

# IN - ROOM DINING MENU



Please scan the QR code  
to view the menu.

To place an order,  
dial 8147 to connect to  
our In-Room Dining.

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

# BREAKFAST

7.00 AM - 10.30 AM

  
قصر السراب  
QASRAL SARAB  
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Desert Resort by Anantara

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

Shakshouka  
Scrambled egg with onion, tomato, chili and paprika

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

Chebap 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



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

Shakshouka  
Scrambled egg with onion, tomato, chili and 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 and 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 and 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 and 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

Açaí and blueberry smoothie (D) (V) 59

Açaí 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 (D) (E) (F) (G) 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, 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

Crêpes (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) (E) (F) (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 (E) (F) 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 purée, 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 shiitake mushrooms



## 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

## SAUCES

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 and 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

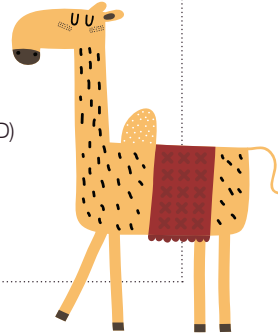
Roasted sweet potato  
Quinoa  
Steamed rice  
Couscous

### FRUIT

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

### ON TOP

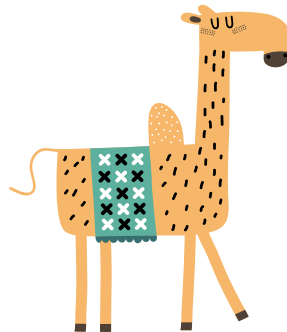
Natural yoghurt  
Hummus  
Vinaigrette  
Honey mustard (D)



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

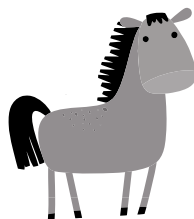
Fruitapalooza 35  
Fresh orange juice, pineapple, melon, cranberry

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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# BEVERAGES

  
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## WHITE WINES

	Glass	Bottle
Riesling 'Dr L' QbA, Dr. Loosen, Moselle, Germany	55	250
Petit Chablis 'Pas Si Petit', La Chablisienne, Chablis, France	65	290

## RED WINES

	Glass	Bottle
Pinot Noir, Marlborough, Kim Crawford, Marlborough, New Zealand	65	250
Chianti Classico DOCG, Acino, Bottega, Toscana, Italy	65	290

## ROSÉ WINE

	Glass	Bottle
Cuvée Henri Fabre Rosé, Côtes de Provence, France	55	250

## FIZZ & BUBBLES

		Bottle
Da Luca Prosecco, Italy	45	190
NV Prosecco Valdo Rosé		350
Prosecco DOC Brut Gold, Bottega Italy		350
Laurent-Perrier		650
Laurent-Perrier Rosé		1600



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## SPIRITS BY THE BOTTLE

Served with 6 bottles of mixers

### WHISKY / WHISKEY

Johnnie Walker Black Label 490

### BOURBON

Makers Mark 46 490

Jim Bean White 350

### RUM

Captain Morgam Spiced Rum 350

Captain Morgam White Rum 350

### LIQUEUR

Jägermeister 350

### GIN

Hendrick's Gin 550

Tanqueray Gin 550

Gordons Pink Gin 450

### TEQUILA

Jose Cuervo Especial Silver 450

Jose Cuervo Especial Gold 450

Don Julio Blanco 850

### VODKA

Beluga Noble 850

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## SPIRITS

### WHISKY / WHISKEY

30ml

Johnnie Walker Black Label 45  
Jean Beam White Label 45  
Monkey Shoulder 55  
Johnnie Walker Platinum 75  
Johnnie Walker Blue Label 95

### SINGLE MALT

30ml

Glenfiddich 18 Year Old 65  
Talisker Storm 65  
Singleton of Dufftown 15 Year Old 75  
Dalwhinnie 15 Year Old 85  
Port Charlotte 85

### IRISH WHISKY

30ml

Jameson 69  
Jameson Black Barrel 90

### JAPANESE WHISKY

30ml

Hibiki Harmony 145  
Kammiki 195

### VODKA

30ml

Smirnoff Red 45  
Beluga Noble 65  
Crystal Head Vodka 75  
Stolichnaya Premium 55

### GIN

30ml

Hendrick's Gin 45  
Tanqueray Gin 55  
The Botanist Gin 95  
Roku Gin 95  
Gordon's Pink Gin 55

### RUM

30ml

Captain Morgan Spiced rum 45  
Captain Morgan Black Label 45  
Captain Morgan White rum 45  
Ron Zacapa Centenario Sistema Solera 23 Rum 95

## TEQUILA

30ml

Jose Cuervo Especial Silver 45

Jose Cuervo Especial Gold 45

Don Julio Blanco 65

Don Julio Reposado 85

## COGNAC/ARMAGNAC/CALVADOS

30ml

Marquis de Puysegur VSOP Armagnac 55

Remy Martin VSOP Cognac 95

Remy Martin XO Cognac 250

## LIQUEURS

30ml

Baileys Original Irish Cream 45

Jägermeister 55



## BEERS

Peroni beer 30

Chang beer 30

Corona beer 30

Magners pint bottle 55

Erdinger Weissbier 0.5L 45

## 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 25

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

Energy drink 42

Red Bull

Fresh juice 29

Carrot, grapefruit, green apple, lemonade, mango, mint lemonade, orange, pineapple, or watermelon

Still water

Evian 330ml 19

Evian 750ml 35

Al Ain 750ml 25

Perrier 330ml 19

Sparkling water

Al Ain 750ml 29

Perrier 750ml 35

S.Pellegrino 750ml 35



## SPILL THE TEA

- Camomile 29
- Pure peppermint leaves 29
- Brilliant breakfast 29
- Original Earl Grey 29
- Moroccan mint green tea 29



## COFFEE BREAK

- Americano 25
- Cappucino 29
- Espresso 25
- Double espresso 29
- Iced coffee 29
- Cafe Latte 32
- Macchiato 25
- Moccacino 25



## 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 45
- Turkish coffee 45

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

# VILLA BBQ

DINNER MENU

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

## STEAK BBQ

Minimum 2 people

Antipasti selection with cured and air dried beef

Pickles and marinated vegetables

Potato and olive salad (V)

Caesar salad (D) (E) (G), quinoa (V), beetroot salad (V), caprese salad (D) (N)

Garlic baguette, bread rolls and butter (D) (G)

Wagyu beef tenderloin

Sirloin steaks and rump kebabs

Baked sweet potatoes with honey-mustard butter (D)

Grilled jumbo asparagus, French beans, glazed carrots (D)

Corn on the cob with smoked paprika cream cheese(D)

Béarnaise sauce, chimichurri sauce, peppercorn sauce

Pommery and dijon mustard

S'mores brownies

Fresh fruits

Fine cheese selection with preserves and crackers (D) (G)

AED 850 per person including soft beverages

AED 950 per person including selected premium alcoholic beverages

Please let us know if you have any allergies or special dietary requirements.

Other food and beverages outside the package will be charge as per consumption.

**(D) Dairy (E) Egg (F) Fish (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian (VG) Vegan**

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## ARABIAN BBQ

Minimum 2 people

Tabbouleh (G), fatoush (G), hummus, warak enab (G)

Arabic bread, zaatar, cheese manakeesh, saj bread (D) (G)

Lamb chops

Shish tawook (D)

Tiger prawns (S)

Lamb kofta

Beef kebab

Lamb arayas (G)

Baked potato with spicy labneh and garlic (D)

Garlic sauce, harissa sauce, tahini sauce

Vermicelli rice (G), grilled vegetables,

Sumac and onion salad

Arabic sweets and dates (D) (G) (N)

Fresh fruits,

Umm ali (D) (G) (N)

AED 850 per person including soft beverages

AED 950 per person including selected premium alcoholic beverages

Please let us know if you have any allergies or special dietary requirements.

Other food and beverages outside the package will be charge as per consumption.

**(D) Dairy (E) Egg (F) Fish (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian (VG) Vegan**  
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## VEGETARIAN BBQ

Minimum 2 people

Grilled haloumi cheese with pomegranate and zaatar (D) (N)

Corn on the cob with smoked paprika cream cheese (D)

Tandoori tofu skewers (D)

Grilled mushrooms and asparagus (V)

Baked sweet potato with honey-mustard butter (D)

Grilled mediterranean vegetables (V)

Potato and olive salad (V)

Caesar salad (D) (G), quinoa (V) and beetroot salad (V)

Caprese salad (D) (G)

Garlic baguette, bread rolls and butter (D) (G)

S'mores brownies

Fresh fruits

Fine cheese selection with preserves and crackers (D) (G)

AED 850 per person including soft beverages

AED 950 per person including selected premium alcoholic beverages

Please let us know if you have any allergies or special dietary requirements.

Other food and beverages outside the package will be charge as per consumption.

**(D) Dairy (E) Egg (F) Fish (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian (VG) Vegan**  
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## SEAFOOD BBQ

Minimum 2 people

Cured and smoked salmon with dill mustard dressing

Potato and olive salad (V), Caesar salad (D) (G)

Quinoa (V), beetroot salad (V)

Garlic baguette (D) (G), bread rolls and butter (D) (G)

Omani lobster

Tiger prawns

Whole red snapper

Fragrant saffron rice (D), roasted potato wedges

Grilled jumbo asparagus, French beans, glazed carrots (D),

Corn on the cob

Lemon butter sauce (D), chili sauce, remoulade

S'mores brownies

Fresh fruits

Chocolate pralines (D) (N)

Fine cheese selection with preserves and crackers (D)

AED 850 per person including soft beverages

AED 950 per person including selected premium alcoholic beverages

Please let us know if you have any allergies or special dietary requirements.

Other food and beverages outside the package will be charge as per consumption.

**(D) Dairy (E) Egg (F) Fish (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian (VG) Vegan**

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