

BREAKFAST

Signature Breakfast Experiences

Available from 6.00am till 11.00am

English Morning (G, E, M)	160
Two eggs your way, hash brown, turkey or beef bacon, chicken or beef sausages, baked beans, assorted toast, seasonal fruit platter, choice of fresh juice, tea or coffee	
Middle Eastern (G, E, F)	130
Labneh, hummus, cucumber, tomato, saj bread, fowl, medames, poached egg shakshouka, seasonal fruit platter, choice of juice, tea or coffee	
Continental (G, D, N, E)	110
Bakery basket, seasonal fruit platter, choice of fresh juice, tea or coffee	
Healthy (E, G, D)	150
Egg white spinach and asparagus omelette, fresh fruit salad, granola yogurt parfait, choice of fresh juice, tea or coffee	
In Villa Floating Breakfast (D, G, N, E)	180
24 hours advance booking required	
Bakery selection, homemade Breads, granola yogurt parfait, sweet melon carpaccio, watermelon and feta salad, chia pudding with mixed berries, vegetable and hummus wrap, eggs your way, tropical fruit selection, choice of fresh juice, tea or coffee	

Fresh Start

Available from 6.00am until 6.00pm

Yogurt (V, D)	35
Plain or fruit flavoured	
Cereals (V, G)	35
Corn Flakes, All Bran, Muesli, Wheat Flakes, Rice Crispies, Special K, Coco Pops	
Served with your choice of full or low fat milk	
Add: Soya milk, almond milk, oat milk or coconut milk	5
Oat Porridge (V, G)	35
Full or low fat milk, water, soya milk, almond milk, oat milk or coconut milk	
Plain Pistachio and dates (N) Almond and figs (N)	
Seasonal Fresh Fruit Platter (VG)	60
Mixed Berries Bowl (VG)	70
Açaí Bowl (VG, N)	85
Coconut yogurt, chia seeds, orange segments, frozen açaí, mango, berries	
Granola Yogurt Parfait (V, N, G, D)	60
Whipped low fat yogurt, toasted granola, fresh berries, orange supreme	

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We shall be delighted to assist you with your dietary requirements.
All prices are in AED, inclusive of 5% VAT and 10% service charge

Eggs to Order

Available from 6.00am until 6.00pm

Fresh Farm Eggs (E,LF)	65
Choice of two eggs scrambled (D), sunny side up, fried, poached or boiled	
Omelette (E,LF)	70
Two eggs or egg white with your choice of filling: Plain smoked salmon (F) mixed vegetables (V) cheddar (D) turkey bacon (M)	
Eggs Florentine (E, G, D)	75
Two poached eggs, sautéed spinach, hollandaise sauce, steamed brioche	
Eggs Benedict (E, M, G, D)	80
Two poached eggs, seared turkey ham, hollandaise sauce, steamed brioche	
Eggs Royale (E, F, G, D)	85
Two poached eggs, Scottish smoked salmon, hollandaise sauce, steamed brioche	
Croissant Royale (E, M, D)	75
Scrambled egg, smoked salmon, hollandaise sauce, chives	
Gruyere and Ham Omelette (E, M, D)	75
Turkey ham, Gruyere cheese	
Egg White Omelette (E, G, LF)	75
Spinach, asparagus, kraftkorn toast	
Poached Egg Shakshouka (E, G)	70
Harra sauce, toasted sour dough	

*All of our egg preparations are served with your choice of any two side dishes
turkey or beef bacon, chicken or beef sausages, hash brown, baked beans, salad,
sautéed mushroom, sautéed spinach*

Sweet Treats

Available from 6.00am until 6.00pm

Vanilla Waffle (E, G, D)	60
Icing sugar Chocolate strawberry	
Pancakes (E, G, D)	60
Icing sugar Salted caramel banana Pistachio chocolate	
Morning Bakeries (E, G, D)	55
Croissant, pain au chocolat, Danish of the day Served with fruit preserve, honey and butter	

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ALL-DAY DINING

Available from 12:00 pm to 11:00 pm

Salads and Appetizers

Pecorino (V, D, LS)	85
Arugula, fennel, strawberry, DOP pecorino, De Nigris balsamic, Arbequina oil	
Verde (VG, LS)	70
Organic greens, carrot, Medjool dates, cucumber, avocado, Pommery vinaigrette	
Caesar Salad (D, G, M)	85
Baby gem lettuce, grissini sticks, parmesan, turkey bacon, Caesar dressing	
Add Roasted chicken breast (M)	40
Add Grilled tiger prawns (SF)	50
Greek (V, D, G)	80
Cucumber, green capsicum, red onion, Kalamata olives, candied tomatoes, Greek feta, oregano, olive oil, pita bread	
Heirloom burrata salad (V, D, LS)	90
Pickled beets, heirloom tomato, pink apple, micro greens, herbs essence	
Gambas al ajillo (SF, G, A, LF)	100
Shrimps, garlic, smoked paprika, white wine, Sicilian caponata, sour dough toast	
Cold Mezzeh (V, G, N, D, LS)	70
Traditional hummus, muhammara, babaghanouj, vine leaves, oregano pita	
Hot Mezzeh (M, G, N, D, LS)	75
Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, paprika chutney, tahini sauce	
Lamb Seekh Kebab (M, D, SP)	95
Finely ground lamb skewer cooked in a tandoor with coriander roots and chili, served with mint chutney	
Chicken Tikka (M, SP, D)	85
Boneless chicken thighs marinated with chili, yogurt, spices, cooked in a tandoor and served with mint chutney	

Soups

Mediterranean summer gazpacho (VG)	65
Refreshing chilled tomato and vegetable soup, olive oil and breadstick	
Clear Soup (LF, G)	
Vegetable (VG)	60
Chicken (M)	70
Shrimps (SF)	80

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Pastas and Risottos

Linguine Gamberi (SF, G, D) Shrimps, garlic, oil, chili, candied tomatoes, fresh parsley	160
Spaghetti bolognese (G, D, M, A) Slow-braised beef ragù with tomato sauce	135
Risotto all norma (V, D) Roasted tomato sauce, fried eggplant, buffalo stracciatella, aubergine caviar, basil	125
Pasta Classics (G, D) Your choice of spaghetti, linguine or penne Gluten free pastas are available upon request Sauce: Butter and Parmesan (D,G); Tomato sauce (D,G); Arrabiata (SP, D); Aglio olio pepperoncino (SP); Alfredo (D) Add Chicken Add Shrimps	120 30 40

Fire and Steam

Adana Kebab (M, G, SP, D) Chili minced lamb and beef skewer, sumac, onion and parsley salad	160
Baby Chicken (M, G, D) Freekeh, pilaf, cranberry, rocket, tomato, onion salad, honey mustard sauce	160
Charcoal Miso Salmon (F, G, LF, E) Miso mirin aioli, potato and edamame croquet, teriyaki glazed broccolini	170
Butter chicken (M, N, D) Chicken tikka braised in a rich tomato gravy, fenugreek, served with your choice of basmati rice or your choice of Indian bread	155
Awadhi Dum Biryani (G, N, D) Basmati rice cooked in a "Dum" dough sealed pot, aromatic herbs and spices, served with cumin raita	
Vegetables (V)	130
Chicken tikka (M)	150
Lamb (M)	155
Shrimps (SF)	160
Dal Makhani (V, D) Slow cooked black lentils with tomato and butter	60

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Wood Grills

Corn Fed Chicken Supreme (M, D)	125
Gulf Tiger Prawns (SF, D)	185
Mediterranean Seabass (F, D)	185
Norwegian Salmon (F, D)	170

Sides (V, D)

Your choice of any two :

Potato skin fries, roasted potato mash, steamed rice, glazed asparagus, baby legumes

Sauces, your choice of:

Lemon beurre blanc (V, D); Chimichurri (VG); Bearnaise (D, E); Thyme veal jus (M, G, D)

Mushroom sauce (M, G, D)

Oven Artisans

Artisan Angus Burger (M, G, D, E,N)	115
Brie cheese, smoked beef bacon, onion marmalade, baby gem, house barbecue sauce, potato bun	

Vegan Burger (VG, N, G)	95
Black bean and edamame steak, Asian style tom sauce, baby gem, vegan bun	

House Club (M, E, G, D)	95
Tomato sliced bread, creamy chicken, turkey ham, fried egg, avocado, rocket, truffle mayonnaise	

All our sandwiches and burgers are served with your choice of potato skin fries, sweet potato fries or garden leaves

Margherita Flatbread (V, G, D)	80
Tomato sauce, mozzarella, cherry tomato, basil leaves, extra virgin olive oil	

Pepperoni Flatbread (M, G, D)	90
Tomato sauce, mozzarella, spiced beef pepperoni	

Mushroom Truffle Flatbread (G, D, N, V)	110
Mushroom truffle sauce, mozzarella, parmesan, mushroom ragout, truffle sour cream	

Side Dishes

Green salad (VG)	25
Steamed rice (V, LF)	25
Grilled asparagus / Broccolini/ Baby legumes (V)	35
Potato skin fries	
Plain / Truffle	30/40
Sweet potato fries	35
Mashed Potatoes (D)	
Plain/ Truffle	30/40
Indian Breads (V, G, D)	30
Plain naan, Butter naan, Garlic naan, Tandoori roti, Laccha paratha	
Raita	30

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Desserts

Available 24 hours

Tiramisu (E, D, G, A) Whipped mascarpone zabaglione, Arabica espresso-soaked savoiardi <i>Your choice of with or without alcohol</i>	65
Sticky Toffee Pudding (E, G, D) Khudri date cake soaked in warm toffee sauce, vanilla ice cream	70
Basque Cheesecake (E, D, G) Baked Madagascar vanilla cheesecake, strawberry compote	65
Seasonal Fresh Fruit Platter (VG)	60
Gelati (V, LS, D) Two Scoops : Vanilla Dark chocolate Mango Strawberry Coconut	25
Sorbetti (VG, LS) Two Scoops : Mango and passion fruit Watermelon Lime	25

Celebration Dining Experiences

Transform your special moments into unforgettable memories with our bespoke celebration dining experiences.

Enjoy a specially designed menu served in the comfort of your room, suite or villa complemented by thoughtful touches to match your celebration.

Our celebration experiences can include:

- Customized set menus, starting from AED 375 per person
- Romantic Villa Set ups
- Birthday or anniversary arrangements
- Personalized cakes or desserts
- Floral decorations
- Premium beverages

Please contact our team who will be pleased to assist in creating your perfect celebration.

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Movie Night

Discover our selection of gourmet snacks, sharing platters, and sweet treats, delivered straight to you.

Snacks to Share

Artisan Popcorn (V, LF) Natural, smoked paprika, salted caramel	60
Fried Chicken Tenders (G, M, LF) BBQ sauce	70
Mozzarella Sticks (V, G, D) Spicy tomato sauce	65
Skin Fries Plain (V, G)	35
Truffle (G, M, LF)	40
Sweet potato fries (V, G, E)	35
Dallas Sauce	

Signature Handhelds

Avocado Egg Burrito (E, G, D) Tortilla bread, baby gem, soy-sesame omelette, avocado, cucumber, stracciatella, black peppercorn, skin fries	90
Halloumi Wrap (G, D, V) Lettuce, cucumber, tomato, black olives, mint salsa	75
Crispy Chicken Bao (M, G, D) Crispy fried chicken, purple cabbage sauerkraut, caramelized onion, baby gem, mustard, chili garlic sauce, skin Fries	90
Beef Slider (M, G, D, E) Black Angus beef, cheddar cheese, baby gem, iceberg lettuce, pickles, potato skin fries	60
Margherita Flat Bread (V, G, D) Tomato sauce, mozzarella, basil leaves, extra virgin olive oil	80

Sweet Treats

Cinnamon Churros (D, G) Served with dates caramel and cinnamon	65
Candy Jar (G, D, N, M) Selection of colourful candies and sweet treats	40

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KIDS MENU

Available for 24 hours

Soups

Minestrone (V)	45
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Sweet Corn and Chicken (M, D)	45
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Main Courses

Garden Greens (VG)	35
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Steamed or sautéed seasonal vegetables

Crunchy Crudities (V, D)	35
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Carrot, cucumber, green apple, tzatziki

Toasted Tomato and Cheddar Sandwich (V, G, D)	55
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Potato skin fries or garden leaves

Beef Slider (M, G, D, E)	60
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Black Angus beef, cheddar cheese, baby gem iceberg lettuce, pickles, potato skin fries

Mac Casserole (M, G, D)	70
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Macaroni, creamy chicken, cheddar melt, fine herbs

Petits Grills (D)	85
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Creamy potato, green peas, honey glazed carrot

Choice of :

Chicken breast, mushroom sauce (M, D)

Seabass, beurre blanc (F, D)

Salmon, beurre blanc (F, D)

Little Bites (M, G, D)	70
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Fried chicken tenders, mozzarella sticks, potato skin fries

Pastas (M, G, D)	65
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Choice of : Penne or Spaghetti

Sauce : Pomodoro, Beef Bolognese, Creamy pesto

Gluten free pasta is available upon request

Desserts

Fragola (V, N, D)	40
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Chocolate strawberry, whipped Greek yogurt, strawberry ice cream

Choco Burger (E, G, D)	40
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Chocolate cookies, vanilla ice cream, strawberry, chocolate sauce

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LATE NIGHT DINING

Available from 11:00 pm to 6:00 am

Salads and Appetizers

Greek (V, D, G) Cucumber, green capsicum, red onion, Kalamata olives, candied tomato, Greek feta, oregano, olive oil, pita bread	80
Caesar Salad (D, G, M) Baby gem lettuce, grissini sticks, parmesan, turkey bacon, Caesar dressing	85
Add Roasted chicken breast (M)	40
Add Grilled tiger prawns (SF)	50
Cold Mezzeh (V, G, N, D, LS) Traditional hummus, muhammara, babaghanouj, vine leaves, oregano pita	70
Hot Mezzeh (M, G, N, D) Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, paprika chutney, tahini sauce	75

Soups

Mediterranean summer gazpacho (VG) Refreshing chilled tomato and vegetable soup, olive oil and breadstick	65
Clear Soup (LF, G) Vegetable (VG)	60
Chicken (M)	70
Shrimps (SF)	80

Pastas and Oven Artisans

Pasta Classics (G, D)	120
Your choice of spaghetti, linguine or penne	
Gluten free pastas are available upon request	
Sauce: Butter and Parmesan (D,G); Tomato sauce (D,G); Arrabiata (SP, D); Aglio olio pepperoncino (SP); Alfredo (D)	
Add Chicken	30
Add Shrimps	40
Artisan Angus Burger (M, G, D, E,N) Brie cheese, smoked beef bacon, onion marmalade, baby gem,	115
Vegan Burger (VG, N, G) Black bean and edamame steak, Asian style tom sauce, baby gem, vegan bun	95
House Club (M, E, G, D) Tomato sliced bread, creamy chicken, turkey ham, fried egg, avocado, rocket,	95
<i>All our sandwiches and burgers are served with your choice of potato skin fries, sweet potato fries or garden leaves</i>	
Margherita Flatbread (V, G, D) Tomato sauce, mozzarella, cherry tomato, basil leaves, extra virgin olive oil	80
Pepperoni Flatbread (M, G, D) Tomato sauce, mozzarella, spiced beef pepperoni	90
Mushroom Truffle Flatbread (G, D, N, V) Mushroom truffle sauce, mozzarella, parmesan, mushroom ragout, truffle sour cream	110
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Wood Grills

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Gulf Tiger Prawns (SF, D)	185
Mediterranean Seabass (F, D)	185
Norwegian Salmon (F, D)	170

Sides (V, D)

Your choice of any two :

Potato skin fries, roasted potato mash, steamed rice, glazed asparagus, baby legumes

Sauces, your choice of:

Lemon beurre blanc (V, D); Chimichurri (VG); Bearnaise (D, E); Thyme veal jus (M, G, D)

Mushroom sauce (M, G, D)

Side Dishes

Green salad (VG)	25
Steamed rice (V, LF)	25
Grilled asparagus / Broccolini/ Baby legumes (V)	35
Potato skin fries	
Plain / Truffle	30/40
Sweet potato fries	35
Mashed Potatoes (D)	
Plain/ Truffle	30/40
Indian Breads (V, G, D)	30
Plain naan, Butter naan, Garlic naan, Tandoori roti, Laccha paratha	
Raita	30

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Wines by the glass

Sparkling and Champagne

N/V	Zonin, Prosecco, Brut, Veneto DOC, Italy <i>Crisp, dry, with green apple, pear and citrus notes</i>	70
N/V	Veuve Clicquot, Yellow Label Brut, France <i>Rich, toasty character, bright apple and citrus notes</i>	170

Rosé Wine

2022	Viña Esmerelda, Torres, Spain <i>Light, floral, strawberry tones</i>	70
2022	Chateau Minuty, Cotes de Provence, France <i>Dry, elegant, notes of peach and rose petals</i>	85

White Wine

2020	Viña Esmerelda, Moscatel-Gewürztraminer, Torres, Catalunya, Spain <i>Floral, aromatic, touch of sweetness</i>	70
2021	Schieferkopf, Riesling Trocken, M. Chapoutier, Baden, Germany <i>Bone-dry, lime, mineral, crisp finish</i>	70
2023	Alios Lageder, Riff, Pinot Grigio, Italy <i>Light-bodied, fresh citrus & pear</i>	80
2022	Penfolds, Chardonnay, Koonunga Hill, Australia <i>Medium-bodied, vanilla, ripe melon</i>	90
2022	Attitude, Sauvignon Blanc, Pascal Jolivet, France <i>Passionfruit, gooseberry, vibrant acidity</i>	105

Red Wine

2021	Les Vignes de Bila - Haut, M. Chapoutier, Roussillon, France <i>Rich, dark fruit with earthy finish</i>	65
2021	D'Arenberg, The Footbolt, Shiraz, McLaren Vale, Australia <i>Intense plum, pepper and oak</i>	80
2020	Altos Ibericos, Tempranillo, Torres, Rioja, Spain <i>Cherry, vanilla, balanced tannins</i>	85
2020	Gran Coronas Reserva, Cabernet Sauvignon, Torres, Penedès, Spain <i>Full-bodied, blackcurrant & spice</i>	90
2020	Erath, Pinot Noir, Oregon, USA <i>Silky texture, raspberry, and floral notes</i>	125

A Curated Collections of Signature Cocktails and Artisanal Mocktails
Unwind in the comfort of your room with our handcrafted selection of beverages designed to elevate your stay

Signature Cocktails

Expertly mixed. Served chilled

Lemongrass Collins	75
Gin, lemongrass syrup, lime, soda water "Zesty, bubbly, and refreshingly bright"	
Lavender Gin Fizz	75
Gin, lemon, lavender, soda water "Light, floral, and effortlessly refreshing"	
Tropical Old Fashioned	80
Aged rum, coconut syrup, bitters "A Caribbean twist on the classic"	
Espresso Martini	80
Vodka, shot of espresso, kahlua "Great post-dinner room treat"	
Rosewater Pisco Bloom	80
Pisco, rosewater, grapefruit juice, hibiscus syrup "Delicate, romantic"	
Citrus Basil Margarita	80
Tequila, Cointreau, lime, basil "A zesty and herbaceous twist on the classic margarita"	

Alcohol—Free Artisans

Crafted for clarity. Zero alcohol. Maximum charm

Al Zorah sunrise	45
orange juice, rosehip cordial, lemon juice "our resort signature"	
Cucumber and mint cooler	45
Cucumber juice, lime juice, mint, soda water "Refreshing and spa inspired"	
Green apple spritzer	45
Green apple juice, lemon juice, ginger, soda "Crisp and lightly spicy"	
Watermelon basil bliss	45
Fresh watermelon juice, basil, lime juice "Naturally sweet and summery"	
Berry lemonade	45
Mixed berries, lemon, sugar "Sweet, tart and antioxidant -rich"	

Classic cocktails

French 75 Champagne, gin, lime	85
Champagne cocktail Champagne, Cognac, bitters	85
Gimlet Gin, lime, orange tincture	70
Negroni Gin, sweet vermouth, Campari	80
Classic daiquiri Rum, lime, sugar	75
Mai tai White rum, dark rum, curacao, orgeat, lime	80
Bloody Mary Vodka, tomato juice, Worcestershire sauce, ground spices	70
Moscow mule Vodka, ginger beer, lime	75
Old fashioned Bourbon, sugar, bitters	75
Manhattan Rye whisky, sweet vermouth	75
Mint julep Bourbon, sugar, mint leaves	75
Brandy Alexander Brandy, crème de cacao, fresh cream, nutmeg	75
French connection Cognac, almonds	75

Beverage List

APERITIFS **60ml**

Noilly Prat	55
Martini Rosso	55
Martini Bianco	55
Martini Dry	55
Aperol	55
Campari	75

GIN **30 ml**

Bombay Sapphire	55
Malfy	65
Hendricks	65
Jodhpur London Dry	65
Tanqueray No. 10 London Dry	70
Ginraw	70
The Botanist Islay Dry	70
Gin Mare	70
Roku	75
Blind Tiger Orange	75
Nikka Coffey Gin	85

VODKA **30ml**

Russian Standard Original	40
Finlandia	45
Absolut Blue	50
42 Below	55
Smirnoff Black	55
Chisti Rosi Organic	65
Belvedere	65
Spelta Organic	70
Haku	70
Grey Goose	70
Ciroc Vodka	80
Beluga Nobel	85
Beluga Gold	180

BEER **By Bottle**

Corona	45
Stella Artois	45
Peroni	45
Amstel	45
Hoegaarden	45
Heineken	45
Asahi	45

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SINGLE MALT WHISKY**30 ml****Highlands**

Glenmorangie Original	65
Oban 14 Year Old	130

Speyside

Singleton 12 Year Old	70
Glenfiddich 12 Year Old	70
Glenfiddich 15 Year Old	85
Glenfiddich 18 Year Old	100
Macallan Double Cask 12 Year Old	75
The Glenlivet 12 Year Old	60
The Glenlivet 21 Year Old	190
The Glenlivet 25 Year Old	190
Glenfarclas 25 Year Old	140

Campbeltown

Springbank 10 Year Old	65
Springbank 15 Year Old	80

Islay

Bunnahabhain 12 Year Old	70
Lagavulin 16 Year Old	85
Laphroaig 10 Year Old	85
Kilchoman Machir Bay	90

Isle of Skye

Talisker Storm	70
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Isle of Arran

The Arran Malt 12 Year Old	90
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Deluxe Whisky

Johnny Walker Double Black	70
Johnny Walker Black Label	65
Johnny Walker Platinum Label	125
Johnny Walker Blue Label	250
Chivas Regal 12 Year Old	55
Chivas Regal 18 Year Old	120
Chivas Regal 25 Year Old	180
Ballantine's 12 Year Old	50

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IRISH WHISKY	30 ml
John Jameson	55
AMERICAN WHISKEY	
Woodford Reserve	55
Jack Daniel's	55
Jim Beam	55
Buffalo Trace	55
Bulleit Rye	60
Gentleman Jack	60
JAPANESE WHISKEY	
Nikka from the barrel	60
BRANDY AND COGNAC	30 ml
Baron Otard VS	50
Remy Martin VSOP	95
Hennessy V.S	55
Hennessy V.S.O.P	90
Hennessy X.O	180
RUM	30 ml
Malibu	50
Cachaça 51	50
Bacardi Carta Blanca (Superior)	50
Bacardi Carta de Oro (Gold)	50
Bacardi Carta Negra (Black)	50
Bacardi Gran Reserva 8 Anos	60
Ron Zacapa 23 Years Old	95
Appleton 21 Years Old	95
Dictator 2 Masters 1980	110
TEQUILA	
Patrón XO Café	55
Patrón Silver	60
Patrón Anejo	75
Patrón Reposado	75
Don Julio Blanco	75
Don Julio Reposado	80
Don Julio 1942	250

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Digestifs		60 ml	
Amaretto			45
<i>Sweet almond-flavored liqueur</i>			
Fernet Branca			50
<i>Bitter Italian herbal liqueur</i>			
Cointreau			50
<i>Crisp orange-flavored liqueur</i>			
Limoncello			65
<i>Sweet lemon liqueur from Southern Italy</i>			
Kahlua			65
<i>Coffee liqueur with rum and vanilla</i>			
Benedictine			65
<i>French herbal liqueur with 27 ingredients</i>			
Bailey's Irish Cream			65
<i>Creamy liqueur with Irish whiskey</i>			
Sambuca Molinari			65
<i>Anise-flavored Italian liqueur</i>			
Jägermeister			65
<i>German herbal liqueur with 56 ingredients</i>			
Still Water			
Evian	330 ml / 750 ml	30	40
Sparkling Water			
Evian	330 ml / 750 ml	30	40
Aerated beverages			
Red bull			35
Coke, sprite, diet coke, coke zero, fanta, soda, ginger ale, ginger beer, tonic water			30
STIMULATING BEVERAGES			
Classic coffee's			
<i>Espresso Americano French Press Brew</i>			30
<i>Double Espresso Cappuccino (D) Café Latte (D) Flat White (D)</i>			35
<i>Hot Chocolate</i>			40
Classic tea selection (LS)			
<i>English Breakfast Earl Grey Chamomile Moroccan mint Jasmine</i>			35
Plant based milk : Soya Almond Oat Coconut			5

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