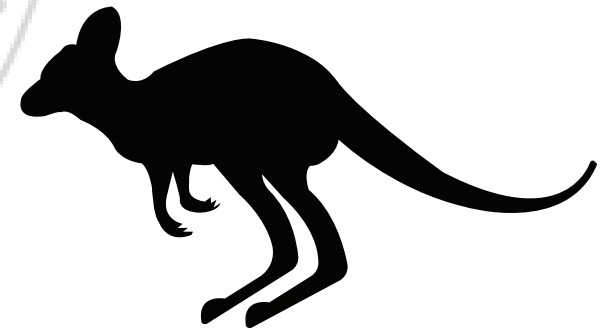




WELCOME TO BUSHMAN'S AUSTRALIAN RESTAURANT & BAR **AN AUTHENTIC AUSTRALIAN EXPERIENCE**













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 and 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:

Raw , Undercooked , 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 fraîche, grana Padano

****Add Steak Tartare with Rye toast 🥩🌿🐟🌾🥛🍷 343 Cal**

**HB supplement charges AED 80*

95

120**

OYSTERS NATURAL 🦪🥩🌊🍷 259 Cal

Dibba Bay oysters No 2, mignonette, lemon

**HB supplement charges AED 120*

149

MEDLEY OF STEAK TARTER & ANTONIUS OSCIETRA CAVIAR 🐟🌾🥛🍷 768 Cal

Wagyu beef carpaccio, fresh horseradish, citrus crème fraîche and rye toast (Prepared at the table)

**HB supplement charges AED 799*

799

SOUPS

BACKYARD MUSHROOM SOUP 🌿🥛🍷 349 Cal

Sage oil, mushroom shavings

65

ROSCOFF ONION AND BEEF BOUILLON 🌿🍋🌾🍷 375 Cal

Confit roscoff onion stuffed with smoked chuck ragout, fermented garlic, and onion crumb

75

Menu Designations: Raw 🥩, Undercooked 🔥, Alcohol 🍷, Celery 🌿, Crustaceans 🦪, Eggs 🍋, Fish 🐟, Gluten 🌾, Lupin 🥛, Milk 🥛, Mollusks 🦪, Mustard 🍷, Nuts 🌿, Peanuts 🌿, Sesame Seeds 🌿, Soybeans 🌿, Sulphur Dioxide 🍷, Vegetarian 🌿, Healthy Option 🍷
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LIGHT AND EASY

SMOKED CHICKEN AND CHEDDAR CROQUETTES 🌿🍳🥚🥛🥔🥕🥬🍷 528 Cal	90
<i>Iceberg salad, walnut tarator, apple dressing</i>	
CAESAR SALAD 🍳🐟🥚🥛🥔🥕 549 Cal	95
<i>Baby gem, parmesan cheese, quail eggs, turkey bacon, anchovies, anchovy dressing</i>	
HEIRLOOM TOMATOES WITH HYDROPONIC GREENS 🌿🥔🥕🥚🥛🥔 485 Cal	95
<i>Burrata, spiced walnuts, tapenade, tomato and basil vinaigrette</i>	
45°C SOUS VIDE BLACK ANGUS STOCKYARD RUMP 🔥🍳🐟🥚🥛🥔🥕🥬 501 Cal	110
<i>Asian slaw, raw papaya, scallion, hazelnut, soy – sesame marinade</i>	
GRILLED TIGER PRAWNS 🍳🌿🐟🥚🥛🥔🥕🥬🍷🐟 474 Cal	135
<i>Bacon espuma, sweet paprika dust, Kaffir lime – chili - garlic sour cream</i>	
TWICE COOKED AUSTRALIAN ABROLHOS OCTOPUS 🌿🐟🥚🥛🥔🥕🥬🍷 371 Cal	130
<i>Caramelized miso bell pepper, furikake, fennel – onion and finger lime salad, scallion – kompot pepper glaze</i>	
<i>*HB supplement charges AED 90</i>	
PAN SEARED HOKKAIDO SCALLOPS 🍳🌿🥚🥛🥔🥕🥬🍷🐟 497 Cal	140
<i>Braised puy lentil, cippolini onions, marinated baby heritage carrot</i>	
<i>*HB supplement charges AED 90</i>	

Menu Designations: Raw 🍷, Undercooked 🔥, 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

AUSTRALIAN BLACK ANGUS BEEF (MB 3+)

52°C ANNATTO RUBBED RIVERINA BLACK ANGUS FLANK STEAK    723 Cal 155
Roasted new potatoes, bulgur, mustard wasabina greens, chimichurri

48 HOURS SOUS VIDE TENDER VALLEY OYSTER BLADE       748 Cal 175
Jerusalem artichoke mousseline, glazed artichoke, compote pepper jus





SLOW COOKED BLACK ONYX ANGUS BEEF CHEEK      669 Cal 175
Pommes puree, roasted root vegetables, shallot reduction

200G TENDER VALLEY ANGUS TENDERLOIN     678 Cal 275
Including one side dish and a sauce of your choice

250G TENDER VALLEY ANGUS RIBEYE     779 Cal 275
Including one side dish and a sauce of your choice
**HB supplement charges AED 180*

AUSTRALIAN WAGYU BEEF

BULMERS CHERRY GLAZED WAGYU SHORT RIBS (MB 6-7)      1915 Cal 335
(400 days Grain fed) - Including one side dish of your choice
**HB supplement charges AED 200*

250G CARRARA WAGYU RIB EYE (MB 4-5)     671 Cal 375
Including one side dish and a sauce of your choice
**HB supplement charges AED 260*

200G CARRARA WAGYU TENDERLOIN (MB 4-5)     530 Cal 375
Including one side dish and a sauce of your choice
**HB supplement charges AED 275*

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ANGUS BURGER

AUSSIE ANGUS BEEF BURGER - WITH THE LOT  2382 Cal
Tomato, lettuce, pickles, cheddar cheese, beetroot relish, turkey bacon, egg, black garlic aioli


150

PURE PRIME BLACK ANGUS BEEF (MB 4+)

250G PURE PRIME STRIPLOIN  655 Cal
Premium Black angus beef MB 4+ grown in the 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
**HB supplement charges AED 150*

235


SHARING STEAKS

THE AUSSIE BUTCHERS BLOCKS (Sharing for 2)  1690 Cal
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

**HB supplement charges AED 399*

550

1.2KG 300 DAYS GRAIN FED BLACK ONYX ANGUS TOMAHAWK (MB 3+)  2958 Cal
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
**HB supplement charges AED 699*

799

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AUSSIE FAVOURITES

WESTERN AUSTRALIAN LAMB T-BONE    1148 Cal

Including one side dish and a sauce of your choice

160

 **JOSPER ROASTED KANGAROO FILLET**         817 Cal

Confit red chat potato fondant, charred broccolini, red currant jus

**HB supplement charges AED 90*

190

1.1KG TASMANIAN LAMB RACK (Sharing for 2)     2167 Cal

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

**HB supplement charges AED 295*

450

***Add 60g of pan seared Foie Gras to any steak**  359 Cal

75

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WHOLESONE MAINS

CHESTNUT MUSHROOM ACQUERELLO 🍷🥜🥚🍷🥬🥬 893 Cal	145
<i>Rocca, toasted pine nuts, oregano & parmesan crisp</i>	
BAKED SALMON – HORSERADISH GREMOLATA CRUMB 🥚🥚🐟🥬🍷🥜 666 Cal	165
<i>Amber roasted leeks, lumpfish roe, leeks velouté</i>	
GRILLED SEABASS FILLET 🍷🥜🥬🥚🐟🍷 423 Cal	175
<i>Crushed potatoes - turkey bacon & savoy cabbage, haricot herbs, nduja beurre blanc</i>	
HALF GRILLED LEMON-GARLIC JOSPER CHICKEN 🥚🍷 609 Cal	150
<i>Including one side dish and a sauce of your choice</i>	
1.1KG WHOLE GRILLED LEMON-GARLIC JOSPER CHICKEN 🥚🍷 1218 Cal	250
<i>Including two side dishes of your choice</i>	
<i>*HB supplement charges AED 160</i>	
GRILLED WHOLE LOBSTER 🥬🥚🐟🐟 1466 Cal	(Market Price)
<i>Lemon Beurre blanc, included with two side dishes of your choice</i>	
<i>*HB supplement charges AED 525</i>	

Menu Designations: Raw 🍷, Undercooked 🥚, Alcohol 🍷, Celery 🥬, Crustaceans 🐟, Eggs 🥚, Fish 🐟, Gluten 🍷, Lupin 🥚, Milk 🥚, Mollusks 🐟, Mustard 🍷, Nuts 🥜, Peanuts 🥜, Sesame Seeds 🥚, Soybeans 🥬, Sulphur Dioxide 🍷, Vegetarian 🥬, Healthy Option 🥬

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VEGAN OPTIONS

VEGAN CHEESE RAVIOLI     551 Cal
Candy tomatoes sauce, garlic, chilli, fresh chives

95

SPAGHETTI VEGAN BOLOGNAISE     808 Cal
Homemade vegetable ragu, confit tom-berries

95

BEYOND VEGAN BURGER     1128 Cal
Tomato relish, vegan bun, vegan cheddar cheese, Dijon mustard

125

SIDES – (ADDITIONAL SIDES) 45 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

Red currant jus    131 Cal

Creamy peppercorn   212 Cal

Béarnaise sauce   378 Cal

Menu Designations: Raw , Undercooked , 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, and the middle of the steak is red and slightly warm.

MEDIUM RARE

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

MEDIUM

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

MEDIUM WELL

Brown from edge to edge with slight pink center.

WELL DONE

Very firm, little juice and brown throughout.

*We rest all our meat before serving to prevent any blood on your plate.
Please let us know if you have a different preference.*

BUSHMAN'S TASTING MENU EXPERIENCE

FOOD – 320 | WINE PAIRING – 230

PER PERSON

GRILLED TIGER PRAWNS

Bacon espuma, sweet paprika dust, Kaffir lime – chili - garlic sour cream

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



JOSPER ROASTED KANGAROO FILLET

Confit red chat potato fondant, charred broccolini, red currant jus

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

ENTICING WARM PISTACHIO CAKE 838 Cal

Pistachio cake nut curd mascarpone mousse, poached cherry, cherry sorbet

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

Menu Designations: Raw , Undercooked , 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

BLUEBERRY CARAMELIZED BRÛLÉE 🍷🌾🥛 533 Cal	55
<i>Homemade blueberry compote, fresh blueberries</i>	
CHOUX COLOSSAL 🍷🌾🥛 683 Cal	60
<i>Wild berry compote, berry ice cream, choux pastry & fresh berries</i>	
CITRUS PAVLOVA 🍷🥛 245 Cal	65
<i>Pavlova dome, lemon cream, pineapple compote, mango jelly</i>	
WARM MACADAMIA BROWNIE WITH ICE CREAM 🍷🌾🥛🥥 728 Cal	65
<i>Caramelized popcorn, caramel jelly, macadamia shavings</i>	
ENTICING WARM PISTACHIO CAKE 🍷🌾🥛🥥 838 Cal	65
<i>Pistachio cake Nut curd mascarpone mousse, poached cherry, cherry sorbet</i>	
CHEESE SELECTION 🌾🥛🥥 1173 Cal	85
<i>Chef's selection of 4 varieties</i>	
SELECTION OF ICE CREAM 🍷🥛 (2 scoops of your choice) 207 Cal	35
<i>Chocolate vanilla strawberry hazelnut</i>	
SELECTION OF SORBET 🥥 (2 scoops of your choice) 133 Cal	35
<i>Raspberry mango cherry</i>	
FLAMING ROCK 🍷🍷🌾🥛🥥🍷 (Sharing for 2 or 4) 1132 Cal	105/195
<i>Ice cream, Grandma's sponge, cherries, and meringue with some of Granddad's brandy, flamed at your table</i>	
<i>*HB supplement charges AED 50/100</i>	
AUSTRALIAN DESSERT CONSTRUCTED BY OUR CHEF AT YOUR TABLE 🍷🌾🥛🥥 (Sharing for 2 or 4) 2679 Cal	120/220
<i>Pavlova meringue, chocolate mousse, chocolate soil and sauce, chantilly cream, raspberry coulis, raspberry sorbet & fresh caramelized mango cheeks</i>	
<i>*HB supplement charges AED 75/170</i>	

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CHAMPAGNE FOR TWO

	BTL
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	57
Pinot Grigio, Gabbiano, Veneto, Italy	65
Chardonnay, Penfolds, Koonungha Hill, Australia	65
Sauvignon Blanc, Matua, New Zealand	75

ROSÉ

Rose d'Anjou, Sauvion & Fils, France	65
Dominique Portet Rosé, Australia	85

RED

Merlot, Wolf Blass, 'Eaglehawk', Australia	57
Cabernet Sauvignon, Alamos Estate, Argentina	60
Shiraz Cabernet, Rawson's Retreat, Australia	65
Pinot Noir, De Bortoli, Windy Peak, Australia	70

DESSERT & FORTIFIED

90 ML

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

60 ML

Tawny Port 20 YO, Penfold's, Grand Father	225
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BUSHMAN'S COCKTAILS

Peach Collins 75

Enjoy the lively blend of gin, juicy peach, floral elderflower, and zesty lemon, topped with a refreshing fizz. Perfect for a hot day.

Berry Bush Julep 75

Rich bourbon meets the sweet and tart mix of black and blue berries, raspberry liqueur, and fresh mint, topped with a splash of soda. An Australian take on a Southern classic.

Goulburn Cooler 75

Savor rich blend of homemade plum liqueur, fortified wine, and herbal liqueur, topped with the light floral notes of peach and jasmine soda. A drink as unique as the land it represents.

Bushman's Sour 75

Discover our unique take on the Whisky Sour, where the addition of exquisite Italian Amaretto transforms it into a rich, sweet, and irresistible cocktail.

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 67

Mojito 67

Espresso Martini 67

Cosmopolitan 67

Daiquiri 67

BEER AND CIDER

DRAUGHT BEER

Peroni	62
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BOTTLE BEER

Corona	50
Asahi	50
Chang	50
Heineken	50
Bulmers Cider	55
Corona Zero (Alcohol Free)	40

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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10% service charge and 5% VAT

SPIRITS

30 ML

VODKA

Absolut Blue	55
Ketel One	55
Ciroc	60
Grey Goose	60
Belvedere	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
Don Julio Anejo	75

RUM

Bacardi Superior	55
Captain Morgan Blanc Spiced Black	50
Havana Club Especial	55
Havana Club 7 Años	60
Ron Zacapa 23 YO	70

COGNAC & BRANDY

Hennessy VS	55
Hennessy VSOP	65
Hennessy YO	160
Hennessy Paradis	690
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	
Negroni Zero 37 Cal	45
London Dry, Italian Orange, Aperitif Rosso	

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

CARBONATED DRINKS	30
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	

AUSTRALIAN PREMIUM SOFT DRINKS (STRANGELOVE)	32
Bitter Lemon 61 Cal Distiller's Tonic 55 Cal	
Dry Ginger Ale 55 Cal	

**Add AED 10 to include as a mixer with any spirit*

ENERGY DRINK	50
Red Bull 115 Cal	

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

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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
Decaffeinated		32

DILMAH TEAS & INFUSIONS

Every cup of Dilmah is Carbon Neutral Certified.

English Breakfast Tea	28
Earl Grey Tea	28
Chamomile Tea	28
Jasmine Green Tea	28
Green Tea	28
Peppermint Tea	28
Decaffeinated	28

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	875
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	5,400
Laurent Perrier, La Cuvee Brut, Reims (Demi- 375ml)	455

Vintage

'Cristal', Louis Roederer, Brut, Reims 2011 2013	5,400
Dom Perignon Brut, Épernay 2011 2013	3,990
Pol Rogers, Blanc De Blancs, Reims 2011 2013	1,600

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 2005 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

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**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	325
Penfolds, Koonunga Hill, Shiraz Cabernet, South Australia 2019 2020	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 2021 2022	875
Penfolds, Bin 51, Riesling, Eden Valley, Barossa, South Australia 2014 2015	710
Penfolds, Bin 407, Carbenet Sauvignon, South Australia 2019 2020	1,700
Penfolds, Bin 389, Cabernet Shiraz, South Australia 2019 2020	1,400
Penfolds, Bin 707, Cabernet Sauvignon South Australia 2018	7,900
Penfolds, Grange, Bin 95, Shiraz South Australia 2018 2019	14,300
Penfolds, Bin 798 RWT, Shiraz South Australia 2018 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)	5,900
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Fortified Collection

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

SAUVIGNON BLANC

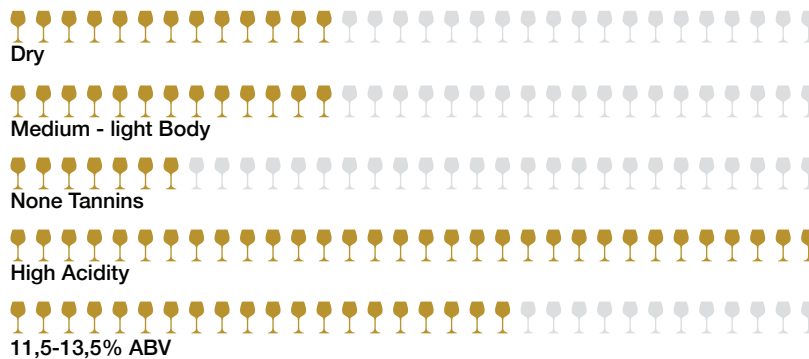
TASTE PROFILE



Sancerre, Grande Reserve, Henri Bourgeois, France 2019 (Magnum 1.5LTR)	1,800
Sancerre, Sauvion 'Les Fondettes', Loire Valley, France 2021 2022	650
Pouilly-Fumé, Sauvion, Château Favray, Loire Valley, France 2021 2022	575
Springfield, 'Life from Stone', Sauvignon Blanc, South Africa 2021 2022	560
Argento, Sauvignon Blanc, Mendoza, Argentina 2022	275
Matua, Sauvignon Blanc, Marlborough, New Zealand 2021 2022	365
Montes, Classic Series, Sauvignon Blanc, Aconcagua Coast, Chile 2021 2023	275

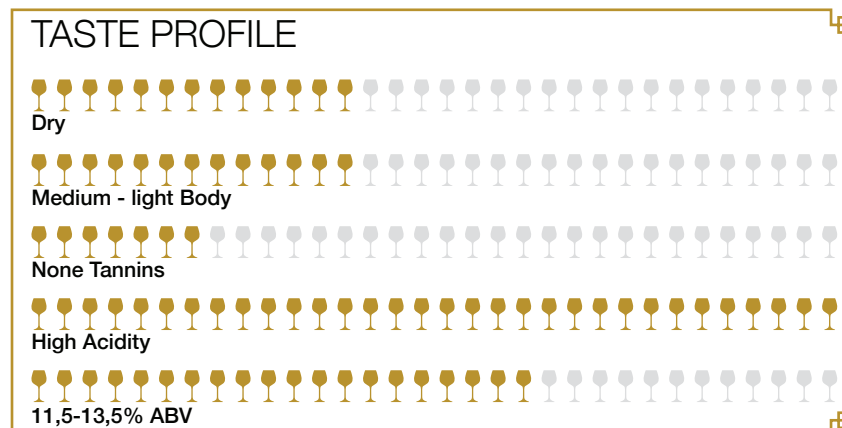
CHENIN BLANC

TASTE PROFILE



Ken Forrester, Chenin Blanc, Stellenbosch, South Africa 2021 2022	320
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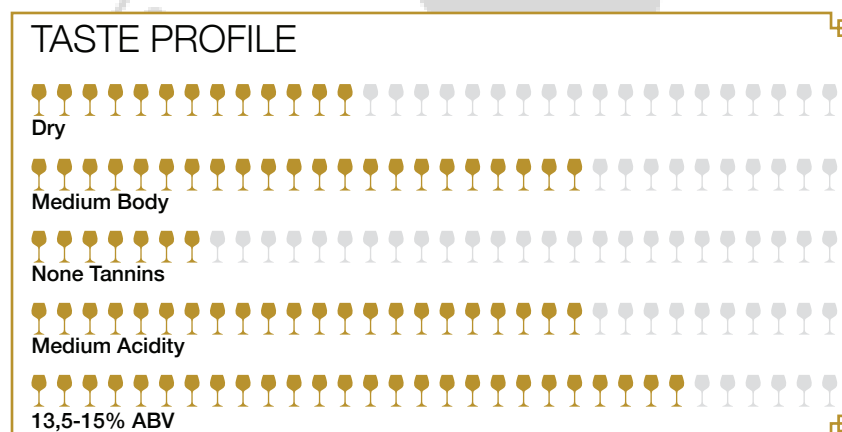
PINOT GRIS | GRIGIO



Pinot Grigio, Gabbiano, Veneto, Italy 2021 | 2022

315

CHARDONNAY



Chablis Grand Cru, Château Grenouilles, Burgundy, France 2018 2020	1,240
Meursault, Bouchard Père et Fils, Burgundy 2020 2021	1,050
Pouilly-Fuissé, Louis Latour, Mâconnais, Burgundy, France 2021 2022	650
Chablis, J. Moreau & Fils, Burgundy, France 2021 2022	550
Petit Chablis, La Chablisienne, Burgundy, France 2022	365
La Planeta, Chardonnay, Sicilia, Italy 2020 2021	620
Thelema Mountains, Chardonnay, Stellenbosch, South Africa 2017 2018	470
D'Arenberg, The Olive Grove Chardonnay, McLaren Vale, Australia 2021	320
Wolf Blass, 'Eaglehawk', Chardonnay, South Australia 2021	275
Kendall-Jackson, Chardonnay, Vintner's Reserve, California, USA 2019	490

AROMATIC VARIETAL

Riesling, Hugel et Fils, Alsace, France 2021 2022	340
Riesling, Dr. Loosen, Mosel, Germany (off dry) 2021 2022	390
Santa Julia, Torrontés, Mendoza, Argentina 2021 2022	250
Yalumba, 'Y' Series, Viognier, South Australia 2021 2022	400
Albariño, Paco & Lola, Spain 2022 2023	425

OTHER WHITE WINE BLENDS

Beni di Batasiolo, Gavi, DOCG, Piedmont, Italy 2022	380
Vermentino di Sardegna, Costamolino, Argiolas, Sardinia, Italy 2020 2021	390
Côtes du Rhône Blanc, E. Guigal, Rhône Valley, France 2021	480
Miguel Torres, 'Viña Sol', Catalunya, Spain 2021	290
Château Ksara, Blanc de Blancs, Bekaa Valley, Lebanon 2021	415

ROSE WINE FROM AROUND THE WORLD

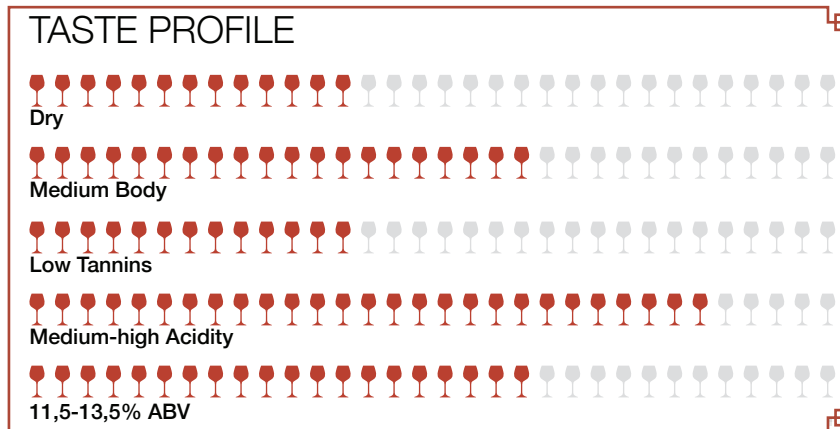
Rose d'Anjou, Sauvion & Fils, Anjou-Saumur, France 2021 2023	315
Dominique Portet, Fontaine Rosé, Yarra Valley, Australia 2022 2023	420
Domaine Ott, By. Ott, Cotes De Provence, France 2021 2022	540
Montes, Cherub, Rosé de Syrah, Colchagua Valley, Chile 2020 2021	340
Château D'Esclans, 'Whispering Angel', Cotes De Provence, France 2021 2022	490

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

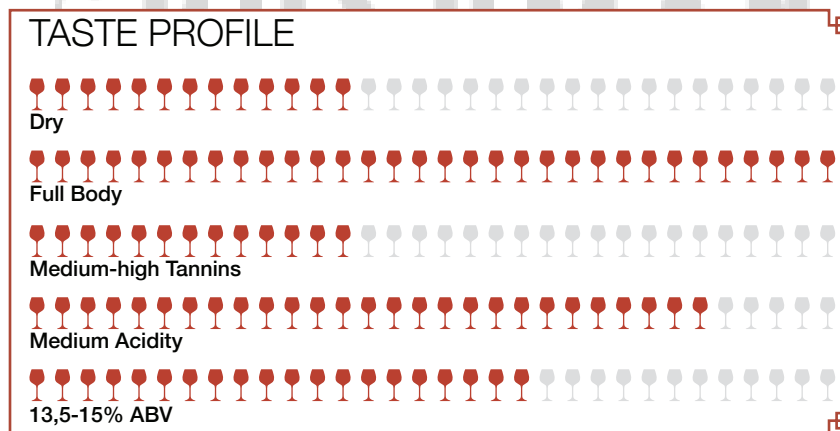
RED WINE

PINOT NOIR



Pommard, Bouchard Pere & Fils, Cote de Beaune, Burgundy, France 2019 2020	1,280
'Buissonnier', Bourgogne, Pinot Noir, Vignerons de Buxy, France 2021 2022	520
Tyrell's Old Winery, Pinot Noir, Southeast Australia 2021 2022	420
Matua Valley, Pinot Noir, Marlborough, New Zealand 2020 2021	365

CABERNET SAUVIGNON | BLENDS

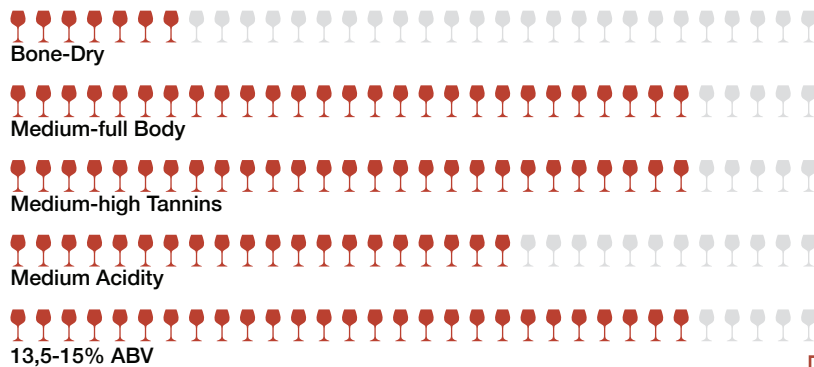


Opus One, Napa Valley, USA 2019	8,600
Château Batailley, 5ème Grand Cru Classé, Bordeaux, France 2016	1,800
Hardy's 'The Riddle', Cabernet Merlot, Australia 2021 2022	275
Legende Bordeaux Rouge, Bordeaux Blend, Bordeaux, France 2019 2021	330
Miguel Torres, Gran Coronas, Cabernet Sauvignon, Spain 2019 2020	315
Kanonkop Estate, Kadette, Cape Blend, Stellenbosch, South Africa 2019 2021	355
Alamos Estate, Cabernet Sauvignon, Mendoza, Argentina 2021 2022	290
Vergelegen, Cabernet Sauvignon Merlot, South Africa 2020 2021	395

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MERLOT | BLENDS

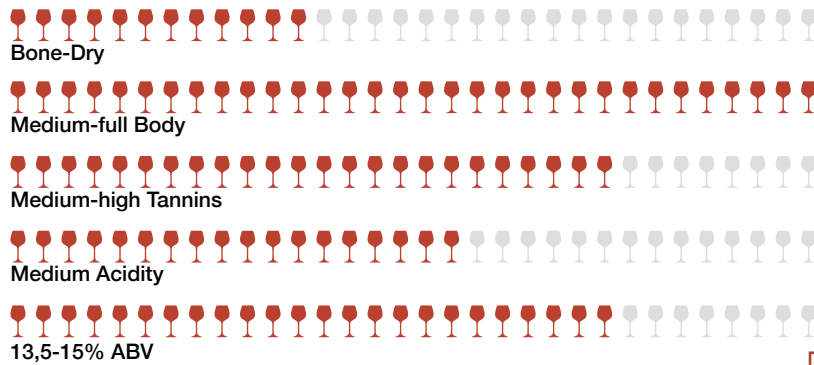
TASTE PROFILE



Chateau Clinet, Pomerol, France -2013 (Magnum 1.5LTR)	4,900
Miguel Torres, 'Atrium', Merlot, Penedès, Spain 2021	360
Montes Alpha, Merlot, Casablanca Valley, Chile 2020 2021	510
Marques De Casa Concha, Merlot, Rapel Valley, Chile 2019	420
Wolf Blass, 'Eaglewalk', Merlot, Australia 2022	275

SYRAH | SHIRAZ BLENDS

TASTE PROFILE



Chateau Mont-Redon, Chateauf-neuf-du-Pape Rouge, Rhone Valley, France 2019	860
Gaja, Ca'Marcanda, 'Promis', Tuscany, Italy 2020	790
Boekenhoutskloof, 'The Chocolate Block', Franschhoek, South Africa 2021 2022	870
Sandalford Estate, Shiraz, Margaret River, Australia 2021	380
Rawson's Retreat, Shiraz Cabernet, South Australia 2021 2022	315
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	260

OTHER RED VARIETALS | BLENDS

Gaja, Sito Moresco, Lange, Italy 2018 (Magnum 1.5LTR)	3,200
Allegrini, Amarone della Valpolicella Classico, Veneto, Italy 2019	1,700
Castelgiocondo, Brunello di Montalcino, Tuscany, Italy 2018 2019	1,200
Prunotto, Barolo, Langhe, Piedmont, Italy 2016 2017	1,025
Bodega Roda, Roda Reserve, Rioja, Spain 2019 2021	910
Marqués de Cáceres, Reserva, Tempranillo, Rioja, Spain 2015 2016	560
Chateau Ksara, Bekaa Valley, Lebanon 2017	705
Dominico Romana, Camino Romano, Ribera Del Duoro, Spain 2020 Organic	540
Montes, Kaiken Ultra, Malbec, Mendoza, Argentina 2019 2020	470
Valpolicella Classico, Speri, Italy 2021 2022 Organic	340
Cusumano, Nero D'Avola, Sicilia, Italy 2021 2022	335
Georges Duboeuf, Brouilly, France 2020 2021	360
Chianti Classico, Castello di Gabbiano, DOCG, Chianti, Italy 2020 2021	390



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