
IN-ROOM DINING



ALL DAY DINING MENU

AVAILABLE 24 HOURS A DAY

THE PALACE BREAKFAST | AED 315

FRESH JUICE SELECTION (VG)

Orange, Ruby Grapefruit,
Pineapple, Mango, Pomegranate,
Green Apple, Watermelon, Carrot

CHOICE OF CEREALS (G) (N) (D)

Special K, All Bran, Frosties, Rice
Krispies, Coco Pops, Corn Flakes
Served with a choice of Milk:
Whole, Low-Fat, Skimmed or Soya

GLUTEN – FREE CEREALS
AVAILABLE UPON REQUEST

HOMEMADE GRANOLA (N) (D)

Low Fat or Full Fat Yoghurt,
Honeycomb, Mixed Berries

SEASONAL SLICED FRUITS & BERRIES (VG)

HOUSE SMOKED SALMON, DILL, SOUR CREAM (D) (SSF)

CHEESE (N) (D)

Selection of European Cheeses,
Dried Fruits, Grapes, Quince Jam,
Fig Chutney, Mix Nuts and Crackers

CHARCUTERIE

Selection of House Made Cold Cuts
Capsicum Jam, Semi-Dried Tomato,
Pickles

CHOICE OF EGG DISH (G) (D)

Egg Benedict with Turkey Ham,
Truffle Hollandaise
or
Scrambled Egg with Oscietra Caviar
(D) (SSF)

Egg Dish Served with Grilled Asparagus,
Herb Crust Potato, Roasted Tomato on the
Vine, Smoked Beef Bacon, Chicken Sausage

FRESHLY BAKED PASTRIES (G) (D) (N) (SE)

Served with Jams, Marmalade,
Honey, Salted and Unsalted Butter

SELECTION OF COFFEE OR TEA (SUSTAINABLY SOURCED)

ARABIC BREAKFAST | AED 255

FRESH JUICE SELECTION (VG)

Orange, Ruby Grapefruit, Pineapple, Mango, Pomegranate,
Green Apple, Watermelon, Carrot

GRANOLA (N) (D)

Roasted Granola, Date Syrup, Dried Fruit Stew & Camel Milk

COLD MEZZEH (V) (D) (LS)

Hummus, Mutabl, Feta Cheese, Labneh Beiruti, Olives

FUL MEDAMES (VG)

Stewed Fava Beans, Garlic, Onion, Chopped Tomato,
Parsley, Cumin Powder, Olive Oil, Pickled Vegetables

EGG SHAKSHUKA (LS)

Scrambled Eggs with Onion, Tomato, Cumin Powder,
Bell Pepper, Coriander, Olive Oil

WHITE AND BROWN ARABIC BREAD (G)

FRESHLY BAKED PASTRIES (G) (N) (D) (SE)

Served with Jams, Marmalade, Honey, Salted
and Unsalted Butter

SEASONAL SLICED FRUITS & BERRIES (VG)

SELECTION OF COFFEE OR TEA (SUSTAINABLY SOURCED)

WELLNESS BREAKFAST | AED 250

HEALTHY SMOOTHIES (D) (V)

Green Apple & Cucumber or Pumpkin & Peach, Low Fat
Yoghurt and Your Choice of Milk - Almond, Soya, Oats

PINK GRAPEFRUIT & AVOCADO SALAD WITH KALE (VG)

PAPAYA WITH LIME & VEGAN YOGHURT (VG)

APRICOT & ALMOND CHIA PUDDING (VG) (N)

SELECTIONS OF GLUTEN FREE BREAD (N) (D) Served with Honey

EGG WHITES OMELETTE WITH TOMATO & BASIL

Served with Grilled Asparagus, Herb Crust Potato, Roasted
Tomato on the Vine

or

SCRAMBLED EGG WHITES WITH SPINACH AND FLAX SEEDS

Served with Grilled Asparagus, Herb Crust Potato,
Roasted Tomato on the Vine

SELECTION OF COFFEE OR GREEN TEA (SUSTAINABLY SOURCED)

CONTINENTAL BREAKFAST | AED 215

FRESH JUICE SELECTION (VG)

Orange, Ruby Grapefruit,
Pineapple, Mango, Pomegranate,
Green Apple, Watermelon, Carrot

CHOICE OF CEREALS (G) (D) (N)

Special K, All Bran, Frosties, Rice
Krispies, Coco Pops, Corn Flakes

Served with a choice of Milk:

Whole, Low-Fat, Skimmed, or Soy

GLUTEN – FREE CEREALS

AVAILABLE UPON REQUEST

FRESHLY BAKED PASTRIES

(G) (N) (D) (SE)

Served with Jams, Marmalade,
Honey, Salted and Unsalted Butter

CHOICE OF YOGHURTS (D)

Soya, Plain Full-Cream, Low-Fat or
Fruit Flavoured

SEASONAL SLICED FRUITS
& BERRIES (VG)

SELECTION OF COFFEE OR
TEA (SUSTAINABLY SOURCED)

ORIENTAL A LA CARTE BREAKFAST

FALAFEL (VG) (LS) (SE)

Chickpeas, Mixed with Fresh Herbs,
Onion, Garlic, and Blend of Spices
Served with Tahini Sesame Sauce

60

FUL MEDAMES (VG) (LS)

Stewed Fava Beans, Garlic, Onion, Chopped Tomato,
Parsley, Cumin Powder
Olive Oil, Pickled Vegetables

105

SHAKSHOUKA (LS)

Scrambled Egg with Onion, Tomato, Bell Pepper,
Cumin Powder and Olive Oil

100

All Oriental Dishes are Served with Pita Bread (G)

WELLNESS CUISINE

ORGANIC ACAI BOWL (VG) (N) 130
Acai, Banana, Mix Berries, Mango, Rolled Oats,
Roasted Almond, Maple Syrup

CHIA SEED PUDDING (VG) (N) 90
Almond Milk, Coconut Milk, Mango, Blueberries

A LA CARTE BREAKFAST

CLASSIC SMOKED SALMON (D) (SSF) 155
Capers, Onion, Lemon, Dill, Sour Cream

AVOCADO TOAST (G) (N) 100
Avocado, Poached Egg, Multi Cereal Bread

RISE AND SHINE

TOASTED COCONUT WAFFLE (G) (D) 110
Mango, Vanilla and Cinnamon Butter, Honey

GLUTEN FREE PANCAKES AND WAFFLE 110
AVAILABLE UPON REQUEST (D) (N)
Served with Nutella, Canadian Maple Syrup,
Whipped Cream

BLUEBERRY PANCAKES (G) (D) 110
Whipped Cream, Maple Syrup

FROM OUR BAKERY

PASTRY ASSORTMENT 80
(G) (D) (N) (SE)

CROISSANT SELECTION 80
(G) (D) (N) (SE)

DANISH PASTRIES (G) (D) (N) 80

WHITE OR WHOLE WHEAT 45
TOAST (G) (D)

ASSORTED ROLLS (G) (D) 45

GLUTEN FREE BREAD 80
BASKET (D) (N)

(G) Gluten | (D) Dairy | (V) Vegetarian | (VG) Vegan | (N) Nuts | (LS) Locally Sourced | (SF) Shellfish | (SSF) Sustainably Sourced Seafood | (SE) Sesame | (R) Raw
All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes

A LA CARTE FREE RANGE EGG VARIETIES

EGG OMELETTE 135

Whole Egg or Egg Whites
with Your Choice of Fillings:
Plain | Smoked Salmon
Button Mushrooms
Smoked Turkey Ham
Mixed Vegetables
Cheddar Cheese
Gruyere Cheese

TWO EGG PREPARED 115 TO YOUR LIKING

All Egg Dishes are served with Grilled Asparagus, Herb Crust Potatoes, Roasted Tomatoes on the Vine and Two Sides of Your Liking.

LET'S EGG BENEDICT

SMOKED SALMON & AVOCADO (G) (D) (SSF) 160
Toasted English Muffin, Salmon Roe,
Dill Hollandaise Sauce

CLASSIC (G) (D) 135
Toasted English Muffin, Smoked Turkey Ham,
Truffle Hollandaise Sauce

FLORENTINE (G) (D) 135
Toasted English Muffin, Spinach, Hollandaise Sauce

ADDITIONAL SIDE DISH 40
Turkey Ham | Smoked Beef Bacon | Chicken Sausage
Sautéed Mushrooms | Hash Brown Potato
Mixed Green Salad | Baked Beans

YOGHURTS AND CEREALS

CHOICE OF CEREALS (G) (D) (N) (V) 70
Special K, All Bran, Frosties, Rice Krispies,
Coco Pops, Corn Flakes
Your Cereal is Served with a Choice of Milk,
Whole, Low-Fat, Skimmed, or Soya

Gluten – Free Cereals Available Upon Request

YOGHURTS 70
Plain Full-Cream, Low-Fat or Fruit Flavoured (D) (V)
Soya, Vegan Yoghurt (VG)

BIRCHER MUESLI (D) (N) (V) 105
Brown Oats, Mixed Nuts, Honey, Raisins, Yoghurt,
Milk and Grated Apple

PORRIDGE (V) 85
Oats Cooked with Milk (D) or Water,
With Golden Raisins, Cinnamon Sugar, Dried Fruits, Honey

FRUITS AND BERRIES

SEASONAL SLICED FRUITS AND BERRIES (VG) 110

BERRY BOWL (VG)

Blackberry, Strawberry, Raspberry, Blueberry

125

JUICES AND SMOOTHIES

FRESH JUICES (VG)

Orange, Grapefruit, Pineapple, Mango, Pomegranate,
Green Apple, Watermelon, Carrot

50

CHILLED JUICES (VG)

Tomato, Apple or Cranberry

30

HEALTHY SMOOTHIES (D) (V)

Green Apple & Cucumber or Pumpkin
and Peach Low Fat Yoghurt and
Your Choice of Milk - Almond, Soya, Oats

50

GLASS OF MILK

Full Cream or Low Fat (V) (D)
Almond, Oat or Soya (VG)

30

ALL DAY DINING

SOUPS, STARTERS AND SALADS

CLEAR CHICKEN NOODLE SOUP (G) Soft Poached Chicken, Carrots, Noodles and Spring Onion	85	KALE SALAD WITH LEMON PRAWNS AND AVOCADO (SF) (SSF) Lemon Marinated Poached Prawn, Heirloom Tomato, Olives, Kale, Fresh Avocado, Basil Apple Cider Vinaigrette	150
LENTIL SOUP (VG) Croutons (G)	85	QUINOA BOOST (VG) Avocado, Pomegranate, Beetroot Leaves, Pumpkin Seeds, Citrus Dressing	110
BURRATA (V) (D) (N) Heirloom Tomato, Pesto and Balsamic Vinegar	125	GARDEN GREENS (VG) Mixed Lettuce, Green & White Asparagus, Heirloom Tomato, Avocado, Lemon Vinaigrette	100
		CAESAR SALAD (G) (D) Romaine Lettuce, Caesar Dressing, Smoked Beef Bacon, Boiled Egg, Crispy Sun-Dried Tomato Focaccia and Parmesan Cheese Shavings	100
		WITH AVOCADO	110
		WITH GRILLED CHICKEN BREAST	115
		WITH GRILLED PRAWNS (SF) (SSF)	130

PIZZA

AL POLLO (G) (D) Tomato Sauce, Mozzarella, Marinated Chicken Parmesan Cheese, Fresh Chili, Basil, Extra Virgin Olive Oil	100	MARGHERITA (G) (D) (V) Tomato Sauce, Mozzarella, Fresh Basil	90
--	-----	--	----

ALL DAY DINING

SANDWICHES AND BURGERS

CHICKEN CLUB SANDWICH 120
(G) (D) (N)
Slow Cooked Chicken Breast,
Wild Grain Toast Bread, Fried Egg,
Tomato, Beef Bacon, Lettuce

TUNA PRESS (G) (D) (SSF) 140
Wild Oats Bread, Confit Tuna,
Aioli, Red Onion, Arugula

CHICKEN SHAWARMA 105
(G) (LS)
Pita Bread, Shredded Chicken,
Lettuce, Tomato, Pickled Cucumber,
Garlic Sauce

FALAFEL WRAP (G) (VG) (SE) 85
Tomato, Lettuce, Parsley, Mint
Leaves, Oriental Pickles, Tahini
Sauce with Pita Bread

CRUNCHY CHICKEN BURGER
(G) (D) (SE) 135
Brioche Bun, Chilli Mayonnaise,
Lettuce, Tomato, Cheddar Cheese,
Served with Coleslaw

WAGYU BURGER 200
(G) (D) (SE)
Brioche Bun, Mustard Aioli, Lettuce,
Onion Marmalade, Cheddar Cheese

All Sandwiches and Burgers are served with a Side of French Fries or Green Salad

TV SNACK

FRENCH FRIES (V) 75
Sun-dried Tomato Aioli

MIXED MOUAJANAT (G) (D) (LS) (SE) 70
Meat Kibbeh, Cheese Rakakat, Spinach Fatayer
Tahini Sauce

(G) Gluten | (D) Dairy | (V) Vegetarian | (VG) Vegan | (N) Nuts | (LS) Locally Sourced | (SF) Shellfish | (SSF) Sustainably Sourced Seafood | (SE) Sesame | (R) Raw
All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes

ALL DAY DINING

FROM THE GRILL

PRIME RIB EYE 300 Grams	280
HERB ROASTED BONELESS BABY CHICKEN 350 Grams	160
AUSTRALIAN LAMB CHOPS 5 Pieces	240
SCOTTISH SALMON (SSF) 220 Grams	190
GULF PRAWNS (SF) (SSF) 8 Pieces	225

EACH ADDITIONAL SAUCE 35
Veal Jus (G)
Wild Mushroom Cream Sauce (G) (D)
Peppercorn (G)
Lemon Butter (D) (V)
Chimichurri (VG)

SIDE DISH	40
EACH ADDITIONAL	
French Fries (V)	
Truffle Mashed Potatoes (D) (V)	
Grilled Vegetables (VG)	
Sautéed Mushrooms with Thyme (VG)	
Garlic Spinach (VG)	
Steamed Vegetables (VG)	
Basmati Rice (VG)	
Green Salad (VG)	

All Grills are served with One Sauce and One Side Dish of Your Choice

ORIENTAL FLAVOURS

MAZAWAT AL QASR / EMIRATES PALACE GRAND MEZZEH (G) (D) (N) (LS)(SE)	220
Hummus, Mutabel, Tabbouleh, Fattoush, Vine Leaves, Muhammara, Meat Kibbeh, Cheese Rakakat, Spinach Fatayer, Meat Sambousek	
Served with Arabic Bread Basket	

MIXED MOUAJANAT (G) (D) (LS) (SE)	70
Meat Kibbeh, Cheese Rakakat, Spinach Fatayer	

EMIRATES PALACE MASHAWI GRILL (D) (LS)	280
Mixed Grill of Shish Kebab, Shish Taouk, Kofta Kebab, Lamb Chop, Grilled Tomato, Oriental Rice, Garlic Sauce	

ALL DAY DINING

ASIAN FAVOURITES

STIR-FRIED MIXED VEGETABLES (G) (VG) (SE) 90
Black Bean Sauce, Broccolini, Pak Choy, Mushroom,
Cabbage, Tofu, Coriander Root, Spring Onion
Served with Steamed Jasmine Rice
WITH CHICKEN 120
WITH PRAWNS (SF) (SSF) 140

STIR FRIED HAKKA NOODLES (G) (SE) 95
Noodles, Asian vegetables, Chilli
WITH CHICKEN 115
WITH BEEF 125
WITH PRAWNS (SF) (SSF) 130

X.O FRIED RICE (G) (SF) 90
Market Vegetables, Fresh Herbs, Jasmine Rice
Cooked in "XO" Sauce and Sunny Side-up Egg
WITH CHICKEN 120
WITH BEEF 130

FLAVOURS OF ITALY

SPAGHETTI AGLIO OLIO 95
(G) (VG)
Olive Oil, Garlic, Red Chili, Arugula

PENNE ALL' ARRABIATA CON 105
BURRATA (G) (D) (V)
Penne Pasta with Tomato Sauce,
Chili and Creamy Burrata

LASAGNA (G) (D) 135
Baked Lasagna with Beef,
Tomato Sauce and Parmesan

Gluten-Free Penne and Spaghetti Available Upon Request

(G) Gluten | (D) Dairy | (V) Vegetarian | (VG) Vegan | (N) Nuts | (LS) Locally Sourced | (SF) Shellfish | (SSF) Sustainably Sourced Seafood | (SE) Sesame | (R) Raw
All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes

ALL DAY DINING

FLAVOURS OF INDIA

MURGH MAKHANI / BUTTER CHICKEN (D) (N) 170
Rich and Creamy Tomato, Cashew Nuts Curry, Delicately Spiced with Traditional Indian Flavours and Slow Simmered with Tender Chicken. Served with White Rice and Paratha or Chapati (G)

TRADITIONAL INDIAN CURRY
Rich Braising Gravy Made with Aromatic Spices and Herbs
Served with White Rice and Paratha or Chapati (G)
WITH VEGETABLES 130
WITH CHICKEN 155
WITH LAMB 175
WITH FISH OR SHRIMPS (SF) (SSF) 185

OUR SIGNATURE BIRYANI (D) (N)
Fragrant Basmati Biryani Rice, Delicately Spiced and Slow Cooked to Perfection.
Served with Raita, Lime Pickles, Mango Chutney, Kachumber Salad, Papadam
VEGETABLE 145
CHICKEN 185
LAMB 205
SHRIMP (SF) (SSF) 225

DESSERTS

CHOCOLATE CAKE 70% (G) (D) (N) 90
Crunchy, Sponge, Creamy and Chocolate Mousse

CHEESECAKE BERRIES (D) 90
Crumble, Cheesecake, Compote, Coulis and Fresh Mix Berries

UMM ALI (G) (N) (D) 90
Traditional Emirati Dessert, Puff Pastry, Nuts, Milk infused with Rose Water and Chantilly

SELECTION OF THE FINEST ORIENTAL SWEETS (G) (D) (N) 90

SEASONAL SLICED FRUITS AND BERRIES (VG) 110

CLASSIC ICE CREAM | PER SCOOP (D) 35
Chocolate | Pistachio (N) | Strawberry | Vanilla

SORBET | PER SCOOP 35
Mango | Lemon Mint | Raspberry | Coconut

CHILDREN ALL DAY MENU

BREAKFAST

FRUIT YOGHURT (V) (D) Served with Berries	55	TOASTED COCONUT WAFFLE (G) (D) (N) Served with Nutella, Canadian Maple Syrup, Whipped Cream	65
CHOICE OF CEREALS (G) (D) (N) Special K, All Bran, Frosties, Rice Krispies, Coco Pops, Corn Flakes Your Cereal is Served with a Choice of Milk, Whole, Low-Fat, Skimmed or Soya GLUTEN – FREE CEREALS AVAILABLE UPON REQUEST	70	BLUEBERRY PANCAKE (G) (D) (N) Served with Nutella, Canadian Maple Syrup, Whipped Cream	65
SEASONAL SLICED FRUITS & BERRIES (VG)	70	GLUTEN FREE PANCAKES AND WAFFLE AVAILABLE UPON REQUEST (D) (N) Served with Nutella, Canadian Maple Syrup, Whipped Cream	65
		ONE EGG PREPARED TO YOUR LIKING (D) Served with Chicken Sausage and Hash Brown	65

LUNCH AND DINNER

CHICKEN CORN SOUP	60	ANGUS BEEF BURGER (G) (D) (SE) 90 Lettuce, Gherkins, Cheddar Cheese, Served with French Fries	PASTA SPAGHETTI OR PENNE (G) (D) Your Choice of Sauce: Cream, Butter, Tomato, Bolognese or Pesto	90
PIZZA MARGHERITA (G) (D) (V) 65 Tomato Sauce, Mozzarella, Fresh Basil		CHICKEN OR FISH FINGERS (G) (D) Served with French Fries, Tartar Sauce	85	GRILLED CHICKEN BREAST (D) 80 Mashed Potato and Broccoli

CHILDREN ALL DAY MENU

DESSERT

SORBET PER SCOOP	35	CLASSIC ICE CREAM PER SCOOP (D)	35
Mango Lemon Mint Raspberry Coconut		Chocolate Pistachio (N) Strawberry Vanilla	

LITTLE GOURMET

VEGETABLE (VG)	65	PROTEINS	65	FRUIT PURÉE (VG)	65
Steamed and Puréed Your Choice of Green Peas, Broccoli, Pumpkin, Carrots, Sweet Potatoes, Zucchini, Potatoes		Chopped Chicken or Seabass Grilled or Poached			

(G) Gluten | (D) Dairy | (V) Vegetarian | (VG) Vegan | (N) Nuts | (LS) Locally Sourced | (SF) Shellfish | (SSF) Sustainably Sourced Seafood | (SE) Sesame | (R) Raw
All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes

IN-ROOM DINING



ALL DAY DINING BEVERAGE MENU

AVAILABLE 24 HOURS A DAY

BEVERAGES

WINE BY THE GLASS

SPARKLING

NV Ruinart Brut 125

RED

2021 Terrazas, Mendoza, Argentina, Melbec 85

2021 Wyndham State, Bin 444, Australia, Cabernet Sauvignon 70

WHITE

2024 Alois Lageder, Riff, Alto Adige, Italy, Pinot Grigio 70

2024 Cloudy Bay, Marlborough, New Zealand, Sauvignon Blanc 140

ROSÉ

2024 Minuty, M Rosé, Shiraz, Cinsault, Grenache 80

CHAMPAGNE

CHAMPAGNE BRUT

NV Ruinart Brut 620

NV Ruinart Rosé 895

NV Taittinger, Brut Reserve 1,170

2015 Dom Pérignon, Brut 4,150

2015 Louis Roederer, Crystal 6,040

CHAMPAGNE ROSÉ

NV Laurent-Perrier, Rosé 1,360

2005 Dom Pérignon, Rosé 8,700

SPARKLING

NV Jeio, Bisol, Brut, Prosecco, Italy 330

ROSÉ WINE

FRANCE

Côtes de Provence

2024 Minuty, M Rosé, Shiraz, Cinsault, Grenache 370

2024 Château d'Esclans, Whispering Angel, Vermentino & Grenache 690

BEVERAGES

WHITE WINE

FRANCE

Alsace

2018 Hugel ET Fils, Gewurztraminer, 495
Chablis – Burgundy

2024 Domaine Laroche, Chablis, Chardonnay 585

2021 Domaine les Blanchots, Chablis Grand 2,470
Cru, Chardonnay

Loire Valley

2024 Comte Lafond, Sancerre, Sauvignon Blanc 700

ITALY

Piedmont

2024 Cossetti, Gavi Di Gavi, Cortese 505

Toscana

2023 Fantinel, Pinot Grigio 350

2021 Elena Walch, Pinot Grigio 450

2024 Alois Lageder, Riff, Alto Adige, Italy, Pinot Grigio 345

2024 Batasiola Gayi 475

NEW ZEALAND

Marlborough

2024 Cloudy Bay, Sauvignon Blanc 685

AUSTRALIA

Barossa Valley

2023 Penfolds Koonunga Hill, Australia, Chardonnay 420

2022 Yalumba, Y Series, Viognier 420

USA

Central Coast

2020 SeaGlass, Santa Barbara County, USA, Pinot Grigio 315

2021 Kenwood Vineyard, Sonoma, USA, Chardonnay 500

BEVERAGES

RED WINE

FRANCE

Bordeaux - Pauillac

2021 Château Batailley, Grand Cru 1,635

Bordeaux St-Émilion

2019 Château Vielle Tour La Rosé 565

Rhône Valley

2020 Châteauneuf-du-Pape, Syrah & Grenache 820

ITALY

Toscana

2023 Ornellaia, Le Volte Tenuta Dell, Sangiovese & Merlot 575

Piedmont

2021 Prunotto, Barolo, Nebbiolo 1,020

Veneto

2021 Luigi Righetti, Amarone, Corvina, Molinara & Rondinella 790

SPAIN

Rioja

2020 La Montesa, Alvaro Palacios, Garnacha 475

Graciano & Mazulo

2018 Bodegas Roda, I Reserva, Tempranillo 1,550

ARGENTINA

Mendoza

2023 Catena, Malbec 395

2021 Alamos, Cabernet Sauvignon 395

2021 Terrazas, Mendoza, Argentina, Malbec 370

SOUTH AFRICA

2022 Meerlust Estate, Merlot 670

AUSTRALIA

South Australia

2021 Wyndham Estate, Bin 444, Cabernet Sauvignon 330

2019 D'Arnerberg, the Footbolt, Shiraz 510

Margaret River

2019 Sandalford, Shiraz 470

CHILE

Casablanca Valley

Maipo Valley

2012 Escudo Rojo, Cabernet Sauvignon 420

Rapel Valley

2020 Casa Lapostolle, Cabernet Sauvignon 540

NEW ZEALAND

Marlborough

2019 Brancott Estate, Pinot Noir 470

USA

California

2022 Robert Mondavi, Pinot Noir 450

2013 Robert Mondavi, Woodbridge, Cabernet Sauvignon 345

BEVERAGES

BOTTLED BEER

Kirin Ichiban | Japan
Peroni | Italy

42
40

Corona | Mexico
Heineken | Netherlands

40
40

SPIRITS BY SHOTS (40ml)

BLENDED SCOTCH

Chivas Regal 12 Years
Johnnie Walker Black Label

75
70

SINGLE MALT

Macallan 12 Years

110

IRISH WHISKEY

John Jameson

55

CANADIAN WHISKEY

Canadian Club

60

AMERICAN WHISKEY

Jack Daniel's

70

JAPANESE WHISKEY

Nikka from the Barrel

90

COGNAC

Hennessy VSOP
Remy Martin VSOP

95
90

RUM

Matusalem Platino
Bacardi Light

55
55

GIN

Tanqueray
Bombay Sapphire
Hendrick's

60
80
70

VODKA

Ketel One
Grey Goose

60
80

TEQUILA

Jose Cuervo Silver
Patrón Silver
Patrón Añejo

55
80
95

PORT WINE

Taylor's Tawny 10 Years

60

BEVERAGES

SPIRITS BY BOTTLE

BLENDÉD SCOTCH		GIN	
Chivas Regal 18 Years	1,860	Bombay Sapphire	970
		Hendrick's	1,100
SINGLE MALT		VODKA	
Macallan 15 Years	2,990	Belevedere	1,560
		Beluga Gold	3,565
JAPANESE WHISKEY		TEQUILA	
Nikka from the Barrel	1,135	Patrón Añejo	1,650
Hibiki Suntory	3,020	Don Julio Blanco	1,650
		Don Julio Añejo	2,080
COGNAC		SHERRY	
Hennessy XO	3,471	Harvey's Bristol Cream	940
Remy Martin XO	3,471		
RUM			
Havana Club 7 Años	1,050		
Mount Gay Exclipse	860		

COCKTAILS

PINA COLADA	70	MOJITO	70
Bacardi Rum, Pineapple Juice, Cream, Coconut Syrup		Bacardi Rum, Fresh Lime, Mint Leaves, Brown Sugar, Soda	
NEGRONI	70	MARGARITA	70
Campari, Tanqueray Gin, Sweet Vermouth		Don Julio Tequila, Cointreau, Lime Juice, Simple Syrup	
BLOODY MARY	70		
Kettle One Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce			

NON-ALCOHOLIC DRINKS

MOCKTAILS

MANDARIN ORIENTAL SWEET PASSION 50
Peach Juice, Mandarin Juice, Granadine Syrup, Soda

VIRGIN MARY 50
Tomato Juice, Lemon Juice, Tabasco Sauce, Garnish Celery

MOSQUITO 50
Lime Chunks, Mint leaves, Brown Sugar, Mojito Syrup, Ginger Ale

BLUE LAGOON COLADA 50
Pineapple Juice, Cream, Coconut Syrup, Blue Lagoon Syrup

FRESH SEASONAL JUICES

ORANGE JUICE 50
PINEAPPLE JUICE 50

MANGO JUICE 50
WATERMELON JUICE 50

GRAPEFRUIT JUICE 50
GREEN APPLE JUICE 50

SOFT DRINKS

COCA COLA 32
DIET COKE 32
COKE ZERO 32
SPRITE 32
FANTA 32

FRANKLIN & SONS 32
SODAWATER
FRANKLIN & SONS 32
TONIC WATER

FRANKLIN & SONS 32
GINGER ALE WATER
RED BULL / RED BULL LIGHT 40

NON-ALCOHOLIC BEER & SPARKLING

BAVARIA BEER 32

BATEEL 155
Apple & Dates Sparkling

NON-ALCOHOLIC DRINKS

WATER

STILL

Acqua Panna 0.50L / 1.00L

29 / 55

Evian 0.33L / 0.75L

30 / 45

BeWTR 0.50L / 0.75L

30 / 45

SPARKLING

San Pellegrino 0.50L / 1.0L

29 / 55

Perrier 0.75 / 0.33L

30 / 45

Al Ain 0.33L / 0.75L

29 / 39

HOT BEVERAGES

All our teas and coffee beans are sustainably sourced.

TEA SELECTION

Chamomile

Classic Green

Earl Grey

Rooibos English Breakfast

Jasmine

Moroccan Tea

42

COFFEE SELECTION

Espresso

35

Double Espresso

45

American Coffee

45

Decaffeinated Coffee

45

Cappuccino

45

Café Latte

45

Hot Chocolate

45

Glass of Milk

45