

In-Villa Dining Menu

To ensure that you experience the very best of Anantara World Islands Dubai Resort, we have created an 'In-Villa' service combining a variety of cuisines from each of our unique restaurant menus, with dining experiences that are gracious, comforting and truly memorable.

Start your day decadently, with a choice from our extensive breakfast menu. Choices range from a healthy 'Vitality' selection to a more locally inspired Arabic breakfast, all delivered to the privacy of your villa terrace whilst you wake up slowly to a Dubai sunrise.

Our talented culinary team have carefully chosen a menu to suit all tastes. Should there be anything that we have missed, we are more than happy to accommodate your request where possible.



Breakfast

CONTINENTAL BREAKFAST (D, G, N) 125

Bakery and breadbasket – selection of the day, available gluten-free.
(Served with butter, honey and fruit preserves).

Signature morning shake and fresh fruit platter.

Cereal of your choice: Frosties, Coco Pops, Rice Krispies, Corn Flakes, All Bran, gluten-free cereals.

(Served with your choice of milk or yogurt: full-cream milk, low-fat milk, almond milk, soya milk, coconut milk, oat milk, lactose-free milk, plain yogurt, low-fat yogurt)

Juice of your choice: pineapple, orange, watermelon, mango, apple.

Morning drink of your choice: freshly brewed coffee, tea or hot chocolate.

AMERICAN BREAKFAST (D, G, N) 185

Continental breakfast served with two eggs prepared your way: scrambled egg, fried egg, boiled egg, benedict, or omelet.

Your choice of sides: potato of the day, grilled tomatoes, sautéed mushrooms, baked beans, beef bacon or chicken sausage, hash brown.

ORIENTAL BREAKFAST (D, G, N) 175

Bakery and breadbasket – selection of the day, available gluten-free.
(Served with butter, honey and fruit preserves).

Signature morning shake and fresh fruit platter.

Arabic specialties: Arabic cheese platter, fowl medames, Arabic dips, egg shakshuka.

Juice of your choice: pineapple, orange, watermelon, mango, apple.

Morning drink of your choice: freshly brewed coffee, tea or hot chocolate.

HEALTHY BREAKFAST (D, G, N) 165

Bakery and breadbasket – selection of the day, available gluten-free.
(Served with butter, honey and fruit preserves).

Signature morning bowl and fresh fruit platter.

Superfood avocado toast with poached egg, sautéed mushroom, pumpkin seeds, and rocca salad.

Juice of your choice: pineapple, orange, watermelon, mango, apple.

Morning drink of your choice: freshly brewed coffee, tea or hot chocolate.



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For any dietary requirements please contact your server.

Breakfast À La Carte

Bakery and Breadbasket (D, G, N, E) Selection of the day, available gluten-free. Served with butter, honey and fruit preserves.	45	Selection of Fresh Fruits	85
Cereals Your Way (D, G, N) Frosties, Coco Pops, Rice Krispies, Corn Flakes, All Bran, gluten-free cereals. Served with your choice of milk or yogurt: full-cream milk, low-fat milk, almond milk, soya milk, oat milk, coconut milk, lactose free milk, plain yogurt, low-fat yogurt.	40	Two Fresh Eggs Prepared Your Way (D, E) Scrambled egg, fried egg, boiled egg or omelet.	75
Bircher Muesli (D, G, N) Mixed oats, apple, pear, nuts, yoghurt and honey.	40	Cheese Platter (D, G, N) Fine selection of hard and soft cheese. Served with crackers, walnuts, and grapes.	95
Morning Bowl (D, G, N) Bowl of the day (<i>banana, berries, cinnamon, honey or banana, almonds, almond milk</i>).	55	Scottish Smoked Salmon (S) With caper and red onion.	110
Homemade Granola (D, G, N) Mixed oats, fresh fruits of the day, nuts, yoghurt and honey.	45	Cold Cuts (G) Chef's selection of cold cuts served with mustard and pickles.	110
Pancake or Waffle (D, G, N, E) Topping of your choice - whipping cream, maple syrup, chocolate sauce, strawberry sauce and mix berries compote.	75		
Caramelized French Toast (D, G, N, E) Berries compote, fresh cream and caramel sauce.	75		
Oatmeal (D) Caramelized bananas, raisins and brown sugar.	45		

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Appetizers

Classic Caesar Salad (D, S, E, G)

Romaine lettuce, parmesan cheese, egg, Canadian veal bacon, croutons, anchovy garlic dressing.

Add on: chicken (+25), prawn (+40) or lobster (+45)

Cold Mezzeh Platter (D, G, V, SE)

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

Hot Mezzeh Platter (D, G, SE)

Lamb kibbeh, cheese rakakat, spinach fattayer, meat sambousek, served with tahina sauce.

Chef Special Fried Basket (G, S, E, D)

Assortment of fried chicken nuggets, onions, spring roll and fish finger served with spicy mayo and green salad.

Soup

Mushroom Soup (G, D, V)

Creamy mushroom soup finished with truffle oil and croutons.

Arabic Lentil Soup (V, G)

Oriental lentil soup with a hint of lemon and cumin.

Pizzas

95

Margherita (D, G, V)

Tomato sauce, mozzarella cheese and basil.

95

130

Burrata Pizza (D, G, V)

Burrata cheese, basil tomato sauce, olive and mushroom.

110

Pepperoni Pizza (G, D)

Wagyu pepperoni, buffalo mozzarella, basil tomato sauce.

115

120

Bresaola Pizza (G, D)

Beef bresaola, mozzarella, basil tomato sauce.

115

110

Seafood Pizza (G, D, S)

Fresh seafood marinated in herbs, garlic, onion, Greek olive oil.

120

55

55



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Sandwiches

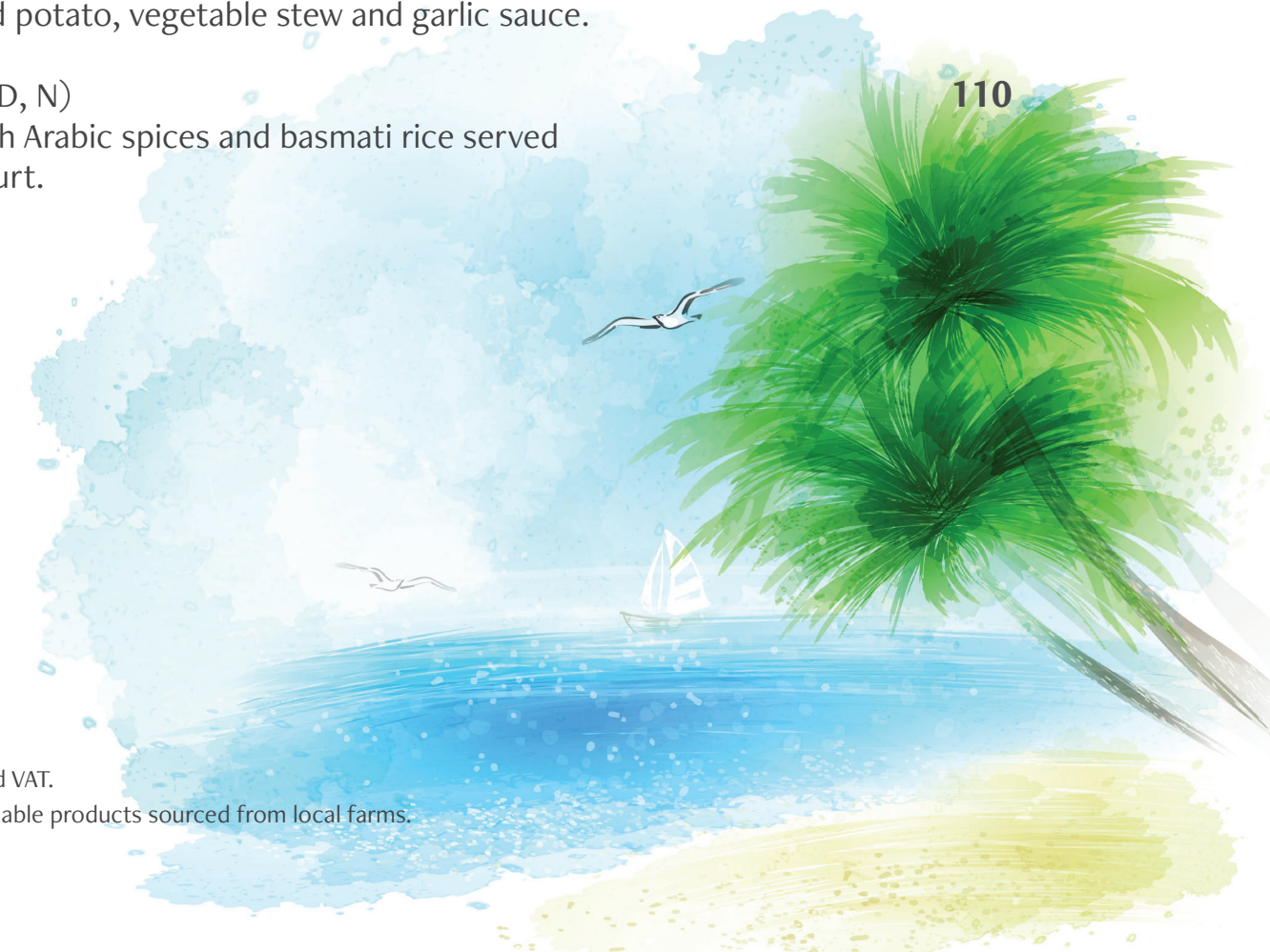
- Club Sandwich** (D, G, E) 105
Chicken breast on toasted bread, crispy turkey bacon, baby gem lettuce, sliced plum tomatoes, and egg mayonnaise, and fries.
- Panini Bresaola** (D, G, N) 110
Beef bresaola and fresh mozzarella with pesto sauce, tomato, crisp lettuce and served with fries.
- Wagyu Burger** (D, G) 130
Beef patty, lettuce, tomato, olive mayo, onions, beef bacon, provolone cheese and served with fries.
- Chicken Shawarma** (D, G) 95
Marinated chicken with garlic sauce, lettuce and cucumber pickle, served with fries.
- Philadelphia Beef Sandwich** (D, G) 110
Grilled beef steak, cream cheese, caramelized onion, mushroom, peppers and fries.

Pasta

- Choose Your Pasta** (D, G) 110
Spaghetti, rigatoni, or penne (*gluten-free available*).
- Choose Your Sauce** (D, G) **Pomodoro, Bolognese** or **Carbonara**.
- Add on: vegetables (+25), chicken (+30), salmon (+40), shrimp (+40)**
- Seafood Spaghetti** (D, G, S) 140
Fresh seafood tossed in tomato sauce and finished with spaghetti.

Indian and Oriental Dishes

- Biryani** (D, N, G) 125/145/175
Traditional biryani made with spices, herbs and served with papadum, raita and pickles.
Your choice of vegetarian, chicken or lamb option.
- Butter Chicken** (D, N, G) 145
Served with fragrant basmati rice, papadum and mixed salad.
- Arabic Mixed Grill Platter** (D, G, E, SE) 190
Shish taouk, shish kebab, kofta and lamb cutlet served with Arabic bread, garlic mayonnaise, tahini sauce and pickles.
- Sumac Grilled Lamb** (D) 195
Served with mashed potato, vegetable stew and garlic sauce.
- Chicken Kabsa** (D, N) 110
Chicken cooked with Arabic spices and basmati rice served with cucumber yogurt.



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From The Grill

SERVED WITH ONE SIDE DISH

- Grilled Lobster (S, D)
- Grilled Tiger Prawns (S, D)
- Grilled Salmon (S, D)
- Grilled Seabass (S, D)
- Angus Tenderloin (D)
- Rib Eye Steak (D)

Side

- Green salad (V)
- Steamed Broccoli (V)
- Mashed Potato (D, V)
- Grilled Vegetables (D, V)
- French Fries (V)

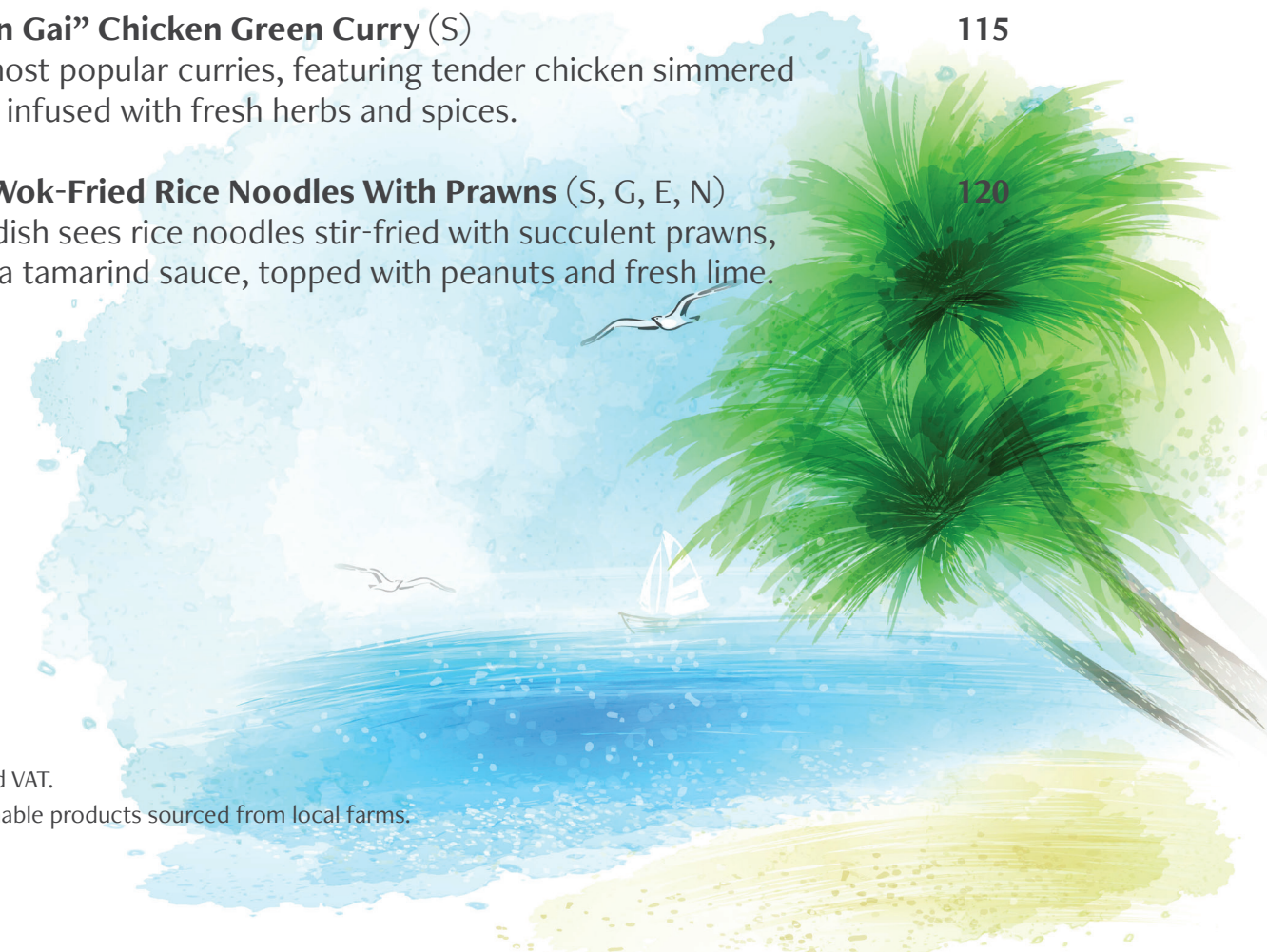
Asian Favourites

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|-----|---|------------|
| 625 | Chow Mein (G, E, S)
Chinese stir-fried egg noodles.
Your choice of vegetables, chicken, or prawns. | 85/90/105 |
| 230 | Nasi Goreng (G, E, S)
Indonesian fried rice, spiced prawn crackers, fried egg and Asian pickles.
Your choice of vegetables, chicken or prawns. | 95/115/130 |
| 170 | | |
| 185 | Malaysian Prawn Curry (G, E, S)
Aromatic curry cooked with lemongrass, ginger, and spices.
Served with steamed rice. | 125 |
| 240 | | |
| 240 | “Khao Phad Pu” Crab Fried Rice (G, E, S)
A classic Thai dish featuring succulent crab meat stir-fried with aromatic jasmine rice, fresh vegetables, and topped with a fried egg. | 125 |
| | | |
| | “Gaeng Keaw Waan Gai” Chicken Green Curry (S)
One of Thailand’s most popular curries, featuring tender chicken simmered in coconut milk and infused with fresh herbs and spices. | 115 |
| 40 | | |
| 40 | Phad Thai Goong Wok-Fried Rice Noodles With Prawns (S, G, E, N)
Thailand’s national dish sees rice noodles stir-fried with succulent prawns, crisp vegetables, in a tamarind sauce, topped with peanuts and fresh lime. | 120 |

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Vegetarian

- Greek Salad** (D, V) **90**
Feta cheese, cucumber, tomatoes, bell pepper and olives.
- Mushroom Soup** (G, D, V) **55**
Creamy mushroom soup finished with truffle oil and croutons.
- Dal Tadka** (D, G, V) **65**
Tempered red lentil with ghee and Indian spices, served with steamed basmati rice, papad, pickle and raita.
- Pitta pockets** (V, D) **90**
Pita bread stuffed with feta cheese, mushrooms, spicy tahina sauce and rucola.

Vegan

- Superfood Salad** (G, VG) **85**
Roasted pumpkin, asparagus, avocado, cherry tomato, baby spinach, flax seeds, pumpkin seed oil.
- Arabic Lentil Soup** (V, G) **55**
Oriental lentil soup with a hint of lemon and cumin.
- Roasted cauliflower steak** (V,G) **95**
Parsnip puree, truffle and basil oil.

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Desserts

Crème Brûlée (E, D)

Served with berries.

Date Pudding (D, E, G)

Served with fresh caramel sauce and vanilla ice cream.

Chocolate Cake (D, G, E)

Served with mixed berry compote.

Strawberry Panna Cotta (D)

Served with seasonal strawberry and fresh cream.

Selection of Ice-cream (D, G)

Chocolate, vanilla, strawberry, mango, coconut and lemon sorbet.

Kids Menu

60	Kids Sliders (D, G) Mini beef burger with cheddar cheese and fries.	50
65	Kids Chicken Nuggets (G) Breaded chicken served with fries.	50
55	Kids Pasta (G, D) Penne or spaghetti with tomato or white sauce.	40
65	Kids Steamed Seabass (D, S) Served with mashed potato and green salad.	50
45	Kids Mac N Cheese (G, D) Elbow macaroni with cheddar cheese.	40
	Kids Margherita (G, D) Mozzarella cheese & tomato sauce.	50



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Wine Guru Selection

CHAMPAGNE

Armand de Brignac Ace of Spades , France	5500
Dom Pérignon , France	4300
Billecart-Salmon , France	1325
Veuve Clicquot Brut “Yellow Label” , France	1160
Moët & Chandon Ice Impérial , France	1180
Taittinger Brut “Reserve” , France	900
Laurent-Perrier Brut “La Cuvée” , Half Bottle, France	460

SPARKLING WINE

Prosecco Valdo Edizione Oro , Italy	420
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ROSÉ WINE

Chateau d’Esclans, Whispering Angel , France	550
Cotes De Provence Minuty Rose , France	420

WHITE WINE

Cloudy Bay, “Te Koko Sauvignon Blanc” , New Zealand	1345
Chateau Mont-Redon, Famille Abeille-Fabre , Chateauneuf-du-Pape , France	1100

Stags Leap Cellars, “Karia Chardonnay” , USA	990
Domaine Trimbach, “Gewurztraminer” , France	580
Schloss Vollrads, Kabinett Riesling , Germany	540
Terrazas De Los Andes, “Chardonnay” , Argentina	450
Golan Heights, Gamla Chardonnay Kosher Certified , Israel	470
Torres Pazo Das Bruxas, “Albariño” , Spain	390
Kapuka Estate, “Sauvignon Blanc” , New Zealand	395
Castello Di Gabbiano, “Cavaliere D’Oro Pinot Grigio” , Italy	340
Bodega Navajas, “Rioja Blanco” , Spain	300

RED WINE

Bibi Graetz, “Testamatta” IGT, Tuscany , Italy	3450
Gaja, Brunello Di Montalcino, “Pieve Santa Restituta” , Italy	1650
La Spinetta, Vigneto Bordini, Barbaresco , Italy	1450
Nicolas Rossignol, Pommard Grand Cru, Burgundy , France	1280
The Chocolate Block, Boekenhoutskloof , South Africa	780
Bodega Roda, “Sela” , Rioja, Spain	820
Achaval Ferrer, Quimera Malbec/ Petit Verdot , Argentina	670
Barone Ricasoli, “Chianti Classico Barone” DOCG, Tuscany , Italy	510
Catena, “Malbec” , Mendoza, Argentina	540
Marques De Casa Concha, “Cabernet Sauvignon” , Chile	450
Miguel Torres, Gran Coronas Cabernet Sauvignon , Spain	395

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Drink List

CLASSIC COCKTAILS

Mojito Rum, lime, mint, soda water	67
Caipirinha Cachaca, lime	72
Cosmopolitan Vodka, triple sec, cranberry juice	67
Negroni Gin, red vermouth, campari	72
Mai Tai White and dark rums, triple sec, orange juice, grenadine	72

Spirits

VODKA

Stolichnaya	30ml Bottle
Belvedere	50 870
Grey Goose	65 1750
	65 1400

GIN

Bombay Sapphire	30ml Bottle
Tanqueray London Dry	50 870
Hendricks	55 1000
	65 1300

WHISKY

Johnnie Walker Red	50 870
Johnnie Walker Black	60 1200
Jack Daniel	60 1200
Chivas 12 YO	60 1200
Hibiki Harmony	95
Balvenie 14 YO	95
Glenlivet 25 YO	525

TEQUILA

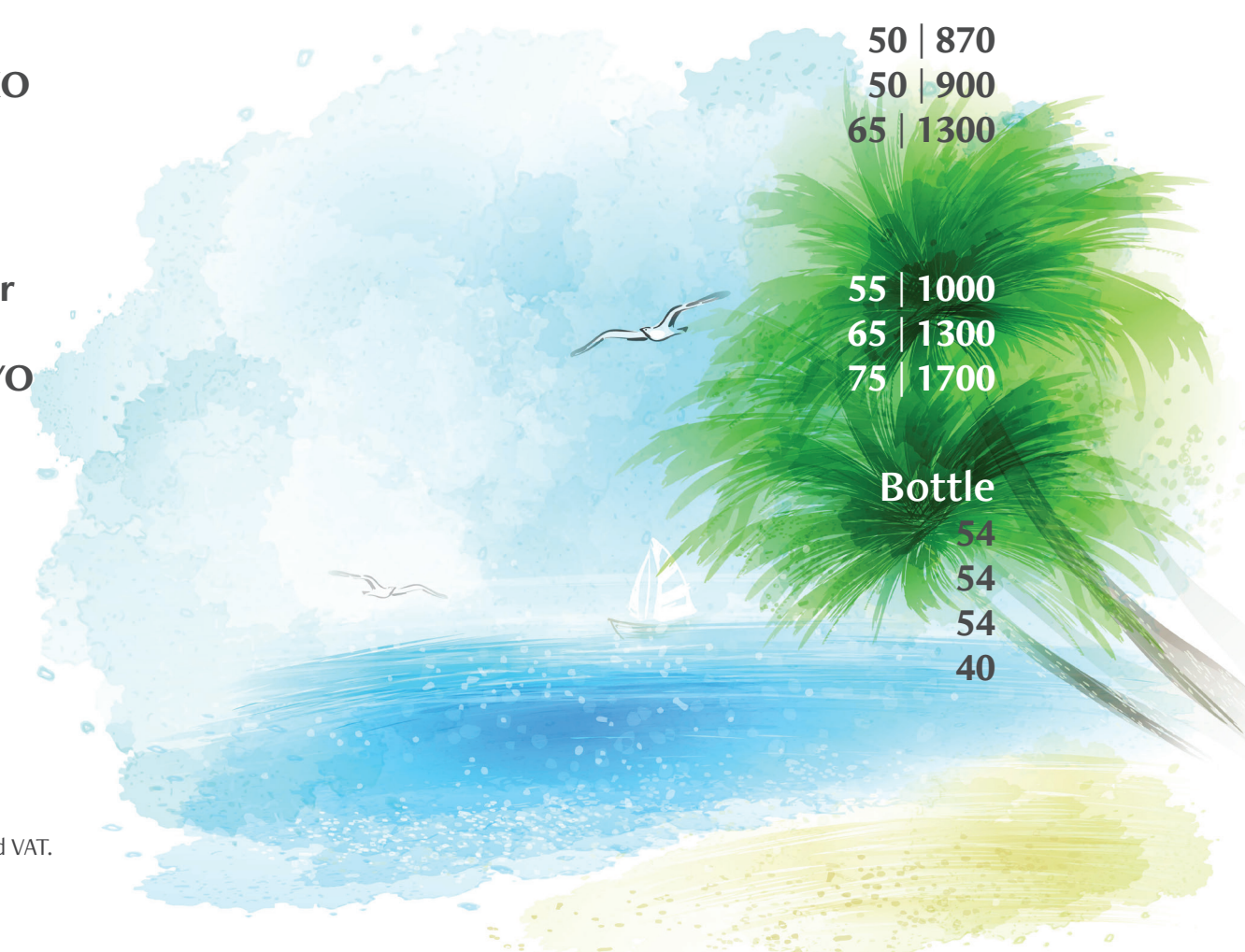
Jose Cuervo	50 870
Patron Coffee XO	50 900
Patron Silver	65 1300

RUM

Bacardi Superior	55 1000
Havana 7	65 1300
Ron Zacapa 23 YO	75 1700

BEER

Heineken	Bottle
Corona	54
Mythos	54
Sol	40



Innocent Drinks

NON-ALCOHOLIC SPARKLING WINE

Vintense Prestige, Belgium 270

FRESH JUICES

Orange, Watermelon, Pineapple, Mango, Lemon Mint 35
Coconut Water 60

SOFT DRINKS

Pepsi, Diet Pepsi, Pepsi Zero, 7UP, 7UP Free, Mirinda 32
Reb Bull 50
Mexican Soda Jaritos (*Mandarin/ Pineapple/ Strawberry*) 32
Soda water 32
Ginger Beer 32
Ginger Ale 32
Tonic Water 32

WATERS

Aqua panna still water 750ml 42
Aqua panna still water 500ml 28
San Pellegrino sparkling 750ml 42
San Pellegrino sparkling 500ml 28

COFFEE AND TEA

Americano 28
Espresso 26
Double Espresso 30
Cappuccino, Latte 32
Hot Chocolate 30
Tea & Infusion 29



Island Mini Bar Menu

SOFT BEVERAGES

Pepsi - 30cl	32
Pepsi Zero - 30cl	32
7 Up - 30cl	32
Mirinda - 30cl	32
Britvic Soda Water - 30cl	32
Britvic Tonic Water - 30cl	32
Red Bull Energy Drink - 25cl	50

SNACK

Mini Jar Premium Mixed Nuts	60
Healthy Mix	60
Mini Jar Twix & Snickers	55
M&M Chocolate	55
Jelly Bellies	45
Gummy Bear	40
Coconut Bounty	45
Potato Chips, Salted	40
Potato Chips, Chilly Flavored	40

MINERAL WATER

Aqua Panna - 25cl	30
San Pellegrino - 25cl	30

BEER

Heineken Bottle	54
Corona Bottle	54

MINI SPIRITS

Belvedere, Vodka - 5cl	110
Bacardi Superior, Rum - 5cl	85
Bombay Sapphire, Gin - 5cl	80
JW Black Label, Whisky - 5cl	90

AVAILABLE UPON REQUEST

Premium selection of Spirits, Wines & Champagne

To place an order, please call 8625 or WhatsApp us at +971 50 149 7617.

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