

# BREAKFAST

6.00 AM - 12.00 PM

  
قصر السراب  
QASRAL SARAB  
منتجع الصحراء بإدارة أنانتارا  
Desert Resort by Anantara

## EMIRATI BREAKFAST (D) (E) (G) (V) 139

### Shakshouka

Scrambled egg with onion, tomato, chili, paprika

### Balaleet

Vermicelli pasta with saffron, Middle Eastern spices and sweet egg omelette

### Chebab Pancakes

Liwa dates, date honey and soft Chami cheese,

Fresh seasonal fruits

Fresh Pomegranate, orange, watermelon, pineapple or apple juice

Freshly brewed coffee, Emirati coffee or selection of fine teas

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## ORIENTAL BREAKFAST (D) (E) (G) (V) 109

### Shakshouka

Scrambled egg with onion, tomato, chili, paprika

Hummus, Labneh, black olives, cucumber, tomato

Feta and grilled Haloumi cheese, Lebanese pickle, Arabic bread

Foul medames with traditional spices and condiments

Fresh Pomegranate, orange, watermelon, pineapple or apple juice

Freshly brewed coffee, Emirati coffee or selection of fine teas

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## CONTINENTAL (D) (E) (G) (V) 159

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

Fresh Pomegranate, orange, watermelon, pineapple or apple juice

Freshly brewed coffee / Emirati coffee or selection of fine teas



## ENGLISH BREAKFAST (D) (E) (G) 185

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

Selection of pastries and 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

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## WELLNESS BREAKFAST

### Liwa date and orange smoothie (D) (V) 59

Steel cut oats, low fat yoghurt, honey, orange, orange blossom and dates

### Acai and blueberry smoothie (D) (V) 59

Acai powder, fresh blueberries, low fat yoghurt, honey

### Ginger and papaya smoothie (D) (V) 59

Steel cut oats, tropical papaya, low fat yoghurt, fresh ginger and chia seeds

### Banana and wheat grass smoothie (D) (V) 59

Wheat grass powder, low fat yoghurt and agave syrup

### Gluten free vegan pancakes (N) (VG) 75

Almond flour pancakes, berry compote, agave syrup and fresh berries

### Steel cut oatmeal (D) (V) 45

Served with a choice of date honey, agave syrup, dates, raisins and apple compote

### Quinoa porridge (N) (V) 59

Almond milk, fresh berries, citrus zest, cinnamon and roasted almonds

### Poached or boiled eggs with smoked salmon (E) (F) (G) (D) 69

Pumpernickel bread, low fat cottage cheese and avocado

### Egg white omelette (D) (E) 59

Turkey ham, spinach, tomato, bell pepper and cheddar or cottage cheese

### Superfood muesli (N) (V) 69

Blueberries, steel cut oats, citrus, grated apple, toasted pistachio nuts, chia seeds and honey

### Vegan date and pistachio chia pudding (G) (N) 49

Dairy free coconut milk, saffron and date paste

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## EGG MENU

### Two free range eggs (D) (V) 79

Poached, scrambled, fried, boiled or omelette

Served with hash browns, roasted tomato, veal or chicken sausages and veal or turkey bacon

### Steak and eggs (E) (G) 129

Roasted sirloin steak, two free range eggs, roasted plum tomato and sourdough toast

### Shakshouka (E) (V) 59

Middle eastern poached eggs, spiced tomato sauce and fresh herbs

### Eggs benedict with creamy hollandaise sauce (E) (F) (G) (D) 69

Sliced avocado, smoked salmon and spinach, turkey ham and braised onions

Gluten available upon request



## ASIAN BREAKFAST DISHES

### Congee (E) 49

Creamy rice porridge with roasted garlic, ginger, coriander and soy sauce, boiled egg and green onions

Add grilled chicken breast 59

Add poached prawns (S) 69

### Upma (N) (V) 59

Coconut chutney, pickles, lime and fresh coriander

### Idli (V) 49

Steamed lentil-rice cake, sambar and homemade chutneys

### Paneer bhurji (D) (G) (V) 59

Scrambled indian cottage cheese with onion, tomato, aromatic spices and paratha

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## BREAKFAST SWEETS

### Bakery basket (D) (E) (G) (N) (V) 49

Selection of homemade croissants, pain au chocolate and danish pastries, fruit preserves, honey and butter

### French toast (D) (E) (G) (V) 59

Cardamom scented brioche with caramel bananas, maple syrup and clotted cream

### Pancakes (D) (E) (G) (N) (V) 59

Classic or blueberry pancake

Served with clotted cream, fresh berries, berry compote, nutella or maple syrup

### Buttermilk waffles (D) (E) (G) (V) 59

Served with clotted cream, fresh berries, berry compote, nutella or maple syrup

### Crepes (D) (E) (G) (N) (V) 59

Caramel banana, nutella, cinnamon sugar, honey lemon or clotted cream



## CEREAL, YOGURT AND FRUITS

### Cereal (D) (N) (V) 45

Corn flakes, fruit and fiber, bran flakes, rice crispies, choco pops, granola or muesli  
Full fat, low fat, skimmed, soy, rice, almond milk or laban

### Yoghurt (D) (N) (V) 29

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 69

Forest berry bowl 69

Strawberry bowl 69

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# ALL - DAY DINING

  
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## SALADS

### Caesar salad (D) (F) (E) (G) 69

Romaine lettuce, parmesan shavings, anchovies, turkey bacon, garlic croutons, boiled egg and caesar dressing

Add grilled chicken 89

Add grilled prawns (S) 89

### Vegan quinoa salad (VG) 89

Beetroot, cucumber, cherry tomatoes, carrots, edamame beans, fresh coriander and citrus dressing

### Tuna and edamame salad (F) (E) 95

Seared tuna loin, poached egg, edamame beans, red quinoa, avocado and roasted sesame dressing

### Superfood salad (VG) 95

Roasted pumpkin, goji berries, kale, baby spinach, avocado, pumpkin seeds and sumac dressing

### Green salad 39

Mixed leafs, shredded carrot, cherry tomato, broccoli, cucumber and balsamic vinaigrette

### Greek salad (D) (V) 65

Goats cheese, bell peppers, cucumber, cherry tomatoes, kalamata olives, oregano and lemon-olive oil dressing

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## SNACK MENU

### Chick pea falafel (G) (V) 49

Fried falafel patties, fresh coriander, cumin, tahini sauce and green salad

### Chicken satay (N) 65

Ginger marinated chicken, aromatic spices, peanut dip and fresh coriander

### Vegetable spring roll (G) (V) 39

With sweet chili dip, garlic sauce and green salad

### Chicken samosa platter (G) 49

With mint chutney

### Fried panko coated shrimps (E) (G) (S) 105

With sweet soy dressing, daikon radish dip and spring onions

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

### Moutabel 39

Eggplant puree, sesame paste, olive oil and lemon juice

### Hummus 39

Chickpeas, sesame paste, olive oil and lemon juice

### Tabouleh 39

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

### Warak enab 39

Aromatically scented rice wrapped in grape leaves

### Fattoush 39

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

### Labneh 39

Creamy strained yoghurt with garlic mint and olive oil



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

### Fried lamb kibbeh 85

Crushed wheat with minced lamb, onion and pine nuts

### Fried meat sambousek 85

Crispy pastries filled with minced meat, onion and pine nuts

### Fried spinach fatayer 85

Pastries filled with chopped spinach, lemon and sumac

### Cheese rukkak 85

Crispy stuffed akawi cheese rolls

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## SOUPS

### Arabian lentil soup (G) (V) 59

With cumin, crunchy croutons and fresh lemon

### Creamy pumpkin soup (V) 59

With pumpkinseed oil and toasted pumpkin seeds

### Chicken noodle soup (E) 69

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



## SOUTHEAST ASIAN DISHES

### Pad thai (E) (G) (N) (S) 105

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 (G) 127

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

### Gaeng kiew wan gai 116

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

### Nasi goreng (E) (G) (S) 105

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

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## PASTAS

Penne, fusilli, spaghetti, tagliatelle, gluten-free penne

### Beef bolognese (E) (G) 95

Ground beef ragu with tomato and fresh basil

### Spicy arabiatta (E) (G) (V) 85

Plum tomato sauce, chili and parsley

### Napolitana with creamy buratta (D) (E) (G) (V) 95

Plum tomato sauce, creamy burrata and fresh basil

### Garlic prawns (D) (E) (G) (S) 105

Garlic roasted prawns, parmesan cream sauce and chives



## PIZZAS

### Vegan artichoke and olive pizza (G) (VG) 127

Fresh basil, sun dried tomatoes, kalamata olives and tomato sauce

### Beef bacon and mushroom pizza (D) (G) 127

Shredded mozzarella, crispy beef bacon and tomato sauce

### Smoked salmon, avocado and rocket pizza (D) (F) (G) 137

Crème fraiche, sliced avocado and lightly smoked salmon

### Chicken tikka pizza (D) (G) 127

Shredded mozzarella, tomato sauce, mint yoghurt and fresh coriander

### Bresaola and parmesan pizza (D) (G) 137

Air dried beef slices, cherry tomatoes, rocket leaves and balsamic

### Margherita pizza (D) (G) 115

Mozzarella cheese, tomato sauce and oregano

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## FROM THE GRILL

Served with two sides and one sauce

Australian wagyu tenderloin 435  
250g marble score 8

Omaha black angus tenderloin 269  
300g

Omaha black angus rib eye 248  
300g

Roasted organic baby chicken 149  
400g

Australian lamb cutlets 250g 189  
250g

Salmon fillet 179  
Steamed or grilled, 180g

Seabass fillet 179  
Steamed or grilled, 180g

## SIDES

Steamed rice

French fries

Steamed vegetables

Mashed potatoes

Green asparagus

Green beans

Glazed carrots

## SIDES

Lemon butter

Chimichurri sauce

Green peppercorn sauce

Mushroom sauce

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## SANDWICHES AND WRAPS

All sandwiches and wraps are served with french fries or a green salad

### Smoked salmon bagel (D) (G) 69

Lightly smoked salmon, cucumber, fresh coriander and lemon crème fraiche

### Avocado toast (G) (V) 59

Vegan rye bread, smashed avocado, lemon, rocket salad, sliced red onion and sun dried tomato

### The Qasr club (E) (G) 69

Corn fed chicken breast, pan fried egg, beef bacon, shredded iceberg lettuce, roma tomato and mustard mayonnaise

### Beef pastrami sandwich (D) (E) (G) 85

Toasted sourdough rye bread, emmental cheese, sauerkraut and russian dressing

### Vegan burger (VG) 75

Grilled chickpea and quinoa patty, tomato, romaine lettuce, pickles, and harissa dressing in a black olive focaccia bun

### Falafel wrap (G) 59

Crunchy falafel patties, middle eastern spices, tomato, iceberg lettuce, pickles and tahini dressing

### Mozzarella panini (D) (G) (N) 75

Toasted panini filled with buffalo mozzarella, plum tomato and basil pesto

### Cheese toast (D) (G) 49

Fluffy white bread toasted with cheddar, mozzarella and gouda cheese  
Served with mustard and dill pickle relish

### Wagyu beef burger and fries (D) (E) (G) 105

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

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## INDIAN DISHES

### Butter chicken (D) (N) 139

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

### Paneer masala (D) (G) (N) (V) 105

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

### Dhal makhani (D) (G) (V) 69

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

### Vegetable biryani (D) (N) (V) 95

Biryani rice cooked with aromatic spices and rich spiced vegetable gravy

Served with mango chutney, lime pickle, poppadum and raita

### Biryani (D) (N) (S)

Fragrant biryani rice cooked with aromatic spiced gravy

Served with mint chutney, mango pickle, poppadum and raita

Chicken 129

Lamb 139

Prawns 159



## MIDDLE EASTERN DISHES

### Seafood mix grill (D) (S) (F) 249

Omani lobster, prawns, calamari and seabream

Served with aromatic spiced rice, lemon, sumac salad, tahini and garlic sauce

### Arabic mixed grill (D) (G) 249

Lamb cutlets, lamb kofta, chicken shish tawook and beef kofta

Served with aromatic spiced rice, lemon, sumac salad, tahini and garlic sauce

### Lamb salona 139

Braised shoulder, tomato, eggplant and dried lime

Served with oriental rice

### Seabream machboos (F) 139

Pan fried seabream, aromatic spices, tomato and onion

Served with oriental rice

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## DESSERTS

### Umm ali (D) (E) (G) (N) 55

Traditional arabian bread pudding with puff pastry, cream, almonds, coconut and raisins

### Vegan chia pudding (VG) 49

Coconut, dates, saffron, orange, chia seeds and mint

### Cheese cake (D) (E) (G) 49

Baked cheesecake with a buttery biscuit crust, berry sauce and fresh berries

### Mouhalabia (D) (N) 55

Rose scented cream and pistachio nuts

### Vegan chocolate cake (G) (N) (VG) 59

With raspberry sauce and hazelnuts

### Chocolate mousse (D) (E) 49

Dark chocolate, sable biscuits and black cherry compote

### Tiramisu (D) (E) (G) 59

Coffee drenched ladyfinger biscuits, mascarpone cheese filling and cacao

### Apple and cinnamon crumble (D) (E) (G) 49

Short crust pastry, baked apples and vanilla custard

### Fruit platter 69

Freshly cut mixed fruits and berries

### Cheese platter (D) (G) (N) 99

Selection of soft rind, blue and hard cheeses, preserves, grapes, crackers and baguette

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# KIDS MENU

## Holiday Hero 4 5

Build your own bowl!

### BASE

Roasted sweet potato  
Quinoa  
Steamed rice  
Couscous  
Noodles (G)

### PROTEIN

Chickpeas  
Green peas  
Grilled chicken  
Grilled salmon (F)

### VEGGIE

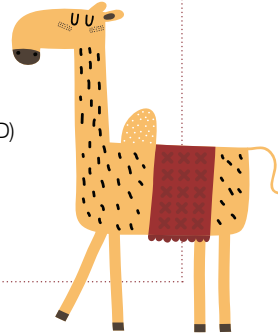
Roasted sweet potato  
Quinoa  
Steamed rice  
Couscous

### FRUIT

Avocado  
Cherry tomatoes  
Apple slices  
Orange segments  
Pineapple chunks  
Dried dates  
Dried apricots

### ON TOP

Natural yoghurt  
Hummus  
Vinaigrette  
Honey mustard (D)



### The Terrific Tomato (VG) 29

Vegan soup

### Soup's Up (G) 29

Chicken noodle soup

### Say `Cheese! (D) (G) 35

Grilled sandwich



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# KIDS MENU

## YUM!

Mains

**The big moo (G) 45**  
Beef patty in a roasted potato bun with fries

**Clucking in the quarter (G) 45**  
Crispy chicken in a toasted potato bun with fries

**Scrummy salmon (G) 45**  
Pan fried fish cakes with mash and peas

**Sea to desert to you 45**  
Grilled salmon with steamed veggies

**Pizza perfetto (D) 39**  
Say "aloha" to a hawaiian,  
"Ciao" to a margherita or  
"Hello" to a mushroom & cheese

**Bambini's pasta (G) 39**  
Pick your pasta: penne, macaroni or spaghetti  
Select your sauce: creamy mushroom, tomato  
or bolognese (D)



## DUNETASTIC DESSERTS!

**Chill out (V) (D) 25**  
Ice cream with fresh fruits

**The sweetest thing (V) (D) 25**  
Ice cream with chocolate sauce



## SLURP!

Beverages

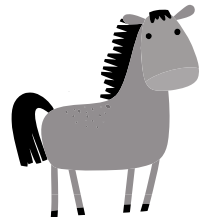
**Fruitapalooza 35**  
Fresh orange juice, pineapple, melon, cranberry

**Little red berry hood (D) 35**  
Raspberry, strawberry and banana smoothie

**Palm tree potion (N) 25**  
Date and almond milk smoothie

**Feeling fresh 25**  
Orange, pineapple, watermelon  
or pomegranate juice

**What's sh-sh-shaking? (D) 25**  
Strawberry, chocolate or banana milkshake



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## CHAMPAGNE & SPARKLING

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

## WHITE WINES

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

## RED WINES

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

## ROSÉ WINE

	Glass	Bottle
Rose De La Chevaliere, Laroche, France	75	375

## 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



## B E E R S

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 285

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

Dalmore 18 year 267

### IRISH WHISKY

30ml

Jameson 69

Jameson Black Barrel 90

### JAPANESE WHISKY

30ml

Hibiki Harmony 145

Kamikiki 195

### 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 57

Havana Club 3 years 51

Havana Club Anejo 7 Años 69

Ron Zacapa 23 years 123

## 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

## 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 BEVERAGES

### Soft drinks 30

Coca-cola, Diet Coca-cola, Fanta Orange, Sprite, Sprite light, tonic water or ginger ale

### Red bull 42

### Fresh juice 39

Orange, pineapple, pomegranate or watermelon

### Coffee 32

Espresso, cappuccino, American coffee, café latte, café mocha, hot Chocolate ristretto or macchiato

### Mineral water

Evian 750ml/330ml 47/34

Al Ain 750ml/330ml 32/22

Perrier 750ml/330ml 47/34

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



## EMIRATI BEVERAGES

*Live the experience and try our traditional Emirati beverages.  
Unique in taste and good for your health.*

### Asir Zaafaran 39

Saffron juice

### Asir Zengabil 39

Ginger juice

### Arabic Coffee 60

### Turkish Coffee 32

All prices are quoted in UAE dirham and are inclusive of all applicable service charges, local fees and taxes.