

# IN ROOM DINING MENU

# BREAKFAST

6.00 AM – 12.00 PM

# BREAKFAST

## **EMIRATI BREAKFAST (E) (G) (D) (V) 125**

Fresh Pomegranate / Orange / Watermelon / Pineapple or Apple Juice  
Shakshouka (scrambled egg with onion, tomato, chili, paprika),  
Balaleet (Vermicelli pasta with saffron, Middle Eastern spices  
and sweet egg omelette), Chebab Pancakes with Liwa dates, date honey  
and soft Chami cheese, Fresh seasonal fruits, Freshly brewed coffee /  
Emirati coffee or selection of fine teas

## **ORIENTAL BREAKFAST (E) (G) (D) (V) 95**

Fresh Pomegranate / Orange / Watermelon / Pineapple or Apple Juice  
Hummus, Labneh, black olives, cucumber, tomato  
Feta and grilled Haloumi cheese, Lebanese pickle, Arabic bread  
Shakshouka (scrambled egg with onion, tomato, chili, paprika)  
Foul medames with traditional spices and condiments  
Freshly brewed coffee / Emirati coffee or selection of fine teas

## **CONTINENTAL BREAKFAST (E) (G) (D) (V) 145**

Fresh Pomegranate / Orange / Watermelon / Pineapple or Apple Juice  
Corn Flakes / Fruit and Fiber / Rice Crispies / Choco Pops  
/ Granola or muesli  
Full fat / low fat / skimmed / soy / rice or almond milk  
Sliced breakfast cold cuts and cheese  
Bakery basket with toast, bread rolls, croissants and Danish pastries  
Natural / Greek / fruit or low fat yoghurt  
Fruit preserves, honey, butter  
Freshly brewed coffee / Emirati coffee or selection of fine teas

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**ENGLISH BREAKFAST (E) (G) (D)** **165**  
 Fresh Pomegranate / Orange / Watermelon / Pineapple  
 or Apple Juice , Corn Flakes / Fruit and Fiber / Rice Crispies / Choco  
 Pops / granola or muesli  
 Full fat / low fat / skimmed / soy / rice or almond milk,  
 Two organic eggs, cooked to your preference  
 Potato hash brown, grilled tomato, sautéed mushrooms,  
 Baked beans, veal or chicken sausage, turkey or beef bacon  
 White or whole wheat toast and selection of pastries, croissants,  
 Natural / Greek / fruit or low fat yoghurt,  
 Fruit reserves, honey, butter, seasonal fruit platter with mixed  
 berries, Freshly brewed coffee / Emirati coffee or selection of fine  
 teas

## **WELLNESS BREAKFAST**

**LIWA DATE AND ORANGE SMOOTHIE (D) (V)** **55**  
 Steel cut oats, low fat yoghurt, honey, orange, orange blossom  
 and dates

**ACAI AND BLUEBERRY SMOOTHIE (D) (V)** **55**  
 Acai powder, fresh blueberries, low fat yoghurt, honey

**GINGER AND PAPAYA SMOOTHIE (D) (V)** **55**  
 Steel cut oats, tropical papaya, low fat yoghurt, fresh ginger and  
 chia seeds

**BANANA AND WHEAT GRASS SMOOTHIE (D) (V)** **55**  
 Wheat grass powder, low fat yoghurt and agave syrup

**GLUTEN FREE VEGAN PANCAKES (VEGAN) (N)** **65**  
 Almond flour pancakes, berry compote, agave syrup  
 and fresh berries

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<b>STEEL CUT OATMEAL (D) (V)</b>	<b>40</b>
Served with a choice of date honey, agave syrup, dates, raisins and apple compote	
<b>QUINOA PORRIDGE (N) (V)</b>	<b>55</b>
Almond milk, fresh berries, citrus zest, cinnamon and roasted almonds	
<b>POACHED OR BOILED EGGS WITH SMOKED SALMON (E) (F) (G) (D)</b>	<b>65</b>
Pumpernickel bread, low fat cottage cheese and avocado	
<b>EGG WHITE OMELET WITH (E) (D)</b>	<b>55</b>
Turkey ham, spinach, tomato, bell pepper and cheddar or cottage cheese	
<b>SUPERFOOD MUESLI (N) (V)</b>	<b>65</b>
Blueberries, steel cut oats, citrus, grated apple, toasted pistachio nuts, chia seeds and honey	
<b>VEGAN DATE AND PISTACHIO CHIA PUDDING (VEGAN) (N)</b>	<b>45</b>
Dairy free coconut milk, saffron and date paste	

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## EGG MENU

- TWO FREE RANGE EGGS (E)** **75**  
Poached / scrambled / fired / boiled or omelet  
Served with hash browns, roasted tomato, veal or chicken sausages and veal or turkey bacon
- STEAK AND EGGS (E) (G)** **115**  
Roasted Sirloin steak, two free range eggs, roasted plum tomato and sourdough toast
- SHAKSHOUKA (E) (V)** **55**  
Middle Eastern poached eggs, spiced tomato sauce and fresh herbs
- EGGS BENEDICT WITH CREAMY HOLLANDAISE SAUCE** **65**  
*Gluten free available (E) (F) (G) (D)*  
Sliced avocado  
Smoked salmon and spinach  
Turkey ham and braised onions

## ASIAN BREAKFAST DISHES

- CONGEE (E)** **45**  
Creamy rice porridge with roasted garlic, ginger, coriander and soy sauce, boiled egg and green onions
- Add grilled chicken breast* **55**
- Add poached prawns (S)* **65**

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**UPMA (N) (V)** 55  
Coconut Chutney, pickles, lime and fresh coriander

**IDLI (V)** 45  
Steamed lentil-rice cake, Sambar and homemade chutneys

**PANEER BHURJI (D) (V) (G)** 55  
Scrambled Indian cottage cheese with onion, tomato, aromatic spices and paratha

## **BREAKFAST SWEETS**

**BAKERY BASKET (D) (V) (G) (E) (N)** 45  
Selection of homemade croissants, pain au chocolate and Danish pastries, Fruit preserves, honey and butter

**FRENCH TOAST (D) (V) (G) (E)** 55  
Cardamom scented brioche with caramel bananas, maple syrup and clotted cream

**PANCAKES (D) (V) (G) (N) (E)** 55  
*Classic or blueberry*  
Served with clotted cream / fresh berries / berry compote / Nutella or maple syrup

**BUTTERMILK WAFFLES (D) (V) (G) (E)** 55  
Served with clotted cream / fresh berries / berry compote / Nutella or maple syrup

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**CREPES (D) (V) (G) (N) (E)** **55**

Caramel Banana / Nutella / cinnamon sugar / honey  
/ lemon or clotted cream

**CEREAL, YOGURT AND FRUITS**

**CEREAL (D) (V) (N)** **40**

Corn Flakes / Fruit and Fiber / Bran Flakes/ Rice Crispies  
/ Choco Pops / Granola or Muesli  
Full fat / low fat / skimmed / soy / rice or almond milk or Laban

**YOGHURT (D) (V) (N)** **25**

Low fat/ fruit or Greek yoghurt  
Served with a choice of berry sauce / honey roasted granola  
/ date syrup or dried fruit compote

**FRESH FRUITS**

Sliced tropical fruit **65**

Forest berry bowl **65**

Strawberry bowl **65**

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# ALL-DAY DINING

## SALADS

<b>CAESAR SALAD (D) (F) (E) (G)</b>	<b>65</b>
Romaine lettuce, parmesan shavings, anchovies, turkey bacon, garlic croutons, boiled egg and Caesar dressing	
<i>Add grilled chicken</i>	<b>80</b>
<i>Add grilled prawns (S)</i>	<b>75</b>
<b>VEGAN QUINOA SALAD (VEGAN)</b>	<b>80</b>
Beetroot, cucumber, cherry tomatoes, carrots, edamame beans, fresh coriander and citrus dressing	
<b>TUNA AND EDAMAME SALAD (F) (E)</b>	<b>85</b>
Seared tuna loin, poached egg, edamame beans, red quinoa, avocado and roasted sesame dressing	
<b>SUPERFOOD SALAD (VEGAN)</b>	<b>85</b>
Roasted pumpkin, goji berries, Kale, baby spinach, avocado, pumpkin seeds and sumac dressing	
<b>GREEN SALAD</b>	<b>35</b>
Mixed leafs, shredded carrot, cherry tomato, broccoli, cucumber and balsamic vinaigrette	
<b>GREEK SALAD (D) (V)</b>	<b>55</b>
Goats cheese, bell peppers, cucumber, cherry tomatoes, Kalamata olives, oregano and lemon-olive oil dressing	

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## ARABIC COLD MEZZEH (E) (F) (G) (D)

### MOUTABEL 35

Eggplant puree, sesame paste, olive oil and lemon juice

### HUMMUS 35

Chickpeas, sesame paste, olive oil and lemon juice

### TABOULEH 35

Chopped parsley salad, bulgur wheat, tomato, onion, mint, olive oil and lemon juice

### WARAK ENAB 35

Aromatically scented rice wrapped in grape leaves

### FATTOUSH 35

Lettuce, tomato, onion, bell pepper, sumac flavored dressing and crispy pita bread

### LABNEH 35

Creamy strained yoghurt with garlic mint and olive oil

## ARABIC HOT MEZZEH (V) (G) (D)

### FRIED LAMB KIBBEH 75

Crushed wheat with minced lamb, onion and pine nuts

### FRIED MEAT SAMBOUSEK 75

Crispy pastries filled with minced meat, onion and pine nuts

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**FRIED SPINACH FATAYER** 75  
Pastries filled with chopped spinach, lemon and sumac

**CHEESE RUKKAK** 75  
Crispy stuffed Akawi cheese rolls

## **SNACK MENU**

**CHICK PEA FALAFEL (G) (V)** 45  
Fried falafel patties, fresh coriander, cumin, tahini sauce and green salad

**CHICKEN SATAY (N) (PEANUTS)** 55  
Ginger marinated chicken, aromatic spices, peanut dip and fresh coriander

**VEGETABLE SPRING ROLL (G) (V)** 35  
With sweet chili dip, garlic sauce and green salad

**CHICKEN SAMOSA PLATTER (G)** 45  
With mint chutney

**FRIED PANKO COATED SHRIMPS (G) (S) (E)** 95  
With sweet soy dressing, daikon radish dip and spring onions

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## SOUP

### ARABIAN LENTIL SOUP WITH (G) (V) 55

With cumin, crunchy croutons and fresh lemon

### CREAMY PUMPKIN SOUP (V) (D) 55

With pumpkinseed oil and toasted pumpkin seeds

### CHICKEN NOODLE SOUP (E) 60

Chicken broth, egg noodles, fresh coriander, chili, bok choy and shitake

## SOUTH EAST ASIAN DISHES

### PHAD THAI (E) (S) (G) (PEANUTS) 95

Stir-fried rice noodles, eggs, vegetables and tofu in a sauce of tamarind, dried shrimp, garlic, red chili pepper, sugar, peanuts and lime wedges

### KHAO MAN GAI (F) (G) 115

Fragrant steamed chicken, fresh ginger, soy dipping sauce, fresh coriander, cucumber and steamed jasmine rice

### GAENG KIEW WAN GAI (F) 105

Thai green curry, chicken thighs, baby eggplant and steamed jasmine rice

### NASI GORENG (G) (E) (S) 95

Chicken or prawn, vegetables, fried egg, prawn crackers, sweet soy sauce and white rice

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## PASTA

*Penne / fusilli / spaghetti / tagliatelle / gluten free penne or spaghetti*

<b>BEEF BOLOGNESE (G) (E)</b>	<b>85</b>
Ground beef ragu with tomato and fresh basil	
<b>SPICY ARABIATTA (G) (E) (V)</b>	<b>75</b>
Plum tomato sauce, chili and parsley	
<b>NAPOLITANA WITH CREAMY BURATTA (G) (E) (D) (V)</b>	<b>85</b>
Plum tomato sauce, creamy burrata and fresh basil	
<b>GARLIC PRAWNS (G) (E) (D) (S)</b>	<b>95</b>
Garlic roasted prawns, parmesan cream sauce and chives	

## PIZZA

<b>VEGAN ARTICHOKE AND OLIVE PIZZA (VEGAN) (G)</b>	<b>115</b>
Fresh basil, sun dried tomatoes, Kalamata olives and tomato sauce	
<b>BEEF BACON AND MUSHROOM PIZZA (G) (D)</b>	<b>115</b>
Shredded mozzarella, crispy beef bacon and tomato sauce	
<b>SMOKED SALMON, AVOCADO AND ROCKET PIZZA (G) (D) (F)</b>	<b>125</b>
Crème Fraiche, sliced avocado and lightly smoked salmon	

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<b>CHICKEN TIKKA PIZZA (G) (D)</b>	<b>115</b>
Shredded Mozzarella, tomato sauce, mint yoghurt and fresh coriander	
<b>BRESAOLA AND PARMESAN PIZZA (G) (D)</b>	<b>125</b>
Air dried beef slices, cherry tomatoes, rocket leaves and balsamic	
<b>MARGHERITA PIZZA (G) (D)</b>	<b>105</b>
Mozzarella cheese, tomato sauce and oregano	

## FROM THE GRILL

### ***SERVED WITH TWO SIDES AND ONE SAUCE***

Steamed Rice / French fries / steamed vegetables / mashed potatoes / green asparagus / green beans / glazed carrots

Lemon butter / Chimichurri sauce / green peppercorn sauce / mushroom sauce

<b>AUSTRALIAN WAGYU TENDERLOIN 250G</b>	<b>395</b>
<b>Marble score 8</b>	
<b>OMAHA BLACK ANGUS TENDERLOIN 300G</b>	<b>245</b>
<b>OMAHA BLACK ANGUS RIB EYE 300G</b>	<b>225</b>
<b>ROASTED ORGANIC BABY CHICKEN 400g</b>	<b>135</b>
<b>AUSTRALIAN LAMB CUTLETS 250g</b>	<b>175</b>
<b>SALMON FILLET STEAMED OR GRILLED 180g</b>	<b>165</b>
<b>SEABASS FILLET STEAMED OR GRILLED 180g</b>	<b>165</b>

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## SANDWICHES AND WRAPS

ALL SANDWICHES AND WRAPS ARE SERVED WITH FRENCH FRIES  
OR A GREEN SALAD

- SMOKED SALMON BAGEL (G) (D)** 65  
Lightly smoked salmon, cucumber, fresh coriander and lemon  
crème fraiche
- AVOCADO TOAST (G) (V)** 55  
Vegan rye bread, smashed avocado, lemon, rocket salad,  
sliced red onion and sun dried tomato
- THE QASR CLUB (G) (E)** 65  
Corn fed chicken breast, pan fried egg, beef bacon, shredded  
iceberg lettuce, roma tomato and mustard mayonnaise
- BEEF PASTRAMI SANDWICH (G) (D) (E)** 75  
Toasted sourdough rye bread, Emmental cheese, sauerkraut  
and Russian dressing
- VEGAN BURGER (VEGAN)** 65  
Grilled chickpea and quinoa patty, tomato, romaine lettuce,  
pickles, and Harissa dressing in a black olive focaccia bun
- FALAFEL WRAP (G)** 55  
Crunchy falafel patties, Middle Eastern spices, tomato,  
iceberg lettuce, pickles and tahini dressing
- MOZZARELLA PANINI (G) (D) (N)** 65  
Toasted panini filled with buffalo mozzarella, plum tomato  
and basil pesto

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**CHEESE TOAST (G) (D) 45**

Fluffy white bread toasted with Cheddar, Mozzarella and Gouda cheese, served with mustard and dill pickle relish

**WAGYU BEEF BURGER AND FRIES (G) (D) (E) 95**

Romaine lettuce, sliced tomato, onion, gherkin and burger sauce  
Add blue cheese / cheddar cheese / mushroom sauce / fried egg or bacon

**TASTE OF INDIA**

**BUTTER CHICKEN (D) (N) 125**

Corn fed chicken thighs, tomato - cashew nut gravy, mint chutney and steamed basmati rice

**PANEER MASALA (D) (N) (G) (V) 95**

Indian cottage cheese, tomato-masala gravy, paratha and steamed basmati rice

**DHAL MAKHANI (D) (G) (V) 45**

Black lentils, kidney beans, creamy butter sauce, paratha and steamed basmati rice

**VEGETABLE BIRYANI (D) (N) (V) 85**

Biryani rice cooked with aromatic spices and rich spiced vegetable gravy.

Served with mango chutney, lime pickle, poppadum and raita

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## **BIRYANI (D) (N) (S)**

Fragrant biryani rice cooked with aromatic spiced gravy  
Served with mint chutney, mango pickle, poppadum and raita

<i>Chicken</i>	<b>115</b>
<i>Lamb</i>	<b>125</b>
<i>Prawns</i>	<b>145</b>

## **MIDDLE EASTERN**

### **SEAFOOD MIX GRILL (S) (F) (D) 225**

Omani lobster, prawns, calamari and seabream  
Served with aromatic spiced rice, lemon, sumac salad, tahini  
and garlic sauce

### **ARABIC MIXED GRILL (D) (G) 225**

Lamb cutlets, lamb kofta, chicken shish tawook and beef kofta  
Served with aromatic spiced rice, lemon, sumac salad, tahini  
and garlic sauce

### **LAMB SALONA 125**

Braised shoulder, tomato, eggplant and dried lime  
Served with oriental rice

### **SEABREAM MACHBOOS (F) 125**

Pan fried seabream, aromatic spices, tomato and onion  
Served with oriental rice

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## DESSERTS

<b>UMM ALI (D) (N) (G) (E)</b>	<b>50</b>
Traditional Arabian bread pudding with puff pastry, cream, almonds, coconut and raisins	
<b>VEGAN CHIA PUDDING (VEGAN)</b>	<b>45</b>
Coconut, dates, saffron, orange, chia seeds and mint	
<b>CHEESE CAKE (D) (E) (G)</b>	<b>45</b>
Baked cheesecake with a buttery biscuit crust <i>Served with berry sauce and fresh berries</i>	
<b>MOUHALABIA (D) (N)</b>	<b>50</b>
Rose scented cream and pistachio nuts	
<b>VEGAN CHOCOLATE CAKE (G) (N) (VEGAN)</b>	<b>55</b>
With raspberry sauce and hazelnuts	
<b>CHOCOLATE MOUSSE (D) (E)</b>	<b>45</b>
Dark chocolate, sable biscuits and black cherry compote	
<b>TIRAMISU (D) (E) (G)</b>	<b>55</b>
Coffee drenched ladyfinger biscuits, mascarpone cheese filling and cacao	
<b>APPLE AND CINNAMON CRUMBLE (D) (E) (G)</b>	<b>45</b>
Short crust pastry, baked apples and vanilla custard	
<b>FRUIT PLATTER</b>	<b>65</b>
Freshly cut mixed fruits and berries	
<b>CHEESE PLATTER (D) (G) (N)</b>	<b>85</b>
Selection of soft rind, blue and hard cheeses, preserves, grapes, crackers and baguette	

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## KIDS MENU

### HOLIDAY HERO – Build your own bowl!

**Base** – roasted sweet potato / quinoa / steamed rice /  
couscous / noodles **(G)**

**Protein** – chickpeas / green peas / grilled chicken /  
grilled salmon

**Veggies** – peppers / cauliflower / broccoli / mushrooms /  
beetroot / grated or roasted carrot / cucumber

**Fruit** – avocado / cherry tomatoes / apple slices /  
orange segments / pineapple chunks / dried dates /  
dried apricots

**On Top** – natural yoghurt / hummus / vinaigrette /  
honey mustard **(D)** **40**

**The Terrific Tomato (V)** **25**  
Vegan soup

**Soup's Up (G)** **25**  
Chicken noodle soup

**Say `Cheese!' (G) (D)** **30**  
Grilled sandwich

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## MAINS

<b>The Big Moo (G)</b>	<b>40</b>
Beef patty in a roasted potato bun with fries	
<b>Clucking in the Quarter (G)</b>	<b>40</b>
Crispy chicken in a toasted potato bun with fries	
<b>Scrummy Salmon (G)</b>	<b>40</b>
Pan fried fish cakes with mash and peas	
<b>Sea to Desert to You</b>	<b>40</b>
Grilled salmon with steamed veggies	
<b>Pizza Perfecto (D)</b>	<b>35</b>
Say `aloha` to a Hawaiian, `ciao` to a Margherita or `hello` to a Mushroom & Cheese	
<b>Bambini's Pasta (G)</b>	<b>35</b>
Pick your pasta – penne / macaroni / spaghetti	
<b>Select your sauce</b> – creamy mushroom / tomato / Bolognese (D)	

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## DUNETASTIC DESSERTS

**Chill Out (V) (D)** 20  
Ice cream with fresh fruits

**The Sweetest Thing (V) (D)** 20  
Ice cream with chocolate sauce

## BEVERAGES

**Fruitapalooza** 30  
Fresh orange juice, pineapple, melon, cranberry

**Little Red Berry Hood (D)** 30  
Raspberry, strawberry and banana smoothie

**Palm Tree Potion (N)** 20  
Date and almond milk smoothie

**Feeling Fresh** 20  
Orange, pineapple, watermelon or pomegranate juice

**What's Sh-Sh-Shaking? (D)** 20  
Strawberry, chocolate or banana milkshake

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# BEVERAGE MENU

	<b>Glass</b>	<b>Bottle</b>
<b>CHAMPAGNE &amp; SPARKLING</b>		

NV Laurent Perrier Brut, Tours Sur Marne, France	<b>180</b>	<b>910</b>
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NV Prosecco Valdo Millesimalo DOC, Italy	<b>85</b>	<b>405</b>
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	<b>Glass</b>	<b>Bottle</b>
<b>WHITE WINES</b>		

Jacob's Creek Pinot Grigio, South Eastern Australia	<b>55</b>	<b>250</b>
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Casa Lapostolle Sauvignon Blanc, Rapel Valley, Chile	<b>60</b>	<b>295</b>
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	<b>Glass</b>	<b>Bottle</b>
<b>RED WINES</b>		

Kanonkop Kadette, Pinotage Blend, Stellenbosch, South Africa	<b>87</b>	<b>400</b>
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Mud House Pinot Noir, Central Otago, New Zealand	<b>99</b>	<b>465</b>
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Kaiken Ultra Malbec, Mendoza, Argentina	<b>99</b>	<b>460</b>
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	<b>Glass</b>	<b>Bottle</b>
<b>ROSÉ WINE</b>		

Rose De La Chevaliere, Laroche, France	<b>75</b>	<b>375</b>
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## **SIGNATURE COCKTAILS**

<b>BELLA RAGAZZA</b>	<b>70</b>
Gin, Campari, carrot juice, earl grey tea, maple syrup	
<b>GIN FIZZ</b>	<b>70</b>
Gin, lemon juice, fresh raspberry, mint leaves, soda	
<b>SPANISH GIN TONIC</b>	<b>70</b>
Gin, fresh cucumber, rosemary, crushed pepper, tonic water	
<b>SUMMER SUNSET</b>	<b>70</b>
Tequila, peach schnapps, grapefruit juice, pomegranate juice, lemon juice	
<b>CUCUMBER &amp; BASIL MARGARITA</b>	<b>70</b>
Tequila, Cointreau, lemon juice, fresh basil leaves, fresh cucumber	
<b>DUNE TREAT</b>	<b>70</b>
Red berry vodka, melon liquor, lemon juice ginger, lemongrass	
<b>QASR OLD FASHIONED</b>	<b>70</b>
Single malt whisky, angostura bitter, orange marmalade, cinnamon	
<b>SAND CASTLE</b>	<b>70</b>
Spiced Rum, pineapple juice, lemon juice rosemary, orange	
<b>MASALA CHAI MOJITO</b>	<b>70</b>
Infused rum, fresh mint, lemon juice, simple syrup, sparkling water	
<b>DRAGON FRUIT MOJITO</b>	<b>70</b>
Rum, fresh mint, lemon juice, simple syrup, sparkling water	

## **BEERS**

Peroni, Italy	42
Almaza, Lebanon	42
Chang, Thailand	42
Corona, Mexico	42
Heineken, Holland	42

## **SPIRITS**

### **Whisky / Whiskey (30ml)**

Johnnie Walker Black Label	67
Makers Mark 46	75
Bulleit Rye	85
Jack Daniel's Single Barrel	91
Chivas Regal 18 years	115
Chivas Regal XV Gold	115
Johnnie Walker Blue Label	151
Chivas Regal 25 Years	375
Ballentines 30 Years	725

### **SINGLE MALT (30ML)**

Glenfiddich 18 Years	99
Glenlivet 18 Years	99
Glenmorangie 18 Years	225
Aberlour Double Cask Malt 18 Years	235
Glenfiddich 21 Years	275

## **IRISH WHISKY (30ML)**

Jameson	69
Jameson Black Barrel	90

## **VODKA (30ML)**

Absolute Blue	51
Smirnoff Red	51
Grey Goose	72
Belvedere	72
Ketel One	69
Beluga Gold	235

## **GIN (30ML)**

Bombay Sapphire	51
Tanqueray	51
Eden Mill	65
Tanqueray No 10	63
Hendricks	87
Monkey 47	105

## **RUM (30ML)**

Captain Morgan White	51
Havana Club 3 years	51
Havana Club Anejo 7 Años	69

## **TEQUILA (30ML)**

Don Julio Blanco	<b>75</b>
Don Julio Reposado	<b>81</b>
Patron Anejo	<b>81</b>
Don Julio 1942	<b>195</b>

## **COGNAC/ARMAGNAC/CALVADOS (30ML)**

Marquis de Puysegur Armagnac VSOP	<b>90</b>
Rémy Martin VSOP	<b>141</b>
Hennessy VSOP	<b>141</b>
Hennessy XO	<b>189</b>
Rémy Martin XO	<b>189</b>
Courvoisier XO	<b>279</b>
Hennessy Paradis	<b>771</b>

## **JAPANESE WHISKY (30ML)**

Hibiki Harmony	<b>145</b>
Kamiki	<b>195</b>

## **LIQUEURS (30ML)**

Bailey's Irish Cream	<b>61</b>
Grand Marnier	<b>61</b>
Kahlua	<b>61</b>
Jägermeister	<b>65</b>

## **ALCOHOL FREE REFRESHERS**

**ALMOND CITRUS SQUEEZE** 45  
Grapefruit, orange & lemon juice, almond syrup, sparkling water

**GENTLE BREEZE** 45  
Cranberry, grapefruit & lemon juice, sparkling water

**PINK LEMONADE** 45  
Fresh lemon juice, sugar syrup, cranberry juice

**LEMON & MINT** 45  
Fresh lemon juice, sugar syrup, mint leaves

**VIRGIN COLADA** 45  
Pineapple juice, coconut cream

**MINT ICED TEA** 45  
Tea, sugar syrup, lemon juice, mint leaves

**ICED LEMON TEA** 45  
Tea, sugar syrup, lemon juice

**Soft Drinks** 30

Coca Cola | Diet Coke | Fanta Orange  
Sprite | Sprite Light | Tonic Water | Ginger Ale

Red Bull 42

## **FRESH JUICES**

**39**

Orange | Pineapple | Pomegranate | Watermelon

## **MINERAL WATER**

Evian	750ml	<b>47</b>
Evian	330ml	<b>34</b>
Al Ain	750ml	<b>32</b>
Al Ain	330ml	<b>22</b>
Perrier	750ml	<b>47</b>
Perrier	330ml	<b>34</b>
San Pellegrino	750ml	<b>47</b>
Aqua Panna	750ml	<b>47</b>

## **TCHABA TEA**

*Tchaba is a full-leaf, full - bodied tea meticulously handcrafted  
By tea masters from the most exotic locales that promises a  
bountiful bouquet of flavor profiles. Our finest teas are made from  
hand-picked young shoots, the two leaves and bud that sprout from  
the very tip of the evergreen Camellia bush, which produce the  
most flavorful cup. The whole leaves retain their unique essential  
oils and are full-bodied and deliciously aromatic.*

<b>Royal Breakfast</b>	<b>32</b>
Powerful blend of black teas, specially designed for breakfast	
<b>Earl Grey Flora</b>	<b>32</b>
Bergamot essential oil, Cornflower petals, Black Tea	
<b>Emirates Spice</b>	<b>32</b>
Pollen, Honey flavor, Cardamom, Saffron, Black Tea	
<b>Masala Chai</b>	<b>32</b>
Black pepper, Star anise, Cardamom, Cinnamon, Ginger, Clove, Black Tea	
<b>1001 Nights</b>	<b>32</b>
Orange blossom flavor, Petals of orange blossoms, Rose petals, Black Tea, Oolong tea	
<b>Green Tea Curls</b>	<b>32</b>
Green tea from Sri Lanka	
<b>Moroccan Nights</b>	<b>32</b>
Mint, Green tea	
<b>Currant Dream</b>	<b>32</b>
Red currants, Oolong tea, Green tea	
<b>Chamomile Breeze</b>	<b>32</b>
Chamomile, Orange peel, Rosehips, Orange blossoms, Hibiscus	
<b>Happy Forest</b>	<b>32</b>
Sour cherries, Rosehips, Hibiscus, Apple bits, Grape	

## **COFFEE**

**32**

Espresso | Cappuccino | American Coffee Café Latte |  
Café Mocha | Hot Chocolate Ristretto | Macchiato

## **EMIRATI BEVERAGES**

*Live the experience and try our traditional Emirati beverages.*

*Unique in taste and good for your health.*

**Asir Zaafaran** – Saffron Juice **39**

**Asir Zengabil** – Ginger Juice **39**

Arabic Coffee **60**

Turkish Coffee **32**