

ROOM SERVICE

24-HOUR BREAKFAST

CONTINENTAL BREAKFAST

120

Freshly squeezed orange, grapefruit, watermelon
pineapple or carrot juice

Assorted bakeries
White or whole wheat toast
fruit preserves, honey, butter

Seasonal sliced fruit

Natural, fruit or low fat yoghurt

Illy Coffee, leaf tea, herbal infusion or fruit tisane

INTERNATIONAL BREAKFAST

140

Freshly squeezed orange, grapefruit, pineapple
watermelon or carrot juice

Eggs cooked any style

Choice of lamb, chicken or pork sausage
veal or pork bacon, potatoes, grilled cherry tomatoes
sauteed mushrooms

Assorted bakeries
White or whole wheat toast
fruit preserves, honey, butter

Seasonal sliced fruit

Natural, fruit or low fat yoghurt

Illy Coffee, leaf tea, herbal infusion or fruit tisane

Freshly squeezed orange, grapefruit, watermelon, pineapple or carrot juice
Laban, blended apricot or date juice

Freshly baked zaatar croissant
Mankouch bil simsim, saj bread taboune, khoubz Lebanese bread

Assorted bakeries
White or whole wheat toast
fruit preserves, honey, butter

Foul medames or balila
Hoummus, halloumi, labneh, naboulsi, shellal
olives, cucumber, tomato

Seasonal sliced fruit

Illy Coffee, leaf tea, herbal infusion, fruit tisane
Turkish coffee or Moroccan mint tea

INDIAN BREAKFAST

Freshly squeezed orange, grapefruit, watermelon, pineapple or carrot juice

Assorted bakeries
White or whole wheat toast
fruit preserves, honey, butter

Omelette
green chilli, tomato

Poori bhaji with pickles

Salty or sweet lassi
Seasonal sliced fruit
Illy coffee, leaf tea, herbal infusion or fruit tisane

BREAKFAST
A LA CARTE

YOGHURT	30
Plain, low fat or fruit	
FRESH FRUIT	
Seasonal sliced fruit	55
Assorted berries	60
Kholas Dates	40
CEREAL	35
Cornflakes, all bran, fruit muesli, shredded wheat or coco pops with full fat, low fat, skimmed or soy bean milk	
Bircher muesli	35
ASSORTED BAKERIES	55
Soft roll, hard roll, rye roll muffin, doughnut, Danish pastries or brioche plain, whole wheat, or chocolate croissant, zaatar croissant white or whole wheat toast	
Fruit preserves, honey, butter	

BREAKFAST

EGG DISHES

Eggs cooked any style

50

Pork

Choice of lamb, chicken or pork sausage
veal or pork bacon, potatoes, roasted cherry tomatoes or
sauteed mushrooms

Omelette

choice of cheese, tomato, mushrooms, turkey ham
salmon or scallions

Poached eggs in cocotte

sauteed spinach and Hollandaise

Lahmeh bil bid

Syrian sauteed lamb fillet and egg

Menemen

Turkish vegetable omelette and cracked chili

Omelettes and scrambled eggs

can also be prepared with egg whites only

BREAKFAST SPECIALS	Foul medames Fava beans, garlic, lemon juice and olive oil	50
	Balila Chickpeas, garlic, lemon juice and olive oil	50
	Buttermilk pancakes Maple syrup, honey butter	45
	Hot oatmeal Raisins and cinnamon sugar	45
	Vanilla waffle Maple syrup, honey butter	45
	Cinnamon French toast Apple compote	45
	Breakfast cheese selection	
	Breakfast poultry cold cuts with pickles	45
	Smoked Scottish salmon	45
		45

BEVERAGES		
	FRESHLY SQUEEZED JUICES	
	Grapefruit, orange, pineapple, watermelon, honeydew, apple carrot, cucumber, celery or lemon with mint	29
	CHILLED JUICES	
	Tomato, apricot, date or cranberry	29
	COFFEE	24
	Freshly brewed Illy coffee, ristretto, espresso, Americano macchiato, cappuccino or caffe latte	
	Turkish coffee	26
	<i>With the exception of Turkish coffee all coffees may be prepared with decaffeinated beans</i>	
	TEA	24
	Assam Breakfast, Earl Grey Darjeeling, Japan Sencha, Flowering Osmanthus Flowering Jasmine and lilly, Yellow Gold Oolong Organic Chamomile, Lemon Verbena	
	SPECIALITIES	24
	Moroccan mint tea	
	OTHER BEVERAGES	26
	Hot or cold chocolate, full fat, low fat, skimmed or soy bean milk	

APPETISERS

ALL DAY DINING FROM 11:00 TO 23:00

	Smoked Scottish salmon capers, lemon and onions	75
	Selection of cold and hot Arabic mezze	80
	Romaine lettuce, feta cheese cucumber, tomato, olives, apple, honey and lemon dressing	70
	Buffalo mozzarella, plum tomatoes Basil and extra virgin olive oil	75
V	Vegetable spring rolls with sweet chilli dip	70
	Caesar salad grilled chicken breast, croutons and parmesan	75
V	Fried vegetable samosas Mint and tamarind chutney	60
	Seafood platter for two Fine de Claire oyster, poached shrimp, crab leg, lobster steamed mussels, marina snails, langoustines, cocktail sauce, aioli	380
	Zwyer Caviar, Oscietra 125 gr	2995

V = Vegetarian

SOUPS	V Arabic lentil soup croutons and lemon	55
	V Mushroom cream with truffle oil	55
SANDWICHES/ PIZZA	Prime beef burger Swiss cheese, french fries, pickles and red cabbage slaw	80
	Club sandwich roast chicken, veal bacon, fried egg, lettuce and tomato	75
	Bagel with smoked Scottish salmon capers, Philadelphia cheese, tomatoes and onion	75
	Crisp sour dough sandwich smoked turkey ham, Swiss cheese, mustard, mayonnaise buffalo mozzarella, plum tomato, basi and rucola salad	70
	Pizza	70
	Choice of the below toppings: Tomato, mozzarella, beef salami, turkey ham, eggplant zucchini, olives, onions, pickled chili, mushrooms goat cheese, salmon	

V = Vegetarian

MAIN COURSES	Grilled black Angus beef tenderloin with rosemary sauce	195
	Roast Atlantic cod fish fillet with balsamic juice	140
	Thai BBQ chicken, sugar cane with chilli dressing	80
	Stir fried tiger prawns, with chilli and herbs	160
	Spaghetti or penne pasta tomato basil (V) , bolognaise or pesto (V)	80
	Nasi Goreng Indonesian fried rice, egg, chicken, shrimp and satays	80
	Gosht Biryani lamb biryani, papadam, mango chutney and cucumber raita	80
	Dal Makhni steamed rice, papadam and pickles	80
	Grilled Kebabs shish taouk, kebab orfaly, shoukaf and pirzola	140
	Side dishes Mashed potato, french fries, creamy spinach Steamed white rice or seasonal mushrooms	30

DESSERTS

Oreo cookie strawberry cream cheesecake
vanilla whip 55

Seasonal sliced fruit 55

Chocolate mousse 55
Griotte cherries

Vanilla creme brule 55

Selection of International farm cheese 80
crispy baguette

Premium Haagen Dazs ice cream 25 per scoop
vanilla, cookies & cream, strawberry, Belgian chocolate
caramel & cream or mango & cream

LATE NIGHT DINING FROM 23:00 TO 6:00

Caesar salad	75
grilled chicken breast, croutons and shaved parmesan	
Selection of cold and hot Arabic mezze	80
V Vegetable spring rolls with sweet chili dip	70
Buffalo mozzarella, plum tomatoes	80
Basil and extra virgin olive oil	
Arabic lentil soup	55
croutons, lemon	
Prime beef burger	80
Swiss cheese, french fries, pickles and red cabbage slaw	
Crisp sour dough sandwich	
smoked turkey ham, Swiss cheese, mustard, mayonnaise	70
buffalo mozzarella, plum tomato, basil and rucola salad	
Pizza	70
Choice of the below toppings:	
Tomato, mozzarella, beef salami, turkey ham, eggplant	
zucchini, olives, onions, pickled chili, mushrooms	
goat cheese, salmon	

Spaghetti or penne pasta tomato basil (V) , bolognaise or pesto (V)	80
Nasi Goreng Indonesian fried rice, egg, chicken, shrimp and satays	80
Oreo cookie strawberry cream cheesecake vanilla whip	55
Seasonal sliced fruit	55

V = Vegetarian

CHAMPAGNE	Veuve Clicquot, Yellow Label, Brut, NV	135	650
	Veuve Clicquot, Rose, NV	175	850
	Dom Perignon, Vintage 2000		2500
	Dom Perignon, Vintage Rose, 1998		4300
SPARKLING	Proseco, Rustico, Nino Franco, Valdobriadene, Italy, NV	60	310
WHITE	Pinot Grigio, Riff, Alois Lageder, Veneto, Italy	50	220
	Sauvignon, Blanc, Wither Hills, Marlborough, New Zealand	65	300
	Pouilly Fuisse, Louis Latour, France	80	380
	Chardonnay, Stag's Leap, Napa Valley, California, USA	90	450
RED	Merlot, Hawk Crest, Stag's Leap, Napa Valley, USA	55	255
	Vino Nobile Di Montepulciano, Ruffino, Tuscany, Italy	70	330
	Cabernet Sauvignon, Afincado, Terrazas de los Andes, Argentina	105	470
	Chateau St. Georges, St.Emilion, Bordeaux, France	115	550
BOTTLED BEER	Heineken, Stella Artois	35	
	Amstel Light, Beck's, Corona	35	
	Paulaner	40	
APERITIFS	Martini Bianco, Martini Rosso, Martini Extra Dry Noilly Prat, Campari, Pimm's No 1, Pernod		37

PORT & SHERRY	Quinta do Portal White Port, Taylor's Fine Ruby Fonseca Bin 27, Tawny, Tio Pepe Gonzales Byass, Dry Sack	37
VODKA	Russian Standard Belvedere Grey Goose	38 48 50
GIN	Bombay Sapphire Tanqueray Hendrick's	38 40 40
RUM	Bacardi Reserva, 8 Year Old Appleton Estate, 21 Year Old	45 95
TEQUILA	Patron Reposado Patron Anejo	60 65
WHISKEY	Chivas Regal, Johnny Walker Black, Johnny Walker Blue, Chivas Regal Royal Salute	42 82
WHISKEY-MALT	Glenmorangie 10 Year Old Glenfiddich 18 Year Old Glenmorangie 18 Year Old	45 55 105

WHISKEY-AMERICAN	Jim Beam, Early Time Bourbon	37
	Jack Daniels Old No 7	40
	Woodford Reserve	49
BRANDY	Torres 10 Years Old, Calvados Boulard XO	46
	Marquis Puysegur Armagnac VSOP	
COGNAC	Hennessy VSOP Privilege	65
	Martell Cohiba	85
	Hennessy Paradis	105
	Remi Martin Louis XIII	605
LIQUEUR	Amaretto DiSaronno, Baileys, Cointreau, Drambuie	34
	Grand Marnier, Frangelico, Kahlua, Tia Maria	

		SMALL	LARGE
MINERAL WATER	Acqua Panna, Evian, San Pellegrino, Perrier	20	26
SOFT DRINKS	Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Tonic Soda, Ginger Ale, Bitter Lemon		22
	Red Bull / Red Bull sugar free energy drink		24
FRESHLY SQUEEZED JUICES	Grapefruit, orange, pineapple, watermelon, honeydew, apple carrot, cucumber, celery or lemon with mint		29
ICED TEAS	Lemon Verbena, Mountain Berries, Peppermint		24
COFFEE	Freshly brewed Illy coffee, ristretto, espresso caffè nero, Americano, macchiato, cappuccino, caffè latte		24
	Turkish coffee		26

All coffee except Turkish coffee can be prepared with decaffeinated beans

TEA

24

Assam Breakfast, Earl Grey
Darjeeling, Japan Sencha, Flowering Osmanthus
Flowering Jasmine and lilly, Yellow Gold Oolong
Organic Chamomile, Lemon Verbena

OTHER BEVERAGES

Hot or cold chocolate, full fat, low fat, skimmed or soy bean milk

26

All prices are expressed in UAE Dirhams, inclusive of
10% municipality fees and 10% service charge

RESTAURANTS AND BARS

CAFÉ ARABESQUE	<p>Celebrates the culinary influences of the Levant with traditional Pan Arabic specialities</p> <p>Breakfast 6:30am – 11:00pm</p> <p>Lunch 12:00 pm – 4:00pm</p> <p>Dinner 6:00pm – 12:00 midnight</p>
THE LOUNGE	<p>Enjoys European and Arabic pastries and beverages in a living room atmosphere</p> <p>Open 24 hours</p> <p>Afternoon Tea</p> <p>Served daily from 3:00pm – 7:00pm</p>
THE THAI KITCHEN	<p>Experience “family style” dining with the flavours colours and aromas of Authentic Thai cuisine</p> <p>Friday Brunch 12:30pm – 4:00pm</p> <p>Dinner 7:00pm – 12:00 midnight</p>
TRAITEUR	<p>Modern French Brasserie cuisine amongst the drama of a showpiece stage kitchen, a wine bar, two private dining rooms and outdoor terrace area</p> <p>Friday Brunch 12:30pm – 4:00pm</p> <p>Dinner 7:00pm – 12:00 midnight</p> <p>Saturday – closed</p>
TRAITEUR BAR	<p>Open 6:00pm – 1:00am</p> <p>Saturday – closed</p>
THE TERRACE	<p>Overlooking the Marina and just steps away from the waterfront. The Terrace offers a perfect place to enjoy beverages and light dishes</p> <p>The Terrace features a spectacular “raw bar” offering a selection of Caviar, Oysters and Salmon accompanied by a selection of premium vodkas</p> <p>Seasonally Open 12:00pm – 2:00am</p>
PISTACHE	<p>Pastry boutique offering delicate sweet Arabic special</p> <p>Open 10:00am – 10:00pm</p>