zucchini, bocconcini, chili pepper	
Capricciosa G,D 70	
Tomato sauce, mozzarella, veal ham, artichokes, mushrooms, olives	
Acres Signature G,D 80	
Tomato sauce, mozzarella, braised short ribs, caramelized onion, rocket leaves	

PASTA MANIA

Seafood Linguini G,D,S,E 95	
Mixed seafood, datterino tomato fondue, pecorino, capers, pepperoncino, basil leaves	
Rigatoni Bolognese G,D,E 100	
Bolognese sauce, rigatoni pasta, grana Padano, sage leaf	
Tagliatelle Pesto D,N,G,E 95	
Tagliatelle pasta, basil pesto, parmesan cheese, pine seeds, semi dried wine tomatoes	
Risotto ai Funghi D,A 90	
Arborio rice, wild mushrooms, black truffle, green peas	

APERITIF & DIGESTIVE

Gamberi e Zucchini G,D,S 75	
Tomato sauce, prawns, zucchini, bocconcini, chili pepper	
Capricciosa G,D 70	
Tomato sauce, mozzarella, veal ham, artichokes, mushrooms, olives	
Acres Signature G,D 80	
Tomato sauce, mozzarella, braised short ribs, caramelized onion, rocket leaves	

SIDES

Choose one side dish and one sauce for AED 35	
Sides 25	
Steamed Vegetables V	
Sautéed Baby Spinach V	
Mashed Potato V,D	
French Fries V	
Potato Wedges V,D	
Steak Fries V	
Potato Gratin V,D	
Sweet Potato Fries V	
Sauces 20	
Chimichurri V	
Green Pepper Corn Sauce D,G	
Mushroom Sauce D,G	
Red Wine Jus A,D,G	
Lemon Butter D	

DESSERTS

Tiramisu G,D,E 40
Savory biscuits, mascarpone cheese, expresso, cocoa
Chocolate Fondant D,G,E 40
Chocolate fondant, vanilla ice cream, crumble
Crème Brûlée D,E,G 40
Madagascar vanilla custard, fresh berries, herb biscotti
Carrot Cake G,D,N 40
Cream cheese, walnut crumble, candid walnut, caramelized carrots
Nougat Glacé G,N 40
Raspberry coulis, milk chocolate crèmeux, assorted dry fruits and nuts, fresh berries
Tropical Fruit Platter G,F 35
A fruit platter of fresh seasonal fruits

DAILY PROMOTIONS

The Breakfast Club
Every Thursday 8am – 11am

Tipples & Nibbles
Every Thursday 5pm – 10pm

BBQ – Grill & Chill
Every Friday 7pm – 10pm

Sunday Roast
Every Sunday 12pm – 10pm

Kids Eat Free
Daily, 8am – 10pm

Please ask your server for more details



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