



ANANTARA
WORLD ISLANDS
DUBAI · RESORT
منتجع أنانتارا جزر العالم دبي

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, but should there be anything that we have missed, we are more than happy to accommodate your request where possible.



BREAKFAST

Continental Breakfast - 125 D, G, N

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, plain yogurt, low-fat yogurt

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

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

American Breakfast - 185 D, G, N

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

Side of your choice: Potato of the day, grilled tomatoes, sautéed Mushrooms, baked beans, beef bacon or chicken sausage

Oriental Breakfast - 175 D, G, N

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

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

FEEL GOOD BREAKFAST - 165 D, G, N

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 rocket salad

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

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

BREAKFAST À LA CARTE

Bakery and Breadbasket - 45 D, G, N

Selection of the day, available gluten-free. Served with butter, honey and fruit preserves

Cereals Your Way - 40

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, plain yogurt, low-fat yogurt

Bircher Muesli - 40 D, G, N

Mixed oats, apple, pear, nuts, yoghurt and honey

Power Treats - 25 G, N

Mix nuts with oats, dried fruit and honey

Morning Bowl - 55 D, G, N

Bowl of the day (banana, berries, cinnamon, honey or banana, almonds, almond milk, acai berry)

Homemade Granola - 45 D, G, N

Mixed oats, fresh fruits of the day, nuts, yoghurt and honey

Pancake or Waffle - 75 D, G, N

Topping of your choice (whipping cream, maple syrup, chocolate sauce, strawberry sauce and mix berries compote)

Caramelized French Toast - 75 D, G, N

Berries compote, fresh cream and caramel sauce

Oatmeal - 45 D

Caramelized bananas, raisins and brown sugar

Selection of Fresh Fruits - 85

Two Fresh Eggs Prepared Your Way - 95 D

Scrambled egg, fried egg, boiled egg or omelette

Cheese Platter - 95 D, G, N

Fine selection of hard and soft cheese, served with crackers, walnuts, and grapes

Scottish Smoked Salmon - 110 D

With caper and red onion

Cold Cuts - 110

Chef's selection of cold cuts served with mustard and pickles

APPETIZERS

Superfood Salad - 85

Roasted pumpkin, asparagus, avocado, cherry tomato, baby spinach, flax seeds, pumpkin seed oil

Islander Caprese Salad - 95 D

Fresh slice of heirloom tomato and burrata cheese with basil and olive oil

Classic Caesar Salad - 95 D, S

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

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

Cold Mezzeh Platter - 130 D, G

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

Hot Mezzeh Platter - 120 D, G

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

Greek Salad - 90 D

Feta cheese, cucumber, tomatoes, bell pepper and olives

Cobb Salad - 90 D

Roman lettuce, boiled egg, chicken, beef bacon, and avocado with fresh cherry tomato, blues cheese and mustard honey dressing

Som Tam Salad - 65 F, N, S

Papaya salad with prawns, marinated with fish chili sauce

Chef Special Fried Basket- 110 G, S, E

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

SOUP

Tom Yum Seafood - 85 S

Traditional Thai soup with lemon grass and Thai spices and fresh seafood

Arabic Lentil Soup - 55

Lentil cooked into vegetable stock and Arabic spices serve with crispy croutons and lemon

PIZZAS

Margherita - 95 D, G

Tomato sauce, mozzarella cheese and basil

Tartufo - 125 D, G

Pizza with sliced truffle, truffle oil, parmesan cheese and basil

Pepperoni Pizza - 105 G, D

Wagyu pepperoni, buffalo mozzarella, basil tomato sauce

Skyros Seafood Pizza- 119 G, S, E

Fresh seafood, marinated in herbs, onion Greek olive oil

SANDWICHES

Club Sandwich - 105 D, G

Chicken breast on grilled bread, with crispy turkey bacon, baby gem lettuce, sliced plum tomatoes and egg, mayonnaise, served with fries

Falafel Wrap - 90 D, E

Homemade falafel wrapped in markouk bread with crisp lettuce and garlic cream

Wagyu Burger - 130 D, G

Beef patty, fresh tomato, olive mayo, onions, rocket salad and mozzarella cheese

Chicken Slider- 110 D, G

Crumbed marinated chicken and sweet chili sauce, coleslaw and double fresh fries

PASTA

Choose Your Pasta - 110 D, G

Spaghetti, penne or gluten-free penne

Choose Your Sauce D, G

Pomodoro, Bolognese or carbonara

Add on: chicken (+30), salmon (+30), vegetables (+15), shrimp (+40)

INDIAN AND ORIENTAL DISHES

Paneer Makhani - 120 D, G

Served with fragrant basmati rice, papadum and mixed salad

Vegetable Biryani - 145/175/125 D, N

Basmati rice cooked with authentic spices, curry sauce, served with papadum and traditional condiments. Your choice of chicken, lamb or vegetarian option.

Butter Chicken - 145 D, N

Served with fragrant basmati rice, papadum and mixed salad

Vegetable Kadai - 110 D, N

Fresh vegetables cooked with Indian gravy and served with steamed basmati rice or paratha along with Indian condiments

Arabic Mixed Grill Platter - 190 D, G, E

Shish taouk, shish kebab, kofta and lamb cutlet served with Arabic bread, garlic mayonnaise, tahini sauce and pickles

Chicken Kabsa - 110 D, N

Chicken cooked with Arabic spices and basmati rice served with cucumber yogurt

ASIAN FAVOURITES

Chow Mein - 90 / 105 / 85 D, G, E, S

Chinese stir-fried egg noodles with vegetables. Your choice of chicken, prawns or vegetables only.

Nasi Goreng - 115 / 130 / 95 D, G, E, S

Indonesian fried rice, spiced prawn crackers, fried egg and Asian pickles. Your choice of chicken, prawns or vegetables only.

Thai Green Curry - 115 / 130 / 95, G, E, S

Authentic Thai green curry with sweet basil, Thai eggplant, coconut milk and Thai jasmine rice. Your choice of chicken, prawns or vegetables only.

FROM THE GRILL

SERVED WITH ONE SIDE DISH

Grilled Tiger Prawns - 230 S

Grilled Salmon - 170 S

Angus Tenderloin - 240

Australian Lamb Chops - 195

SIDES

Greek salad - **40** D

Rocca salad- **40** D

Steamed broccolini- **40**

Mashed potato with parmigiano reggiano - **40** D

Mediterranean grilled vegetables - **40**

Double fried French fries with Provence herbs - **40** G

DESSERTS

Crème Brûlée - 60 D

Served with berries

Mango Cheesecake - 65 D, G

Served with fresh mango and mango purée

Chocolate Cake - 55 D, G, E

Served with mixed berry compote

Umm Ali - 60 D, G, E

Traditional Egyptian bread pudding

Fresh Fruits - 85

Seasonal fruit platter

Selection of ice-cream and sherbet - 45 D

WINE GURU SELECTION

CHAMPAGNE

NV - Laurent-Perrier Brut "La Cuvée" - 550
Half Bottle - Épernay, France

SPARKLING WINE

NV - Col De'Salici, Prosecco di Valdobbiandene, Brut - 420
Veneto, Italy

WHITE WINE

2019 - Domaine William Fevre, "Petit Chablis" - 585
Burgundy, France

2020 - Castello Di Gabbiano, "Cavaliere D'Oro Pinot Grigio" - 310
Veneto, Italy

2019 - Kapuka Estate, "Sauvignon Blanc" - 375
Marlborough, New-Zealand

RED WINE

2019 - Paul Jaboulet Aine, "Parallele 45" Cotes Du Rhone Rouge - 395
Rhône Valley, France

2019 - D'Arenberg Estate, The Footbolt Shiraz - 390
McLaren Vale, Australia

2019 - Wild Rock, "Pinot Noir" - 500
Central Otago, New Zealand

2019 - Catena, "Malbec" - 480
Mendoza, Argentina

ROSÉ WINE

2020 - Mirabeau en Provence - 380
Provence, France

DRINK LIST

CLASSIC COCKTAILS

Our bartenders are very happy to create any other non-listed classic cocktails upon request.

Mojito - 75

Rum, lime, mint, soda water

Caipirinha - 75

Cachaca, lime

Martini - 75

Gin or vodka, vermouth

Cosmopolitan - 75

Vodka, triple sec, cranberry juice

Negroni - 75

Gin, red vermouth, Campari

Mai Tai - 75

White and dark rums, triple sec, orange juice, grenadine

VODKA - 30ml or 60ml

Stolichnaya - 50, 85

Belvedere - 80, 150

Grey Goose - 80, 150

Beluga Noble - 75, 140

GIN - 30ml or 60ml

Bombay Sapphire - 55, 90

Tanqueray - 50, 85

Hendricks - 65, 110

RUM - 30ml or 60ml

Bacardi Superior - 55, 90

Havana 7 - 65, 110

Diplomatico Reserva - 65, 110

WHISKY - 30ml or 60ml

Johnnie Walker Red - 55, 90

Johnnie Walker Black - 60, 110

Jack Daniel - 60, 110

Balvenie 14 - 170, 300

BEER

Heineken - 45

Corona - 50

Hoegaarden - 50

Magners Original Cider - 50

FRESH JUICES

Orange, Watermelon, Pineapple, Mango, Lemon Mint - 38
Coconut - 65

ORGANIC JUICES

James White, Carrot & Apple - 30
James White, Apple & Ginger - 30

SOFT DRINKS

Coke, Diet Coke, Sprite, Fanta - 28

PREMIUM SODA AND TONIC

Fentimans Soda water - 30
Fentimans Ginger Beer - 30
Fentimans Ginger Ale - 30
Fentimans Indian Tonic Water - 30
Fentimans Light Tonic Water - 30

COFFEE AND TEA

Espresso - 28
Double Espresso - 32
Cappuccino, Latte -
32 Hot Chocolate - 32
Tea & Infusion - 32

Spirits By Bottle

Whisky

JW Red label - 700
JW Blue label - 5300
JW Black Label - 1200
Jameson - 1000
Glenlivet 18 Y - 2700
Chivas 12Y - 1200
Chivas 18Y - 2700
Jack Daniel - 1000

Vodka

Belvedere - 1600
Stolichnaya - 650
Grey Goose - 1600

Rum

Bacardi - 700
Havana 7 - 1000
Zacapa - 2200

Gin

Hendriks - 1000
Bombay Sapphire - 700
Tanqueray 10 - 1000

Tequila

Jose Cuervo - 900
Patron Silver - 800
Patron R - 1500

DINING BY DESIGN

Anantara World Islands Resort Dubai invites you to join us for an unforgettable experience at a destination of your choice, select your cuisine from one of our extensive Dining by Design menus or simply create your own menu in collaboration with our chef.

We are delighted to offer you the opportunity to create the perfect dining experience, be it a romantic candle lit dinner on the beach while watching the sunset in our unique dining bubbles, in our beach cabana, overlooking Dubai's skyline, or a private cinema under the stars.

To ensure that we create a memorable evening we will require 24 hours' notice to prepare your cuisine and to set up your own private dining retreat.

Please contact the Guest Service Center to reserve your Dining by Design arrangements and to avoid disappointment. Please ensure you book early, as we only provide one reservation per setting to enable us to take personal care of you and to give you the privacy you need for this special evening.

Dining by design venues:

We suggest the following destinations, where the availability depends on the weather:

Beach Cabana

Candlelight on the beach in our unique dining bubbles

Cinema under the stars

Cancellation advice

To cancel your Dining by Design reservation, please dial extension "8626".

A cancellation fee is applicable when cancelling within 12 hours of your booking, a 50% fee of the menu price will be charged, excluding the venue set-up cost.

Arabian Night Menu - 2999

Amuse-Bouche

Chef's Signature Amuse-Bouche

Starter

Vegetarian mezze platter

Hummus, baba ghanoush, muhammara, labneh, marinated olives with herbs, olive oil and wine leaves

Hot Appetizers

Souda

Chicken liver sautéed with garlic and lime sauce

Moroccan Harira Soup

Lamb with lentil, chickpea and mix vegetable

Main courses

Fish Harira

Served with saffron rice, harra sauce and green salad

Classic Grilled Platter

Lamb chops, chicken shish tawook, beef kabab

Arabic pickle, garlic sauce and arrays

Desserts

Arabic Sweet Platter

Kunafa with cheese and sugar syrup

Arabian Night Menu - 2999

Amuse-Bouche

Chef's Signature Amuse-Bouche

Starter

Cold mezze platter

Beetroot mutable, kashk labneh, fattoush, hummus

Hot Appetizers

Makanak

Sautéed garlic and lime sauce

Chicken Freekeh Soup

Syrian traditional with chicken and freekeh cooked in chicken stock

Main courses

Grilled Tiger Prawns

With pes rice and tomato sauce

Lamb Tagine

Lamb cooked with Moroccan spices

Desserts

Fresh Fruit Platter

Baclava with Date Cream

Seafood Delight Menu – 2999

Amuse-Bouche

Crispy potato with prawn tartar and sour cream

Starters

Oyster Platter

With lemon and mignonette

Hot Appetizers

Crab Cake

With mashed avocado and mango salsa

Main Courses

Lobster Thermidor Gratin

Cooked with cream, mustard, baby leeks and cheese, served with green salad and grilled asparagus

Cheese Platter

Soft and hard cheese platter with grapes and nuts

Dessert

Chocolate bar Nuts and Caramel Sauce

Seafood Delight Menu – 2999

Amuse-Bouche

Crispy potato with prawn tartar and sour cream

Starters

Tuna Carpaccio

With lime mayo, cappers, caviar and mixed leaves

Hot Appetizers

Coconut Seafood Bisque

Served with herb toast

Main Courses

Seafood Platter

Selection of fresh seafood served with risotto and asparagus gratin

Dessert

Baba's

Classic French dessert served with fresh berries and cream

Chef's Meat Barbecue Menu - 2999

Amuse-Bouche

Chicken Croquets

Starter

Beef tartare

With thyme butter toast, truffle slices and caviar

Hot Appetizers

Glazed Duck

With goat cheese, fig, braised mushroom, rocket salad and yogurt dressing

Main Courses

Grilled Meat Platter

*Lamb chops, rib eye, chicken thigh, veal ribs
with a selection of side dishes and sauces*

Dessert

Sticky Date Pudding

Served with cream and caramel sauce with vanilla ice cream

Chef's Meat Barbecue Menu - 2999

Amuse-Bouche

Chicken Croquets

Starter

Fish Ceviche

Red chili with lime cilantro and fresh onions

Hot Appetizers

Braised Beef Consommé

Foie Gras, mushroom and green pea

Main Courses

Grilled Meat Platter

*Lamb chops, rib eye, chicken thigh, veal ribs
with a selection of side dishes and sauces*

Dessert

Chocolate Bar

Dark chocolate with caramel sauce and nuts

Surf & Turf Barbecue Menu - 3499

Amuse-Bouche

Chef's Signature Amuse-Bouche

Starters

Cold Seafood platter

Fresh poached seafood served with lemon and mignonette

Hot Appetizers

Smoked Beef

Smoked baby back rib with corn gratin and sour salad

Main Courses

Lobster Thermidor and Beef Tenderloin

*Lobster cooked with cream, mustard, baby leeks and cheese served with green salad
Grilled beef with grilled asparagus*

Dessert

Lemon Citrus Tiramisu

Cream mascarpone cheese with sour lemon cream

Chef's Seafood Barbecue Menu - 3999

Amuse-Bouche

Chef's Signature Amuse-Bouche

Starter

Cold Seafood Platter

*Fresh oyster, langoustine, prawns, mussels, and crab
With lemon and mignonette mayo*

Hot Appetizers

Grilled Octopus

With cherry tomato, roasted potato and romesco sauce

Or

Scallops Gratin

Herbs scallops gratin with confit leeks, orange and fennel

Main Courses

Grilled Seafood Platter

*Fresh seabass, tuna filet, lobster, prawns and scallops
With a selection of side dishes and sauces*

Cheese Platter

Soft and hard cheese platter with grapes and nuts

Dessert

Chef's Signature Dessert

Prepared tableside

Cinema Under the Stars – 1200 per couple

Nachos

With cheese sauce, tomato salsa and sour cream

Mini Burger

Lettuce, tomato, and cheese with French fries

French Fries with Cheese

With beef beacon, meat mince and cheese

Chicken Wings

Fried chicken wings with chili mayo sauce

Salty Pop corn

Fresh Fruit Skewers

Served with ice cream