

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:

Private Dining Bubble

Beach Cabana

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

Pita, zaatar flat bread, hummus, baba ganoush, muhammara, labneh, marinated olives with herbs, olive oil and garlic, feta cheese in olive oil

Hot Appetizers

Hot Mezzeh Platter

Spinach sambousik, kebeh and cheese sambousik

Bablo Soup

Fish soup with vegetables and Arabic spices

Souda

Chicken liver sautéed with garlic and lime sauce

Main courses

Vegetables and Fish Salona

Served with badawi sayadiyah rice

Braised Omani Lamb

Slow-cooked lamb in banana leaves with Omani spices

Served with spicy tomato chutney and tawa bread

Desserts

Arabic Sweet Platter

Kunafa with cheese and sugar syrup

Seafood Delight Menu - 2999

Amuse-Bouche

Chef's Signature Amuse-Bouche

Starters

Oyster Platter

With lemon and mignonette

Tuna Carpaccio

With lime mayo, capers, caviar and mix leaves

Hot Appetizers

Crab Cake

With mashed avocado and mango salsa

Or

Coconut Seafood Bisque

Served with herbs toast

Main Courses

Lobster Maitaise Gratin

With truffle toast and green salad

Or

Scallop Saffron Risotto

With beluga caviar and gold leaves

Cheese Platter

Soft and hard cheese platter with grapes and nuts

Dessert

Chef's Signature Dessert

Prepared tableside

Chef's Meat Barbecue Menu - 2999

Amuse-Bouche

Chef's Signature Amuse-Bouche

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

Or

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*

Cheese Platter

Soft and hard cheese platter with grapes and nuts

Dessert

Tarte Tatin

Surf & Turf Barbecue Menu - 3499

Amuse-Bouche

Chef's Signature Amuse-Bouche

Starters

Oyster Platter

With lemon and mignonette

Beef Carpaccio

With lime mayo, capers, caviar and mix leaves

Hot Appetizers

Smoked Baby Back Rib

Smoked baby back rib with corn gratin and sour salad

or

Tuscan Seafood Pot

Fresh seafood cooked with tomato sauce, served with herbs toast

Main Courses

Grilled seafood and meat

*Fresh seabass, tuna filet, lobster, prawns and scallops, beef rib eye, lamb chops, duck breast
With a selection of side dishes and sauces*

Cheese Platter

Soft and hard cheese platter with grapes and nuts

Dessert

Tarte Tatin

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