



REVO
CAFÉ & BAR

BREAKFAST

- Pulled Beef Benedict** | 🍴🥚 40
A sinful bed of pulled beef, topped with two poached eggs for pillows, covered in a blanket of hollandaise sauce & grilled mushrooms
- Our One Pot Breakfast** | 🍴🥚🥦 45
Two fried eggs, sourdough, garlic mushrooms, roasted tomato, spinach & kale, beef sausage, beef bacon, potato gems, hoisin ketchup and half avocado
- Portobello Toast** | 🍴🥚 40
Sliced roasted portobello mushroom from Sharjah, smashed avo, sautéed leeks & cherry tomatoes topped with alfalfa sprouts & chilli flakes



SALAD

- Garcia Farms Big Fat Greek Salad** | 🍴🥗 30
Cucumbers, peppers, tomatoes, kalamata olives, feta, red onions & fresh oregano with lemon oil dressing
- Al Bustan Farms Burrata** | 🍴🥗 60
With marinated tomato tartar, basil emulsion, balsamic reduction with slice of za'atar brushed sourdough
- Garden in the Desert** | 🍴🥗 40
5-Day aged local beetroot, locally grown desert plants (khobez, homaid, pickled Khansour) local & regional top-on seasonal vegetables, puree of roasted skin-on aubergine, edible flowers, cherry
- Herby Cauliflower Salad** | 🍴🥗 30
Roasted cauliflower florets, cooked chickpeas, pickled red onions, chilli flakes, parsley, dill, rocket and lemon dressing

OYSTER

- Cool Season Oysters, Dibba Bay**
6 pieces - 100 | 12 pieces - 200
Dibba baby oysters from the pristine waters of Fujairah
Mignonette & lemon | 🍴🥚



— ALL DAY MENU —

'EAT LOCAL, FEEL LOCAL'
SAVOR THE TASTE OF OUR COMMUNITY!

MAIN COURSE

- Saffron Risotto with Locally Grown Vegetable** | 🍴🥦 60
Roasted pumpkin, pecorino cheese, shaved macadamia
- Arroz Negro** | 🍴🥚 90
Cool season dibba bay oysters, local lobster, octopus, bergamot aioli, spanish bomba black rice
- Salmon, Beans, Buckwheat** | 🍴 80
Flaked salmon, spring onions, green peas, lemon & teriyaki sauce
- 12-Hour Braised Lamb leg** | 🍴 80
Creamy polenta, Jerusalem artichokes
- Pan Seared Local Seabass** | 🍴🥦 80
With baby potato cake, café de paris, lime & crispy leeks

OAKS SIGNATURE

- Crispy Chicken Burger** | 🍴 50
Buttermilk marinated chicken thigh with red leicester cheese and fresh jalapeno on a toasted potato bun
- Lobster Rolls** | 🍴 75
Umm Al Quwain lobster, crispy quinoa & seaweed, coleslaw, lemon aioli
- 18Hr Smoked Short Rib Ciabatta** | 🍴 75
Braised beef short rib, horseradish, pickled fennel & spicy BBQ sauce on cristal ciabatta
- Oaks Signature Confit Lamb Club Sandwich** | 🍴 75
With caramelized onion, local rocket lettuce, balsamic glaze on shokupan bred

DESSERT

- Burnt Basque Cheesecake** | 🍴 30
Dark crusted, soft centered, divine cheesecake
- Carrot Cake** | 🍴 30
With walnuts & cream cheese frosting (Vegan option available)
- Cheese Board** | 🍴 30
3 Kinds - AED 60 | 5 Kinds - AED 90
Five artisanal cheeses, fig compote



REVO CLASSIC

- Lobster Bisque Soup** | 150.8kcal 45
Lobster, shallot, tomato paste, and cream
- Keto Cobb Salad** | 195.5kcal 60
Iceberg lettuce chicken, cherry tomato, avocado, cheese, turkey bacon, boiled egg and cajun dressing
- Signature Benedict** | 111.8kcal 50
Two poached eggs on toasted English muffin, avocado and dill Hollandaise sauce, hash brown, sautéed mushroom
- Gluten Free Irish Porridge** | 188kcal 45
Made with milk, served with honey and fresh strawberries
- Caramelized Brioche French Toast** | 106kcal 35
Vanilla poached apple, butterscotch sauce and mascarpone
- 400 gr Beef Rib Eye Steak** | 178.3kcal 150
Grilled rib eye with sautéed broccolini and beef gravy sauce
- Revo Shakshuka** | 114.2kcal 50
Baked eggs, tomato ragout, onion, parsley, cherry tomatoes and ground cumin
- Smoked Salmon Bagel** | 174.3kcal 70
Horseradish cream, capers, dill and shallot rings
- Revo Club** | 122.8kcal 70
Avocado, turkey bacon, fried egg, lettuce, tomatoes BBQ mayo, french fries
- Fresh Fruit Platter** | 28.1kcal 50
Watermelon, pineapple, kiwi, melon, passion fruit and fresh berries



TAKE
REVO
HOME

GRAB & GO BY OAKS

- All Grab & Go By Oaks Is Serve With Choice Of Sustainable Juice
- Grilled Chicken & Avocado wrap** | 🍴🥗 40
Flame-grilled chicken fillet, sliced avocado, tomatoes, baby gem lettuce with mayo & pesto
- Schutte Farm Burger** | 🍴🥚 40
Our own beetroot patty with cheddar cheese, sliced avocado, grilled onions, lettuce, vegan aioli, mayo & homemade ketchup
- Chopped Wagyu Beef Burgers** | 🍴 40
12-Month-aged cecina de leon, creole chantey, kimchi mayo
- Bacon & Egg Bap** | 🍴 40
Folded egg, cheese, beef bacon, salsa verde, aloli, cress
- REVO JAR**
- Cake Jars** 25
Red Velvet | Tiramisu | Chocolate Fudge | Cheesecake | Carrot Cake
- Dessert Jars** 25
Fruit Trifle | Three Mousse | Lemon Curd with Lemon Meringue | Lemon Posset | Rhubarb Posset
- Salad Bowls & Jars** 35
Chicken Caesar Salad | Healthy Quinoa Salad | Black Rice & Smoked Salmon | Chicken and Strawberry Cous-cous | Classic Prawn Cocktail with Tomato Consume | Thai Beef Salad | Healthy Tuna Salad | Cob Salad

🍴 Gluten Free	🍴 Alcohol	🍴 Celery	🍴 Crustaceans	🍴 Eggs
🍴 Dairy Free	🍴 Lupin	🍴 Milk	🍴 Molluscs	🍴 Sesame Seeds
🍴 Mustard	🍴 Nuts	🍴 Peanuts	🍴 Sesame Seeds	🍴 Vegetarian
🍴 Soybeans	🍴 Fish	🍴 Sulphur Dioxide	🍴 Vegetarian	🍴 Vegan
🍴 Healthy Option	🍴 Garlic	🍴 Onion		

If you have any concerns regarding food allergies, please alert your server prior to ordering.
All Inclusive, All Inclusive Premium, Full Board and Half Board Supplement: AED 50
All prices are in UAE Dirhams and are inclusive of Municipality Fee, service charge and VAT.
Calorie Counts (kcal) for each dish are measured per 100gr.

LET'S DRINK TO THAT!

Hot Beverage

Espresso	18
Hot Chocolate	29
Americano	23
Revo Blue Latte	26
Revo Blue Cafe Late	26
Matcha Late	26
Matcha café late	26
Café Latte - Regular	25
Café Latte - Flavoured	26
Cappuccino - Regular	25
Cappuccino - Flavoured	26
Double Espresso	20
Selection of Tea	25

Cold Beverage

Revo Frapp	30
Black Forest Frappuccino	30
Tripple Chocolate Cookie Frappuccino	30
Strawberry Creamy Frappuccino	30
Caramel Creamy Frappuccino	30
Iced Coffee - Regular	20
Iced Coffee - Flavoured	23
Iced Tea - Regular	20
Revo special Iced Tea	23
Iced Matcha late	23
Iced Matcha café late	23
[Almond Milk, Soya Milk, Coconut Milk]	5
Cold Brew Coffee	26
[Flavors: Matcha, Cinnamon, Peppermint]	

Fresh Juice

Orange	25
Carrot	25
Lemon Mint	25
Watermelon	25
Pineapple	25

Soft Drink

Pepsi	18
Redbull	40
Seven up	18
Seven up diet	18
Mirinda	18
Ginger Ale	18
Tonic	18
Pepsi diet	18

Smoothie

Black detox	35
Energy booster	35
Aloe ha	35
Acai kick	30
Tropi colada	30
Green machine	30
Caribbean kiss	30
Beet the heat	30
Mango paradise	30

Milkshake

Banana caramel	30
Strawberry white choco	30
Cherry choco	30



Frappe

Chai	35
Coldbrew	35
Matcha	35

H2O

Acqua Panna 750ml	30
Acqua Panna 500ml	17
San Pellegrino 750ml	34
San Pellegrino 500ml	21



Cocktail

Revo-lution	60
Gin, Mango Purée, Lime, Grenadine and Ginger Ale	
Californication	60
Rum, Malibu, Melon Liquor and Pineapple Juice	
Revo-cation	60
Vodka, Kahlúa, Espresso and Vanilla Ice Cream	
Espresso Martini	55
Vodka, Espresso, Kahlúa, Syrup	
Mojito (Classic/Flavoured) *	55/60
Rum, Lime, Mint Leaves and Soda	
Gin Fizz *	55
Gin, Lime and Club Soda	
Margarita	55
Tequila, Triple Sec and Lime	

Bottled Beer

Corona	43
Amstel*	32
Heineken	40
Becks*	30

Draft Beer

	Half/Pint
Hoegaarden	30/55
Budweiser	26/49
Heineken	26/49
Birra Moretti	26/49

Alcohol	Celery	Crustaceans	Eggs
Gluten	Lupin	Milk	Molluscs
Mustard	Nuts	Peanuts	Sesame Seeds
Soybeans	Fish	Sulphur Dioxide	Vegetarian
Healthy Option			



Sparkling Wine

Prosecco DOC, Da Luca - Italy	Glass/Bottle	51/220
Conte Fosco Cuvee Brut NV - Italy		49/210

White Wine

Arcadian Sauvignon Blanc - Australia	Glass/Bottle	45/190
The Riddle, Hardys Chardonnay - Australia		*43/180

Red Wine

Arcadian Shiraz - Australia	Glass/Bottle	45/190
The Riddle, Hardys Cabernet Merlot - Australia		*43/180

Rose Wine

Cuvee sabourin Blush - France	Glass/Bottle	50/200
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Spirit

Grey Goose	70
Belvedere	70
Hendrick's	65
Bombay Sapphire *	40
Tanqueray 10 *	59
Glenfiddich 12 Year Old	70
J Walker Black Label	65
Bacardi Carta De Oro (Gold)*	55
Capt Morgan Spiced Rum	55
Hennessy VS	65
Olmecca Tequila Blanco*	55

Items with * are available during Happy Hour
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