



THE LOTUS LOUNGE



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

220 AED per person with tea, coffee, soft beverages

275 AED per person with two glasses of bubbly

320 AED per person with unlimited bubbly

SAVOURY-SANDWICHES

Turkey Protein Wrap    **130 Cal**

Organic Smoked Turkey, Roma Tomatoes, Baby Spinach, Cottage Cheese and Cranberry Jam

Open-Faced Cucumber Sandwich     **129 Cal**

Citrus Cream Cheese, Dill Leaves on White Bread

Coronation Chicken Mini-Brioche    **172 Cal**

Apple, Raisins and Curry Mayonnaise

Salmon Rilette Roll      **153 Cal**

Slow-Cooked Salmon Mousse, Creme Fraiche, Folded in White Bread

Caramelized Onion Focaccia    **68 Cal**

Stilton Cheese, Confit Cherry Tomatoes and Micro Greens

Mini Quiche     **185 Cal**

Baby Spinach and Feta Cheese

DESSERTS

Mango Passion Rice Pudding   **135 Cal**

Rice Pudding, Mango Passion Crèmeux, Fresh Mango

Chocolate Chai Lime Delight     **171 Cal**

Chocolate Earl Grey Tea, Crèmeux, Lime Cream, Chocolate Sable

Caramelized Banana Fudge    **178 Cal**

Dark Chocolate Caramel Brownie, Dulce Cream

Raspberry Coconut Bliss     **148 Cal**

Deconstructed Coconut Sable, Coconut Crèmeux, Raspberry Confit

Pistachio Cherry Fantasy     **205 Cal**

Pistachio Dacquoise, Pistachio Crunch, Cherry Confit, Pistachio Cream

Hazelnut Financier     **200 Cal**

Nutty Moist Hazelnut Pastry Topped with Roasted Hazelnut


Plain Scones    **194 Cal**

Raisin Scones    **212 Cal**

Quintessential British Treats with Jam and Clotted Cream

Menu Designations:

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 U.A.E. Dirhams and inclusive of Municipality fee, service charge and VAT.

CHAMPAGNE AND SPARKLING	GLS	BTL
Valdo Millesimato , Treviso, Brut, NV, Italy	80	390
Taittinger Brut Réserve , NV, Reims, France	175	875

WHITE WINE

Sauvignon Blanc , Argento, Mendoza, Argentina	57	275
Pinot Grigio , Gabbiano, Veneto, Italy	65	315
Petit Chablis , La Chablisienne, Chablis, France	75	365
Miguel Torres , 'Vina Sol', Catalunya, Spain		290
Chenin Blanc , Ken Forrester, Mendoza, Argentina		320
Sauvignon Blanc , Matua, Marlborough, New Zealand		365
Sancerre , Sauvignon 'Les Fondettes', Loire Valley, France		650

ROSÉ WINE

Rosé d'Anjou , Sauvion & Fils, d'Anjou-Saumur, France	65	315
Château Minuty , Côtes de Provence, France	75	370
'Whispering Angel' , Côtes De Provence, France		490
Domaine Ott , By.Ott, Côtes De Provence, France		540

RED WINE

Cabernet Sauvignon Merlot , Hardy's, Australia	57	275
Cabernet Sauvignon , Gran Coronas, Torres, Spain	65	315
Pinot Noir , Matua, Marlborough, New Zealand	75	365
Cabernet Sauvignon , Alamos Estate, Argentina		290
Shiraz Cabernet , Penfold's Rawson's Retreat, Australia		310
Paul Jaboulet Aine , Cotes Du Rhone, France Organic		380
Chianti Classico , Castello di Gabbiano, DOCG, Chianti, Italy		390
Malbec , Kaiken, Montes Ultra, Mendoza, Argentina		470

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	1600
Dom Perignon , Brut, Vintage, Epernay	3990
Armand De Brignac Gold , Brut, 'Ace of Spades' NV, Reims	5400

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

ESSENCE OF LOTUS

Secret Garden (<i>Anantara Signature Cocktail</i>) Carbon-neutral Gin, Elderflower, Local Cucumber, Farm Basil, Apple Juice	95
Passion Spritz Prosecco, Aperol, Passion Fruit, Soda	75
Lotus Martini Bombay Sapphire, Blue Curacao, Grenadine, Litchi, Mint	75
Coffee Negroni Coffee Infused Campari, Gin, Sweet Vermouth	75
Fish Bowl White Rum, Malibu, Blue Curacao, Pineapple, Lemon, Mint	75
Velour Gin, Lemon, Ginger, Butterfly Pea Tea, Milk	75
Luna Vodka, Yuzu, Elderflower, Green Apple	75
Lotus Nectar Cognac, Orange and Herbal Liqueurs, Honey, Ginger, Milk	75

BEERS & CIDER

Corona Zero (Alcohol Free)	40
Peroni 0.0% (Alcohol Free)	40
Chang	50
Corona	50
Heineken	50
Singha	50
Almaza	50
Bulmers Cider	55

DRAUGHT BEER

Heineken	62
Birra Moretti	62

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
Belvedere	60	1200

GIN

Hayman's Sloe Gin	50	870
Bombay Sapphire	50	870
Hendrick's	60	1200
Tanqueray 10	60	1200
Nàdar 	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	2200

TEQUILA

Jose Cuervo Silver	50	870
Jose Cuervo Reposado	50	870
Patron Silver	60	1200
Patron Reposado	65	1300
Don Julio Anejo	75	1700
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	100	2200

 Sustainable product

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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	2150
Chivas Regal 25 YO	160	3500

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	3500
Hennessy Paradis	690	15870

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

Vintense Prestige	GLS 45	BTL 190
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SOFT DRINKS

30

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
Matcha Latte 165 Cal	32
Turkish Coffee 1 Cal	32
Decaffeinated	32

DILMAH TEAS AND INFUSIONS

Every cup of Dilmah is Carbon Neutral Certified

Black	28
Brilliant Breakfast Darjeeling	
Flavoured Black	28
Ceylon Ginger Rose & French Vanilla Blueberry & Pomegranate Earl Grey	
Green	28
Ceylon Young Hyson Green	
Flavoured Green	28
Jasmine Moroccan Mint	
Infusion	28
Pure Chamomile	
White Tea	28
Private Reserve Imboolpittia Estate Silver Tips	
Decaffeinated	28

LOTUS ICED TEA 35

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

ICED COFFEE 35

Caramel 195 Cal | **Hazelnut** 197 Cal | **Mocha** 186 Cal
Vanilla 230 Cal | **Matcha** 240 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

Lotus Thai Green Papaya Salad 395 Cal 85

Crunchy Green Papaya Asian Shrimp Satay Skewer
and Crushed Peanuts

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 Chicken Burgers 1124 Cal 95

Tender Chicken Mince, Mayo, Tomato, Crispy Lettuce & Melted
Cheese, French Fries

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

Nori Dusted Chicken Tempura 1145 Cal 95

Crispy Chicken Tempura, Dusted Nori, Asian Spices,
Sesame Mayo, Sweet Ginger Sesame Sauce

Menu Designations:

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

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SNACK MENU-WARM

Togarashi Loaded Cheese Fries 🍷🌾 817 Cal	65
French Fries, Asian-Style Mayonnaise Cheese Sauce, Turkey Bacon, Spring Onions, Cilantro Sprigs, Red Bell Pepper and Tomato Salsa	
Baked Camembert Bites with Cranberry Sauce 🍷🌾 1159 Cal	85
Baked Camembert Bites, Cranberry Sauce, Mixed Salad with Marinated Cherry Tomatoes	
Zucchini Feta Spaghetti 🌱🍷🌾 904 Cal	95
Cherry Tomato, Zucchini, Chili, Broccoli, Fresh Basil, Feta Cheese, Garlic Bread	
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	
Chili Prawn Linguine 🍷🌾🐟 1001 Cal	115
Shrimps, Cherry Tomato, Broccoli, Fresh Basil Garlic Bread	

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

Menu Designations:

Alcohol 🍷, Celery 🌿, Crustaceans 🦞, Eggs 🍳, Fish 🐟, Gluten 🌾, Lupin 🍷, Milk 🍷, Mollusks 🐚, Mustard 🌿, Nuts 🌿, Peanuts 🌿, Sesame Seeds 🌱, Soybeans 🌱, Sulphur Dioxide 🧴, Vegetarian 🌱, Healthy Option 🍷

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