



Arabic journey

COLD AND HOT STARTERS

Hummus

Classic (V,SE) 60

Beetroot (V,SE) 60

Bil Lahma (N,SE) 80

Hummus with sautéed lamb tenderloin with lemon,
pine nuts and aromatic Arabic spices

Labneh with Mint (V,D) 60

Drained yogurt with mint, garlic and a drizzle of olive oil

Fattoush (G,V) 60

Arabic salad with cucumber, tomato, radish, onion, olive oil,
pomegranate sauce and crispy Arabic bread

Rocca Salad (V) 50

Fresh rocca with pomegranate, red radish, cherry tomato and onion

Falafel (V,SE) 55

Mixture of chickpea, tomato, mixed herb salad, served with tahini sauce and pickles

Ras Asfour (N,D) 95

Beef cube cuts sautéed with onion and mushroom

Garlic Prawns (S,D) 95

Sautéed prawns marinated with lemon coriander sauce

Manakish (G,D,SE)

Cheese 50

Zaatar 45

Cold Mezzeh (G,D,V,SE) 130

Hummus, tabbouleh, baba ghanoush, labneh, stuffed vine leaves (HB 40)

Hot Mezzeh (D,G,N) 125

Spinach sambousek, kibbeh, cheese rakkat, cheese fatayer (HB 40)

SOUP

Oriental Lentil Soup (V,G) 50

Oriental yellow lentil soup with cumin

Vegetarian Harira Soup (V,G) 65

Lamb Harira Soup 75

Classic Moroccan soup with tomato, lentil and chickpeas

Menu allergens:

D-dairy | G-gluten | N-nuts | SE-sesame | S-seafood | V-vegetarian

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GRILLS

Joojeh Kebab (D,G)	165
Chicken thigh with Iranian spice, saffron	
Kofta Khashkhash (D,G)	165
Minced lamb, Arabic spices, grilled tomato	
Chicken Shish Tawouk (D,G)	145
Labneh, oregano, garlic, Arabic spices	
Shish Kebab (D)	155
Lamb loin, Arabic spices, garlic	
Eggplant and Lamb Kebab (D,N)	175
Minced lamb, grilled vegetables, yogurt	

CHEF' SPECIAL	
Qamar Signature Mixed Grill (G,D)	595
Beef tikka, lamb chops, chicken shish tawouk, lamb kofta	(HB not included)
 Seafood Mixed Grill (S,D,G)	795
Fresh lobster, salmon, tiger prawns, seabass	(HB not included)

MAINS

Lamb Kibbeh (G,N,D,E)	90
Kibbey with yogurt sauce, pine nuts, coriander, garlic	
 Seabass Harra (S,N)	185
Marinated pan-fried seabass with cumin, black pepper, pine nuts, harissa sauce	
Daoud Basha (N)	125
Meatballs with tomato sauce and pine nuts	
Fried Fish (S,G,SE,N)	125
Served with sayadia rice and tahini sauce	

MORROCCAN TAGINE

Traditional Lamb Shank Couscous (G)	205
Couscous, apricots and prunes	(HB 60)
Vegetables (V)	165
Assorted seasonal vegetables with saffron	

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 MSC Certified Seafood – Sustainably Caught Seafood

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Indian journey

STARTERS

Palak Bhindi Chaat (G,D)	60
Deep fried spinach leaves, okra with tamarind and yogurt	
Classic Samosa Duo (G,D)	65
Stuffed with lamb, potatoes and green peas	
Makkai Aloo Kebab (V,G)	50
Deep fried corn and potato dumpling with tomato chutney	
Onion Bhajjia (V,G)	50
Mixed vegetables, gram flour, mint chutney	
Masala Vada (V,G)	50
Lentil dumpling served spicy tomato chutney	
Kachumber Salad (V)	50
Mixed vegetables, olive oil, corn tossed with lemon dressing	
Paneer Pakora (V,D)	50
Fried paneer served with spicy tomato dip	

VEGETARIAN MAINS

Dal Tadka Lahsuni (D)	90
Yellow lentil, tomato, onion, garlic	
Paneer Tikka Butter Masala (D,N)	115
Tandoori grilled curried cottage cheese, tomato, cashew nuts, cream	
Vegetables Jafrezi (D)	95
Garden mixed vegetables, masala, fenugreek	
Dum Aloo Kashmiri (D,N)	95
Baby potatoes, spicy yogurt sauce	
Dal Bukhara (D)	90
Smoked black lentil, tomato fenugreek, cream	
Lahsuni Palak Paneer (D)	90
Creamy spinach, paneer cheese, onion, tomato, garlic	

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MAINS

Chicken Chettarnad (D)	165
Fiery hot chicken curry from Chettarnad region	
Murgh Tikka Masala (N,D)	185
Chicken tikka, tomato onion masala, dry fenugreek	
Butter Chicken (D,N)	150
Chicken thigh, tomato, cream, cashew nut	
Peshwari Jingha Masala (S,N,D)	195
Prawns cooked in traditional mixed of spices, coconut milk, curry leaves	
Rogan Josh (D)	165
Boneless lamb with Kashmiri spice, red onion, tomato paste, yogurt, nutmeg	
Fish Molee (S)	170
Indian fish stew in spiced coconut broth	

TANDOOR

Sultan Murgh Angara (D)	195
Chicken thigh with chef's special masala	
Kayree Lamb Chops (D)	220
Lamb chops marinated in caramelized onion, cloves, aromatic spices	
Tiger Prawns (S,D,SE)	230
Prawns, white sesame, mace powder, spices, cashew nuts	
Murgh Lalbari Kebab (D,N)	155
Chicken breast stuffed with spinach and cheese, red masala	

RICE SPECIALTIES

Dum Ki Biryani	
Chicken (D,N)	140
Lamb (D,N)	170
Vegetables (V,D,N)	130

SIDE DISHES

Bread	
Plain/ Butter/ Garlic Naan (G,D)	25
Cheese Naan (G,D)	30
Peshwari Naan (N,G,D)	40
Roti	
Lacha Paratha (G,D)	25
Tandoori Roti (G)	25
Raita (D)	20
Plain/ cucumber and mint/ pineapple	
Basmati Rice	30
Vermicelli Rice (G,D)	30
Sayadia Rice (D)	30

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DESSERT

Kulfi Ice Cream (D,N)	50
Mango and pistachio	
Gulab Jamun (D,N)	55
Deep fried reduced milk pudding with saffron and sugar syrup	
Chocolate Samosa (D,G,N)	55
Served with your choice of ice cream	
Seasonal Fruit Platter	65
Umm Ali (G,D,N)	65
Traditional Egyptian bread pudding	
Kunafa (D,G,N)	70
Served with your choice of ice cream	
Date Pudding (G,D)	65
Saffron caramel sauce and vanilla ice cream	
Gajar ka Halwa (G,D)	75
A carrot pudding simmered with milk cooked with spices, nuts and ghee	

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INNOCENT LIQUID

Island Date	45
Date, milk, coconut cream, pineapple juice, lime	
Mango Lassi	45
Mango, Greek yogurt, fresh milk	
Qamar Ice Tea	45
Black tea, rose water, pomegranate syrup	

FRESH JUICES

Orange Watermelon Pineapple Mango Lemon Mint	35
Apple	25

SOFT DRINKS

Pepsi Diet Pepsi Pepsi Black 7Up/ Diet 7Up Mirinda	28
Fentiman' Soda	30
Fentiman's Tonic Water Ginger Beer Ginger Ale	30

WATER

Acqua Panna (S/ L)	28 42
San Pellegrino (S/ L)	28 42

COFFEE AND TEA

Espresso	28
Americano Double Espresso Cappuccino Latte Flat White	32
Specialty Latte (Rose, Chai, Salted Caramel, Spice Pumpkin)	40
Hot Chocolate	32
Ice Coffee	35
Ice Cream Coffee	40
Turkish Coffee	35
Moroccan Tea	35
Tea and Infusion	32

In line with the resort's sustainability measures, local filtered mineral water is available upon request with our compliments.

All Dilmah Teas provided are sustainably certified and produced.
Coffee Planet products are also sustainably sourced and locally produced.

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CLASSIC COCKTAILS

Mojito Rum, lime, mint, soda	72
Caipirinha Cachaca, lime	72
Martini Gin or vodka, vermouth	72
Cosmopolitan Vodka, triple sec, cranberry juice	72
Negroni Gin, red vermouth, campari	72
Mai Tai White and dark rum, triple sec, orgeat syrup	72

Our bartender is pleased to create any other non-listed classic cocktails upon request.

SIGNATURE COCKTAILS

Island Date Colada Rum, pineapple, dates and lemon	80
Cucumber Cooler Gin, cucumber, coriander, green chili, pink peppercorn	80
Corrito Island Light rum, coriander, secret masala, tabasco, pepsi, lemon	80

BEERS

Heineken	45
Corona	45
Mythos	40
Sol	40

SPIRITS

Aperitif 60ml

Aperol	60
Campari	60
Dolin Blanc, White Vermouth	60
Dolin Dry, Dry Vermouth	60
Dolin Red, Red Vermouth	60

Vodka 30ml

Stolichnaya	50
Belvedere	65
Grey Goose	65
Beluga Noble	70

Rum 30ml

Bacardi Superior	50
Havana Dark	55
Ron Zacapa 23 years	75
Ron Zacapa XO	130

Whiskey 30ml

J.W. Red	50
J.W. Black	55
Chivas 12 years	55
Chivas 18 years	95
Glenlivet 18 years	110
Glenlivet 25 years	450
Jameson	50
Jack Daniels	55
Makers Mark	55
Balvenie 14 years	120
Balvenie 17 years	195
Hibiki Harmony	105

Gin 30ml

Bombay Sapphire	50
Tanqueray	50
Tanqueray No.10	60
Hendriks	60
Gin Mare	65
Monkey 47	75
Sipsmith	65

Tequila 30ml

Jose Cuervo Blanco	50
Patron Silver	60
Patron Coffee XO	50

Liqueur 30ml

Cointreau	40
St-Germain	40
Jägermeister	35
Baileys Irish Cream	40
Fernet Brance	35
Ricard	35
Grand Marnier	40
Kahlua	40
Sambuca	30
Malibu	35

Port 60ml

Fine Tawny Taylor's Port	50
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WINE BY THE GLASS

Prosecco Valdo Edizione Oro, Italy	85
Castello Di Gabbiano “Cavaliere D’Oro Pinot Grigio, Italy	65
Los Vascos, Chardonnay, Chile	70
Kapuka Estate, “Sauvignon Blanc”, New Zealand	80
D’Arenberg Estate, The Footbolt Shiraz, Australia	90
Paul Jaboulet Aîné Côtes du Rhône Parallèle 45, France	90
Chateau Minuty Rosé, France	75

CHAMPAGNE

Armand de Brignac Ace of Spades, France	6500
Dom Pérignon, France	4650
Billecart-Salmon, France	1325
Veuve Clicquot Brut “Yellow Label”, France	1295
Moët & Chandon Ice Impérial, France	1295
Taittinger Brut “Reserve”, France	895
Laurent-Perrier Brut “La Cuvée”, Half Bottle, France	550

SPARKLING WINE AND ROSÉ

Prosecco Valdo Edizione Oro, Italy	400
Chateau d’Esclans, Whispering Angel, France	610
Cotes De Provence Minuty Rosé, France	400

WHITE WINE

Cloudy Bay, “Te Koko Sauvignon Blanc”, New Zealand	1345
Chateau Mont-Redon, Famille Abeille-Fabre, Chateauneuf-du-Pape, France	1295
Stags Leap Cellars, “Karia Chardonnay”, Napa Valley, USA	1050
Domaine Trimbach, “Gewurztraminer”, France	820
Schloss Vollrads, Kabinett Riesling, Germany	560
Terrazas De Los Andes, “Chardonnay”, Argentina	475
Golan Heights, Gamla Chardonnay Kosher Certified, Israel	470
Argiolas, Costamolino, “Vermentino Di Sardegna” DOC, Italy	395
Torres Pazo Das Bruxas, “Albariño”, Spain	396
Kapuka Estate, “Sauvignon Blanc”, New Zealand	375
Los Vascos, Chardonnay, Chile	330
Castello Di Gabbiano “Cavaliere D’Oro Pinot Grigio”, Italy	310
Bodega Navajas, “Rioja Blanco”, Spain	300

RED WINE

Bibi Graetz, “Testamatta” IGT, Tuscany, Italy	3450
Gaja, Brunello Di Montalcino, “Pieve Santa Restituta”, Tuscany, Italy	1650
La Spinetta, Vigneto Bordini, Barbaresco, Piemonte, Italy	1450
Nicolas Rossignol, Pommard Grand Cru, Burgundy, France	1195
Henschke, “Henry’s Seven”, Shiraz/Grenache/Viognier, Australia	990
Gratavinum, “2PIR Tempranillo“, Spain	830
Boekenhoutskloof, “The Chocolate Block”, South Africa	780
Bodega Roda, “Sela”, Rioja, Spain	750
Michel Rooland, “Clos De Los Siete”, Argentina	720
Achaval Ferrer, “Quimera Malbec/ Petit Verdot”, Argentina	670
Craggy Range, “Te Kahu Red Blend”, New Zealand	610
Montes, “Alpha Merlot”, Chile	545
Ernie Els, “Big Easy Red Blend”, South Africa	515
Barone Ricasoli, “Chianti Classico Barone” DOCG, Tuscany, Italy	510
Marques De Casa Concha, “Cabernet Sauvignon”, Chile	450
Miguel Torres, Gran Coronas Cabernet Sauvignon, Spain	435
Paul Jaboulet Aîné Côtes du Rhône Parallèle 45, France	395
D’Arenberg Estate, The Footbolt Shiraz, Australia	390
Tyrrell’s, “Old Winery Pinot Noir”, South Australia	350