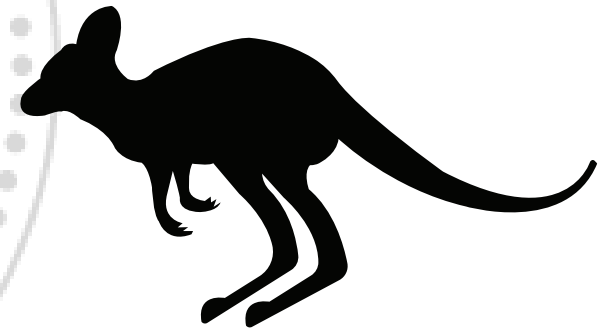




## **WELCOME TO BUSHMAN'S AUSTRALIAN RESTAURANT & BAR** **AN AUTHENTIC AUSTRALIAN EXPERIENCE**


















*Prepare yourself for a one-of-a-kind culinary experience in an upscale Down Under setting. Dine in or alfresco at Bushman's Restaurant & Bar and indulge in vibrant flavors and premium Australian beverages. Our restaurant has been designed by West Australian designer Marcos Cain from the Stickman Tribe. Here in Bushman's, we have design elements from indigenous, modern Australian and farming life within Australia to create a unique & welcoming restaurant & bar.*



### **Nutritional Guide**

While we are committed to providing accurate nutritional information, because our recipes are prepared fresh to order, there may be differences between the actual nutritional content of your order and the nutritional values provided. The values are derived from standardized recipes and serving sizes. While we will do our best to accommodate special requests to prepare your meal the way you like it; modifications may alter the nutritional values. 2000 calories a day is used for general nutrition advice for youth and adults (ages 13 and older) while 1500 calories for children (ages 4 to 12), but individual needs vary.

## MENU DESIGNATIONS:

Alcohol , Celery , Crustaceans , Eggs , Fish , Gluten , Lupin , Milk ,  
Mollusks , 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.***

*All prices are in United Arab Emirates Dirhams and inclusive of Municipality fee, service charge and VAT.*

## SIMPLY RAW

### WAGYU BEEF CARPACCIO 🍷🥛🥚 590 Cal

Olive and cornichon emulsion, lilliput capers, citrus crème fraiche, grana Padano

**\*\*Add Steak Tarter with Rye toast** 🥗🥚🥚🥚 343 Cal

**\*\*Add Asteri Oscietre Caviar (15gm)** 🐟 40 Cal

90

120\*\*

120\*\*

### HALF DOZEN NATURAL OYSTERS 🐚🥚 259 Cal

Freshly shucked Dibba Bay oysters No.2, lemon, mignonette

**Oysters from Dibba, Fujairah**

Dibba Bay Oysters are of the Pacific Cupped species. They are truly one-of-a-kind, with a lusciously meaty texture and white & gold-specked shell, a product of Dibba's pristine waters, rich in phytoplankton and natural calcite.

149

### MEDLEY OF STEAK TARTER & OSCIETRE CAVIAR 🐟🥚🥚🥚 768 Cal

**(Prepared at your table)**

Wagyu beef carpaccio, fresh horseradish, crème fraiche, Rocca leaves, rye toast

749

### ANTONIUS OSCIETRE CAVIAR (30gm)

**Antonius Caviar is unpasteurized, it is obtained in a traditional way and prepared with the “Malossol” Method**

Antonius Caviar is excellent caviar with unique and exceptional taste stemming from excellent conditions of sturgeon farming, crystal clear waters and maximum attention paid to the quality of the roe.

Big roe (with the diameter from 2,7mm to 3,5mm) has unique saturated taste with slightly nutty note.

Menu Designations: Alcohol 🍷, Celery 🥬, Crustaceans 🦀, Eggs 🥚, Fish 🐟, Gluten 🌾, Lupin 🌱, Milk 🥛, Mollusks 🐚, Mustard 🌿, Nuts 🥜, Peanuts 🥜, Sesame Seeds 🌱, Soybeans 🌱, Sulphur Dioxide 🧴, Vegetarian 🌱, Healthy Option 🍏  
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## SOUPS

**BACKYARD MUSHROOM SOUP**    349 Cal  
Sage oil, mushroom shavings

60

**ROSCOFF ONION AND BEEF BOUILLON**      375 Cal  
Confit roscoff onion stuffed with smoked chuck ragout, fermented garlic, and onion crumb

70

## LIGHT AND EASY

**SMOKED CHICKEN AND CHEDDAR CROQUETTES**         528 Cal  
Iceberg salad, walnut tarator, apple dressing

85

**ORGANIC QUINOA – HEIRLOOM TOMATO SALAD**     478 Cal  
Blackberries, wild rice granola, caper and raisins emulsion

85

**CAESAR SALAD**       549 Cal  
Baby gem, parmesan cheese, quail eggs, turkey bacon, anchovies, anchovy dressing

85

**45°C SOUS VIDE BLACK ANGUS STOCKYARD RUMP**        501 Cal  
Asian slaw, raw papaya, scallion, hazelnut, soy – sesame marinade

95

**GRILLED TIGER PRAWNS**           641 Cal  
Tamarind glaze, yellow curry espuma, nori dust

120

**TWICE COOKED AUSTRALIAN ABROLHOS OCTOPUS**       371 Cal  
Caramelized miso bell pepper, furikake, fennel – onion and finger lime salad, scallion – kompot pepper glaze

125

**PAN SEARED HOKKAIDO SCALLOPS**          569 Cal  
Carrot and vadouvan puree, confit shallot and prawns mousse, beurre nantua, pomelo

130

Menu Designations: Alcohol  Celery  Crustaceans  Eggs  Fish  Gluten  Lupin  Milk   
Mollusks  Mustard  Nuts  Peanuts  Sesame Seeds  Soybeans  Sulphur Dioxide  Vegetarian  Healthy Option   
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## CARNIVORE

### CARRARA AUSTRALIAN WAGYU BEEF (MBS 4-5)


**BOURBON BBQ GLAZED WAGYU SHORT RIBS (MB 6-7)**                  **349 Cal** 320  
*(400 days Grain fed) - Including one side dish of your choice*

**250g WAGYU RIB EYE**                 **671 Cal** 360  
*Including one side dish and a sauce of your choice*

**200g WAGYU TENDERLOIN**                 **530 Cal** 370  
*Including one side dish and a sauce of your choice*

### TENDER VALLEY BLACK ANGUS BEEF (MB 3+)

**250G ANGUS RIB EYE**                 **779 Cal** 260  
*Including one side dish and a sauce of your choice*

**200G ANGUS TENDERLOIN**                 **678 Cal** 260  
*Including one side dish and a sauce of your choice*

### PURE PRIME BLACK ANGUS BEEF (MB 4+)

**250G PURE PRIME STRIPLOIN**                 **655 Cal** 220  
**Premium Black angus beef MB 4+ grown in fertile cool climate from Riverina region of New South Wales, grain fed for 250 days**  
*Including one side dish and a sauce of your choice*

Menu Designations: Alcohol  Celery  Crustaceans  Eggs  Fish  Gluten  Lupin  Milk  Mollusks  Mustard  Nuts  Peanuts  Sesame Seeds  Soybeans  Sulphur Dioxide  Vegetarian  Healthy Option   
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## SHARING STEAKS

**THE AUSSIE BUTCHERS BLOCKS**      1690 Cal 499

Explore a variety of steak flavors & cuts - Including two side dishes and two sauces

- 200 days grain fed Tender valley Black Angus Fillet (MB 3+) 180gm
- 250 days Grain Fed Pure Prime Striploin (MB 4+) - 200gm
- 150 days grain fed Riverina Black Angus Flank Steak (MB 3) - 160gm
- 200 days grain slow cooked Tender valley flat iron steak, Barolo wine jus (MB 3+) - 150gm

**1KG ANGUS PORTERHOUSE STEAK (MB 3+)** (Sharing for 2)     2784 Cal 699

Certified Black Angus beef MB 3+ grown in fertile cool climate from Riverina region of South Wales, grain fed for 200 days



**1.2KG 300 DAYS GRAIN FED BLACK ONYX ANGUS TOMAHAWK (MB 3+)**     2958 Cal 799

Black Onyx is pure MB3+ Black Angus beef raised in the cool climate of Australia's New England tablelands  
CARVED AT YOUR TABLE - Including two side dishes and tasting sauce platter

## AUSSIE FAVOURITES

**WESTERN AUSTRALIAN LAMB T-BONE**    1148 Cal 150

Including one side dish and a sauce of your choice

**1.2KG TASMANIAN LAMB RACK**      2167 Cal 449

Shepherd's pie, seasonal root vegetables, apple & mint relish

Menu Designations: Alcohol  Celery  Crustaceans  Eggs  Fish  Gluten  Lupin  Milk   
Mollusks  Mustard  Nuts  Peanuts  Sesame Seeds  Soybeans  Sulphur Dioxide  Vegetarian  Healthy Option   
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## JOSPER CHICKEN

**HALF GRILLED LEMON-GARLIC CHICKEN**   609 Cal

*Including 1 side dish and a sauce of your choice*

140

**1.1KG WHOLE GRILLED LEMON-GARLIC CHICKEN**   1218 Cal

*Including two side dishes of your choice*

220

## SIDES – (ADDITIONAL SIDES) 35 EACH

**Grilled asparagus with miso butter**    198 Cal

**Honey glazed chia seeds carrots**    269 Cal

**Rocket and pumpkin salad**    210 Cal

**Mixed green house salad**    210 Cal

**Sautéed mixed mushrooms with herbs**    229 Cal

**Steamed vegetables**    73 Cal

**Potato chips**    1219 Cal

**Truffle mashed potato**    433 Cal

**Sweet potato fries**    1069 Cal

## SAUCES

**Penfolds Shiraz jus**    155 Cal

**Creamy three mushroom**    198 Cal

**All spice berry jus**    131 Cal

**Creamy peppercorn**    212 Cal

**Béarnaise sauce**    378 Cal

Menu Designations: Alcohol , Celery , Crustaceans , Eggs , Fish , Gluten , Lupin , Milk , Mollusks , Mustard , Nuts , Peanuts , Sesame Seeds , Soybeans , Sulphur Dioxide , Vegetarian , Healthy Option   
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## How We Treat Your Meat

### **RARE**

*The outside is grey-brown, & the middle of the steak is red & slightly warm.*

### **MEDIUM RARE**

*The steak will have a fully red, warm center, & slightly brown toward the exterior portion.*

### **MEDIUM**

*The middle of the steak is hot and red, pink surrounding the center.  
Outer portion is brown.*

### **MEDIUM WELL**

*Brown from edge to edge with slight pink center.*

### **WELL DONE**

*Very firm, little juice & brown throughout.*

*We rest all of our meat before serving to prevent blood on your plate.  
Please let us know if your preference is different.*

## WHOLESONE MAINS

### SOURCED FROM THE LAND

**CHESTNUT MUSHROOM AQCUERELLO**                  893 Cal

*Rocca, toasted pine nuts, oregano & parmesan crisp*

140

**AUSSIE ANGUS BEEF BURGER - WITH THE LOT**                  2382 Cal

*Tomato, lettuce, pickles, cheddar cheese, beetroot relish, turkey bacon, egg, black garlic aioli*

140

**52°C ANNATTO RUBBED RIVERINA BLACK ANGUS FLANK STEAK**                  723 Cal

*Roasted new potatoes, burgul, mustard wasabina greens, chimichuri*

149

**SLOW COOKED TENDER VALLEY OYSTER BLADE (MB 3+)**                  736 Cal

*Butternut pumpkin puree, veal lardons, beef fat rosemary crumbs, Barolo wine jus*

160



**JOSPER GRILLED INDIGENOUS KANGAROO FILLET (NH)**                  1128 Cal

*Ember roasted kohlrabi, wilted morning glory, plum relish, all spice berry reduction*


180

Menu Designations: Alcohol  Celery  Crustaceans  Eggs  Fish  Gluten  Lupin  Milk  Mollusks  Mustard  Nuts  Peanuts  Sesame Seeds  Soybeans  Sulphur Dioxide  Vegetarian  Healthy Option   
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## CAUGHT FROM THE SEA

<b>BAKED SALMON – PARMESAN CURRY CRUST</b>        662 Cal	160
<i>Cauliflower – hazelnut mousseline, ras-el-hanout, umami chicken and cep foam</i>	
<b>GRILLED SEABASS FILLET</b>               417 Cal	165
<i>Shellfish minestrone, orecchiette, coco de paimpol, lovage oil</i>	
<b>GRILLED WHOLE LOBSTER</b>     1466 Cal	(Market Price)
<i>Lemon Beurre blanc, included with two side dishes of your choice</i>	

## VEGAN OPTIONS

<b>VEGAN CHEESE RAVIOLI</b>     551 Cal	80
<i>Candy tomatoes sauce, garlic, chilli, fresh chives</i>	
<b>SPAGHETTI VEGAN BOLOGNAISE</b>     808 Cal	80
<i>Housemade vegetable ragu, confit tom-berries</i>	
<b>BEYOND VEGAN BURGER</b>         1128 Cal	110
<i>Tomato relish, vegan bun, vegan cheddar cheese, dijon mustard</i>	

Menu Designations: Alcohol  Celery  Crustaceans  Eggs  Fish  Gluten  Lupin  Milk   
Mollusks  Mustard  Nuts  Peanuts  Sesame Seeds  Soybeans  Sulphur Dioxide  Vegetarian  Healthy Option   
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# BUSHMAN'S TASTING MENU EXPERIENCE

FOOD – 320 | WINE PAIRING – 230  
PER PERSON

## GRILLED TIGER PRAWNS 662 Cal

*Tamarind glaze, yellow curry espuma, nori dust*

**ROSE D' ANJOU, SAUVION & FILS, ANJOU-SAUMUR, FRANCE**

## 45°C SOUS VIDE BLACK ANGUS STOCKYARD D RUMP

*Asian slaw, raw papaya, scallion, hazelnut, soy – sesame marinade*

**WOLFBLOSS, EAGLEHAWK, MERLOT, SOUTH AUSTRALIA**

## SEARED KANGAROO

*Ember roasted kohlrabi, wilted morning glory, plum relish, all spice berry reduction*

**DE BORTOLI, WINDY PEAK PINOT NOIR, AUSTRALIA**

## JOSPER GRILLED ANGUS TENDERLOIN MEDALLION

*Asparagus, roscoff onion emulsion, golden yukon – truffle mousseline, Penfold's jus*

**ALAMOS ESTATE, CABERNET SAUVIGNON, ARGENTINA**

## MILLE FEUILLE

*Vanilla and strawberry chantilly, strawberry coulis, strawberry ice cream*

**SANTA CAROLINA, "LATE HARVEST SAUVIGNON BLANC", RAPHEL VALLEY, CHILE**

Menu Designations: Alcohol , Celery , Crustaceans , Eggs , Fish , Gluten , Lupin , Milk , Mollusks , Mustard , Nuts , Peanuts , Sesame Seeds , Soybeans , Sulphur Dioxide , Vegetarian , Healthy Option   
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## SWEET ENDINGS

### AUSTRALIAN DESSERT

<b>CONSTRUCTED BY OUR CHEF AT YOUR TABLE</b> 🍌🌾🍷🍦 (Sharing for 4) 2679 Cal	210
<i>Pavlova meringue, chocolate mousse, chocolate soil &amp; sauce, chantilly cream, raspberry coulis, raspberry sorbet &amp; fresh caramelized mango cheeks</i>	
<b>FLAMING ROCK</b> 🍷🍌🌾🍷🍦🍷 (Sharing for 2 or 4) 1132 Cal	90 / 170
<i>Ice cream, Grandma's sponge, cherries, and meringue with some of Granddad's brandy, flamed at your table</i>	
<b>BUSHMAN'S SIGNATURE CHEESECAKE</b> 🍌🌾🍷🍦 838 Cal	60
<i>Vanilla short bread, raspberry coulis, raspberries, raspberry sorbet</i>	
<b>MILLE FEUILLE</b> 🍌🌾🍷🍦 646 Cal	55
<i>Vanilla and strawberry Chantilly, strawberry coulis, strawberry ice cream</i>	
<b>CITRUS PAVLOVA</b> 🍌🍷 245 Cal	55
<i>Pavlova dome, lemon cream, pineapple compote, mango jelly</i>	
<b>WARM MACADAMIA BROWNIE WITH ICE CREAM</b> 🍌🌾🍷🍦 728 Cal	55
<i>Caramelized popcorn, caramel jelly, macadamia shavings</i>	
<b>LIME CRÈME BRULÉE</b> 🍌🌾🍷 533 Cal	50
<i>Toasted coconut, coconut ice cream</i>	
<b>CHEESE SELECTION</b> 🌾🍷🍦 1173 Cal	80
<i>Chef's selection of 4 varieties</i>	
<b>SELECTION OF ICE CREAM</b> 🍌🍷 (2 scoops of your choice)	25
<i>Chocolate, vanilla, coconut, strawberry</i>	
<b>SELECTION OF SORBET</b> 🍦 (2 scoops of your choice)	25
<i>Raspberry, mango</i>	

# CHAMPAGNE FOR TWO

	<b>BTL</b>
Laurent -Perrier Brut "La Cuvee" - 375ml	455

## WINE BY GLASS

*Start the day with a smile and finish  
it with a glass of wine...*

**GLS  
150 ML**

### SPARKLING

Prosecco Valdo Millesimato, Brut, Veneto, Italy	80
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### WHITE

Chardonnay, Wolf Blass, 'Eaglehawk', Australia	55
Pinot Grigio, Gabbiano, Veneto, Italy	65
Chardonnay, Penfolds, Koonunga Hill, Australia	65
Sauvignon Blanc, Matua, New Zealand	75

### ROSÉ

Rose d'Anjou, Sauvion & Fils, France	65
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### RED

Merlot, Wolf Blass, 'Eaglehawk', Australia	55
Cabernet Sauvignon, Alamos Estate, Argentina	60
Shiraz   Cabernet, Rawson's Retreat, Australia	65
Pinot Noir, De Bortoli, Windy Peak, Australia	70

### DESSERT & FORTIFIED

	<b>90 ML</b>
Sauvignon Blanc, Santa Carolina, Chile	50
Moscato, Passito, Palazzina, Italy	65
Tawny Port 10 YO, Taylor's, Portugal	90
Fino Sherry, Tio Pepe, Jerez, Spain	55

### BUSHMAN'S SPECIALS

	<b>60 ML</b>
Tawny Port 20 YO, Penfold's, Grand Father	225

Prices are in UAE Dirhams, inclusive of 7% Municipality fees,  
10% service charge and 5% VAT

## BUSHMAN'S COCKTAILS

### **Sydney Harbour Breeze** 75

Feel the breeze of orange & peach blended with gin, fizzy quinine and Campari.

### **Bushman's Billabong** 75

Light and refreshing peach-cucumber and prosecco combination. Our bartender's winning creation.

### **Candy Crush** 75

Very fancy and unique combination of tropical liqueurs and tropical juices comes together in a magical mixture. Liqueurs and tropical juices come together in a magical mixture.

### **Bushman's Sour** 75

Our signature takes on whisky Sour. With addition of famous Italian liqueur it tastes just delicious.

### **Pink Touch** 75

A pleasant and vibrant drink made of gin, blended with raspberries, lemon juice, pomegranate, and bubbles to create a truly sparkling experience.

## CLASSIC COCKTAILS

### **Margarita** 65

### **Mojito** 65

### **Espresso Martini** 65

### **Cosmopolitan** 65

### **Daiquiri** 65

# BEER AND CIDER

## DRAUGHT BEER

Peroni	60
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## BOTTLE BEER

Corona	45
Asahi	45
Chang	45
Heineken	45
Bulmers Cider	55
Corona Zero (Alcohol Free)	38

## SPIRITS

30 ML

## SINGLE MALT SCOTCH WHISKY

Glenmorangie Original 10 YO	60
Highland Park 12 YO	60
Auchentoshan 12 YO	65
The Macallan 12 YO Fine Oak	70
Glenfiddich 18 YO	75
Lagavulin 16 YO	120
Glenlivet	60
Talisker Storm	65

## BLENDED SCOTCH WHISKY

JW Red Label	50
JW Black Label	60
Ballantine's 12 YO	50
Chivas Regal 12 YO	60
Chivas Regal 18 YO	95
Mackinlay's Rare Old	130

## JAPANESE WHISKY

Super Nikka	60
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## CANADIAN WHISKY

Canadian Club	50
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## IRISH WHISKEY

John Jameson	50
Bushmills, Single Malt 10 YO	55
Bushmills, The Original	60

## TENNESSEE WHISKEY

Jack Daniel's	55
Jack Daniel's Single Barrel	65

## BOURBON WHISKEY

Maker's Mark	60
Evan Williams	60

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# SPIRITS

30 ML

## VODKA

Absolut Blue	55
Absolut Vanilla	55
Ketel One	55
Ciroc	60
Grey Goose	60

## GIN

Hayman's Sloe Gin	50
Bombay Sapphire	50
Hendrick's	60
Tanqueray 10	60
Monkey 47	75

## TEQUILA

Jose Cuervo Silver	50
Jose Cuervo Reposado	50
Patron Silver	60
Patron Reposado	65
1800 Reposado	55

## RUM

Bacardi Superior	55
Captain Morgan Blanc  Spiced  Black	50
Havana Club Especial	55
Havana Club 7 Años	60
Ron Zacapa XO	100

## COGNAC & BRANDY

Hennessy VS	55
Hennessy VSOP	65
Hennessy XO	160
Hennessy Paradis	290
Grappa, Nonino Moscato	50

## LIQUEUR

Jägermeister	40
Sambuca Isolabella	40
Cointreau	40
Disaronno Amaretto	40
Drambuie	40
Fernet-Branca	40
Frangelico	40
Grand Marnier	40
Kahlua	40
Tia Maria	40
Bailey's	40

# ZERO ALCOHOL DRINKS

## BUSHMAN'S MOCKTAILS

**Bellini Zero 124 Cal** 55  
Peach, Non-Alcoholic Sparkling Premium Wine

**Italian Spritz 133 Cal** 55  
Non-Alcoholic Aperitifs, Non-Alcoholic Sparkling Premium Wine

**Americano Zero 125 Cal** 55  
Non-Alcoholic Aperitifs, Tonic Water

**Uluru Sunset 124 Cal** 45  
Cranberry, Apple, Lime, Mint, Ginger Ale, Berries

**FRESH JUICES** 35  
Orange 123 Cal | Watermelon 105 Cal  
Pineapple 158 Cal | Mango 165 Cal | Green Apple 100 Cal

**CARBONATED DRINKS** 29  
Pepsi 126 Cal | Mirinda 159 Cal | Diet Pepsi 1 Cal  
Ginger Ale Britvic 114 Cal | Pepsi Black (Zero) 0 Cal  
Soda Water Britvic 0 Cal | 7Up 131 Cal  
Tonic Water Britvic 78 Cal | 7Up Free 5 Cal

**ENERGY DRINK** 50  
Red Bull 115 Cal

**MINERAL WATER**  
Infused Anantara Water - 750ml 32  
(Citrus Energy | Berry Delight)  
Acqua Panna still - 500ml 28  
Acqua Panna still - 750ml 40  
San Pellegrino sparkling - 500ml 28  
San Pellegrino sparkling - 750ml 40

# HOT STUFFS

## COFFEE

*Anantara The Palm Dubai Resort serves only Coffee Planet, UTZ Certified.*

Espresso	1 Cal	26
Macchiato	12 Cal	27
Double Espresso	2 Cal	30
Americano	1 Cal	28
Café latte	78 Cal	32
Cappuccino	69 Cal	32

## DILMAH TEAS & INFUSIONS

*Every cup of Dilmah is Carbon Neutral Certified.*

English Breakfast Tea	27
Earl Grey Tea	27
Chamomile Tea	27
Jasmine Green Tea	27
Green Tea	27
Peppermint Tea	27

**2000 calories a day is used for general nutrition advice for youth and adults (ages 13 and older) while 1500 calories for children (ages 4 to 12) but individual needs vary.**



**Dear Wine Lovers,**

G'day,

*We are pleased to present our cautiously selected wine list, fine wines with an outstanding blend of quality and value.*

*Some of the wines listed are of rare vintages with only few bottles available in the world. Anantara The Palm is proud of being able to introduce these unique selections to you.*

*Some of the wines offered have not reached their top ripeness yet, on the other hand, if you allow, our team will be pleased to carefully guide you on selecting the best wine to pair with your food items.*

*Our wine expertise will ensure that even the most serious collectors and wine connoisseurs will find something to satisfy, amuse and delight their dining experience.*



# CHAMPAGNE

*Champagne is a sparkling wine made in Northern France; the region's cold climate places it on the borderline of viticulture possibility. This extreme climate forces the Champenoise to push the envelope of winemaking. Champagne is a perfect aperitif. Furthermore, it will compliment a wide array of dishes.*

## Non-Vintage & Prestige Cuvée

Taittinger, Réserve, Brut, Reims	850
Bollinger, Spécial Cuvée, Brut, Ay	1,250
Moët & Chandon, Nectar Impérial, Demi-Sec, Épernay	1,180
Moët & Chandon, Ice Impérial, Demi-Sec, Épernay	1,140
Veuve Clicquot, Yellow Label, Brut, Reims	1,160
Armand De Brignac Gold, 'Ace of Spades', Brut, Reims	5,900
Laurent Perrier, La Cuvee Brut, Reims (Demi- 375ml)	455

## Vintage

'Cristal', Louis Roederer, Brut, Reims 2006   2008	5,400
Dom Perignon Brut, Épernay 2013	3,950
Pol Rogers, Blanc De Blancs, Reims 2013	1,790

## Non-Vintage Rosé

Veuve Clicquot, Yellow Label, Brut Rosé, Reims	1,280
Moët & Chandon, Impérial, Brut Rosé, Épernay	1,150
Gosset Grande, Brut Rose, Reims	1,100
Laurent Perrier, Brut Rosé, Reims	1,900

## Vintage Rosé

Dom Perignon, Brut Rosé, Épernay 2006	7,100
'Cristal', Louis Roederer, Brut Rosé, Reims 2012	9,700

## Sparkling Wine Around the World

Brut Bellavista, 'Alma Cuvee', Lombardy, Italy NV	590
Brut Prosecco, Valdo Millesimato, Veneto, Italy	390
Brut Rosé, Valdo, Veneto, Italy NV	410
Brut Cava, Freixenet, Cordon Negro, Spain NV	320

On non-availability of a particular vintage, the closest vintage will be offered  
Prices are in UAE Dirhams, inclusive of 7% Municipality fees, 10% service charge and 5% VAT



**Welcome to Bushman's Restaurant & Bar in the exclusive setting of the  
Anantara The Palm Dubai Resort**

I am delighted to introduce the wines of Penfolds as a partner to this World Class venue and its enticing Australian menu. Penfolds has been making unique wines of the highest quality for over 170 years and has always strived to share them with wine lovers around the world in an ideal atmosphere. At Bushman's Restaurant & Bar we have found the perfect place for you to discover and savor one of the most comprehensive Penfolds wine-lists outside of our Magill Estate home. I hope you enjoy your journey through our range of wines, from the beautifully elegant and delicate Bin51 Riesling to the sumptuous yet ethereal Grange.

**Peter Gago, Penfolds Chief Winemaker**

## **Koonunga Hill**

Koonunga Hill is the gateway to the Penfolds collection of wines; it reflects the Penfolds winemaking style and philosophy, offering richness, balance, and lasting quality. Since the first vintage in 1976, this wine has received widespread acclaim and steadily built a reputation for over delivering on value, quality, and consistency

Penfolds, Koonunga Hill, Chardonnay, South Australia 2021   2022	310
Penfolds, Koonunga Hill, Shiraz   Cabernet, South Australia 2019	370

## **Bin Selection**

Max Schubert believed that Penfolds needed wines crafted in the image of his legendary Grange. "We need wines made in the image of Grange; not the same but similar," said Max. You can find these wines in the Bin Selection.

Penfolds, Kalimna Bin 28, South Australia 2019	860
Penfolds, Bin 51, Riesling, Eden Valley, Barossa, South Australia 2014	710
Penfolds, Bin 407, Carbenet Sauvignon, South Australia 2019	1,700
Penfolds, Bin 389, Cabernet Shiraz, South Australia 2019	1,385
Penfolds, Bin 707, Cabernet Sauvignon South Australia 2018	7,880
Penfolds, Grange, Bin 95, Shiraz South Australia 2018	14,300
Penfolds, Bin 798 RWT, Shiraz South Australia 2019	4,450

## **Icon & Luxury Collection**

Icon and Luxury wines enjoy a remarkable heritage and fascinating evolution, reflecting the extraordinary energy and vision of the Penfolds winemakers. Made from less than 5% of all grapes sourced, these wines are the result of rigorous standards that are the envy of other winemakers and define the Penfolds approach to winemaking.

Penfolds, Yattarna, Chardonnay, South Australia 2008 (Magnum 1.5 LTR)	7,225
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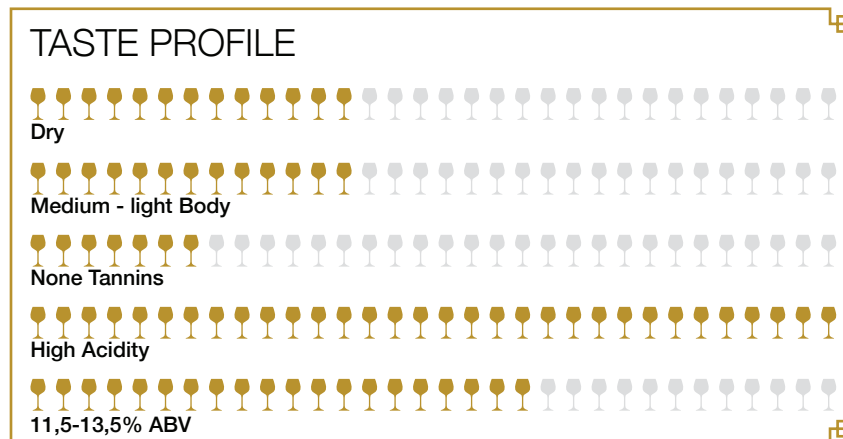
## **Fortified Collection**

Penfolds, Grandfather 20 Years Rare Tawny, South Australia	2,700
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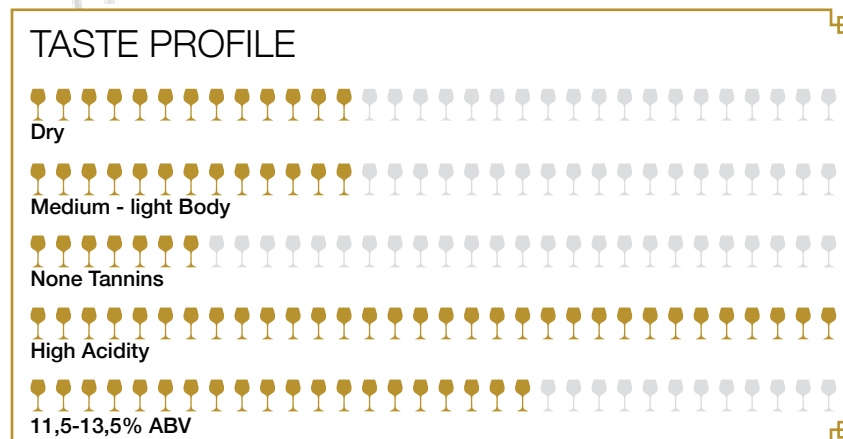
# WHITE WINE

## SAUVIGNON BLANC



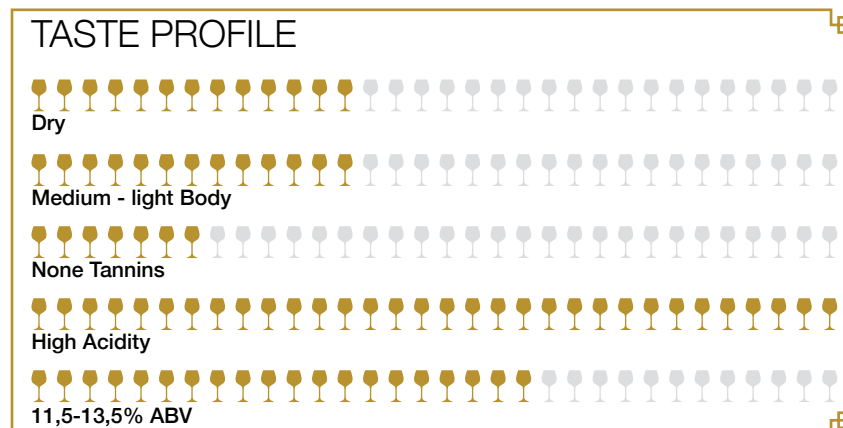
Sancerre, Grande Reserve, Henri Bourgeois, France 2019 (Magnum 1.5LTR)	1,800
Sancerre, Sauvion 'Les Fondettes', Loire Valley, France 2022	650
Pouilly-Fumé, Sauvion, Château Favray, Loire Valley, France 2020	575
Springfield, 'Life from Stone', Sauvignon Blanc, South Africa 2022	560
Argento, Sauvignon Blanc, Mendoza, Argentina 2022	265
Matua, Sauvignon Blanc, Marlborough, New Zealand 2022	360
Montes, Classic Series, Sauvignon Blanc, Aconcagua Coast, Chile 2022	275

## CHENIN BLANC



Ken Forrester, Chenin Blanc, Stellenbosch, South Africa 2021	320
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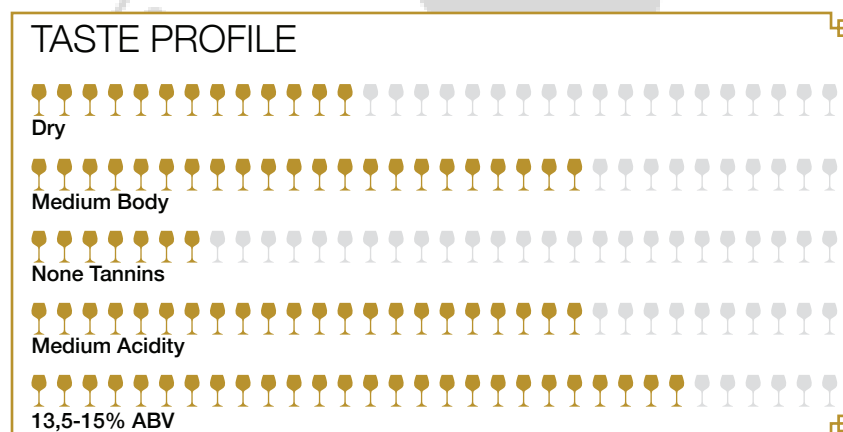
## PINOT GRIS | GRIGIO



Pinot Grigio, Gabbiano, Veneto, Italy 2021

310

## CHARDONNAY



Chablis Grand Cru, Château Grenouilles, Burgundy, France 2018	1,240
Meursault, Bouchard Père et Fils, Burgundy 2020	1,050
Pouilly-Fuissé, Louis Latour, Mâconnais, Burgundy, France 2020	750
Chablis, J. Moreau & Fils, Burgundy, France 2021   2022	550
Petit Chablis, La Chablisienne, Burgundy, France 2022	360
La Planeta, Chardonnay, Sicilia, Italy 2020   2021	740
Thelema Mountains, Chardonnay, Stellenbosch, South Africa 2017   2018	580
D'Arenberg, The Olive Grove Chardonnay, McLaren Vale, Australia 2021	320
Wolf Blass, 'Eaglehawk', Chardonnay, South Australia 2021	265
Montes, Classic Series, Chardonnay, Central Valley, Chile 2021	275
Kendall-Jackson, Chardonnay, Vintner's Reserve, California, USA 2019	560

## AROMATIC VARIETAL

Riesling, Hugel et Fils, Alsace, France 2020	340
Riesling, Dr. Loosen, Mosel, Germany (off dry) 2021	390
Santa Julia, Torrontés, Mendoza, Argentina 2021	240
Yalumba, 'Y' Series, Viognier, South Australia 2021	400
Albariño, Martín Códax, Rías Baixas, Spain 2021	395

## OTHER WHITE WINE BLENDS

Beni di Batasiolo, Gavi, DOCG, Piedmont, Italy 2021	380
Vermentino di Sardegna, Costamolino, Argiolas, Sardinia, Italy 2021	390
Côtes du Rhône Blanc, E. Guigal, Rhône Valley, France 2021	480
Miguel Torres, 'Viña Sol', Catalunya, Spain 2021	290
Rawson's Retreat, Sémillon Chardonnay, South Australia 2020	310
Château Ksara, Blanc de Blancs, Bekaa Valley, Lebanon 2021	415

## ROSE WINE FROM AROUND THE WORLD

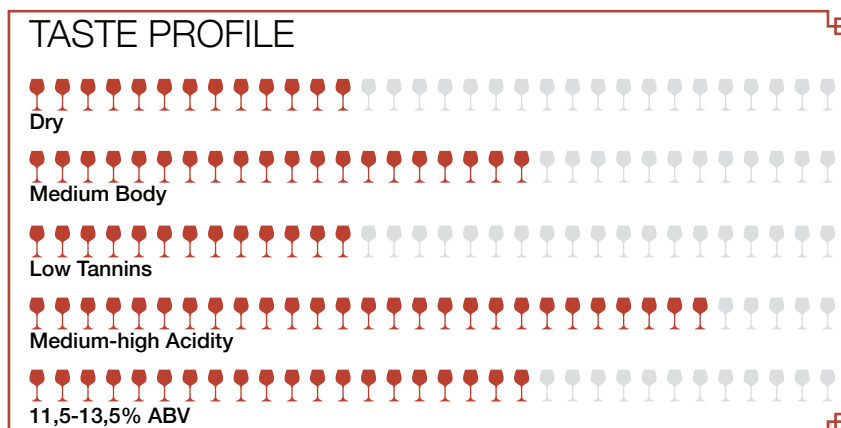
Rose d'Anjou, Sauvion & Fils, Anjou-Saumur, France 2021	310
Domaine Ott, By. Ott, Cotes De Provence, France 2021	520
Montes, Cherub, Rosé de Syrah, Colchagua Valley, Chile 2021	340
Château D'Esclans, 'Whispering Angel', Cotes De Provence, France 2021	470

## DESSERT WINE FROM AROUND THE WORLD

De Bortoli, Noble One, Botrytis Semillon, Australia 2018 - 375ml	560
Santa Carolina, Late Harvest Sauvignon Blanc, Chile 2019 - 500ml	250
Il Cascinone, Vendemmia, Tardiva Moscato D'Asti, Italy 2015  2016 - 375ml	260

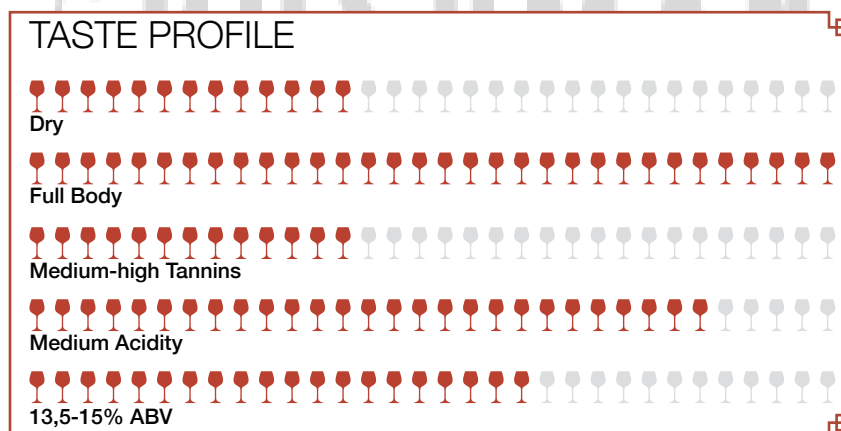
# RED WINE

## PINOT NOIR



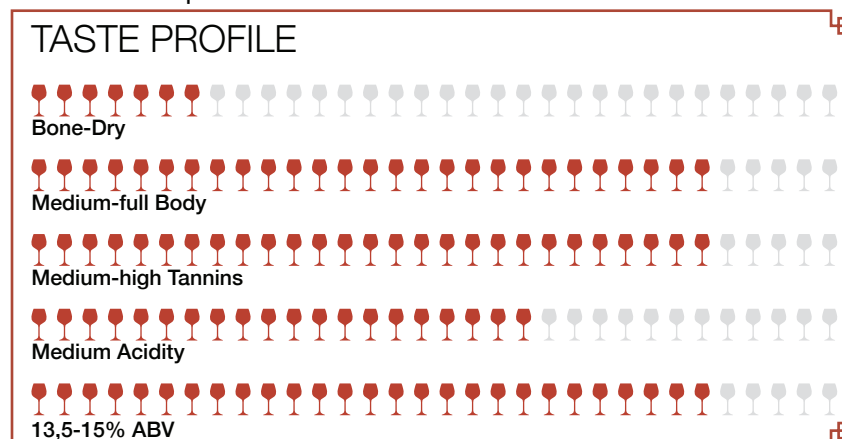
Pommard, Bouchard Pere & Fils, Cote de Beaune, Burgundy, France 2019	1,260
'Buissonnier', Bourgogne, Pinot Noir, Vignerons de Buxy, France 2021	520
Tyrell's Old Winery, Pinot Noir, Southeast Australia 2021	420
Matua Valley, Pinot Noir, Marlborough, New Zealand 2020	360

## CABERNET SAUVIGNON | BLENDS



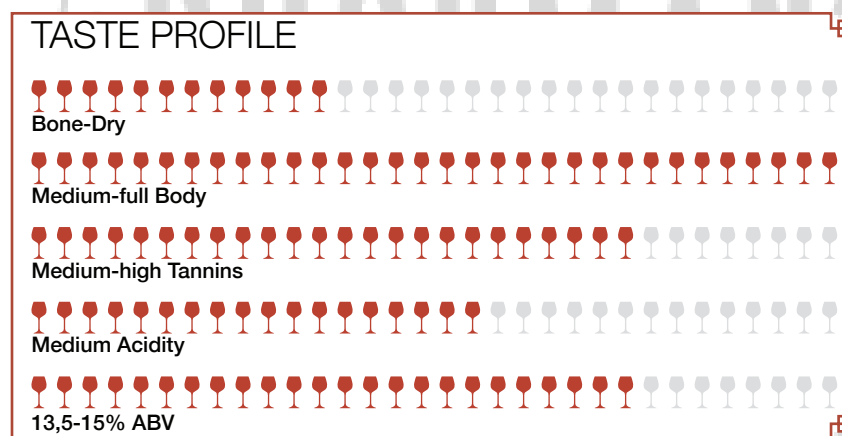
Hardy's 'The Riddle', Cabernet Merlot, Australia 2021	265
Legende Bordeaux Rouge, Bordeaux Blend, Bordeaux, France 2019   2020	330
Schroder & Schyler, Margaux, Private Reserve, Margaux, France 2020	795
Miguel Torres, Gran Coronas, Cabernet Sauvignon, Spain 2018   2019	310
Kanonkop Estate, Kadette, Cape Blend, Stellenbosch, South Africa 2020	355
Baron Philippe de Rothschild, Escudo Rojo, Maipo Valley, Chile 2019	425
Alamos Estate, Cabernet Sauvignon, Mendoza, Argentina 2021	290
Vergelegen, Cabernet Sauvignon Merlot, South Africa 2018	395

## MERLOT | BLENDS



Chateau Clinet, Pomerol, France -2013 (Magnum 1.5LTR)	4,900
Miguel Torres, 'Atrium', Merlot, Penedès, Spain 2020	360
Montes Alpha, Merlot, Casablanca Valley, Chile 2020	495
Marques De Casa Concha, Merlot, Rapel Valley, Chile 2018	420
Wolf Blass, 'Eaglewalk', Merlot, Australia 2021	265

## SYRAH | SHIRAZ BLENDS



Chateau Mont-Redon, Chateaufeuf-du-Pape Rouge, Rhone Valley, France 2019	860
Paul Jaboulet Aîné, 'Parallèle 45', Côtes du Rhône, France 2020	380
Micheal Chapoutier, Bila-Haut, Languedoc Roussillon, France 2020	260
Gaja, Ca'Marcanda, 'Promis', Tuscany, Italy 2020	810
Boekenhoutskloof, 'The Chocolate Block', Franschhoek, South Africa 2021	870
Sandalford Estate, Shiraz, Margaret River, Australia 2020	370
Rawson's Retreat, Shiraz Cabernet, South Australia 2021	310
D'Arenberg, Stump Jump, GSM, McLaren Vale, Australia 2018   2019	300
Sula Dindori Reserve, Shiraz, Nashik, India 2021	360
Old School, False Bay, Syrah, Stellenbosch, South Africa 2021	250

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## OTHER RED VARIETALS | BLENDS

Gaja, Sito Moresco, Lange, Italy 2018 (Magnum 1.5LTR)	3,200
Allegrini, Amarone della Valpolicella Classico, Veneto, Italy 2011	1,700
Castelgiocondo, Brunello di Montalcino, Tuscany, Italy 2018	1,200
Prunotto, Barolo, Langhe, Piedmont, Italy 2018	1,025
Bodega Roda, Roda Reserve, Rioja, Spain 2017	910
Marqués de Cáceres, Reserva, Tempranillo, Rioja, Spain 2016	790
Chateau Ksara, Bekaa Valley, Lebanon 2010	705
Dominico Romana, Camino Romano, Ribera Del Duero, Spain 2020	540
Montes, Kaiken Ultra, Malbec, Mendoza, Argentina 2019	460
Cusumano, Nero D'Avola, Sicilia, Italy 2020	335
Georges Duboeuf, Brouilly, France 2020	360
Chianti Classico, Castello di Gabbiano, DOCG, Chianti, Italy 2019	390



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