

Breakfast Menu

8:00am – 11:30am

Assorted Bakery Basket 🌾🍋🥛🍪 1120 Cal 45
Freshly toasted white / brown bread, croissants, fruit danish, served with butter, preserves and marmalade

Fresh Fruit Salad 🥛🍏🍏 201 Cal 55
Fresh cut fruits with pure honey and natural yoghurt

Tropical Fruit Platter 🍏🍏 75 Cal 50
Fresh papaya and mango slices, passionfruit and lime

Revo's Granola 🥛🍪 655 Cal 55
Fresh strawberry compote, Greek yoghurt, homemade granola, fresh berries

🥞 Pancake Stack 🌾🍋🥛 411 Cal 75
Prune and apricot compote, Greek yoghurt, maple syrup

Ethereal Rose French Toast 🌾🍋🥛 987 Cal 75
Brioche toast mingled with the delicacy of strawberry and vanilla sauce, crispy rose, rose & lychee cream

Belgium Waffle 🌾🍋🥛🍪 1005 Cal 75
Freshly baked Belgian waffle served with caramel milk sauce, nutella, strawberry compote, and clotted cream

Gluten Free Irish Porridge 🍏🥛 115 Cal 55
Made with milk, served with honey and fresh strawberries

Swiss Style Bircher Muesli 🥛🍏🍏🍪 256 Cal 55
Green apple, gluten free oats, yoghurt, walnuts

Freshly Baked Croissant Breakfast Sandwiches

Super Food 🌾🍋🥛🐟 474 Cal 60
Revo whole grain croissant with smoked salmon, avocado mash, scrambled egg white, shaved onion and flax seeds

Savoury Waffle BLT 🌾🍋🥛 690 Cal 65
Crispy breakfast waffle filled with smoked bacon melted cheese, and arugula, served with maple syrup

Fresh Harvest Toast 🌾🍋🥛🍷 848 Cal 65
Tangy avocado, steamed asparagus, poached egg on toasted sourdough

Khachapuri with Your Favourite Topping 🌾🍋🥛🍷 714 Cal 65
Cheese & egg, zaatar & labneh, bacon & cheese

Beetroot Bliss Toast 🌾🍋🥛🍷 762 Cal 65
Toasted sourdough topped with beetroot hummus, avocado, and a poached egg—vibrant and satisfying

Cage Free Eggs

Upgrade any dish with our ethically sourced free-range eggs for just 15 AED extra and Savor the difference in every bite.

Nargesi – Esfenaj 🍋🥛🌾 736 Cal 70
Cage-free eggs with Persian spinach & fried onion served with pita bread

Oeufs en Cotte 🍋🥛🌾 825 Cal 75
Baked cage-free eggs, with Mushrooms, spinach, and brioche croutons



🥞 Revo Sunshine Bowl

Chocolate Cherry Oats 🌾🍏🥛 548 Cal 70
Dried cherries, gluten free grain oats, honey, milk

Medley of Mango & Jackfruit 🌾🍏🥛🍪 594 Cal 70
Granola and strawberries

Palm Island's Morning Chia Pudding 🍪 1033 Cal 70
Coconut & pomegranate flavoured overnight chia pudding

Made in Heaven 🥛🍏 1036 Cal 70
Sweetened amaranth with apple compote, and dihydrated figs & dates

🌿 Vegan Selection

Amazon's Acai Berry with Favorite Topping 🍪 550 Cal 55
Granola | dry coconut & mango | chia & flax seeds | assorted berries

Organic Millet Porridge 974 Cal 55
Vanilla poached peaches, mint syrup

Vegan Raspberry Croissant 313 Cal 35

Vegan Omelette 🍏 429 Cal 75
Chickpea and seasonal vegetable omelette with mint mushy pea, potato rosti and cherry vine tomatoes

Vegan Scrambled Tofu 🍏🌾 768 Cal 75
Vegan bun, sliced fresh avocado, spiced tofu, ratatouille, potato wedges

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Menu Designations: Alcohol 🍷, Celery 🌿, Crustaceans 🦞, Eggs 🍋, Fish 🐟, Gluten 🌾, Lupin 🥛, Milk 🥛, Molluscs 🐌, Mustard 🍷, Nuts 🍪, Peanuts 🌿, Sesame Seeds 🍷, Soybeans 🌿, Sulphur Dioxide 🍷, Vegetarian 🍏, Healthy Option 🍏, MSC Certified Seafood – Sustainably Caught Seafood 🐟

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Revo Specialties

🥞 Revo Shakshuka 🍋🥛🍪 501 Cal 75
Baked eggs, tomato ragout, bell pepper, zucchini, cherry tomatoes, ground cumin, feta cheese

Spanish Fried Eggs 🍋 727 Cal 75
Beef chorizo, baby potatoes, herbs

Turkish Cilbir 🍋🌾🥛 1683 Cal 80
Two poached eggs, garlicky yoghurt sauce, spicy pepper brown butter, ful medames, grilled pita bread

Huevos Rancheros 🍋🥛 810 Cal 80
Desired eggs served with black bean, purple corn tortilla, rancheros salsa, and queso fresco

Egg Dishes

All egg dishes are served with vine tomatoes, mushrooms and hash brown.

Moringa Benedict 🌿🍋🥛 698 Cal 75
Poached eggs nestled on toasted sourdough with sautéed moringa leaves, topped with a velvety hollandaise, an elevated, healthful twist on a classic

Eggs Benedict 🌿🌾🍋🥛 415 Cal 70
Two poached eggs on toasted english muffin, turkey ham, hollandaise sauce

Signature Benedict 🌿🌾🍋🥛 752 Cal 70
Two poached eggs on toasted english muffin, avocado, dill, hollandaise sauce

Eggs Royale 🌿🌾🍋🥛🐟 472 Cal 80
Two poached eggs on toasted english muffin, smoked Scottish salmon, hollandaise sauce

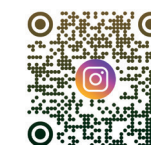
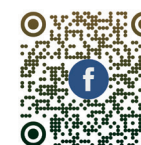
Scrambled Eggs 🌿🌾🍋🥛 596 Cal 70
Three eggs lightly scrambled with cream on sour dough bread

Fried Eggs 🌿🌾🍋 742 Cal 65
Two fried eggs on sour dough bread

Full English 🌿🌾🍋🥛 729 Cal 105
Eggs of choice (fried, poached, scrambled or boiled), chicken cheese sausage, beef bacon, vine tomato, baked beans, sour dough bread

🥞 Breakfast Sandwich 🌾🍋🥛🍷🌿 795 Cal 70
English muffin, fried eggs, bacon, avocado, BBQ mayo

Please scan the QR codes to follow us on our social media pages





Gourmet Sandwiches

All sandwiches are served with French fries, mesclun salad and Revo dips

Vegetarian Sloppy Joe       1181 Cal 80
Bap bun, grilled halloumi cheese, roasted bell peppers, olive tapenade, truffle aioli



Philly Cheese Steak      1655 Cal 95
Wagyu beef, cheddar cheese, mushroom, caramelized onion, Vienna Bread

Crispy Chicken Brioche      1879 Cal 95
Country style fried chicken, Boston lettuce, tomato, coriander, sweet chili, barbecue mayo, Vienna bread

Smoked Salmon Bagel       1206 Cal 80
Horseradish cream, capers, dill, shallot rings






Ultimate Wagyu Burger      932 Cal 110
Beef wagyu pattie, sauerkraut, pear chutney, sour cream, and pickled red onion, in a rich brioche bun, served with tomato salad and potato wedges



Salads

Healthy Salad   689 Cal 70
Fresh baby spinach, steamed asparagus, roasted pumpkin, soft-boiled egg

Halloumi Salad      1554 Cal 75
Caramelised pear, heirloom cherry tomatoes, baby gems, candied walnuts and pomegranate dressing

Wasabi Prawns      1420 Cal 80
Wasabi marinated tempura prawns, Asian mix leaves, wasabi dressing, mango, avocado

Chicken Caesar Salad      579 Cal 80
Romaine lettuce, parmesan cheese, egg, Canadian veal bacon, croutons, anchovy garlic dressing

Grilled Chicken Bowl   925 Cal 90
Marinated grilled chicken breast, cooked brown rice, black beans, cherry tomato and corn salsa, avocado, mango, Greek yoghurt, lime, cilantro





























Soups

Bouillabaisse      517 Cal 70
Aromatic poached fresh catch of the sea, rouille, ink croutons












Soup of the Day 400 Cal 70
Seasonal homemade soup








































Revo's All-Time Favourites

MONDAY- Wagyu Beef Topside Roast     1454 Cal 120 Yorkshire pudding, roasted vegetables, creamy mashed potatoes, and gravy
TUESDAY- Overnight Lamb Shoulder    1459 Cal 125 Tangy Beetroot purée, lamb fat – mashed potatoes, Roasted parsnip purée, fat crumble, and mint jus
WEDNESDAY- Zaatar Crusted Spring Lamb Rump     1180 Cal 135 Apricot and harissa puree, fava beans and courgette,
THURSDAY- 72 hours Beef     1540 Cal 125 Pommes mousseline, charred apple puree, texture of enoki
FRIDAY- Kiftah bi Tahini     2518 Cal 115 Lamb in tahini sauce and served along with 9 spiced potatoes & toasted pine nuts, ruz ma shareeya
SATURDAY- Lamb Shank     1441 Cal 125 Gremolata crusted braised lamb shank, potato gnocchi, feta crumble
SUNDAY- Cod Fish & Chips      1306 Cal 125 Mushy peas and tartare sauce














Vegan Selection

Euphoria Wonder Grain Bowl    848 Cal 70 Winter farro, Arctic kale, charred corn, Feta, toasted pinenuts dressed in pomegranate molasses
Early Season Vegetable Moussaka    1632 Cal 90 Stuffed bean and mushroom, vegan cheese
Revo Vegan Burger   429 Cal 105 Spiced chickpea, potato, green beans, green peas, corn, shallot patty with smashed avocado, tomato relish, portobello mushroom, chimichurri, cucumber salad, grilled vegan bun
Tagliatelle Vegan Bolognese    768 Cal 105 Tagliatelle pasta, plant-based meat ragu

Main Courses

Fusilli Verde Zest   1396 Cal 95 Fusilli with kale pesto, grilled courgettes, and garlic chips
Calamarata Al Gamberi      1665 Cal 125 Artisan Calamarata pasta with crustaceans' sauce and burrata
Black Angus Flank Steak     817 Cal 145 Crushed young potato, loin's mushroom, dallas sauce
Lamb Skewer    935 Cal 110 Marinated bell peppers, tzatziki sauce, flatbread
Smashed Burger Style Gyros    714 Cal 110 Homemade Greek style fries, Tyrokafteri sauce
Winter's Embrace Chicken   878 Cal 135 Parsnip and aged parmesan puree, pearl barley risotto
Coastal Citrus Salmon Delight   911 Cal 135 Succulent oven-roasted salmon accompanied by a potato variety, and delicate sea asparagus, and drizzled with a refreshing lemon vinaigrette
Sea-side Tuscany Black Seabream      941 Cal 140 Orzo pasta with mirepoix dressed in beurre Blanc
Alps-Inspired Veal Schnitzel    1885 Cal 140 Breaded veal cutlet, Parmesan sauce, and steamed broccolini, capturing the flavours of the Alps
All Day Breakfast     729 Cal 115 Farm fresh fried eggs, hash brown, sautéed mushrooms, baked beans, chicken cheese sausage, beef bacon, vine tomatoes, sourdough bread
Duck Confit Wok Fried Rice     1513 Cal 115 Poached egg, kimchi, pickled cucumber, togarashi mayonnaise

Sides



















Revo Fries     401 Cal 35 Homemade fat chips with battered spices
Mash Potatoes   544 Cal 35 Butter and creamy whipped potatoes
Sautéed Garden Vegetables     146 Cal 35 Seasonal vegetables sauté with Café de Paris
Rocket Salad    92 Cal 35 Fresh baby leaves, cherry tomatoes, vinaigrette

Desserts

Key West     517 Cal 45 Lime cake. Lime curd, lime vermicelli ganache, fresh raspberry
Tropical     465 Cal 45 Apricot jelly, coconut crunch, coconut dacquoise, mango pineapple compote, coconut cream
Raspberry Cheesecake     687 Cal 45 Cream chantilly, raspberry coulis, and fresh raspberry
Coffee and Walnut Roll     775 Cal 45 Walnut dacquoise, whipped coffee and mascarpone ganache, and candied walnut

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HOT

Anantara The Palm Dubai Resort serves only Coffee Planet, UTZ certified

Ristretto 1 Cal Espresso 1 Cal	26
Espresso Macchiato 12 Cal	27
Americano 1 Cal	28
Double Espresso 2 Cal	30
Cappuccino 70 Cal Flat White 69 Cal Café Latte 78 Cal	32
Matcha Latte 196 Cal Blue Spirulina Latte 68 Cal Pink Beetroot Latte 75 Cal	32
Café Mocha 147 Cal Turkish Coffee 2 Cal	32
Hot Chocolate 197 Cal	30
Decaffeinated	32

ORGANIC ICED LATTE

35

Green Matcha & Peach 220 Cal | Blue Matcha & Strawberry 226 Cal
Dragon Fruit & Banana 224 Cal

Every Latte is crafted with Oat Milk

DILMAH TEAS & INFUSIONS

28

Every cup of Dilmah is Carbon Neutral Certified

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

REVO ICED TEAS

35

Lemon 110 Cal | Strawberry 150 Cal | Passion Fruit 170 Cal | Peach 165 Cal

H2O

Infused Anantara Water 0.75l (Citrus Energy Berry Delight)	32
Acqua Panna 0.5l San Pellegrino 0.5l	28
Acqua Panna 0.75l San Pellegrino 0.75l	40
Perrier 0.33l	25

REFRESHING (Selection of Fresh Juices)

35

Orange 123 Cal | Green Apple 158 Cal | Carrot 123 Cal
Pineapple 158 Cal | Watermelon 105 Cal | Lemon-mint 182 Cal
Mango 175 Cal

SOFT DRINKS

30

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

Red Bull 115 Cal

50

FRAPPE

40

Coffee 356 Cal | Mixed-Berry 161 Cal | Vegan Colada 156 Cal
Low-Calorie Mango 179 Cal | Low-Calorie Passion Fruit 165 Cal

SUPER SHAKES

49

Banana & Peanut Butter 601 Cal | Chocolate 535 Cal | Strawberry 497 Cal

HEALTHY JUICES & BLENDS

42

Rainbow Energy: Beetroot, Watermelon, Orange, Carrot, Red Cabbage 142 Cal

Go Green: Green Apple, Cucumber, Celery, Spinach, Lime, Honey 189 Cal

Berry Sensation: Fresh Berries, Greek Yoghurt, Oat Milk 234 Cal

Revo Sunshine: Orange, Carrot, Ginger, Honey 209 Cal

Avo Banana: Avocado, Banana, Spinach, Coconut Water, Chia Seeds 341 Cal

Super Blend: Dates, Greek Yogurt, Almond Milk, Mango, Oats 239 Cal

Yellow Submarine: Orange, Banana, Pineapple, Mango 239 Cal

SCAN THE QR CODE
TO SEE OUR HEALTHY
JUICES & BLENDS



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REVO'S COCKTAIL SPECIALS

60

Whisky Berry

Whisky, Red Vermouth, Lemon, Berries, Soda

Revo Breezer

White Rum, Orange Liqueur, Lemon, Cucumber

Curious Fizz

Gin, Grapefruit, Lemon, Soda

Berry Sunrise

White Rum, Ginger, Raspberry, Lemon, Flower Tea Syrup

WHITE

GLASS

BOTTLE

Chardonnay, Wolf Blass, 'Eaglehawk', Australia

47

230

Sauvignon Blanc, Argentino, Argentina

47

230

Parellada | Garnacha Blanca, 'Viña Sol', Miguel Torres, Spain

50

240

Pinot Grigio, Gabbiano, Veneto, Italy

55

265

RED

Merlot, Wolf Blass, 'Eaglehawk', Australia

47

230

Montepulciano d'Abruzzo, Moncaro, Italy

50

240

Cabernet Sauvignon, Alamos, Argentina

55

265

Pinot Noir, Matua, New Zealand

70

340

ROSE

Rose d'Anjou, Sauvion & Fils, Anjou-Saumur, France

55

260

Chateau Minuty 'M de Minuty', Cotes de Provence, France

65

315

BUBBLY

Prosecco Millesimato, Brut, NV, Italy

70

340

Champagne Taittinger Brut, Reserve, NV, France

175

875

HOPS

Heineken Full Pint | Half Pint

55 | 40

Chang

45

Corona

45

Asahi

45

Peroni

45

Estrella (Gluten Free)

50

Bulmers Cider

55

Corona Zero (Alcohol Free)

40

Beer Bucket (Chang, Corona, Peroni)

200

STRONG

30ml

BOTTLE

Absolut Vodka

50

870

Stolichnaya Vodka

45

800

Bombay Sapphire Gin

45

800

Hendricks Gin

60

1200

Captain Morgan Blanc | Black Rum

45

800

Bacardi Superior Rum

55

1000

Havana Club 7 YO Rum

60

1200

Jose Cuervo Silver | Gold Tequila

45

800

Jack Daniels Whiskey

60

1200

Johnnie Walker Red Label | Black Label Whisky

45 | 60

800 | 1200

Hennessy VSOP Cognac

65

1300

BEFORE FOOD AND AFTER

60ml

Campari

50

Martini Rosso

50

30ml

Disaronno, Amaretto

40

Baileys

40

Jägermeister

40

Frangelico

40

LIQUEUR COFFEE

Baileys Latte Baileys, Espresso, Milk, Chocolate

55

Mexican Kahlua, Americano, Vanilla Ice Cream, Cinnamon, Cherry

55

Calyпсо Tia Maria, Americano, Cream

55

Corretto Sambuca, Espresso

50

Carajillo Galliano, Espresso

50

French Triple sec, Kahlua, Americano, Cream

55

Rüdesheimer Grand Marnier, Americano, Vanilla, Cream, Chocolate

60