



THE LOTUS LOUNGE



Autumn Signature Cocktail Promotion

Experience our special signature cocktails with different flavours and personalities that our expert bartenders carefully crafted for you.

Choose your favourite cocktail for AED 70



TOFAH

Gin, hazelnut liqueur, red apple, caramel, lemon.

Nutty, citrus, light and quench-thirsting.

POME DE MARTINI

Unique combination of vodka, blueberry and pomegranate tea, lemon, cranberry, passion fruit and finished with sparkling wine.

Fruity, well balanced with delicious taste.



AFTER THE RAIN

Mellow cocktail with bourbon, honey, lemon and cucumber.

Refreshing and fruity.



All prices are in U.A.E. Dirhams and inclusive of Municipality fee, service charge and VAT.

Items from this menu are not applicable for any further discounts.

Anna Maria Russell, the 7th Duchess of Bedford was a lifelong friend of Queen Victoria, whom she served as a Lady of the Bedchamber. Anna is said to have complained of «having that sinking feeling» during the late afternoon, She would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. At the time it was usual for people to take only two main meals a day, breakfast and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and light snacks such as cakes, biscuits and tea taken privately in her boudoir during the afternoon. When she was exposed it became popular and eventually became known as...

“Afternoon Tea”

AFTERNOON TEA

Sunday to Saturday
2.00 pm – 5.00 pm

Except Saturday's
12.30 pm – 3.30 pm

195 AED per person with tea, coffee, soft beverages
250 AED per person with two glasses of bubbly
295 AED per person with unlimited bubbly

SANDWICHES & SAVORIES

Smoked Salmon 🍷🥚🐟 213 Cal

With Mayonnaise on Squid Ink Bagels

Goat Cheese & Candied Tomatoes 🌱🍷🌾 260 Cal

Balsamic Gel on Multi Cereal Bread

Wagyu Beef 🌾🍷🌾 150 Cal

Spiced Soy Cured with Asian Greens

Smoked Chicken 🌾🍷🌾 141 Cal

With Avocado, Coriander & Jalapeño on a Soft Roll

Ocean Seafood Tart 🌾🍷🐟 181 Cal

With Squid, Prawns, Salmon Caviar, Fish, and Mayonnaise

WARM

Ratatouille Quiche 🌱 152 Cal

Short Crust Pastry Tart Cherry Tomato Halves, Garlic, Eggplant, Zucchini, Red Onion Served Warm

SWEET

Pistachio Financer 🌾🌾🍷🍷 235 Cal

With Almond Powder, Butter, and Honey

Cherry Choux 🌾🍷🍷 101 Cal 1

With Soft Butter, Cherry Purée, and Cream

Summer Strawberry Trifle 89 Cal

With Butter, Cream, and Fresh Strawberries

Mango Passion Tart 139 Cal

Passion Fruit, Banana, Desiccated Coconut

Berry Sacher 183 Cal

With Almond, Butter, Dark Chocolate and Pectine

Honey Madeleine 147 Cal

Raisin Scones 360 Cal

Plain Scones 340 Cal

Strawberry Jam, Clotted Cream

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 🐟

If you have any concerns regarding food allergies, please alert your server prior to ordering.

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CHAMPAGNE AND SPARKLING

	GLS	BTL
Valdo Millesimato , Treviso, Brut, NV, Italy	80	390
Taittinger Brut Réserve , NV, Reims, France	170	850

WHITE WINE

Sauvignon Blanc , Argento, Mendoza, Argentina	55	265
Pinot Grigio , Gabbiano, Veneto, Italy	65	310
Petit Chablis , La Chablisienne, Chablis, France	75	360
Miguel Torres , 'Vina Sol', Catalunya, Spain		290
Chenin Blanc , Ken Forrester, Mendoza, Argentina		320
Sauvignon Blanc , Matua, Marlborough, New Zealand		360
Sancerre , Sauvignon 'Les Fondettes', Loire Valley, France		650

ROSÉ WINE

Rosé d'Anjou , Sauvignon & Fils, d'Anjou-Saumur, France	65	310
Château Minuty , Côtes de Provence, France	75	360
'Whispering Angel' , Côtes De Provence, France		470
Domaine Ott , By.Ott, Côtes De Provence, France		520

RED WINE

Cabernet Sauvignon Merlot , Hardy's, Australia	55	265
Cabernet Sauvignon , Gran Coronas, Torres, Spain	65	310
Pinot Noir , Matua, Marlborough, New Zealand	75	360
Cabernet Sauvignon , Alamos Estate, Argentina		290
Shiraz Cabernet , Penfold's Rawson's Retreat, Australia		310
Paul Jaboulet Aine , 'Parallele 45', Cotes Du Rhone, France		380
Chianti Classico , Castello di Gabbiano, DOCG, Chianti, Italy		390
Malbec , Kaiken, Montes Ultra, Mendoza, Argentina		460

PORT & SHERRY

	90 ML	BTL
Tio Pepe Fino , Fino Sherry, Jerez, Spain	55	360
Tailor's 10 YO Tawny , Portugal	90	650

CHAMPAGNE

	BTL
Moët & Chandon , Nectar Imperial, NV, Epernay (Demi-Sec)	1180
Moët & Chandon , Ice Imperial, NV, Epernay (Demi-Sec)	1140
Veuve Clicquot , Yellow Label, NV, Reims	1160
Bollinger , Special Cuvee, NV, Ay	1250
Pol Roger , Blanc de Blancs, Vintage, Epernay	1790
Dom Perignon , Brut, Vintage, Epernay	3950
Armand De Brignac Gold , Brut, 'Ace of Spades' NV, Reims	5900

CHAMPAGNE ROSÉ

Gosset Grande , Brut Rosé, NV, Reims	1100
Moët & Chandon , Impérial, Brut Rosé, Épernay	1150
Veuve Clicquot , Yellow Label, Brut Rosé, NV, Reims	1280
Laurent Perrier , Brut Rosé, NV, Reims	1900
Dom Perignon , Brut Rosé, Vintage, Épernay	7100

SPRINKLES IN YOUR MIND

Passion Spritz	75
Prosecco, Aperol, Passion Fruit Puree, Soda Water	
Italian Kir	75
Prosecco, Peach	
French Kir	75
Prosecco, Chambord	
Sbagliato	75
Prosecco, Campari, Martini Rosso, Soda	

SPIRIT OF THE LOTUS

Lotus Martini	75
Bombay Sapphire, Blue Curacao, Grenadine, Lychee, Mint	
Mamma Mia	75
Tequila, Chambord, Frangelico, Lemon, Hazelnut, Fresh Raspberry	
Palm	75
Vodka, Drambuie, Pineapple, Passion Fruit	
Coffee Negroni	75
Coffee Infused Campari, Gin, Sweet Vermouth	
Fish Bowl	75
White Rum, Malibu, Blue Curacao, Pineapple, Mint, Lemon	
Ying Yang	75
Frangelico, Amaretto, Lemon Juice, Raspberry	

BEERS & CIDER

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

DRAUGHT BEER

Heineken	60
Birra Moretti	60

APERITIF

60 ML

Aperol	50
Campari	50
Martini Rosso Bianco Rosato	50
Pimm's No.1	50
Pernod Ricard Henri Bardouin	50

VODKA

30 ML

BTL

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

GIN

Hayman's Sloe Gin	50	870
Bombay Sapphire	50	870
Hendrick's	60	1200
Tanqueray 10	60	1200
Monkey 47	75	1100

RUM

Captain Morgan Blanc Spiced Black	50	870
Bacardi Superior	55	1000
Havana Club Especial	55	1000
Havana Club 7 YO	60	1200
Ron Zacapa XO	100	2000

TEQUILA

Jose Cuervo Silver	50	870
Jose Cuervo Reposado	50	870
Patron XO Café	50	900
Patron Silver	60	1200
Patron Reposado	65	1300
Don Julio 1942	250	5900

SINGLE MALT SCOTCH WHISKY

Glenmorangie Original 10 YO	60	1200
Laphroaig 10 YO	60	1200
Highland Park 12 YO	60	1200
Auchentoshan 12 YO	65	1300
The Macallan 12 YO Fine Oak	70	1500
Glenfiddich 18 YO	75	1700
Glenfiddich 21 YO	80	1800

BLENDED SCOTCH WHISKY

	30 ML	BTL
JW Red Label	50	870
JW Black Label	60	1200
Chivas Regal 12 YO	60	1200
Chivas Regal 18 YO	95	2100
Chivas Regal 25 YO	150	2800

IRISH WHISKEY

Jameson	50	870
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AMERICAN WHISKEY

Evan Williams 'Black Label'	50	870
Maker's Mark	60	1200
Jack Daniel's	60	1200
Jack Daniel's Single Barrel	65	1300

COGNAC

Hennessy VS	55	1000
Hennessy VSOP	65	1300
Hennessy XO	160	3400
Hennessy Paradis	290	6900

GRAPPA

Nonino Grappa	50	870
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LIQUEUR

	30 ML
Jägermeister	40
Sambuca	40
Archers Peach Schnapps	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

Bellini Zero 38 Cal Peach, Vintense Prestige	55
Negroni Zero 37 Cal London Dry, Italian Orange, Aperitif Rosso	55
Italian Spritz 57 Cal Italian Spritz, Vintense Prestige	55
Americano Zero 47 Cal Italian Orange, Aperitif Rosso, Tonic Water	55
Tropical Fever 134 Cal Orange, Guava, Lychee, Passion Fruit	50

MILKSHAKES

Chocolate 371 Cal Strawberry 348 Cal Vanilla 350 Cal	45
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FRESH JUICES

Green Apple 158 Cal Mango 175 Cal Orange 123 Cal	35
Pineapple 158 Cal Watermelon 105 Cal	35
Fresh Young Coconut 190 Cal	55

PREMIUM SPARKLING GRAPE

	GLS	BTL
Vintense Prestige	45	190

SOFT DRINKS

Pepsi 126 Cal | Diet Pepsi 1 Cal | Pepsi Black (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 Energy Drink 115 Cal	50
Red Bull Red Edition 110 Cal	50

WATER

	500 ML	750 ML
Acqua Panna	28	40
San Pellegrino	28	40
	330 ML	
Perrier	25	

COFFEE

Anantara The Palm Dubai Resorts serves only Coffee Planet, UTZ Certified

Espresso 1 Cal	26
Double Espresso 2 Cal	30
Americano 1 Cal	28
Cappuccino 70 Cal	32
Café Latte 78 Cal	32
Turkish Coffee 1 Cal	32

DILMAH TEAS AND INFUSIONS

Every cup of Dilmah is Carbon Neutral Certified

Black	27
Brilliant Breakfast Darjeeling	
Flavoured Black	27
Ceylon Ginger Rose & French Vanilla Blueberry & Pomegranate	
Green	27
Ceylon Young Hyson Green	
Flavoured Green	27
Jasmine Moroccan Mint	
Infusion	27
Pure Chamomile	

ICED TEA

35

Classic 110 Cal | **Strawberry** 150 Cal
Passion Fruit 170 Cal | **Elderflower** 150 Cal

Each of them blends with Earl Grey Tea, sugar and fresh Lemon Juice

ICED COFFEE

35

Caramel 195 Cal | **Hazelnut** 197 Cal | **Mocha** 186 Cal
Vanilla 230 Cal

Each of them blends with Espresso, Milk of your preference and Whipped Cream










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 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.

A rough consumption of 2,000 calories/day is generally advised for youth and adults (ages 13 and older) and 1,500 calories for children (ages 4 to 12), but individual needs may vary.

SNACK MENU-COLD

- Avocado and Tomato Salad**   355 Cal **65**
Grilled Sourdough Bread, Tomato Roma, Grilled Shallot
Banana, Boston Lettuce, Fresh Chili Red, Coriander Leaves
& Lemon Dressing
- Tortilla Chips**   708 Cal **65**
Tomato Salsa, Jalapeno, Sour Cream, Guacamole
- Coconut-Poached Chicken Salad**   731 Cal **85**
Lemon Grass, Steam Broccoli, Carrot, Mango, Cucumber,
Peanuts, Coconut & Chili Dressing
- International Cheese Selection**    1098 Cal **95**
Crackers, Fig Chutney, Dried Fruits & Nuts

SNACK MENU-WARM

- Home Made Fries**   468 Cal **50**
Black Truffle Dip, Garlic Aioli
- Crispy Sweet Potato Fries**   415 Cal **50**
Sriracha Sauce
- Vegetable Spring Rolls**    1074 Cal **65**
Sweet Chili Sauce & Asian Coleslaw
- Vegan Sliders**   481 Cal **75**
Beyond Meat, Plant Based Patties, Avocado,
Vegan Cheese, Greens
- Mini Beef Sliders**   1031 Cal **95**
Prime Beef, Truffle Dressing & Melted Comté Cheese
Beef Jus, Crisp Potatoes
- Beef Steak, Cheese & Ciabatta**    1413 Cal **95**
Mushroom, Tomato, Grain Mustard Mayo, Cheddar
Cheese, Rocket Lettuce Served with Fries
- Grilled Lamb Kofta**   1063 Cal **95**
Sumac & Chili Tomato Sauce, Coriander & Red Onion,
Arabic Bread
- Chili Prawn Linguine**    1001 Cal **115**
Shrimps, Cherry Tomato, Broccoli, Fresh Basil
Garlic Bread

Menu Designations:

Alcohol , Celery , Crustaceans , Eggs , Fish , Gluten , Lupin , Milk ,
Molluscs , Mustard , Nuts , Peanuts , Sesame Seeds , Soybeans ,
Sulphur Dioxide , Vegetarian , Healthy Option 

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SNACK MENU-WARM

Zucchini Feta Spaghetti    904 Cal	95
Cherry Tomato, Zucchini, Chili, Broccoli, Fresh Basil, Feta Cheese, Garlic Bread	
Cilantro and Lime Chicken Skewers  966 Cal	95
Coriander Dip, Coriander Springs, Fresh Red Chili	
BBQ Marinated Chicken Skewers    1194 Cal	95
Honey Barbecue Dressing, Mix Sesame Seeds, Spring Onions	
Wasabi Prawns     1011 Cal	105
With Mango & Strawberry Salsa, Wasabi Mayo, Fresh Red Chili, Baby Radish, Dill Leaves	
Thai Fish Cakes     1039 Cal	115
Spiced Fish Cake, Sweet Chili Dipping Sauce, Crushed Peanut	

FLAT BREADS

Napolitana Flat Bread    701 Cal	75
Tomato, Basil, Burrata Cheese	
Burrata & Bresaola Flat Bread   490 Cal	85
Tomato, Air Dried Bresaola, Burrata, Fried Basil, Truffle	
Provolone and Lamb Mince Pizzetta   1011 Cal	95
Zucchini Yellow/Green, Courgetti, Provolone Cheese, Zaatar Spice Dried, Feta Cheese, Semi Dried Tomato, Chili Flakes	


SWEET


Banoffee Cheesecake    1097 Cal	40
Pandan Crème Brule     720 Cal	40
Coconut Ice Cream, Marinated Mix Berries, Baby Mint	

SIDES

Plain Paratha   280 Cal	25
Arabic Bread  286 Cal	25

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Sulphur Dioxid , Vegetarian , Healthy Option 

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