

IN-ROOM DINING MENU

Relax in the comfort of your room and savour a selection of tasty dishes from our In-Room Dining menu. Whether it's a wholesome breakfast, a mouthwatering light lunch, or a romantic gourmet dinner served on your balcony, our In-Room Dining team will deliver the very best food and drink service right to your room.

Using only the finest ingredients in our freshly prepared culinary delights, our In-Room Dining menu offers something to satisfy every appetite. In addition to international favourites from around the world, such as Caesar salad, juicy steaks and deliciously tempting desserts, try modern twists on traditional dishes, combining familiar flavours with new ingredients, all complemented by indulgent beverages from our extensive list.

If you're planning on going out for the day seeing the incredible sights Dubai has to offer, or for those with an early flight, our Meals take-away option offers a choice of delicious dishes, carefully prepared by one of our chefs and perfectly packaged for those on the go. Call In-Room Dining for more details. In-Room Dining is available 24 hours, seven days a week.

NUTRITIONAL GUIDE

While we are committed to providing accurate nutrition information, since our recipes are freshly prepared to order, there may be differences between the actual nutritional content of your order and the nutritional values provided. The values are derived from standardised 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.

The estimated daily calorie needs are 2,000 calories a day for teenagers and adults (ages 13 and older) and 1,500 calories a day for children (ages 4 to 12), but individual needs vary from one person to another.

MENU DESIGNATIONS:

Celery , Crustaceans , Eggs , Seafood , Gluten , Lupin ,
Milk , Molluscs , 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.

**Consumption of raw or undercooked animal, seafood or poultry products such as
eggs may increase your risk of food-borne illness. Written further
information is available upon request**

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






Call In-Room Dining to place an order by dialing extension 8317.




BREAKFAST





SERVED FROM 6:30 AM - 11:30 AM

BREAKFAST FAVOURITES






Freshly Sliced Seasonal Fruit 200 Cal 






International Cheese Platter 924 Cal     
A fine selection of hard and soft cheese,
served with crackers, celery, walnuts and grapes

Scottish Smoked Salmon 266 Cal    
With caper berries and red onion

Cereal     
Corn Flakes 91 Cal, All Bran 144 Cal,
Frosties 131 Cal, Rice Krispies 85 Cal or gluten
free cereal 160 Cal, served with full fat 86 Cal,
low fat 59 Cal, almond 48 Cal or soy milk 47 Cal

Hot Oatmeal Porridge 284 Cal  

Traditional Pancakes 479 Cal     
With maple syrup and mixed berry compote

Homemade Waffles 373 Cal     
With maple syrup and mixed berry compote

80

Two Fresh Farm Eggs Prepared to Your Liking   

Served with grilled tomatoes, hash brown potatoes,
sautéed mushrooms, turkey bacon or chicken sausage
Fried egg 476 Cal, Poached egg 358 Cal, Scrambled egg 472 Cal

90

90

115

Eggs Benedict      

Poached eggs on toasted English muffin with choice of
Turkey ham 740 Cal, smoked salmon 735 Cal or
sautéed spinach 756 Cal and Hollandaise sauce

90

35

Bread Basket 731 Cal      

Selection of bread rolls and toast, served with butter, selected preserves
and honey

35

35

Bakery Basket 1037 Cal      

Selection of Viennoiseries and toast, served with butter,
selected preserves and honey

40

69

69

BREAKFAST

SERVED FROM 6:30 AM - 11:30 AM

CONTINENTAL BREAKFAST

115

Bakery Basket 1237 Cal      

Selection of Viennoiseries and white or brown toast, served with butter, selected preserves and honey

Freshly Sliced Seasonal Fruit 200 Cal 

Your Choice of Fresh Juice

Orange 81 Cal, mango 115 Cal, pineapple 104 Cal, watermelon 69 Cal or carrot 81 Cal

Choice of Freshly Brewed Filter Coffee 69 Cal, Hot Chocolate 603 Cal, Tea or Herbal Infusion

AMERICAN BREAKFAST

175

Bakery Basket 1237 Cal      

Selection of Viennoiseries and white or brown toast, served with butter, selected preserves and honey

Freshly Sliced Seasonal Fruit 200 Cal 

Two Fresh Fried, Poached or Scrambled Eggs 476/358/472 Cal    

Served with grilled tomatoes, hash brown potatoes, sautéed mushrooms and your choice of turkey bacon or chicken sausage

Your Choice of Fresh Juice

Orange 81 Cal, mango 115 Cal, pineapple 104 Cal, watermelon 69 Cal or carrot 81 Cal

Choice of Freshly Brewed Filter Coffee 69 Cal, Hot Chocolate 603 Cal, Tea or Herbal Infusion

ANANTARA HEALTHY START

145

Bakery Basket 1237 Cal      

Selection white or brown toast, served with butter, selected preserves and honey

Egg White Omelette 267 Cal  

Served with grilled tomatoes, sautéed spinach and mushrooms

Freshly Sliced Asian-style Seasonal Fruit 200 Cal 

Your Choice of Fresh Juice

Orange 81 Cal, mango 115 Cal, pineapple 104 Cal, watermelon 69 Cal or carrot 81 Cal

Choice of Freshly Brewed Filter Coffee 69 Cal, Hot Chocolate 603 Cal, Tea or Herbal Infusion

Thai Congee 217 Cal 

ORIENTAL BREAKFAST

165

Bakery Basket 1237 Cal      

Selection of Viennoiseries and white or brown toast, served with butter, selected preserves and honey

Freshly Sliced Seasonal Fruit 200 Cal 

Arabic Specialities 435 Cal   

Foul medames, labneh, feta and halloumi cheese, mixed olives, hummus, sliced tomatoes and cucumber

Your Choice of Fresh Juice

Orange 81 Cal, mango 115 Cal, pineapple 104 Cal, watermelon 69 Cal or carrot 81 Cal

Choice of Freshly Brewed Filter Coffee 69 Cal, Hot Chocolate 603 Cal, Tea or Herbal Infusion

BREAKFAST

SERVED FROM 6:30 AM - 11:30 AM

INDIAN BREAKFAST

165

Bakery Basket 1237 Cal      

Selection of Viennoiseries and white or brown toast, served with butter, selected preserves and honey

Freshly Sliced Seasonal Fruit 200 Cal 

Indian Specialities 435 Cal

Masala omelette or plain paratha with chef special of the day curry or plain idly, chutney and sambar

Salty or Sweet Lassi

Your Choice of Fresh Juice

Orange 81 Cal, mango 115 Cal, pineapple 104 Cal, watermelon 69 Cal or carrot 81 Cal

Choice of Freshly Brewed Filter Coffee 69 Cal, Hot Chocolate 603 Cal, Tea or Herbal Infusion

ASIAN BREAKFAST

175

Bakery Basket 1237 Cal      

Selection of Viennoiseries and white or brown toast, served with butter, selected preserves and honey

Freshly Sliced Seasonal Fruit 200 Cal 

Asian Specialities 515 Cal   

Chicken and mushroom congee, Chinese doughnut braised tofu with minced chicken or vegetable fried rice

Your Choice of Fresh Juice

Orange 81 Cal, mango 115 Cal, pineapple 104 Cal, watermelon 69 Cal or carrot 81 Cal

Choice of Freshly Brewed Filter Coffee 69 Cal, Hot Chocolate 603 Cal, Tea or Herbal Infusion

WELLNESS DISHES

Wellness Breakfast 515 Cal

Poached eggs on top of English muffin served with grilled tomato, fresh spinach and sautéed mushrooms; avocado slice with brown toast and cherry tomato; granola with berries – plain yogurt and healthy green juice

Bircher Muesli 446 Cal

Mixed oats, apple, pear, nuts, yoghurt and honey

Organic Quinoa Salad 605 Cal

Organic South American quinoa, spiced with Egyptian dukkah, shaved fennel, pomegranate, baby spinach leaves and citrus zest, dressed with classic vinaigrette

Scottish Smoked Salmon 271 Cal

With caper berries and red onion

Curried Cauliflower and Red Pepper Hummus Wrap 875 Cal

Curried cauliflower, red pepper hummus, marinated avocado, mixed bell pepper served with mixed leaves

APPETISERS

Roma Plum Tomato and Burrata Cheese 623 Cal

Avocado, basil chiffonade and cold pressed extra virgin olive oil

Prawn Cocktail 365 Cal

Crisp lettuce, smoked paprika, celery, avocado and quail egg with cocktail sauce

St. Maure Goat's Cheese Salad 387 Cal

Fresh mixed leaf salad with Medjool dates and crumbled St. Maure goat's cheese and citrus olive oil dressing

Classic Caesar Salad 538 Cal

Romaine lettuce tossed in Caesar dressing, served with turkey bacon, crunchy croutons and parmesan cheese

Add Grilled Chicken 709 Cal

Add Grilled Prawns 602 Cal

Chicken Tikka Salad 963 Cal

Crisp garden greens, slow roasted chicken tikka, cherry tomato, cucumber, onions, peppers, papadum, tamarind & mint dressing

Cold Mezzeh Platter 1080 Cal

Hummus, moutabel, tabouleh, fattoush, stuffed vine leaves, mixed Arabic pickles, served with Arabic bread

Cobb Salad 766 Cal

Crisp lettuce, plum tomatoes, turkey bacon, chicken breast, hard-boiled egg, avocado, Roquefort cheese and vinaigrette

Thai Papaya Salad 261 Cal

Papaya salad, beans, peanuts, dried shrimp, cherry tomatoes and chilli lime dressing

Greek Salad 336 Cal

Yarra Valley feta, cucumber, tomatoes, peppers and olives

FROM THE SOUP KETTLE

Oriental Lentil Soup 484 Cal

A blend of red lentils, onions, potatoes, garlic, tomatoes and cumin, served with pita croutons and a lemon wedge

Slow Roasted Tomato Soup 263 Cal

Garnished with basil oil and grilled focaccia

Soup of the Day

PIZZA IN A BOX

Margherita 1322 Cal

Vine-ripened tomatoes, basil and Mozzarella di Bufala Campana

Grilled Mediterranean Vegetables 1428 Cal

Asparagus, capsicum, Sicilian cherry tomatoes and eggplant

Marinated Chicken Pesto 1777 Cal

Chicken, pesto, sun-dried tomatoes and fresh rocket leaves

Pepperoni 1814 Cal

Pepperoni, vine-ripened tomatoes and Mozzarella cheese

Funghi 1326 Cal

Mushrooms, vine-ripened tomatoes and Mozzarella cheese

Middle Eastern Spiced Lamb Pizza 796 Cal

Zucchini yellow/green, lamb mince, mozzarella cheese, zaatar spice dried, feta cheese, red onion semi dried tomato, chilli flakes

145

45

90

115

85

90

95

90

95

105

115

89

105

95

89

90

65

65

65

100

110

115







115

110

120






TV SNACKS




Salted Popcorn Bag 360 Cal  

Mini Beef Sliders 1104 Cal      
Cheese burger with pickles, aioli, onion relish and fries

Chicken Popcorn 902 Cal  
Tender chicken bites with crunchy popcorn and fries

Classic Nachos 740 Cal     
Served with jalapenos, guacamole, sour cream, tomato salsa and Monterey Jack cheese sauce

Chicken Tenders 1925 Cal     
Served with ranch dressing, coleslaw and onion rings




Mini Prawn Skewers 1060 Cal   
Spicy sauce, pickled cucumber salad, sesame seeds

ANANTARA COMFORT FOOD






Hot Mezzeh Platter 1098 Cal      
Lamb kibbeh, cheese rakakat, spinach fattayer, meat sambousek, served with tahina sauce

East-West Combo 1993 Cal    
Onion rings, mozzarella sticks, vegetable spring rolls and chicken tenders with ranch dressing

Panini Club 1703 Cal     
Chicken breast on grilled bread, with crispy turkey bacon, baby gem lettuce, sliced plum tomatoes and egg, mayonnaise, served with fries

Club Sandwich 1065 Cal   
Poached chicken, turkey bacon, lettuce, sliced plum tomatoes, fried egg, mayonnaise on white sliced bread and fries

Falafel Wrap 1247 Cal      
Homemade falafel wrapped in markouk bread with crisp lettuce, garlic cream, red pepper hummus, Arabic pickles and fries

Wagyu Burger 1632 Cal     
Chargrilled Wagyu ground beef, melted cheddar cheese, homemade coleslaw and fries

Chicken Fajita Wrap 965 Cal    **95**
Chicken strips cooked with Mexican spices, peppers, white tortilla, spicy mayo, cheddar cheese, mozzarella cheese served with sour cream, jalapeño chilli, salsa guacamole, and tortilla chips

30

75

Beef Steak & Cheese 1195 Cal    **105**
Ciabatta, chorizo, bell pepper, tomato, cheddar cheese, rocket lettuce served, grain mustard mayo and fries

60

75


ASIAN FAVOURITES

Thai Yellow Vegan Curry 859 Cal  **85**
Authentic Thai yellow curry, seasonal vegetables, coconut milk, fried onion, coriander and fragrant Thai jasmine rice

85

Stir Fry Vegetable & Egg Noodle with Choice of     

115

Chicken 992 Cal   **85**
Prawns 987 Cal   **95**



Nasi Goreng 1207 Cal       **115**
Chicken satay, fried rice, Indonesian spiced prawn crackers, fried egg and Asian pickles

115





Wok Tossed Vegetables
Soya sauce, garlic, ginger and a touch of chilli with your choice of

115

Chicken 1020 Cal    **105**
Prawns 776 Cal     **115**





“Gaeng Keaw Waan Gai”  
Chicken Green Curry 1343 Cal **115**
Authentic Thai green curry sauce, chicken, sweet basil, Thai eggplant, coconut milk and Thai jasmine rice

99

“Phad Thai Goong”    
Wok-fried Rice Noodles with Prawns 429 Cal **120**
Thailand’s national dish sees rice noodles stir-fried with succulent prawns, crisp vegetables, in a tamarind sauce, topped with peanuts and fresh lime

95

89

“Khao Phad Pu”     **125**
Crab Fried Rice 654 Cal **125**
A classic Thai dish featuring succulent crab meat stir-fried with aromatic jasmine rice, fresh vegetables, and topped with a fried egg

135

INDIAN AND ORIENTAL


Paneer Makhani 1030 Cal  90
Served with fragrant basmati rice, papadum and mixed salad


Vegetable Biryani 821 Cal  105
Basmati rice cooked with authentic spices, curry sauce, served with papadum and traditional condiments

With Chicken 1123 Cal  120
With Lamb 1306 Cal  125
With Prawns 908 Cal  130

Butter Chicken 1441 Cal  120
Served with fragrant basmati rice, papadum and mixed salad

Lamb Rogan Josh 1302 Cal  120
Served with fragrant basmati rice, papadum and mixed salad

Arabic Mixed Grill Platter 1416 Cal  215
Shish taouk, shish kebab, kofta and lamb cutlet served with Arabic bread, Oriental rice, garlic mayonnaise, grilled tomato, tahini sauce and pickles

Grilled Sumac Spiced Lamb Cutlet 664 Cal  200
Served with zaatar mashed potato, seasonal vegetables and garlic sauce

Dal Tadka 1281 Cal  75
Tempered red lentil with ghee and Indian spices, steamed basmati rice, papadum, pickle & raita

Kadai Chicken 1030 Cal  120
Juicy chicken, spices, kadai masala gravy, smokey onions, capsicum served with flavoured rice and oven roasted papadum

PASTA

Choose your pasta 115
Spaghetti 494 Cal  115
Penne 494 Cal  115
Gluten-free Penne 494 Cal
Gnocchi 568 Cal  115

Choose your own topping
Seafood 132 Cal  45
Chicken 120 Cal  25
Vegetables 20 Cal  15


Choose your sauce
Tomato 149 Cal  115
Arrabiata Sauce 152 Cal  115
Bolognese 505 Cal  115
Cream Sauce 790 Cal  115
Pesto 252 Cal  115


SURF AND TURF

Mediterranean Sea Bass 1024 Cal  175
Pan-seared sea bass, served with heritage tomatoes, potato, capers, Kalamata olives and basil pesto

Pan Seared Salmon 1105 Cal  180
Roasted baby potato, grilled asparagus, cherry tomato and lemon butter sauce

Seafood Platter 1747 Cal  485
Atlantic lobster, prawns, sea bass fillet, salmon and baby squid, served with saffron rice or mashed potatoes, seasonal mixed vegetables and sauce Vierge, soya garlic sauce, lemon butter sauce, spicy tomato butter sauce


Chargrilled Harissa Marinated Baby Chicken 1265 Cal  165
With mint, piperade sauce, mashed potato, Sumac powder, pomegranate

Grilled Australian Beef Tenderloin 200g 984 Cal  245
Grilled beef tenderloin served with mashed potatoes, mushroom ragoût, grilled plum tomatoes, rosemary jus

VEGETARIAN FAVOURITES

Hand Rolled Potato Gnocchi 767 Cal  95
Gnocchi with creamy tomato sauce, mozzarella and fresh basil

Truffled Mushroom Risotto 1031 Cal  95
Sautéed mixed mushrooms with truffle scent and fresh shaved Grana Padano



Kung Pao Tofu 946 Cal  95
Asian-inspired tofu and vegetables stir fry, served with steamed aromatic jasmine rice

VEGAN MENU



Pasta with choice of vegan cheese sauce or vegan bolognese sauce  

Penne and Spaghetti Pasta Served with Choice of Rice Milk, Coconut Milk and Cashew Based Cream Sauce 956 Cal   95

Soya Based Bolognese sauce 934 Cal   105

Tofu Makhani 1370 Cal   85
Tofu simmered in rich tomato and coconut milk sauce, served with steamed aromatic basmati rice

Eggplant Milanese 1439 Cal     85
Cajun flavoured crumbed eggplant with smoked paprika spiked tomato sauce, cherry tomato and garden leaves, vegan cheese


Velvety Vegan Chocolate Indulgence 450 Cal   60
Rich bitter chocolate cake, chocolate velvety mousse, fresh berry ensemble, berry coulis, chocolate sheet

Freshly Sliced Seasonal Fruit 200 Cal  80

SIDE DISHES

Steamed Vegetables 80 Cal  35

Mashed Potato 350 Cal  40

French Fries 822 Cal   30

Sweet Potato Fries 258 Cal   35

Green Salad 60 Cal  45





KIDS MENU

Creamy Chicken Soup 241 Cal   40
With sweetcorn

Kids Vegetable Spring Rolls 894 Cal    55
Served with cucumber and plum sauce

Tiny Burger 880 Cal       55
Plain mini-beef burger with tomatoes, salad leaves and fries



Chicken Nuggets 1010 Cal    60
Breaded chicken breast strips, salad leaves and fries

Kids Spaghetti 247 Cal   55
Served with tomato 74 Cal  or bolognese sauce 252 Cal  and parmesan cheese

Chocolate or Strawberry Milk  20

KIDS HEALTHY

Tomato Soup 160 Cal     40
Toasted cheese croutons

Vegetable Purée 117 Cal   30
Carrot, cauliflower, broccoli, green and yellow zucchini

Vegetable Purée with Grilled Chicken 245 Cal  40
Carrot, cauliflower, broccoli, green and yellow zucchini with grilled chicken

Vegetable Purée with Grilled Fish 211 Cal    40
Carrot, cauliflower, broccoli, green and yellow zucchini with grilled fish

DESSERTS

Platter of Fresh Local Dates 423 Cal 30

Triple Cookies 691 Cal 40
 Oatmeal raisin, double chocolate, peanut butter

Dessert of the Day 50
 Daily selection of fresh sweet treats

Umm Ali 172 Cal 50
 Puff pastry, milk, nuts, raisins and rosewater-infused cream

Vanilla Crème Brûlée 686 Cal 55

Valrhona Chocolate Mousse Cake 624 Cal 60
 Vanilla ice cream, fresh raspberries

Sticky Date Pudding 391 Cal 60
 With butterscotch sauce, vanilla ice cream and caramel tuille

New York Cheesecake 640 Cal 60
 Topped with fresh berries and fruit coulis

Freshly Sliced Seasonal Fruit 200 Cal 80

Ice Cream “Häagen-Dazs” 28
 Vanilla 251 Cal, chocolate 266 Cal, strawberry 208 Cal,
 cookies & cream 225 Cal



DESIGNER DINING

Anantara The Palm Dubai Resort invites you to indulge in the ultimate private dining experience.

Select the ideal culinary sequence from our impeccable fine dining menus or craft a personalised menu in collaboration with your very own private chef. Then let a private butler tend to your every need, while you savour each precious moment.

Designer Dining offers a unique opportunity to spoil someone special with an extraordinary evening. Simply let us know your preferences and desires and our Food & Beverage Team will perfect every last detail, precisely as you wish.

Starting from AED 1,900

To allow us the time we need to prepare your private dining retreat, we kindly request that you make your reservation at least 24 hours in advance.

To reserve your Designer Dining experience, please contact our Restaurant Reservation Team.

Cancellation policy: A fee of 50% of the menu charge applies for reservations cancelled within six hours of your reservation.

BEVERAGE MENU

BEERS

Chang	54
Singha	54
Corona	54
Heineken	54
Bucket of Beers (5 beers of your choice)	220

SPIRITS

	60 ML	BOTTLE
SCOTCH WHISKY		
Johnnie Walker Black Label 12 YO	110	1200
Chivas Regal 12 YO		1200
Chivas Regal 18 YO		2250
TENNESSEE WHISKEY		
Jack Daniel's	110	1200
IRISH WHISKEY		
Jameson		1000
RUM		
Havana Club Especial	110	1200
VODKA		
Absolut Blue	100	1000
Grey Goose	120	1400
Belvedere	120	1400
GIN		
Bombay Sapphire	90	870
Tanqueray No. 10	120	1300
Hendrick's	120	1300

WINE AND CHAMPAGNE

	GLASS	BOTTLE
CHAMPAGNE BRUT		
Taittinger Brut Reserve NV, France		900
Dom Perignon Brut, Epernay		4300
Veuve Clicquot, Yellow Label, NV, Reims		1160
Moët & Chandon, Imperial, NV, Epernay		1100
Moët & Chandon, Imperial, NV, Epernay (Magnum, 1,5 LTR)		1700
CHAMPAGNE ROSÉ		
Moët & Chandon, Impérial, Brut Rosé, NV, Épernay		1150
Veuve Clicquot, Yellow Label, Brut Rosé, NV, Reims		1280
Laurent Perrier, Brut Rosé, NV, Reims		1900
SPARKLING		
Prosecco Valdo, Brut, NV, Italy		420
WHITE WINE		
Sauvignon Blanc, Argento, Argentina	60	290
Pinot Grigio, Gabbiano, Veneto, Italy		340
Petit Chablis, La Chablisienne, Chablis, France		395
Sauvignon Blanc, Cloudy Bay, New Zealand		710
ROSÉ WINE		
Rose d'Anjou, Sauvion, France	68	335
Whispering Angel, Provence, France		510
Chateau Minuty 'M de Minuty', Provence, France (1,5 LTR)		750
RED WINE		
Cab Sauv Merlot, Hardy's, Australia	60	290
Montepulciano d'Abruzzo, Moncaro, Italy		290
Cabernet Sauvignon, Alamos Estate, Argentina		320
Buissonier, Bourgogne, Pinot Noir, France		540
Chianti Classico, Castello di Gabiano, DOCG, Italy		390

NON-ALCOHOLIC BEVERAGES

STILL WATER	SMALL	LARGE
Imported water still	28	40
SPARKLING WATER	SMALL	LARGE
Imported water sparkling	28	40
FRESH JUICES		35
Orange <i>123 Cal</i> Watermelon <i>105 Cal</i>		
Pineapple <i>158 Cal</i> Carrot <i>123 Cal</i> Mango <i>108 Cal</i>		
ICE TEA		35
Lemon Peach Berries		
SOFT DRINKS		32
Pepsi <i>126 Cal</i> Diet Pepsi <i>1 Cal</i> Pepsi Zero <i>0 Cal</i>		
7UP <i>131 Cal</i> 7UP Free <i>5 Cal</i> Mirinda <i>159 Cal</i>		
Ginger Ale <i>114 Cal</i> Tonic <i>78 Cal</i> Soda <i>0 Cal</i>		
Corona Zero <i>56 Cal</i> (Alcohol Free)		42
ENERGY DRINKS		
Red Bull <i>115 Cal</i>		50
Red Bull Sugar Free <i>8 Cal</i>		50
HOT BEVERAGES		
COFFEE		
<i>Anantara The Palm Dubai Resorts serves only Coffee Planet, UTZ Certified</i>		
Americano <i>1 Cal</i>		28
Cappuccino <i>70 Cal</i>		32
Café Latte <i>78 Cal</i>		32
Turkish Coffee <i>1 Cal</i>		32
HOT CHOCOLATE		30
DILMAH TEAS AND INFUSIONS		29
<i>Every cup of Dilmah is Carbon Neutral Certified</i>		

MINIBAR MENU

SOFT BEVERAGE

Pepsi	32
Mirinda	32
7UP	32
Soda Tonic Water	32
Red Bull Energy Drink	50
Apple Juice	32

SNACKS

Mini Jar Smoked Almonds Salted Cashew Nuts	
Thai Mix Pistachio Roasted	50
Mini Jar Twix & Snickers M&M Chocolate	50
Canister Potato Salted Chips	50
Mint Tins	25

MINERAL WATER

Imported – Still or Sparkling 25cl	30
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BEER

Heineken Bottle	54
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WINE

Santa Julia, Chardonnay, Argentina	150
Casillero del Diablo, Cabernet Sauvignon, Chile	150

SPIRIT

50 ML

Vodka	79
Rum	79
Gin	79
Tennessee Whiskey	79
Cognac	79

PROTECTION PACK

50

All prices are in UAE dirhams,
inclusive of Municipality fee, service charge and VAT
On Request items please call In Room Dining on - 8317