

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

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

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

PIZZA

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

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

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

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

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

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

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

	Glass	Bottle
CHAMPAGNE & SPARKLING		

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

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

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

Rose De La Chevaliere, Laroche, France	75	375
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SIGNATURE COCKTAILS

BELLA RAGAZZA	70
Gin, Campari, carrot juice, earl grey tea, maple syrup	
GIN FIZZ	70
Gin, lemon juice, fresh raspberry, mint leaves, soda	
SPANISH GIN TONIC	70
Gin, fresh cucumber, rosemary, crushed pepper, tonic water	
SUMMER SUNSET	70
Tequila, peach schnapps, grapefruit juice, pomegranate juice, lemon juice	
CUCUMBER & BASIL MARGARITA	70
Tequila, Cointreau, lemon juice, fresh basil leaves, fresh cucumber	
DUNE TREAT	70
Red berry vodka, melon liquor, lemon juice ginger, lemongrass	
QASR OLD FASHIONED	70
Single malt whisky, angostura bitter, orange marmalade, cinnamon	
SAND CASTLE	70
Spiced Rum, pineapple juice, lemon juice rosemary, orange	
MASALA CHAI MOJITO	70
Infused rum, fresh mint, lemon juice, simple syrup, sparkling water	
DRAGON FRUIT MOJITO	70
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	75
Don Julio Reposado	81
Patron Anejo	81
Don Julio 1942	195

COGNAC/ARMAGNAC/CALVADOS (30ML)

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

JAPANESE WHISKY (30ML)

Hibiki Harmony	145
Kamiki	195

LIQUEURS (30ML)

Bailey's Irish Cream	61
Grand Marnier	61
Kahlua	61
Jägermeister	65

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	47
Evian	330ml	34
Al Ain	750ml	32
Al Ain	330ml	22
Perrier	750ml	47
Perrier	330ml	34
San Pellegrino	750ml	47
Aqua Panna	750ml	47

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.*

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