

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.

KIDS FAVORITE BENTO BOX

- Sweet and Sour Tofu with Jasmine Rice** 🍷 🌿 🍃 🍏 524 Cal 60
tofu | jasmine rice | steamed vegetables | mini fruits
- Chicken Satay and Egg Fried Rice** 🍳 🌾 🌿 1037 Cal 65
chicken | egg fried rice | steamed vegetables | mini fruits
- Panko Chicken and Stir Fried Egg Noodles** 🍳 🌾 🌿 🍷 994 Cal 65
breaded chicken breast | egg noodles | steamed vegetables | mini fruits
- Sweet and Sour Chicken with Jasmine Rice** 🌾 🍷 643 Cal 65
chicken thigh | jasmine rice | steamed vegetables | mini fruits
- Beef Noodle Soup and Honey Fish Finger** 🦀 🐟 🍳 🍷 🌾 🌿 895 Cal 75
tenderloin | rice noodles | fish finger | steamed vegetables | mini fruits
- Seabass and Egg Noodle with Garlic Oil** 🐟 🍳 🌾 🌿 🍷 917 Cal 75
seabass | egg noodles | steamed vegetables | mini fruits

Menu Designations:

Crustaceans 🦀, Fish 🐟, Molluscs 🐚, Chili 🌶️, Pork 🐷, Eggs 🍳, Dairy 🍷, Gluten 🌾, Nuts 🥜, Peanuts 🥜, Sesame Seeds 🌱, Soybeans 🌱, Vegetarian 🌿, Healthy Option 🍏, China 🇨🇳, Thailand 🇹🇭, Vietnam 🇻🇳, Signature Dish 🍷, MSC Certified Seafood 🐟

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COLD APPETIZERS

🇻🇳 Vietnamese Prawn Roll 🦀🐟🍌🌿🥰🐟 **129 Cal** 85
 fresh prawn | rice paper | mango | cucumber | sweet basil
 mint leaves | coriander | mixed sweet chili sauce and ajard sauce

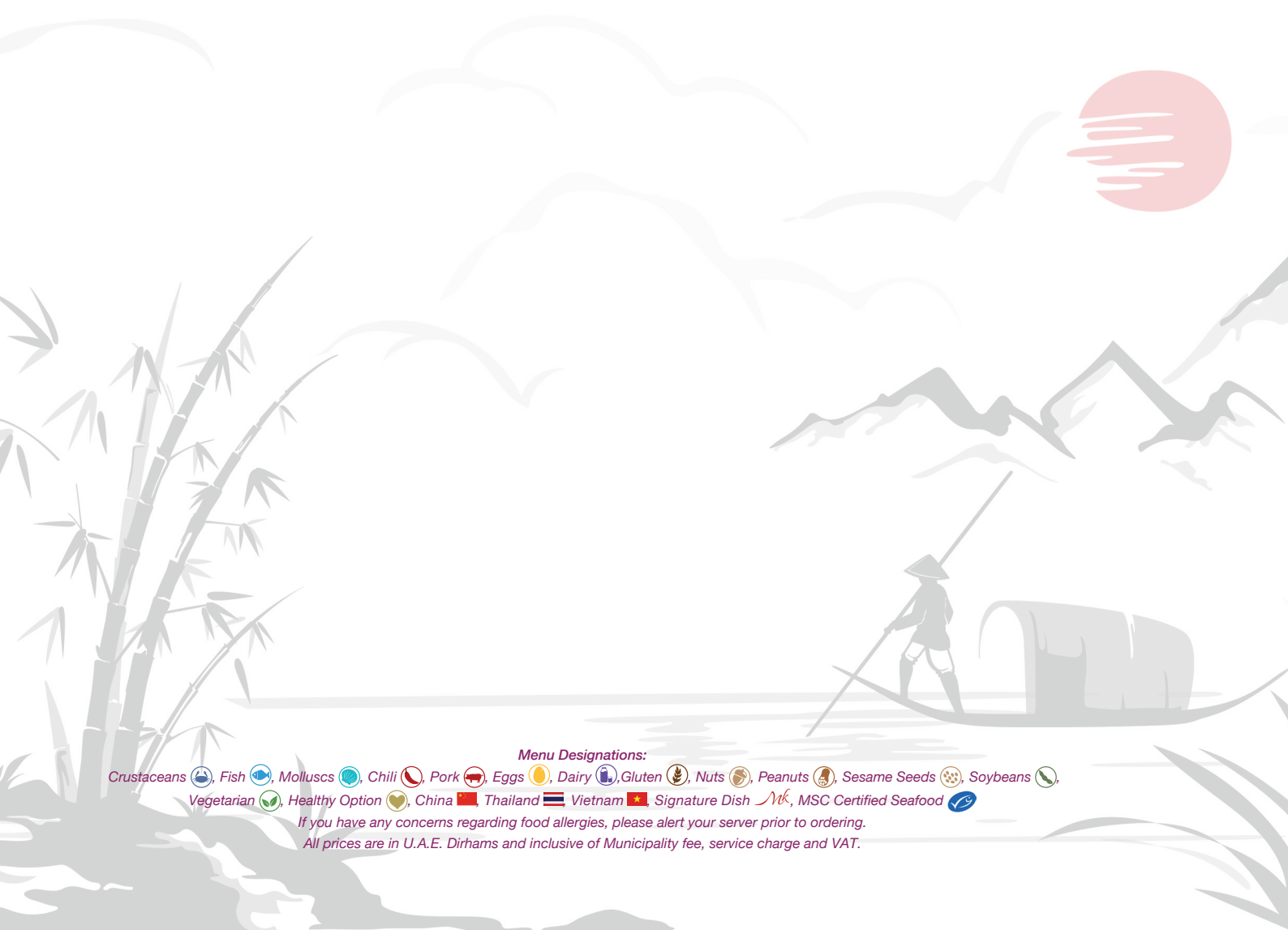
🇹🇭 “Som Tam Mala Kor” Papaya Salad 🦀🐟🍌🥜🥰 **231 Cal** 85
Nk green papaya | cashew nut | long beans | garlic | carrots | dried shrimps
 cherry tomatoes | chili | lime

🇹🇭 “Yum Som O” Pomelo Salad 🌿🍌🌿🥰 **646 Cal** 90
 pomelo | coriander | spring onion | fried onion | dry coconut | dry chili
 sugar | lemon juice

🇹🇭 “Yam Gai Yang” Grilled Chicken Salad 🦀🐟🍌🌿 **382 Cal** 85
 sliced chicken | onion | tomato | celery | cucumber | spring onion
 thai chili garlic dressing

🇹🇭 “Goong Yang Yum Ma Muang” 🥜🐟🦀🍌🐟 **340 Cal** 90
Nk **Grilled Prawn and Green Mango Salad**
 grilled prawns | green mango | coriander leaves | onion | peanut | Thai dressing

🇹🇭 “Nuea Yang Nam Tok” E-Sarn style Grilled Beef Salad 🐟🍌🥰 **186 Cal** 95
 grilled beef | shallot | spring onions | mint leaves
 chili powder and lime dressing | rice powder



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Vegetarian 🌿, Healthy Option 🥰, China 🇨🇳, Thailand 🇹🇭, Vietnam 🇻🇳, Signature Dish *Nk*, MSC Certified Seafood 🐟

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WARM APPETIZERS

★ **Crispy Vegetable Spring Roll** 🍜 🌾 🌿 🍃 **620 Cal** 70
spring roll wheat sheet | cabbage | leek | carrot | glass noodles | sweet chili sauce

★ **Sweet Chili Chicken** 🍲 🍜 🌾 🥛 **816 Cal** 75
crispy chicken | spring onion | sesame | sweet chili sauce

★ **“Tom Chien Lam Bot”** 🥛 🍳 🍲 🍜 🌾 🦀 🍷 🐟 **531 Cal** 80
Deep Fried Prawn
prawn | tempura flour | salt | white pepper | sugar | garlic | breadcrumbs | sweet chili sauce

🇹🇼 **“Poojaa”** 🍳 🍜 🌾 🦀 🍷 **539 Cal** 80
Deep Fried Crab Meat and Chicken
crab meat | minced chicken | egg white | carrot | coriander | garlic
onion | chili | sweet chili sauce

🇹🇼 **Prawn Toast** 🍜 🌾 🦀 🍷 🐟 **732 Cal** 80
minced prawn | coriander | garlic | sweet chili sauce

🇹🇼 **Sun Dry Beef** 🦀 🐟 🍜 🥛 **741 Cal** 85
crispy beef tenderloin | coriander | garlic | pepper powder

Mk 🇹🇼 **Assorted Mekong Satay** 🌾 🥛 🥛 🥛 🍷 🐟 **437 Cal** 95
chicken | beef | peanut sauce | ajard sauce

Mk 🇨🇳 **Golden Wasabi Shrimp** 🦀 🥛 🍳 **761 Cal** 95
shrimp | strawberry | sweet potato | wasabi sauce

🇹🇼 **Prawn Satay with Toasted Bread** 🥛 🌾 🥛 🦀 🐟 **689 Cal** 95
fresh prawns | lemongrass | toasted bread | peanut sauce | ajard sauce

🇹🇼 **Baked Mussels** 🦀 🐟 🍜 🥛 **591 Cal** 95
green shell mussels | garlic | lemon butter | chili coriander

🇹🇼 **“Goong Sarong”**
Deep Fried Prawns Wrapped with Golden Noodles 🌾 🦀 🌿 🥛 **361 Cal** 105
prawn | garlic | coriander | white pepper | soya sauce
golden noodle | sweet plum sauce ***Half board 40**

Mk **Mekong Tasting Platter** **1229 Cal** 195
green papaya salad | prawn toast | baked mussels
crispy vegetable spring roll | crispy sun-dry beef | vietnamese prawn roll
chicken pandan ***Half Board 90**

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HOUSE MADE DIM SUM

🇨🇳 Steamed Vegetable Dumpling 🌾 🌿 🍃 🍷 109 Cal 65
dried mushroom | carrot | cabbage | spring onion | garlic | ginger

Nk **🇨🇳 Steamed Prawn Har Gow** 🌾 🌿 🦞 🍲 🍷 224 Cal 65
minced prawn | white pepper | bamboo shoot | sesame oil

Nk **🇨🇳 Chicken Jiaozi** 🍲 🌾 🍷 🍳 🍲 200 Cal 65
minced chicken | celery | spring onion | ginger | white cabbage | sesame oil
szechuan sauce | scallion | soy sauce | egg

🇨🇳 Crispy Prawn Dumpling 🍲 🌾 🌿 🦞 292 Cal 65
minced prawn | XO chili sauce | chili garlic

🇹🇼 “Cho Muang Sai Gai” 🍲 🌾 🌿 🍲 🍲 🐟 793 Cal 65
Flower Shape Chicken Dumpling
minced chicken | garlic | onion | sesame | peanut | coriander | palm sugar | fish sauce
soya sauce | coconut milk

Nk **🇨🇳 Mekong Dim Sum Selection 1200Cal** 185
vegetable dumpling | steamed prawn har gow | chicken jiaozi
prawn dumpling | chicken sio mai | vegetable spring roll ***Half Board 90**

SOUP AND NOODLE SOUP

Nk **🇹🇼 “Tom Kah Gai” Chicken Coconut Soup** 🍲 🍲 🌾 🐟 269 Cal 75
chicken | mushroom | lemongrass | kaffir lime leaves
coconut milk | chili | coriander | cherry tomato

Nk **🇹🇼 “Tom Yum Goong” Spicy Prawn Soup** 🍲 🌾 🐟 🦞 🍲 🌿 173 Cal 85
fresh prawn | mushroom | lemongrass | chili paste | coriander
galangal | kaffir lime leaves | evaporated milk

🇨🇳 Wonton Noodle Soup 🍲 🌾 🦞 🍲 795 Cal 85
egg noodles | prawn wonton | bok choy | chicken stock | sliced carrots | spring onion
fried garlic | garlic oil

🇨🇳 Bun Bo Hue – Beef Noodle Soup 🍲 🍲 🌾 🐟 🌿 487 Cal 95
corn noodle | stewed beef | lemongrass | star anise | cinnamon | bean sprouts
spring onion | coriander | garlic oil | ginger | chili

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MAINS

(All main courses included one round of steamed white rice or black sticky rice)

POULTRY AND MEAT

🇹🇼 “Phad Kaprow Gai”

Stir Fried Minced Chicken with Basil leaves 🍷🌿🌶️🐙🐟🥚🦪🍷 **1168 Cal** 125
stir-fired mince chicken | garlic | chili | hot basil leaves | fried egg

Mk 🇨🇳 **Sweet and Sour Chicken** 🌿 **754 Cal** 140

crispy chicken | pineapple | bell pepper | onion | sweet & sour sauce

🇨🇳 **“Ga Kho Gung ” Stir Fried Chicken with Ginger** 🍷🌿🌶️🦪 **733 Cal** 135

chicken thigh | ginger | garlic | sugar | white onion | white pepper | spring onion
soya sauce | oyster sauce

🇨🇳 **Chili Chicken** 🍷🌿🥥🍷 **731 Cal** 145

chicken thigh | garlic | nuts | dry chili

🇨🇳 **Kung Pao Chicken** 🌿🌶️🥥🥜 **788 Cal** 155

chicken thigh | onion | garlic | ginger | red chilli | cashew nuts | kung pao sauce

🇨🇳 **Sichuan Beef with Asparagus** 🌿🌶️🦪🍷 **945 Cal** 195

angus beef | asparagus | white onion | sichuan sauce

*Half Board 90

🇨🇳 **Beef Tenderloin in Black Pepper Sauce** 🌿🦪🍷 **655 Cal** 190

beef tenderloin | oyster sauce | black pepper | garlic
bell pepper | spring onion | ginger

Mk 🇹🇼 **“Phad Cha Nuea”**

Stir-fried beef with Green Peppercorns 🌿🌶️🍷🐙 **798 Cal** 185

beef | Thai finger root | Thai eggplant | garlic | chili | kaffir leave
lemongrass | galanga | green peppercorn | oyster sauce | soya sauce | fish sauce

🇹🇼 **“Phad Kaprow Ped”** 🌿🌶️🍷🐙🐟🦪 **1355 Cal** 180

Stir Fried Duck with Green Pepper Corn

fried crispy duck | garlic | onion | long bean | red chili | soya sauce
oyster sauce

🇨🇳 **Roasted Beijing Duck (Half Duck)** 🌿🥜🌿 **950 Cal** 225

homemade pancake | leek | cucumber
homemade hoisin sauce with coconut milk and soya beans

*Half Board 120

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CURRY

- Nk** 🇹🇭 **“Gaeng Kiew Wann” Thai Green Curry** 🦀🐟🥥🌶️🐟
authentic thai green curry paste | sweet basil leaves
coconut milk | eggplant | thai baby eggplant
- | | | |
|-----------------------------------|----------------|------------|
| “Pak Ruam” Mixed Vegetable | 382 Cal | 105 |
| “Gai” Chicken Thigh | 707 Cal | 135 |
| “Goong” Fresh Prawn | 489 Cal | 155 |
| “Nuea” Beef Tenderloin | 733 Cal | 185 |

- Nk** 🇹🇭 **“Gaeng Phed” Thai Red Curry** 🦀🐟🥥🌶️🐟
authentic thai red curry paste | sweet basil leaves
coconut milk | eggplant | thai baby eggplant
- | | | |
|-----------------------------------|----------------|------------|
| “Pak Ruam” Mixed Vegetable | 375 Cal | 105 |
| “Gai” Chicken Thigh | 698 Cal | 135 |
| “Goong” Fresh Prawn | 485 Cal | 155 |
| “Nuea” Beef Tenderloin | 729 Cal | 185 |
| Roasted Duck | 719 Cal | 175 |
- with lychee | pineapple | red grape | cherry tomatoes

- 🇹🇭 Massaman Curry** 🦀🐟🥥🌶️
authentic thai massaman curry | baby potato | onion | coconut milk | chili
- | | | |
|-------------------------------|----------------|------------|
| “Gai” Chicken Thigh | 630 Cal | 140 |
| “Nuea” Beef Tenderloin | 729 Cal | 185 |

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SEAFOOD

- Mk** 🇹🇭 “Phad Kaprow Goong” 🌾 🥤 🌿 🦪 🦀 🐟 🍷 🐟 384 Cal 175
Stir Fried Prawn with Hot Basil Leaves
 fresh prawn | hot thai basil leaves | garlic | chili | oyster sauce
 mushroom | long beans | baby corn
- Mk** 🇨🇳 Typhoon Fried Crab 🌾 🥤 🌿 🍷 🥜 🦀 811 Cal 210
 soft shell crab | dried shrimps | breadcrumbs | dry chilli | black bean | garlic
 *Half Board 120
- 🇨🇳 Steamed Sea Bass 🐟 🥤 🍷 🐟 472 Cal 195
Grilled Sea Bass 607 Cal *Half Board 90
 bok choy | spring onion | broccoli | carrots | lemongrass | crispy garlic
 kaffir lime leaves | chili coriander | fish sauce
- 🇹🇭 Grilled King Prawn 🥤 🐟 🌿 🍷 🐟 317 Cal 195
 fresh prawns | mixed vegetables | spicy coriander sauce
 *Half Board 90
- 🇹🇭 “Goong Makham” 🦪 🌾 🐟 🌿 🍷 🥤 🌿 🐟 929 Cal 220
Prawn with Tamarind Sauce *Half Board 120
 tiger prawn | tempura flour | onion | tomato | pineapple oyster sauce
 fish sauce | tamarind sauce
- 🇹🇭 “Grilled Seafood Platter” 🌾 🦀 🐟 🌿 🍷 🥤 1501 Cal 595
 seabass | tiger prawn | calamari | mussel | lobster
 mekong aromatic marination | thai seafood sauce
 *Half Board 450

SOMETHING TO SHARE

- 🇹🇭 “Phad Pak Ruam” Mixed Thai Vegetable 🌿 🦪 🌿 227 Cal 70
 broccoli | kailan | bok choy | asparagus | oyster sauce | snow peas
- 🇹🇭 “Phad Pak Boong”
Wok-fried Morning Glory with Oyster Sauce 🦪 🌾 🦀 🐟 🌿 🍷 🥤 256 Cal 70
 morning glory | chili | garlic | soybean | fish sauce | oyster sauce
- Steamed Jasmine White Rice** 20
- Sticky Organic Black Rice** 25

Menu Designations:








Crustaceans 🦀, Fish 🐟, Molluscs 🦪, Chili 🍷, Pork 🐷, Eggs 🥚, Dairy 🥛, Gluten 🌾, Nuts 🥜, Peanuts 🥜, Sesame Seeds 🌱, Soybeans 🥛,
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SIGNATURE NOODLE AND RICE








 **Yellow Fried Rice with XO Sauce**      **1535 Cal** 75
jasmine rice | egg | XO sauce | spring onion

 **“Khao Phad Sapparod”**       **1000 Cal** 95
Thai Style Pineapple Fried Rice
jasmine rice | prawn | pineapple | spring onion | cashew nut | curry powder
tamarin powder | soya sauce

  **Chicken Egg Noodles**     **742 Cal** 95
chicken breast | fresh egg noodles | cabbage | carrot
mix bell pepper | onion | shallot | bean sprout

  **Mekong Fried Rice**      **339 Cal** 95
black and white rice | carrot | baby corn | egg | tomato | white onion
(available with prawn/ chicken/ beef/ vegetables)

 **Beef Ho Fan**      **1336 Cal** 110
beef tenderloin | flat noodle | mushroom | oyster sauce | carrot | spring onion

  **“Phad Thai Goong”**         **764 Cal** 120
Thai Style Stir Fried Noodles
rice noodles | fresh prawn | bean sprout | peanut | egg
chili flakes | tamarind sauce | fried tofu | shallot

PORK

  **“Phad Krapow Moo Krob”**       **963 Cal** 175
Stir Fried Pork Belly with Hot Basil Leaves
pork belly | hot basil leaves | long beans | chili | garlic | oyster sauce
baby corn | mushroom




 **Crispy Pork Belly**    **1053 Cal** 175
pork belly | sweet soya | vinegar | chili







 **Barbecue Pork Ribs**      **1034 Cal** 195
pork baby ribs | three color capsicum | honey | sriracha chili sauce
hoisin sauce | garlic | onion | sugar | salt | chicken powder

 **“Kana Moo Krob”**
Stir Fired Crispy Pork with Kailan and Oyster Sauce      **847 Cal** 165
crispy pork belly | kailan | garlic | oyster sauce | soya sauce

*Half Board 85

Menu Designations:

Crustaceans  Fish  Molluscs  Chili  Pork  Eggs  Dairy  Gluten  Nuts  Peanuts  Sesame Seeds  Soybeans 



























Vegetarian  Healthy Option  China  Thailand  Vietnam  Signature Dish  MSC Certified Seafood 

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VEGETARIAN & VEGAN MENU

STARTERS

-  **Steamed Vegetable Dumpling**     **109 Cal** 95
dried mushroom | carrot | cabbage | spring onion | garlic | ginger
-  **Crispy Vegetable Spring Roll**    **585 Cal** 70
spring roll sheet | cabbage | leek | carrot | glass noodles | sweet chili sauce
-  **Vegetable Clear Soup**    **59 Cal** 70
mixed vegetable | mushroom | vegetable broth
-  **Mushroom Coconut Soup**  **235 Cal** 70
mushroom | lemongrass | kaffir lime leaves | coconut milk | chili | coriander | cherry tomato
-  **“Som Tam Mala Kor” Papaya Salad**      **100 Cal** 85
green papaya | cashew | long beans | lime | cherry tomatoes | chili
-  **“Yum Som O” Pomelo Salad**     **646 Cal** 90
pomelo | coriander | spring onion | fried onion | dry coconut | dry chili | sugar | lemon juice

MAINS

-  **Steamed Baby Bok Choy**   **79 Cal** 75
bok choy | mushroom | garlic | soy sauce
-  **Stir Fried Baby Kailan with Shiitake Mushroom**     **114 Cal** 90
kailan | shiitake mushroom | garlic | ginger | soya sauce
-   **Virgin Mekong Fried Rice**  **497 Cal** 90
black and white rice | carrot | baby corn | tomato | white onion
-  **“Phad Thai” Thai Style Stir Fried Noodle**    **561 Cal** 90
fried tofu | rice noodle | bean sprout | peanut | tamarind sauce | chili flakes
-  **Yacai Stir Fried Beans**    **688 Cal** 90
kenya beans | garlic | chilli | yacai | pepper
-   **Vegetable Yellow Curry**   **527 Cal** 95
thai yellow curry paste | coconut milk | mixed vegetable
-   **Phad Kaprow with Tofu and Mixed Vegetables**    **181 Cal** 95
tofu | hot basil | garlic | chili | long bean | mushroom | baby corn
-  **Cauliflower Cashew Nut**     **757 Cal** 95
stir fried cauliflower | cashew nut | mix bell pepper | onion | dried chili | garlic soya

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SWEET TEMPTATION

Artisan Selection of Sorbet (2 scoops) 50

Mango **113 Cal**

Lime **121 Cal**

Passion fruit **227 Cal**

Artisan Selection of Ice Cream  (2 scoops) 50

Strawberry **178 Cal**

Coconut **208 Cal**

Vanilla **186 Cal**

Chocolate **204 Cal**

Pandan Crème Brulee     **811 Cal** 60

pandan leaves | egg yolk | lemongrass ice cream | sugar | whipping cream

Nk **Thai Tea Roll**     **300 Cal** 60

Thai tea sponge | thai tea cremieux | intense thai tea sauce | vanilla ice cream

Fruit Platter   **114 Cal** 95

selection of seasonal Thai exotic fruits

Nk **Khao Niew Ma Muang** **385 Cal** 70

sticky rice | sweet mango | coconut cream | crispy lentil

Nk **Mekong Mist**   **298 Cal** 70




coconut ice cream | mini fruits | mango sabayon | roasted coconut

Tap Tim Krob    **571 Cal** 80

water chestnuts | jack fruit | red syrup | tapioca flour | sugar

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Vegetarian , Healthy Option , China , Thailand , Vietnam , Signature Dish *Nk*, MSC Certified Seafood 

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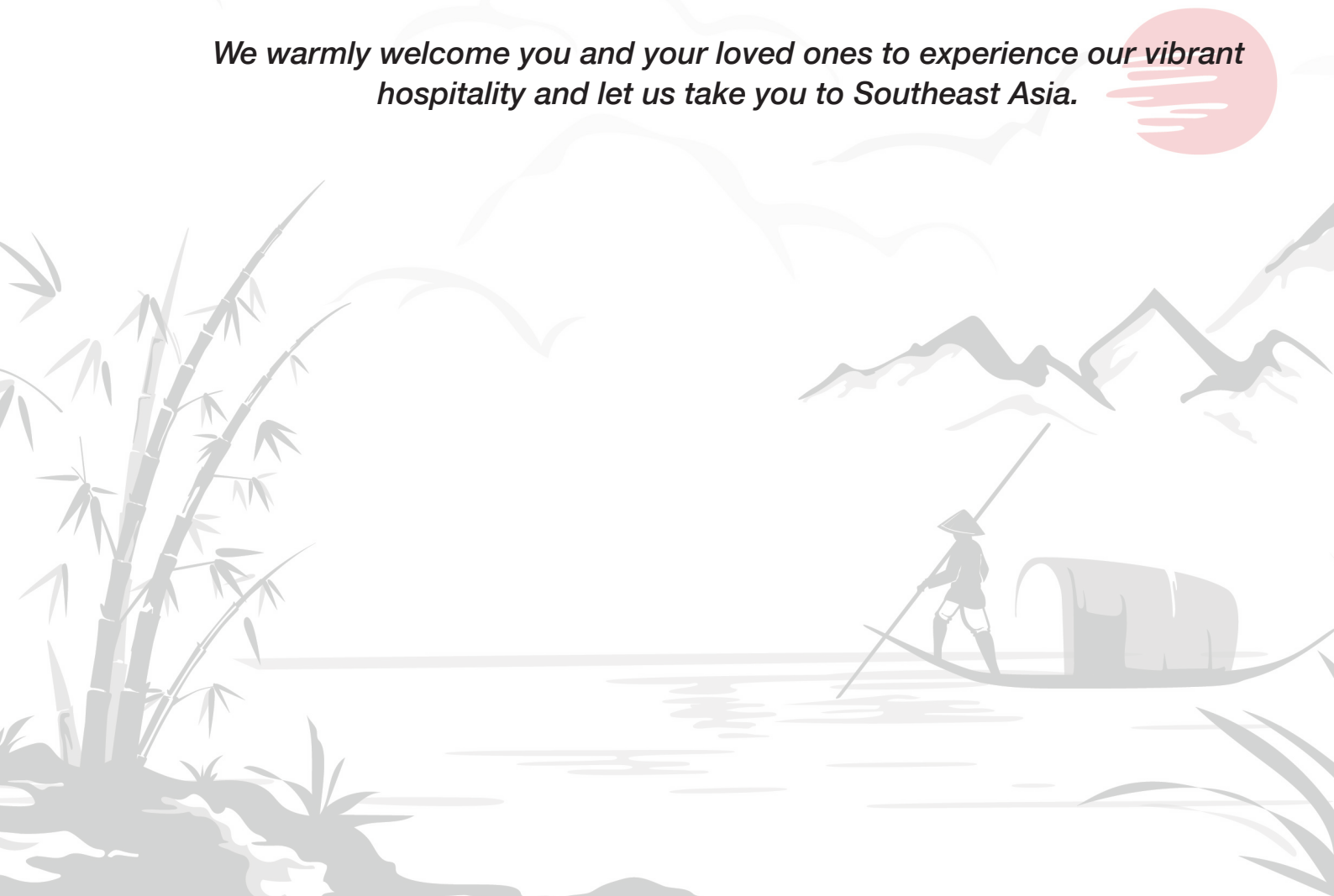
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Welcome to Mekong, our signature and awards winning restaurant at Anantara the Palm Dubai Resort. The restaurant is named after the largest river in Southeast Asia, 'Mekong River', which passes through Thailand, China, Vietnam, Myanmar, Laos and Cambodia.

Mekong is an exotic feast for the senses, offering a fascinating Asian culinary journey with Thai, Chinese and Vietnamese influences. Our talented Chef de cuisine, Therdpong Khunwiset, and his kitchen brigade offer a unique selection of classic dishes with a bit of 'our own little touch' which is something you do not want to miss.

All dishes are prepared as authentic as possible to ensure no taste is missing from the original flavors. If there is anything you cannot find on the menu, fear not to ask our helpful team members for recommendation as chef can always make you something to enjoy.

We warmly welcome you and your loved ones to experience our vibrant hospitality and let us take you to Southeast Asia.



WINE BY GLASS

Glass | Bottle
150 ml | 750 ml

Champagne

Taittinger, Réserve, NV, Brut, Reims

175 | 875

Sparkling Wine

Prosecco Valdo Millesimato, Brut, Italy

80 | 390

White Wine

Chardonnay, Wolf Blass, 'Eaglehawk', South Australia

57 | 275

Miguel Torres, 'Vina Sol', Penedes, Spain

60 | 290

Pinot Grigio, Gabianno, Veneto, Italy

65 | 315

Sauvignon Blanc, Matua, Marlborough, New Zealand

75 | 365

Red Wine

Merlot, Wolf Blass, 'Eaglehawk', South Australia

57 | 275

Montepulciano d'Abruzzo, Moncaro, Abruzzo, Italy

57 | 275

Cabernet Sauvignon, Alamos Estate, Argentina

60 | 290

Pinot Noir, Matua, Marlborough, New Zealand

75 | 365

Rosé Wine

Rosé d'Anjou, Sauvion & Fils, Anjou-Saumur, Loire Valley, France

65 | 315

Château Minuty, 'M de Minuty', Côtes de Provence, France

75 | 370

Kanjuku Genshu Umeshu, Gekkeikan, Kyoto 180 ml

(served chilled)

Traditional Japanese plum liqueur with full fruit aroma and long smooth finish. Great as an aperitif or digestive.

115

Wines are subjected to market availability.

Wine selection and vintage may change as per market availability.

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SAKE SELECTION

Tokkuri | Bottle

67 | 600

Gold Honjozo, Gekkeikan, Kyoto 1800 ml

(served warm/ chilled)

Premium sake with soft and fragrant aromas.

Tentaka Organic Junmai 720 ml

(served chilled/ room temperature)

Sake with a spicy nose and deep aroma of chestnut. Rich, clean and dry finish.

590

Moon on the Water Junmai Gingo 720 ml

(served chilled/ room temperature)

A fruity sake with a hint of lime, all spice, anise and fennel.

Light and dry sake yet soft and feminine.

650

Dassai 45 Junmai Daiginjo, Asahi Shuzo 720 ml

(served chilled/ room temperature)

Full bodied sake yet delicate, with a hint of orange, apple and pear.

A great introduction to Junmai Daiginjo.

850

Yamahai Jikomi Junmai shu, Tedorigawa, Hyogo 720 ml

(served chilled/ room temperature/ warm)

Rich and full bodied sake with a wilder and gamier taste.

1100

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SIGNATURE COCKTAILS

Angry Bird

75

You don't want to upset the bird, set it free! Passion fruit, ginger, orange, mandarin infused vodka and turmeric.

MaYu Cooler

75

Matcha, yuzu, vanilla, and Asian whisky, clarified with milk to make it sparkle. The smoothest and coolest sip around!

Harmony

75

Berry-citrus-mint magic meets gin in this refreshing cocktail. It's a harmonious blend that'll make your taste buds dance!

Crouching Tiger, Hidden Dragon

75

A drink for a skillful 'shifu'! Lychee, pineapple, passion fruit, guava and chili. Grrrr....

Eye of Dragon

75

Don't look him in the eye! A daring blend of rum, coconut, plum, and orange, topped with a splash of bubbles. Sip with caution—one taste and you'll awaken the dragon's fury.

Flaming Rickshaw

75

Sharing is caring, enough said! Pure guava, fresh pineapple, duo of rums, orange liqueur and fruit of passion.

Sticky Mango

75

Once you taste it, there's no escape! A tantalizing mix of vodka, coconut, mango, and lemon juice. Sticky, delicious trap!

CLASSIC COCKTAIL

60 - 160

(Ask for your favourite classic cocktail)

As part of our commitment to environmental sustainability, Anantara is proudly plastic straw free. Natural biodegradable straws are served with selected beverages or upon request. All prices are in UAE Dirhams, inclusive of Municipality Fees, service charge and VAT.

APERITIF

60 ml

Aperol	50
Campari	50
Martini Bianco Rosso Rosato Extra Dry	50
Pimm's No.1	50

DRAUGHT BEER

Half | Full

Kirin	40 62
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BOTTLE BEER

Chang	50
Singha	50
Corona	50
Heineken	50
Asahi	50
Tsingtao	50
Corona Zero (Alcohol Free)	40

SPIRIT

30 ml | Bottle

SINGLE MALT WHISKY

Glenmorangie 10 yo	60 1200
The Macallan 12 yo	70 1500
Glenfiddich 18 yo	75 1700

BLENDED SCOTCH WHISKY

JW Red Label	50 870
JW Black Label	60 1200
Chivas Regal 12 yo	60 1200
Chivas Regal 18 yo	95 2150

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AMERICAN WHISKEY

30 ml | Bottle

Jack Daniel's	60 1200
Maker's Mark	60 1200
Gentleman Jack	60 1200
Jack Daniel's Single Barrel	65 1300

JAPANESE WHISKEY

Super Nikka, Rare Old	60 1200
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IRISH WHISKEY

Jameson	50 870
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VODKA

Stolichnaya	50 870
Absolut Blue	55 1000
Ketel One	55 1000
Ciroc	60 1200
Grey Goose	60 1200
Belvedere	60 1200

GIN

Bombay Sapphire	50 870
Hendrick's	60 1200
Tanqueray No.10	60 1200
Monkey 47	75 1100

TEQUILA

Jose Cuervo Silver Reposado	50 870
Patron Silver	60 1200
Patron Reposado	65 1300
1800 Reposado	55 1000
Don Julio Anejo	60 1200

RUM

Captain Morgan Blanc Spiced Black	50 870
Bacardi Superior	55 1000
Havana Club Especial	55 1000
Havana 7 Anos	60 1200

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COGNAC & BRANDY

30 ml | Bottle

Hennessy VSOP	65 1300
Hennessy XO	160 3500
Grappa, Nonino Moscato	50 870
Fine Calvados, Château du Breuil	55 1000

PORT

90 ml | Bottle

Tawny Port 10 YO, Taylor's	90 650
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LIQUEUR

Sambuca	40
Jagermeister	40
Fernet-Branca	40
Malibu	40
Limoncello	40
Baileys Irish Cream	40
Cointreau	40
Disaronno Amaretto	40
Kahlua	40
Grand Marnier	40
Tia Maria	40

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MEKONG SPICE GARDEN MOCKTAIL

Oasis Nojito (<i>Anantara Signature Mocktail</i>) 146 Cal	45
Dates Lemon Mint Lime Sparkling Apple & Date Bev.	
Coconut Cooler 183 Cal	45
Coconut Passion Fruit Lemongrass Red Apple Lemon	
Thai Smile 112 Cal	45
Ginger Guava Juice Lemongrass Pomegranate Lemon	
Asian Garden 165 Cal	45
Orange Strawberry Bell Pepper Basil Tonic Water	
Pitaya Fizz 149 Cal	50
Dragon Fruit Kaffir Lime Vanilla Lemon Lemonade	
Siam Siam 159 Cal	50
Raspberry Lychee Almond Lemon Cranberry Mint Ginger Ale	

ICED TEA | ICED COFFEE

"Trà Quất" Vietnamese iced tea 72 Cal	35
Jasmine tea kumquat jam mint	
"Cà phê đá" Vietnamese iced coffee 99 Cal	35
Espresso condensed milk	
"Cha-yen" Traditional Thai iced tea 148 Cal	35
Thai black tea fresh milk condensed milk	
"Cha-Takrai" Thai lemongrass iced tea 61 Cal	35
Lemongrass tea sugar cane kaffir lime	
"AƆogato" 138 Cal	50
Espresso ice cream <i>(with a shot of liqueur)</i>	55

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.

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JUICE SELECTION

Red Apple	161 Cal	25
Orange	123 Cal	35
Watermelon	105 Cal	35
Pineapple	158 Cal	35
Mango	175 Cal	35
Lemon Mint	181 Cal	35
Thai Young Coconut	190 Cal	55

SOFT DRINK

Pepsi	126 Cal	30
Diet Pepsi	1 Cal	30
Pepsi Black (Zero)	0 Cal	30
7UP	131 Cal	30
7UP Free	5 Cal	30
Mirinda	159 Cal	30
Ginger Ale	114 Cal	30
Tonic	78 Cal	30
Soda	0 Cal	30

ENERGY DRINK

Red Bull	115 Cal	50
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WATER

Infused Anantara Water 750 ML (Citrus Energy Berry Delight)	32
Acqua Panna 500 ML 750 ML	28 40
San Pellegrino 500 ML 750 ML	28 40

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
Cappuccino 70 Cal	32
Flat White 69 Cal	32
Cafe Latte 78 Cal	32
Decaffeinated	32

Mk HEALTHY TEA SELECTION (MEKONG SPECIALS)

"Sichuan Ba Bao Cha"	35
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A healing tea and anti-aging

chrysanthemum | licorice | chinese wolfberry
honeysuckle | red dates | ginger | fresh mints | sultana

"Pu-Erh" Black tea

Great for digestion and heart

"Longjing" Green tea

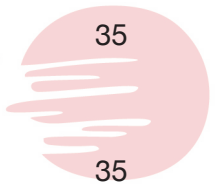
Antioxidant and lower blood pressure

"Tie Guan Yin" Oolong tea

Increase energy and strengthen immune system

"Chrysanthemum"

Good for eyes and liver



DILMAH TEAS & INFUSIONS

Every cup of Dilmah is Carbon Neutral Certified

English Breakfast Earl Grey Green Jasmine Chamomile Peppermint Decaffeinated	28
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while 1500 calories for children (ages 4 to 12), but individual needs vary.*

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Dear Wine Lovers,

We are delighted to showcase a curated selection of fine wines, marrying exceptional quality with value.

Some are rare vintages with limited global availability, and we at Anantara The Palm are honored to present these exclusives to you.

While certain wines have yet to peak, our team is ready to expertly guide your pairing choice.

Rest assured, collectors and connoisseurs alike will find wines that elevate their dining experience.



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CHAMPAGNE

Champagne, a sparkling wine from Northern France, is crafted on the edge of viticulture due to the region's chilly climate. This demanding environment has led to the distinct Méthode champenoise, pushing winemaking boundaries. Ideal as an aperitif, Champagne also pairs beautifully with diverse dishes.

NON-VINTAGE AND PRESTIGE CUVÉE

Year	Name	Region	Price
NV	Armand De Brignac Gold, 'Ace Of Spades'	Reims	5,400
NV	Bollinger, Brut, 'Special Cuvée'	Aÿ	1,250
NV	Moët & Chandon, Demi-Sec, 'Nectar Impérial'	Épernay	1,180
NV	Moët & Chandon, Demi-Sec, 'Ice Impérial'	Épernay	1,140
NV	Veuve Clicquot, Brut, 'Yellow Label'	Reims	1,160
NV	Laurent-Perrier, Brut, 'La Cuvée' 375ml	Reims	455

VINTAGE

2006	Louis Roederer, Brut, 'Cristal'	Reims	5,400
2013	Dom Perignon, Brut	Epernay	3,990
2013	Pol Rogers, Blanc de Blanc	Reims	1,600

NON-VINTAGE ROSE

NV	La Laurent-Perrier, Brut Rosé, 'La Cuvée'	Reims	1,900
NV	Moët & Chandon, Brut Rosé, 'Imperial'	Épernay	1,150
NV	Gosset Grande, Brut Rosé	Reims	1,100
NV	Veuve Clicquot, Brut Rosé, 'Yellow Label'	Reims	1,280

VINTAGE AND PRESTIGE CUVÉE - ROSE

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

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SPARKLING WINE FROM AROUND THE WORLD

Year	Name	Region	Price
NV	Bellavista, Brut Franciacorta, 'Alma Cuvée'	Lombardy, Italy	590
NV	Brut Prosecco, Valdo Millesimato	Veneto, Italy NV	390
NV	Brut Rosé, Valdo	Veneto, Italy	410
NV	Brut Cava, Freixenet, Cordon Negro	Spain NV	320

ROSE WINE FROM AROUND THE WORLD

2022	Domaines Ott, 'By. Ott'	Côtes de Provence, France	540
2023	Montes, Cherub, Rosé de Syrah	Colchagua Valley, Chile	340
2022/23	Château D'Esclans, 'Whispering Angel'	Côtes de Provence, France	490
2022	Château Minuty 'M de Minuty'	Côtes de Provence, France	370
2021	Rosé d'Anjou, Sauvion & Fils,	Anjou-Saumur, France	315
2022	Dominique Portet, Fontaine Rosé	Yarra Valley, Australia	420

DESSERT WINE FROM AROUND THE WORLD

2019	Santa Carolina, Late Harvest Sauvignon Blanc 500ml	Chile	250
2015	Palazzina, Moscato d'Asti, Vendemmia Tardiva 375ml	Italy	260

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WHITE WINE

SLIGHTLY SWEET OR FRUITY & AROMATIC - HOT AND SPICY DISHES

Year	Name	Region	Price
2019	Gewurztraminer, Hugel et Fils	Alsace, France	440
2022	Riesling, Hugel et Fils	Alsace, France	340
2022	Riesling (off dry), Dr. Loosen	Mosel, Germany	390
2022	Santa Julia, Torrontés Reserva	Mendoza, Argentina	250
2021	Yalumba, 'Y' Series, Viognier	South Australia	400

CRISP AND ELEGANT – FRESH AND RAW DISHES

2022	Château Minuty, Blanc et Or Cotes de Provence	France	480
2021/22	Sancerre, Sauvion 'Les Fondettes'	Loire Valley, France	650
2022	Pouilly-Fumé, Château Favray	Loire Valley, France	575
2022	Pinot Grigio, Gabbiano	Veneto, Italy	315
2022	Beni di Batasiolo, Gavi, DOCG	Piemonte, Italy	380
2021	Miguel Torres, 'Vina Sol'	Penedes, Spain	290
2023	Springfield, Sauvignon Blanc, 'Life from Stone'	South Africa	560
2022	Argento, Sauvignon Blanc	Mendoza, Argentina	275
2022/23	Ken Forrester, Chenin Blanc	Stellenbosch, South Africa	320
2022	Montes, Sauvignon Blanc	Aconcagua Coast, Chile	275
2022	Matua, Sauvignon Blanc	New Zealand	365
2021	Albariño, Martín Códax	Rías Baixas, Spain	395
2020	Pouilly Fumé, 'Baron de L', Ladoucette	Loire Valley, France	1700
2021/22	Assyrtiko, Kir-Yianni	Amyndeon, Greece	430


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WHITE WINE

FULL AND RICH - GRILLED, FRIED AND RICH DISHES

Year	Name	Region	Price
2022	Chablis, 'Saint Martin', Domaine Laroche	Burgundy, France	570
2020	Meursault, Bouchard Père et Fils	Burgundy, France	1,050
2022	Pouilly-Fuissé, Louis Latour	Mâconnais, France	650
2022	Petit Chablis, La Chablisienne	Burgundy, France	365
2022	La Planeta, Chardonnay	Sicilia, Italy	620
2016/18	Thelema Mountains Vineyard, Chardonnay	Stellenbosch, South Africa	470
2023	Penfolds, 'Koonunga Hill', Chardonnay	South Australia	325
2022	D'Arenberg, 'The Olive Grove', Chardonnay	McLaren Vale, Australia	320
2023	Wolf Blass, Chardonnay, 'Eaglehawk'	South Australia	275
2021/22	Gérard Bertrand, Naturae Chardonnay Organic	Pays d'Ôc, France	320
2022	Kendall-Jackson, Chardonnay, 'Vintner's Reserve'	California, USA	490
2019	Golan Heights, Chardonnay Kosher Certified	Galilee, Israel	450
2021/22	Côtes du Rhône Blanc, E. Guigal	Rhône Valley, France	410
2018	Chateauneuf-du-Pape Blanc, Chateau Mont-Redon,	Rhône Valley, France	860
2020	Chablis Grand Cru, Château Grenouilles, La Chablisienne	Burgundy, France	1240



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RED WINE

LIGHT AND DELICATE – SPICY AND MILD DISHES

Year	Name	Region	Price
2020	Bouchard Père et Fils, Pinot Noir, Pommard	Côte-d'Or, France	1,280
2022	Valpolicella Classico, Speri Organic	Valpolicella, Italy	340
2021	'Buissonier' Bourgogne Pinot Noir	Vignerons de Buxy, France	520
2020	Georges Duboeuf, Brouilly	Burgundy, France	360
2021	Tyrell's Vineyards, Pinot Noir, 'Old Winery'	South Australia, Australia	420
2021	Micheal Chapoutier, 'Bila-Haut'	Languedoc, France	260
2018	D'Arenberg, Grenache Shiraz Mourvedre,	'Stump Jump McLaren Vale, Australia	300
2022	Moncaro, Montepulciano d'Abruzzo	Marche, Italy	275
2021	Pinot Noir, Matua	Marlborough, New Zealand	365

RICH AND SILKY - SAVOURY DISHES


2018	Gaja, Ca'Marcanda, 'Promis'	Tuscany, Italy	790
2020	Chianti Classico, Castello di Gabbiano	Tuscany, Italy	390
2022	Cusumano, Nero d'Avola	Sicily, Italy	335
2019	Penfold's, 'Koonunga Hill', Shiraz Cabernet Sauvignon	South Australia	370
2020	Montes Alpha, Merlot	Casablanca Valley, Chile	510

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RED WINE

COMPLEX AND ELEGANT - GRILLED MEATS AND RICH DISHES

Year	Name	Region	Price
2019	Allegrini, Amarone della Valpolicella Classico	Veneto, Italy	1,700
2017	Prunotto, Barolo	Piedmont, Italy	1,025
2020/21	Bodegas Roda, Roda Reserve	Rioja, Spain	910
2019	Chateau Mont-Redon, Chateauneuf-du-Pape Rouge	Rhone Valley, France	860
2022	Boekenhoutskloof, 'The Chocolate Block'	Franschhoek, South Africa	870
2020	Dominio Romano, Camino Romano Organic	Ribera Del Duero, Spain	540
2017	Golan Heights, Cabernet I Merlot Kosher Certified	Galilee, Israel	450
2019	Miguel Torres, Gran Coronas, Cabernet Sauvignon	Penedès, Spain	315
2021	Kanonkop Estate, 'Kadette', Cape Blend,	Stellenbosch, South Africa	355
2016	Château Batailley, 5ème Grand Cru Classé,	Bordeaux, France	1,800
2020	Montes Ultra, 'Kaiken', Malbec	Mendoza, Argentina	470
2022	Cabernet Sauvignon, Alamos Estate	Mendoza, Argentina	290
2022	Merlot, Wolf Blass, 'Eaglehawk'	South Australia, Australia	275



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