SunVibe
POOL BAR

SALAD

BURRATA (D) (V) (N) — 135
Heirloom Tomatoes, Aged Balsamic, Rocket Leave, Basil Pesto

CAESAR SALAD (D) (G) — 105
Baby Gem, Beef Bacon, Breadcrumbs, Cured Egg Yolk, Aged Parmigiano Reggiano
Boiled Eggs & Anchovy

Add Chicken Breast 30
Add Prawns (S) 35

WATERMELON & FETA SALAD (D) (V) — 80
Compressed Watermelon, Kalamata Olives, Greek Feta, Mint Leaves, White Balsamic

POMELO SALAD (VG) — 95
Pomelo, Grapefruit, Orange, Blueberry, Pink Tomatoes, Radicchio, Mint
Trio of Citrus, Passion Fruit Dressing

Add Prawns (S) 35

SEAFOOD SALAD (S) (R) — 130
Grilled Prawns, Clams, Seared Tuna, Mesclun Lettuce, Kalamata Olives
Red Onion, Fennel, Herbs, Sea Buckthorn Dressing

GREEK SALAD (D) (V) — 80
Capsicum, Onion, Tomato, Cucumber, Greek Feta, Kalamata Olives, Oregano

HOT BITES

SPICY KOREAN CHICKEN WINGS (G) — 85
Sweet & Spicy BBQ Sauce

FRIED CALAMARI (S) (G) — 110
Garlic Yuzu Mayonnaise

DYNAMITE PRAWN (S) (G) — 110
Spicy Prawns, Iceberg Lettuce, Spring Onion, Toasted Sesame Seeds

SANDWICH

SHAWARMA (D) (G) — 95
Marinated Chicken, Marqooq Bread, Garlic Sauce, Pickles, Molasses, Fries

CLUB SANDWICH (D) (G) — 110
Milk Bread, Chicken Breast, Turkey Bacon, Turkey Ham, Mature Cheddar
Lettuce, Tomato, Egg, Avocado, Fries

WAGYU CHEESEBURGER (D) (G) — 155
Wagyu Beef Patty, Caramelized Onion, Lettuce, Tomato, Mature Cheddar
Relish Sauce, Fries

STEAK SANDWICH (D) (G) — 175
Wagyu Striploin, Caramelized Onion, Mature Cheddar, Pickled Cucumber
Tartar & Barbeque Sauce, Fries

CAPRESE SANDWICH (D) (G) (N) (V) — 95
Herbs Focaccia, Bufala Mozzarela, Tomatoes, Rocket Leaves, Basil Pesto

MEAT

AUSTRALIAN WAGYU STRIPLOIN 250GR (D) — 265
Rocket Leaves, Parmesan, Cherry Tomato, Balsamic Glaze

CORN-FED BABY CHICKEN (D) (N) — 125
Garlic, Oregano, Shatta & Sumac Corn

MIXED GRILL (D) (G) — 850
Lamb Chops, Baby Chicken, Australian Striploin, Shish Tawook, Kofta Kebab

FISH AND SEAFOOD

GRILLED FISH
Grilled Broccolini, Confit Cherry Tomatoes, Chimichurri Sauce, Lemon
CANARY SEABASS
Half 245
Full 450

SALMON 160

GRILLED SEAFOOD PLATTER (S) (D) — 900
Scottish Salmon, Tuna Steak, Seabass, Prawn & Lobster

VEGETABLE

CORN ON THE COB (V) (N) (D) — 50
Sumac Butter

SALTED EDAMAME (VG) — 50
Sea Salt Flakes

SEASONAL VEGETABLES (VG) — 50

FRENCH FRIES (VG) — 50

TRUFFLE FRIES (V) (D) — 60
Truffle Paste, White Truffle Oil, Parmesan

NEAPOLITAN PIZZA

MARGHERITA (D) (G) (V) — 100
Agerola Mozzarella, San Marzano Dop Tomato, Basil

BUFFALINA (D) (G) (V) — 110
Bufala Mozzarella, San Marzano DOP Tomato, Basil

SPINACI & TARTUFO (D) (G) (V) — 120
Spinach Puree, Truffle & Creme Fraiche Cream, Parmesan & Truffle Snow, Truffle Oil

PASTA

Your Choice of Pasta:
RIGATONI (G)
PENNE (G)
SPAGHETTI (G)

Add on:
Chicken 30
Prawns (S) 35
Half Lobster (S) 195

BOLOGNESE — 120
Beef Ragout

POMODORO (V) (D) — 75
San Marzano Tomato Sauce, Olive Oil

ALFREDO (V) (D) — 75
Cream Sauce, Parmesan

SUSHI BAR
NIGIRI (2 Pieces) / **SASHIMI** (3 Pieces)

SALMON (R) — 70
ABURI SAKE (R) only as Nigiri — 70
YELLOWTAIL (R) — 85
LEAN TUNA (R) — 80

MAKI ROLL (8 Pieces)

CALIFORNIA (S) — 105
Blue Crab, Avocado, Tobiko

PRAWN TEMPURA (S) (G) — 105
Asparagus, Avocado, Spicy Mayonnaise, Teriyaki

SALMON & PEAR (R) — 105
Nashi Pear, Shiso Leave, Avocado, Yuzu Kosho Cream, Furikake Seto Fumi

SPICY TUNA (R) — 95
Avocado, Takuwan, Gochujang, Kimchi Sesame

SURF & TURF (R) (D) (G) — 125
Tuna, Wagyu Striploin, Asparagus, Goma Dressing, Teriyaki Sauce
Truffle Cream, Crispy Shiitake

VEGETABLE (VG) (G) — 65
Tempura Sweet Potato, Cucumber, Carrot, Asparagus, Takuwan
Goma Dressing, Mamenori

SELECTION OF SUSHI & SASHIMI PLATTER (48 Pieces) (R) (G) — 650

POKE BOWL
SUSHI RICE OR QUINOA

SALMON (R) — 195
Avocado Nori Dressing, Avocado, Pickled Cucumber, Red Radish
Takuwan, Edamame, Mango, Hajikame, Furikake Seto Fumi

TUNA (R) (G) — 215
Soya Ginger Dressing, Avocado, Red Radish, Wakame, Takuwan
Edamame, Mango, Mixed Sesame

SALMON & TUNA (R) (G) — 265
Avocado Nori Dressing, Soya Ginger Dressing, Avocado, Pickled Cucumber
Red Radish, Takuwan, Edamame, Mango, Furikake Seto Fumi, Mixed Sesame

VEGAN (VG) — 125
Fried Tofu, Soya Ginger Dressing, Avocado, Red Radish, Wakame
Takuwan, Edamame, Mango, Mixed Sesame

SOMETHING SWEET

TIRAMISU (G) (D) — 55
Mascarpone Cream, Coffee Syrup, Savoiardi Biscuits & Cocoa Powder

BOWL OF MIX BERRIES (VG) — 95

TROPICAL FRUIT PLATTER (VG) — 65

PLATTER OF WATERMELON (VG)
Quarter 70
Half 125

SELECTION OF MOCHI (D) — 65

ACAI BOWL (VG) (G) (N) — 65
Banana, Granola, Assorted Berries

(Healthy) (Chef's Recommendation) (Locally Sourced) (Sustainably Produced)
(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian (VG) Vegan (D) Dairy (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
Kindly note that our dishes are not produced in an entirely allergen free environment.
All prices are in UAE Dirhams and are inclusive of 7% Municipality Fees, 10% Service Charge and 5% Value Added Tax.

SunVibe

POOL BAR

ICED COFFEE & TEA

BERRY	55
PEACH & PEAR	55
ICED CARAMEL MACCHIATO Caramel, Chocolate, Espresso, Low Fat Milk	55
DOLCE VITA Coffee, Almond, Vanilla Ice Cream	55
CLASSIC ICE COFFEE Coffee, Low-Fat Milk, Vanilla Ice Cream	55

ENERGY DRINK

RED BULL Regular, Sugar-Free, Watermelon, Coconut, Blueberry	40

MOCKTAIL & JUICE

FRESH FRUIT JUICE Orange, Pineapple, Watermelon, Mango	35
TENDER COCONUT Served Whole	75
COCO VIBE Coconut Water, Cucumber, Lemon, Mint	70
ORIENTAL DELIGHT Raspberry, Grapefruit, Yuzu, Vanilla	55
WHITE BEACH Coconut, Pineapple, Watermelon, Cherries	55
VIRGIN ESPRESSO MARTINI	60

MILKSHAKE & SMOOTHIE

MO MILKSHAKE Vanilla, Chocolate, Salted Caramel, Oreo Cheesecake	60
GREEN HARVEST Celery, Spinach, Banana, Mango, Green Apple	60
GOLDEN TROPICS Mango, Pineapple, Passion Fruit, Red Apple	60
BERRY BLOOM Raspberry, Banana, Blueberry, Red Apple	60

WATER

	330ml	750ml
EVIAN STILL SPARKLING	25	35
MAI DUBAI STILL	25	

SANGRIA

	GLS	JUG
WHITE WINE	90	250
ROSE WINE	95	265

Sake

	300ml	BTL
DASSAI 45, JUNMAI DAIGINJO	650	1,500
DASSAI 39, JUNMAI DAIGINJO	750	1,700
DASSAI 23, JUNMAI DAIGINJO	1,200	2,700
DASSAI BEYOND, JUNMAI DAIGINJO		9,600

BEER

	BTL	PINT
PERONI	60	65
HEINEKEN		65
CORONA	60	
ASAHI	60	
NOAM	65	
CORONA 0.0%	50	

SUN VIBE SPRITZER

PASSION FRUIT SPRITZER Passoa, Bubbles, Passion Fruit, Soda	90
HUGO SPRITZ St. Germain, Mint, Bubbles, Soda	90
APEROL SPRITZ Aperol, Bubbles, Soda	90
CAMPARI SPRITZ Campari, Bubbles, Soda	90

SUN VIBE MARGARITA

	GLS	1 LTR
CLASSIC Patrón Silver, Cointreau, Lime	115	650
SPICY Patrón Silver, Jalapeño, Cointreau, Lime	115	650
GRAPEFRUIT & YUZU Patrón Silver, Grapefruit, Yuzu, Cointreau, Lime	125	750
PASSION FRUIT Patrón Silver, Passion Fruit, Cointreau, Lime	115	650
COCONUT 1800 Coconut, Cointreau, Lime	115	650

SUN VIBE CLASSIC

MOJITO (RASPBERRY | STRAWBERRY | PASSION FRUIT) Bacardi Carta Blanca, Mint Leaves, Lime, Soda	90
BAHAMA MAMA Bacardi Carta Blanca, Passion Fruit, Pineapple, Orange, Cranberry	80
SUN BURNT COCONUT Takamaka Coconut Rum, Coconut Syrup, Coconut Water Pineapple, Lime, Coconut & Blueberry Red Bull	95
BUBBLY BERRY BLAST Tanqueray Gin, Crème de Cassis, Blueberry, Raspberry Syrup Lime, Blueberry Red Bull	90

CHAMPAGNE

	GLS	BTL
LOUIS ROEDERER BRUT 'COLLECTION' 246	130	775
LOUIS ROEDERER BRUT ROSÉ	180	1080
RUINART BLANC DE BLANCS, BRUT		2,200
CRISTAL LOUIS ROEDERER, BRUT		4,900
DOM PERIGNON, BRUT		5,500

WHITE WINE

	GLS	BTL
PINOT GRIGIO, BORGO TESIS, FANTINEL, ITALY	110	550
GAVI DEL COMUNE DEL GAVI, VILLA SPARINA, ITALY	135	675
SAUVIGNON BLANC, CLOUDY BAY, NEW ZEALAND	170	850
CHABLIS 1er Cru L' Essence des Climats, LAROCHE, FRANCE	195	975

ROSÉ WINE

	GLS	BTL
ESPRIT DE GASSIER, CHÂTEAU GASSIER	105	525
WHISPERING ANGEL, CHÂTEAU D' ESCLANS	125	620
DOMAINES OTT, CLOS MIREILLE	180	900
CUVÉE 281, CHÂTEAU MINUTY		1,490

( ) Healthy ( ) Chef's Recommendation ( ) Locally Sourced ( ) Sustainably Produced
(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian (VG) Vegan (D) Dairy (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.
Kindly note that our dishes are not produced in an entirely allergen free environment.
All prices are in UAE Dirhams and are inclusive of 7% Municipality Fees, 10% Service Charge and 5% Value Added Tax.