



## ARABIC JOURNEY

### COLD AND HOT STARTERS

#### **Hummus**

**Classic** – 60 V,SE

**Beetroot** – 60 V,SE

**Bil Lahma** – 80 N,SE

Hummus with sautéed lamb tenderloin with lemon, pine nuts and aromatic Arabic spices

**Labneh with Mint** – 60 V,D

Drained yogurt with mint, garlic and a drizzle of olive oil

**Fattoush** – 60 G,V

Arabic salad with cucumber, tomato, radish, onion, olive oil, pomegranate sauce and crispy Arabic bread

**Rocca Salad** – 50 V

Fresh rocca with pomegranate, red radish, cherry tomato and onion

**Falafel** – 55 V,SE

Mixture of chickpea, tomato, mixed herb salad, served with tahini sauce and pickles

**Ras Asfour** – 95 N,D

Beef cube cuts sautéed with onion and mushroom

**Garlic Prawns** – 95 S,D

Sautéed prawns marinated with lemon coriander sauce

**Manakish** G,D,SE

**Cheese** - 50

**Zaatar** - 45



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**Cold Mezze** – 130 (HB – 40) G,D,V,SE

Hummus, tabbouleh, baba ghanoush, labneh, stuffed vine leaves

**Hot Mezze** – 125 (HB – 40) D,G,N

Spinach sambousek, kibbeh, cheese rakkat, cheese fatayer

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### SOUP

**Oriental Lentil Soup** – 50 V,G

Oriental yellow lentil soup with cumin

**Harira Soup**

**Vegetarian** – 65 V,G

**Lamb** – 75

Classic Moroccan soup with tomato, lentil and chickpeas

Menu allergens:

D-dairy/ G-gluten/ N-nuts/ SE-sesame/ S-seafood/ V-vegetarian

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## GRILLS

**Joojeh Kebab – 165** D,G

Chicken thigh with Iranian spice, saffron

**Kofta Khashkhash – 165** D,G

Minced lamb, Arabic spices, grilled tomato

**Chicken Shish Tawouk – 145** D,G

Labneh, oregano, garlic, Arabic spices

**Shish Kebab – 155** D

Lamb loin, Arabic spices, garlic

**Eggplant and Lamb Kebab – 175** D,N

Minced lamb, grilled vegetables, yogurt



## CHEF' SPECIAL

**Qamar Signature Mixed Grill – 595** (HB not included) G,D

Beef tikka, lamb chops, chicken shish tawouk, lamb kofta

**Seafood Mixed Grill – 795** (HB not included) S,D,G

Fresh lobster, salmon, tiger prawns, seabass

## MAINS

**Lamb Kibbeh – 90** G,N,D,E

Kibbey with yogurt sauce, pine nuts, coriander, garlic

**Seabass Harra – 185** S,N

Marinated pan-fried seabass with cumin, black pepper, pine nuts, harissa sauce

**Daoud Basha – 125** N

Meatballs with tomato sauce and pine nuts

**Fried Fish – 125** S,G,SE,N

Served with sayadia rice and tahini sauce

## MORROCCAN TAGINE

**Traditional Lamb Shank Couscous – 205** (HB – 60) G

Couscous, apricots and prunes

**Vegetables – 165** v

Assorted seasonal vegetables with saffron

Menu allergens:

D-dairy/ G-gluten/ N-nuts/ SE-sesame/ S-seafood/ V-vegetarian/ E-egg

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## INDIAN JOURNEY

### STARTERS

**Palak Bhindi Chaat** – 60 G,D

Deep fried spinach leaves, okra with tamarind and yogurt

**Classic Samosa Duo** – 65 G,D

Stuffed with lamb, potatoes and green peas

**Makkai Aloo Kebab** – 50 V,G

Deep fried corn and potato dumpling with tomato chutney

**Onion Bhajjia** – 50 V,G

Mixed vegetables, gram flour, mint chutney

**Masala Vada** – 50 V,G

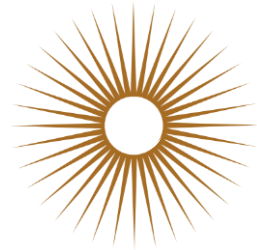
Lentil dumpling served spicy tomato chutney

**Kachumber Salad** – 50 V

Mixed vegetables, olive oil, corn tossed with lemon dressing

**Paneer Pakora** - 50 V,D

Fried paneer served with spicy tomato dip



### VEGETARIAN MAINS

**Dal Tadka Lahsuni** – 90 D

Yellow lentil, tomato, onion, garlic

**Paneer Tikka Butter Masala** – 115 D,N

Tandoori grilled curried cottage cheese, tomato, cashew nuts, cream

**Vegetables Jafrezi** – 95 D

Garden mixed vegetables, masala, fenugreek

**Dum Aloo Kashmiri** – 95 D,N

Baby potatoes, spicy yogurt sauce

**Dal Bukhara** – 90 D

Smoked black lentil, tomato fenugreek, cream

**Lahsuni Palak Paneer** – 90 D

Creamy spinach, paneer cheese, onion, tomato, garlic

Menu allergens:

D-dairy/ G-gluten/ N-nuts/ SE-sesame/ S-seafood/ V-vegetarian

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## MAINS

### Chicken Chettarnad – 165 <sub>D</sub>

Fiery hot chicken curry from Chettarnad region

### Murgh Tikka Masala – 185 <sub>N,D</sub>

Chicken tikka, tomato onion masala, dry fenugreek

### Butter Chicken – 150 <sub>D,N</sub>

Chicken thigh, tomato, cream, cashew nut

### Peshwari Jingha Masala – 195 <sub>S,N,D</sub>

Prawns cooked in traditional mixed of spices, coconut milk, curry leaves

### Rogan Josh – 165 <sub>D</sub>

Boneless lamb with Kashmiri spice, red onion, tomato paste, yogurt, nutmeg

### Fish Molee – 170 <sub>S</sub>

Indian fish stew in spiced coconut broth



## TANDOOR

### Sultan Murgh Angara – 195 <sub>D</sub>

Chicken thigh with chef' special masala

### Kayree Lamb Chops – 220 <sub>(HB-60) D</sub>

Lamb chops marinated in caramelized onion, cloves, aromatic spices

### Tiger Prawns – 230 <sub>(HB-60) S,D,SE</sub>

Prawns, white sesame, mace powder, spices, cashew nuts

### Murgh Lalbari Kebab – 155 <sub>D,N</sub>

Chicken breast stuffed with spinach and cheese, red masala



## RICE SPECIALTIES

### Dum Ki Biryani

Chicken – 140 <sub>D,N</sub>

Lamb – 170 <sub>D,N</sub>

Vegetables – 130 <sub>V,D,N</sub>

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## SIDE DISHES

### Bread

Plain/ Butter/ Garlic Naan – 25 G,D

Cheese Naan – 30 D,G

Peshwari Naan – 40 N,G,D

### Roti

Lacha Paratha – 25 G,D

Tandoori Roti – 25 G

**Raita** – 20 D

Plain/ cucumber and mint/ pineapple

**Basmati Rice** – 30

**Vermicelli Rice** – 30 G,D

**Sayadia Rice** – 30 D



## DESSERT

**Kulfi Ice Cream** – 50 D,N

Mango and pistachio

**Gulab Jamun** – 55 D,N

Deep fried reduced milk pudding with saffron and sugar syrup

**Chocolate Samosa** – 55 D,G,N

Served with your choice of ice cream

**Seasonal Fruit Platter** – 65

**Umm Ali** – 65 G,D,N

Traditional Egyptian bread pudding

**Kunafa** – 70 D,G,N

Served with your choice of ice cream

**Date Pudding** – 65 G,D

Saffron caramel sauce and vanilla ice cream

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## Innocent Liquid

Island Date 45

Date, milk, coconut cream, pineapple juice, lime

Mango Lassi 45

Mango, Greek yogurt, fresh milk

Qamar Ice Tea 45

Black tea, rose water, pomegranate syrup

## Fresh Juices

Orange/ Watermelon/ Pineapple/ Mango/ Lemon Mint 35

Apple 25

## Soft Drinks

Pepsi/ Diet Pepsi/ Pepsi Black/ 7Up/ Diet 7Up/ Mirinda 28

Fentiman' Soda 30

Fentiman's Tonic Water/ Ginger Beer/ Ginger Ale 30

## Water

Acqua Panna (S/ L) 28/ 42

San Pellegrino (S/ L) 28/42

## Coffee and Tea

Espresso 28

Americano/ Double Espresso/ Cappucino/ Latte/ Flat White 32

Specialty Latte (Rose, Chai, Salted Caramel, Spice Pumpkin) 32

Hot Chocolate 32

Ice Coffee 35

Ice Cream Coffee 40

Turkish Coffee 35

Moroccan Tea 35

Tea and Infusion 32

In line with the resort's sustainability measures, local filtered mineral water is available upon request with our compliments.

All Dilmah Teas provided are sustainably certified and produced. Coffee Planet products are also sustainably sourced and locally produced. Prices are in UAE Dirham, inclusive of Municipality Fees, Service Charge and VAT

## Classic Cocktails

### Mojito 68

Rum, lime, mint, soda

### Caipirinha 68

Cachaca, lime

### Martini 68

Gin or vodka, vermouth

### Cosmopolitan 68

Vodka, triple sec, cranberry juic

### Negroni 68

Gin, red vermouth, campari

### Mai Tai 68

White and dark rum, triple sec, orgeat syrup



*Our bartender is pleased to create any other non-listed classic cocktails upon request*

## Signature Cocktails

### Island Date Colada 80

Rum, pineapple, dates and lemon

### Cucumber Cooler 80

Gin, cucumber, coriander, green chili, pink peppercorn

### Corrito Island 80

Light rum, coriander, secret masala, tabasco, pepsi, lemon



## Beers

Heineken 45

Corona 45

Mythos 40

Sol 40

## Spirits

### APERITIF 60ml

Aperol 50  
Campari 50  
Dolin Blanc, White Vermouth 50  
Dolin Dry, Dry Vermouth 50  
Dolin Red, Red Vermouth 50

### VODKA 30ML

Stolichnaya 50  
Belvedere 65  
Grey Goose 65  
Beluga Noble 70

### RUM 30ML

Bacardi Superior 50  
Havana Dark 55  
Ron Zacapa 23 years 75  
Ron Zacapa XO 130

### WHISKEY 30ML

J.W. Red 50  
J.W. Black 55  
Chivas 12 years 55  
Chivas 18 years 95  
Glenlivet 18 years 110  
Glenlivet 25 years 450  
Jameson 50  
Jack Daniels 55  
Makers Mark 55  
Balvenie 14 years 120  
Balvenie 17 years 195  
Hibiki Harmony 105

### GIN 30ML

Bombay Sapphire 50  
Tanqueray 50  
Tanqueray No.10 60  
Hendriks 60  
Gin Mare 65  
Monkey 47 75  
Sipsmith 65

### TEQUILA 30ML

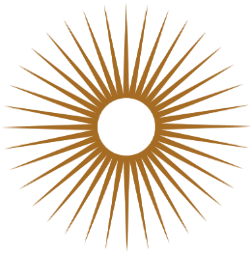
Jose Cuervo Bianco 50  
Patron Silver 60  
Patron Coffee XO 50

### LIQUEUR 30ML

Cointreau 40  
St-Germain 40  
Jägermeister 35  
Baileys Irish Cream 40  
Fernet Brance 35  
Ricard 35  
Grand Marnier 40  
Kahlua 40  
Sambuca 30  
Malibu 35

### PORT 60ML

Fine Tawny Taylor's Port 50





## WINE BY THE GLASS

### SPARKLING WINE

Prosecco Valdo Edizione Oro, Italy

Glass/ bottle

85/400

### WHITE WINE

Castello Di Gabbiano "Cavaliere D'Oro Pinot Grigio, Italy

65/310

Kapuka Estate, "Sauvignon Blanc", New Zealand

80/ 375

### RED WINE

D'Arenberg Estate, The Footbolt Shiraz, Australia

90/390

Wild Rock, "Pinot Noir", New Zealand

110/500

### ROSÉ

Chateau Minuty Rosé

75/400

## CHAMPAGNE

Armand De Brignac Brut "Gold"

7250

Moët & Chandon Brut "Dom Perignon Rosé"

7100

Louis Roederer Brut "Cristal"

5800

Moët & Chandon Brut "Dom Perignon"

3850

Veuve Clicquot Brut "Yellow Label"

1250

Moët & Chandon Demi Sec "Ice Impérial"

1250

## SPARKLING WINE

Domaine Chandon, "Extra Brut", Argentina

585

Prosecco Valdo Edizione Oro, Italy

400

## ROSÉ

By Ott Rosé, Domaine Ott – 1.5lt, France

1350

Chateau d'Esclans, Whispering Angel, France

610

Chateau Minuty Rosé

400

## WHITE WINE

Chateau Mont-Redon, Famille Abeille-Fabre, Chateauneuf-du-Pape, France	1250
Cloudy Bay, "Te Koko Sauvignon Blanc", New Zealand	1200
Stags Leap Cellars, "Karia Chardonnay", Napa Valley, USA	975
Planeta, "Menfi Chardonnay", Italy	850
Domaine Trimbach, "Gewurztraminer", France	820
Henri Bourgeois, Sancerre Grand Reserve, France	675
Penfolds, Max's Chardonnay, South Australia	645
Schloss Vollrads, Kabinett Riesling, Germany	560
Terrazas De Los Andes, "Chardonnay", Argentina	475
Golan Heights, Gamla Chardonnay Kosher Certified, Israel	470
Villa Maria, Private Bin Chardonnay, New Zealand	460
Argiolas, Costamolino, "Vermentino Di Sardegna" DOC, Italy	395
Kapuka Estate, "Sauvignon Blanc", New Zealand	375
Torres Pazo Das Bruxas, "Albariño", Spain	350
Villard, "Expresion Reserve Sauvignon Blanc", Chile	350
Los Vascos, Chardonnay, Chile	330
Robert Mondavi, Woodbridge, "Sauvignon Blanc", California, USA	320
Castello Di Gabbiano "Cavaliere D'Oro Pinot Grigio", Italy	310
Bodega Navajas, "Rioja Blanco", Spain	300



## RED WINE

Bibi Graetz, "Testamatta" IGT, Tuscany, Italy	3450
Gaja, Brunello Di Montalcino, "Pieve Santa Restituta", Tuscany, Italy	1650
La Spinetta, Vigneto Bordini, Barbaresco, Piemonte, Italy	1450
Chateau Mont-Redon, Famille Abeille-Fabre, Chateauneuf-du-Pape, France	1250
Nicolas Rossignol, Pommard Grand Cru, Burgundy, France	1195
Henschke, "Henry's Seven", Shiraz/Grenache/Viognier, Australia	990
Gratavinum, "2PR Tempranillo", Spain	830
Boekenhoutskloof, "The Chocolate Block", South Africa	780
Bodega Roda, "Sela", Rioja, Spain	750
Michel Rooland, "Clos De Los Siete", Argentina	720
Achaval Ferrer, "Quimera Malbec/ Petit Verdot", Argentina	670
Craggy Range, "Te Kahu Red Blend", New Zealand	610
Montes, "Alpha Merlot", Chile	545
Ernie Els, "Big Easy Red Blend", South Africa	515
Barone Ricasoli, "Chianti Classico Barone" DOCG, Tuscany, Italy	510
Wild Rock, "Pinot Noir", New Zealand	500
Miguel Torres, Gran Coronas Cabernet Sauvignon, Spain	495
Marques De Casa Concha, "Cabernet Sauvignon", Chile	450
D'Arenberg Estate, The Footbolt Shiraz, Australia	390
Tyrrell's, "Old Winery Pinot Noir", South Australia	350