

Breakfast Menu

8:00am – 11:30am

Assorted Bakery Basket 1120 Cal 45
Freshly toasted white / brown bread, croissants, fruit danish, served with butter, preserves and marmalade

Fresh Fruit Salad 201 Cal 55
Fresh cut fruits with pure honey and natural yoghurt

Tropical Fruit Platter 75 Cal 50
Fresh papaya and mango slices, passionfruit and lime

Revo's Granola 655 Cal 55
Fresh strawberry compote, Greek yogurt, homemade granola, fresh berries

Pancake Stack 411 Cal 75
Prune and apricot compote, Greek yoghurt, maple syrup

Ethereal Rose French Toast 987 Cal 75
Brioche toast mingled with the delicacy of strawberry and vanilla sauce, crispy rose, rose & lychee cream

Belgium Waffle 1005 Cal 75
Freshly baked Belgian waffle served with caramel milk sauce, nutella, strawberry compote, and clotted cream

Gluten Free Irish Porridge 115 Cal 55
Made with milk, served with honey and fresh strawberries

Swiss Style Bircher Muesli 256 Cal 55
Green apple, gluten free oats, yoghurt, walnuts

Freshly Baked Croissant Breakfast Sandwiches

Super Food 474 Cal 60
Revo whole grain croissant with smoked salmon, avocado mash, scrambled egg white, shaved onion and flax seeds

Savoury Waffle BLT 690 Cal 65
Crispy breakfast waffle filled with smoked bacon melted cheese, and arugula, served with maple syrup

Fresh Harvest Toast 848 Cal 65
Tangy avocado, steamed asparagus, poached egg on toasted sourdough

Khachapuri with Your Favourite Topping 714 Cal 65
Cheese & egg, zaatar & labneh, bacon & cheese

Beetroot Bliss Toast 762 Cal 65
Toasted sourdough topped with beetroot hummus, avocado, and a poached egg—vibrant and satisfying

Cage Free Eggs

Upgrade any dish with our ethically sourced free-range eggs for just 15 AED extra and Savor the difference in every bite.

Nargesi – Esfenaj 736 Cal 70
Cage-free eggs with Persian spinach & fried onion served with pita bread

Oeufs en Cotte 825 Cal 75
Baked cage-free eggs, with Mushrooms, spinach, and brioche croutons



Revo Sunshine Bowl

Chocolate Cherry Oats 548 Cal 70
Dried cherries, gluten free grain oats, honey, milk

Medley of Mango & Jackfruit 594 Cal 70
Granola and strawberries

Palm Island's Morning Chia Pudding 1033 Cal 70
Coconut & pomegranate flavoured overnight chia pudding

Made in Heaven 1036 Cal 70
Sweetened amaranth with apple compote, and dihydrated figs & dates

Vegan Selection

Amazon's Acai Berry with Favorite Topping 550 Cal 55
Granola | dry coconut & mango | chia & flax seeds | assorted berries

Organic Millet Porridge 974 Cal 55
Vanilla poached peaches, mint syrup

Vegan Raspberry Croissant 313 Cal 35

Vegan Omelette 429 Cal 75
Chickpea and seasonal vegetable omelette with mint mushy pea, potato rosti and cherry vine tomatoes

Vegan Scrambled Tofu 768 Cal 75
Vegan bun, sliced fresh avocado, spiced tofu, ratatouille, potato wedges

Nutritional Guide

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Menu Designations: Alcohol, Celery, Crustaceans, Eggs, Fish, Gluten, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soybeans, Sulphur Dioxide, Vegetarian, Healthy Option, MSC Certified Seafood – Sustainably Caught Seafood

If you have any concerns regarding food allergies, please alert your server prior to ordering.

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All Prices are in UAE Dirhams inclusive of Municipality fee, service charge and VAT

Revo Specialties

Revo Shakshuka 501 Cal 75
Baked eggs, tomato ragout, bell pepper, zucchini, cherry tomatoes, ground cumin, feta cheese

Spanish Fried Eggs 727 Cal 75
Beef chorizo, baby potatoes, herbs

Turkish Cilbir 1683 Cal 80
Two poached eggs, garlicky yoghurt sauce, spicy pepper brown butter, ful medames, grilled pita bread

Huevos Rancheros 810 Cal 80
Desired eggs served with black bean, purple corn tortilla, rancheros salsa, and queso fresco

Egg Dishes

All egg dishes are served with vine tomatoes, mushrooms and hash brown.

Moringa Benedict 698 Cal 75
Poached eggs nestled on toasted sourdough with sautéed moringa leaves, topped with a velvety hollandaise, an elevated, healthful twist on a classic

Eggs Benedict 415 Cal 70
Two poached eggs on toasted english muffin, turkey ham, hollandaise sauce

Signature Benedict 752 Cal 70
Two poached eggs on toasted english muffin, avocado, dill, hollandaise sauce

Eggs Royale 472 Cal 80
Two poached eggs on toasted english muffin, smoked Scottish salmon, hollandaise sauce

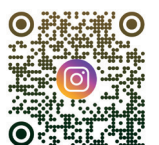
Scrambled Eggs 596 Cal 70
Three eggs lightly scrambled with cream on sour dough bread

Fried Eggs 742 Cal 65
Two fried eggs on sour dough bread

Full English 729 Cal 105
Eggs of choice (fried, poached, scrambled or boiled), chicken cheese sausage, beef bacon, vine tomato, baked beans, sour dough bread

Breakfast Sandwich 795 Cal 70
English muffin, fried eggs, bacon, avocado, BBQ mayo

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Gourmet Sandwiches

All sandwiches are served with French fries, mesclun salad and Revo dips

Vegetarian Sloppy Joe       1181 Cal 80
Bap bun, grilled halloumi cheese, roasted bell peppers, olive tapenade, truffle aioli



Philly Cheese Steak      1655 Cal 95
Wagyu beef, cheddar cheese, mushroom, caramelized onion, Vienna Bread

 **Crispy Chicken Brioche**      1879 Cal 95
Country style fried chicken, Boston lettuce, tomato, coriander, sweet chili, barbecue mayo, Vienna bread

Smoked Salmon Bagel       1206 Cal 80
Horseradish cream, capers, dill, shallot rings






Ultimate Wagyu Burger      932 Cal 110
Beef wagyu pattie, sauerkraut, pear chutney, sour cream, and pickled red onion, in a rich brioche bun, served with tomato salad and potato wedges



Salads

Healthy Salad   689 Cal 70
Fresh baby spinach, steamed asparagus, roasted pumpkin, soft-boiled egg

Halloumi Salad      1554 Cal 75
Caramelised pear, heirloom cherry tomatoes, baby gems, candied walnuts and pomegranate dressing

Wasabi Prawns      1420 Cal 80
Wasabi marinated tempura prawns, Asian mix leaves, wasabi dressing, mango, avocado

Chicken Caesar Salad      579 Cal 80
Romaine lettuce, parmesan cheese, egg, Canadian veal bacon, croutons, anchovy garlic dressing

Grilled Chicken Bowl   925 Cal 90
Marinated grilled chicken breast, cooked brown rice, black beans, cherry tomato and corn salsa, avocado, mango, Greek yoghurt, lime, cilantro



Soups




Bouillabaisse      517 Cal 70
Aromatic poached fresh catch of the sea, rouille, ink croutons





Soup of the Day 400 Cal 70
Seasonal homemade soup







Revo's All-Time Favourites

MONDAY- Wagyu Beef Topside Roast     1454 Cal 120
Yorkshire pudding, roasted vegetables, creamy mashed potatoes, and gravy

TUESDAY- Overnight Lamb Shoulder    1459 Cal 125
Tangy Beetroot purée, lamb fat – mashed potatoes, Roasted parsnip purée, fat crumble, and mint jus

WEDNESDAY- Zaatar Crusted Spring Lamb Rump     1180 Cal 135
Apricot and harissa puree, fava beans and courgette,




THURSDAY- 72 hours Beef     1540 Cal 125
Pommes mousseline, charred apple puree, texture of enoki





FRIDAY- Kiftah bi Tahini     2518 Cal 115
Lamb in tahini sauce and served along with 9 spiced potatoes & toasted pine nuts, ruz ma shareeya




SATURDAY- Lamb Shank     1441 Cal 125
Gremolata crusted braised lamb shank, potato gnocchi, feta crumble

SUNDAY- Cod Fish & Chips      1306 Cal 125
Mushy peas and tartare sauce

Vegan Selection

Euphoria Wonder Grain Bowl     848 Cal 70
Winter farro, Arctic kale, charred corn, Feta, toasted pinenuts dressed in pomegranate molasses

Early Season Vegetable Moussaka     1632 Cal 90
Stuffed bean and mushroom, vegan cheese

 **Revo Vegan Burger**   429 Cal 105
Spiced chickpea, potato, green beans, green peas, corn, shallot patty with smashed avocado, tomato relish, portobello mushroom, chimichurri, cucumber salad, grilled vegan bun

Tagliatelle Vegan Bolognese     768 Cal 105
Tagliatelle pasta, plant-based meat ragu

Main Courses

Fusilli Verde Zest   1396 Cal 95
Fusilli with kale pesto, grilled courgettes, and garlic chips

 **Calamarata Al Gamberi**      1665 Cal 125
Artisan Calamarata pasta with crustaceans' sauce and burrata





Black Angus Flank Steak      817 Cal 145
Crushed young potato, loin's mushroom, dallas sauce

Lamb Skewer    935 Cal 110
Marinated bell peppers, tzatziki sauce, flatbread

Smashed Burger Style Gyros    714 Cal 110
Homemade Greek style fries, Tyrokafteri sauce

Winter's Embrace Chicken   878 Cal 135
Parsnip and aged parmesan puree, pearl barley risotto

 **Coastal Citrus Salmon Delight**  911 Cal 135
Succulent oven-roasted salmon accompanied by a potato variety, and delicate sea asparagus, and drizzled with a refreshing lemon vinaigrette

 **Sea-side Tuscany Black Seabream**     941 Cal 140
Orzo pasta with mirepoix dressed in beurre Blanc

Alps-Inspired Veal Schnitzel    1885 Cal 140
Breaded veal cutlet, Parmesan sauce, and steamed broccolini, capturing the flavours of the Alps

 **All Day Breakfast**     729 Cal 115
Farm fresh fried eggs, hash brown, sautéed mushrooms, baked beans, chicken cheese sausage, beef bacon, vine tomatoes, sourdough bread





Duck Confit Wok Fried Rice     1513 Cal 115
Poached egg, kimchi, pickled cucumber, togarashi mayonnaise

Sides

 **Revo Fries**     401 Cal 35
Homemade fat chips with battered spices

Mash Potatoes   544 Cal 35
Butter and creamy whipped potatoes

Sautéed Garden Vegetables      146 Cal 35
Seasonal vegetables sauté with Café de Paris

Rocket Salad     92 Cal 35
Fresh baby leaves, cherry tomatoes, vinaigrette

Desserts

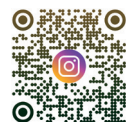
Key West     517 Cal 45
Lime cake. Lime curd, lime vermicelli ganache, fresh raspberry

Tropical     465 Cal 45
Apricot jelly, coconut crunch, coconut dacquoise, mango pineapple compote, coconut cream

Raspberry Cheesecake     687 Cal 45
Cream chantilly, raspberry coulis, and fresh raspberry

Coffee and Walnut Roll     775 Cal 45
Walnut dacquoise, whipped coffee and mascarpone ganache, and candied walnut

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