



BREAKFAST

BREAKFAST AVOCADO FOCCACIA 65 (V)

Rosemary Focaccia | Guacamole | Fresh Herbs
Sliced Avocado | Pumpkin Seeds

Add : Eggs Your Way 15

HUMMUS & EGGS FLAT BREAD 70 (V)

Hummus | Beetroot | Poached Eggs | Green & Red Spinach

EGG BEN ROSTI 90

Potato Rosti | Poached Eggs | Hollandaise | Spinach | Crispy Bacon

FRIED CUMIN EGGS 50 (V)

Fried Eggs | Cumin Seeds | Olive Oil | Flat Breads

EGG TOMATO TAJINE 75 (V)

Eggs | Tomato | Paprika | Cumin | Coriander

ORANGE BLOSSOM BRIOCHE PERDUE 85 (V)

Orange Blossom Water | Dates | Sliced Orange
Toasted Brioche « Perdue » | Whipped Cream

PEANUT BUTTERCUP 90 (V)

Banana | Peanut Butter | Dates
Cacao Nibs | Almond Milk | Almond Butter

POCKET FULL OF PASSION 80 (V)

Passion Fruit | Mango | Banana | Coconut Water

| 8AM - 5PM |

PRICES IN '000 RP / SUBJECT TO 10% TAX & 6% SERVICE CHARGE



If you are a vegan or vegetarian,
please lettuce know - we have plenty of options!

TO START

TOMATO & BURRATA 90 (V)
Burrata | Tomato Confit | Fresh Basil

**STRACCIATELLA &
ROASTED BUTTERNUT** 80 (V) (GF)
Stracciatella di Burrata | Roasted Butternut
Mint & Basil Pesto | Hazelnut

SNAPPER CEVICHE 85 (GF)
Fresh Snapper | Corn | Coriander | Parsley
Red Onion | Lemon Juice | Pumpkin Seed | Almond

PISSALADIÈRE 70
Caramelised Onion & Anchovy Tart
Parmesan | Thyme Infused Olive Oil
Rucola | Kalamata Olive

TAPAS TO SHARE

YEMA'S FALAFEL 50 (VG)
Served with Hummus

TURKISH GOZLEME 60 (V)
Sautéed Spinach | Feta Cheese
Pinenuts | Garlic

BARBECUE GRILLED BABY CORN 50 (V) (GF)
Harissa Spiced Corn
Yogurt Herbed Dressing

MEDITERRANEAN NACHOS 60 (V)
Eggplant | Baba Ganoush
Hummus | Edamame Tabasco

**ROSEMARY &
OREGANO FOCACCIA** 30 (V)
Freshly Wood Fired Tomato Focaccia
Rosemary & Garlic Olive Oil

YEMA SHARING BOARD 100 (V)
Olive Tapenade | Hummus
Baba Ganoush | Turkish Flat Bread
Rosemary & Oregano Focaccia

ROASTED MOROCCAN SALAD 70 (V)
Roasted Peppers | Lemon
Coriander | Turkish Flat Bread | Feta

Did something catch your eye?
All elements within our Tapas dishes can be selected
& ordered separately for your indulgence..

“Garden Greatness”

SALADS

PAN-SEARED TUNA SALAD 90 (GF)
Pan-Seared Mustard Tuna | Long Green Beans
Pickle Red Onion | Parmesan | Peas

LEBANESE TABOULEH 70 (V) (GF)
Cucumber | Tomato | Flat Parsley
Coriander | Red Onion | Lemon Dressing

WHAT THE SHELL ? 85 (V)
Shell Pasta | Cucumber | Tomato
Corn | Basil | Tarragon
Mustard Vinaigrette | Fennel | Feta

MEDITERRANEAN SALAD 80 (V) (GF)
Eggplant | Zucchini | Paprika
Feta | Rucola | Almond
Drizzled Olive Oil Dressing
Kalamata Olive | Baba Ganoush

FROM THE GARDEN

OVEN-BAKED BABY CARROT 50 (V) (GF)
Oven Baked Carrots Puree | Orange Zest
Carrot Confit | Thyme | Carrot Dressing | Almond
Grated Carrot Chip | Coriander | Mustard

SLOW ROASTED EGGPLANT 60 (V)
Eggplant | Stracciatella di Burrata
Parmesan Crumble | Rosemary Infused Cream
Tomato Confit | Basil | Tomato Consomme

**HARISSA SPICED
CAULIFLOWER** 70 (VG) (GF)
Roasted Cauliflower | Hummus
Harissa Spiced Chickpeas | Coriander

“Start as you mean to go on”

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please let us know - we have plenty of options!

FISH

Hand picked at Early Morning Jimbaran Market

SQUID INK RISONI 120

Grilled Squid | Fennel | Risoni | Squid Ink

SNAPPER TAJINE 140

White Snapper | Tomato
Olives | Homemade Spices | Potato
Lemon Confit | Coriander

WHOLE GRILLED SEA BASS 170 (GF)

Barbecue Sea Bass | Lemon
White Wine | Thyme | Cardamon

PASTA

PRAWN TAGLIATELLE 120

Prawn | Tagliatelle | Pok Choy | Lemon Confit
Chilli | Coriander | Kalamata Olive

GINGER GNOCCHI 95 (V)

Homemade Ginger Infused Gnocchi
Roasted Pumpkin Emulsion | Parmesan
Tarragon | Hazelnut

YEMA SPAGHETTI 90 (V)

Spaghetti | Tomato Confit | Cherry Tomato
Spinach | Kalamata Olive | Ricotta | Fresh Basil

SIDES

BROCCOLI PUREE 45 (V) (GF)

Broccoli Puree | Raw Broccoli
Lemon | Chili | Almond

BABY POTATOES 60 (V)

Oven Roasted Baby Potatoes
Za'atar | Rosemary Yogurt

ROASTED VEGETABLES 40 (VG) (GF)

White Wine | Fennel | Beetroot
Baby Carrot | Long Green Beans
Baby Potato | Baby Zucchini | Lemon

ZUCCHINI FRIES 50 (V)

Zucchini | Parmesan Crouton
Coriander | Herbed Aioli

MEAT

BRAISED BEEF 150 (GF)

Oven Red-Wine Beef | Carrot Puree
Baby Carrot | Cumin & Orange Dressing | Sage

OVEN-BAKED CHICKEN RATATOUILLE 120 (GF)

Oven-baked Chicken Breast | Tomato
Eggplant | Zucchini | Yellow Paprika | Feta
Kalamata Olive | Rosemary

SLOW-COOKED PORK BELLY 140

Pork Belly | Macaroni
Sautéed Portobello Mushrooms | Tarragon

BARBECUE ROSEMARY GRILLED CHICKEN 130 (GF)

Grilled Half Chicken
Lime & Rosemary Infused Yogurt Dressing
Roasted Baby Potato

RICE

ARABIAN MANDI FRIED RICE 140 (GF)

Lamb | Basmati Fried Rice | Cinnamon Cumin Sauce
Cardamon Seed | Grilled Vegetables | Herbs

“ What’s Cooking? ”

(V) Vegetarian (GF) Gluten Free (VG) Vegan

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