MANDARIN ORIENTAL
JUMEIRA DUBAI

In-Room Dining

Dear Guest,

On behalf of our team at Mandarin Oriental Jumeira, Dubai, we wish you a very warm welcome to our resort! It is truly a delight to have you as our guest. Our creative In-Room Dining menu has been developed by our renowned culinary team to feature favourites of all cuisines including those that are more health-conscious. Through our partnerships with local farms and artisans, this menu reflects our commitment to sourcing the finest-quality, sustainable and organic produce.

If, for any reason, we are unable to satisfy your personal preferences or dietary needs with our current In-Room Dining offerings, we encourage you to simply convey your specific wishes to our In-Room Dining team and we will make every attempt to accommodate your needs.

We wish you the most relaxing stay here by the endless blue of the Arabian Gulf at Mandarin Oriental Jumeira, Dubai.

Yours sincerely,

Sebastien Torres
Executive Chef – Mandarin Oriental Jumeira, Dubai

Delightful Mornings

À la Carte

Something Sweet

Little Nomads

Netsu Bento Boxes

Beverages

Delightful Mornings



Delightful Mornings

Breakfast Set Menu Available From: 5:00 – 12:00

Mandarin Breakfast (D, G, N, S) 195

South-East Asian Omelette Roll
Soya, Mirin, Spring Onion, Beans, Carrot

Sides: Asparagus and Green Bean Salad with Sesame Dressing, Potato Cake and Beef Bacon

Congee
Black Bean Sauce, Fried Garlic, Fresh Ginger, Spring Onion, Sweet Chilli Sauce, Laugama Dressing

Dim Sum
Chicken Siu Mai, Shrimp Har Gow

Healthy Breakfast (D, G, N) 195

Choice of Bread
Sourdough Bread, Rye Bread, Wholewheat Bread

Egg White Avocado Toast
Scrambled Egg White, Guacamole, Sourdough, Chives

Sides: Fresh Vegetable Crudités, 100% Plant-Based Sausage, Coconut Yoghurt

House-Made Bircher Muesli
Seasonal Mixed Berries, Dried Fruits and Nuts

Açaí Bowl
Coconut, Agave Syrup, Granola, Blueberries Banana, Mango, Raspberries

Arabic Breakfast (D, G, N) 195

House-Made Arabic Flatbread

Levantine-Style Feta Shakshouka
Grilled Halloumi Cheese

Arabic Mezzes
Hummus, Chickpea Falafel

Ful Medames

Beef Sujuk

American Breakfast (D, G, N) 195

Two Pasteurised Eggs
Prepared to your liking

Sides: Chicken Sausage, Beef Bacon, Hash Brown Potatoes and Grilled Plum Tomatoes

Selection of Breads and Pastries
From our Artisan Baker

Greek-Style Yoghurt
Fresh Seasonal Berries

All Breakfast Sets Include Seasonal

Sliced Fruits & Mixed Berries, a choice of Fresh Fruit Juice and a choice of Hot Beverage.

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

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Breakfast

Available from 5:00 – 18:00

Eggs

All egg dishes come with a side of Tomato Provençal and Asparagus

Two Pasteurised Eggs prepared to your liking 85

Scrambled | Poached | Boiled | Fried | Omelette

Avocado Toast (G, VG) 80
Avocado Slices, Toasted Sourdough, Guacamole
Confit Tomato, Pomegranate, Molasses
Add: Poached Egg 20

The Benedicts
English Brioche Muffins or Potato Rösti
The Classic (D, G) | Beef Bacon 95
Royale (D, G, R) | Scottish Smoked Salmon 95

Super Protein Omelette (D) 85
Whole Egg or Egg White, Avocado Slices
Chives, Rocket Leaves, Feta Cheese

Cereals and Dairy

Oat Porridge (V) 65
Prepared with your choice of Milk or Water

House-Made Bircher Muesli (V, N) 65
Seasonal Mixed Berries, Dried Fruits and Nuts

Breakfast Cereals (V) 65
Corn Flakes, Rice Krispies, Coco Pops, All Bran

Cheese Board Affinés (D, G, N, V) 125
Selection of Cheeses from Around the World
Assorted Condiments, Dried Fruits, Grapes, Nuts

Yoghurt (V) 70
Seasonal Mixed Berries, Toasted Granola
Choice of Yoghurt: Full Fat or Low Fat
Greek-Style | Plant-Based

Around the World

Levantine Feta Shakshouka (D, G) 90
Soft Egg, Roasted Peppers, Tomato, Cumin, Lemon Cured, Arabic Flatbread

Ful Medames (V, D, G) 70
Tahini Dressing, Arabic Flatbread

Vegan Morning Bowl (G, VG) 95
100% Plant-Based Sausage, Avocado, Mixed Lettuce
Chickpea Hummus, Grilled Sourdough Bread

Breads and Toasts

Bakery Basket (D, G, N, V) 65
Selection of Breads and Pastries from our Artisan Baker

Manakish Selection (D, G, N, V) 75
Zaatar, Cheese
Add: Truffle 35

Side Dishes

Baked Beans (VG) 40
Smoked Salmon 65
Beef Bacon (5 pcs) 55
Turkey Bacon (5 pcs) 55
Sliced Avocado (1 pc) (VG) 45
Chicken Sausage (5 pcs) 55
Hash Brown Potatoes (5 pcs) (VG) 50

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Breakfast

Sweet Mornings

Waffle (D, G, N, V) 85
Caramelised Bananas, Pecan Nuts, Chocolate Sauce

Açaí Bowl (VG) 85
Coconut, Agave Syrup, Granola, Blueberries
Banana, Mango, Raspberries

French Toast (D, G, N, V) 85
Seasonal Fruit Compôte

Crêpe (D, G, N, V) 85
Gianduja Chocolate, Hazelnuts

Seasonal Fruit Platter (VG) 95

Buttermilk Pancakes (D, G, N, V) 85
Fresh Blueberries, Maple Syrup

Coffee

Espresso (single / double) 45 / 50

Americano 45

Cappuccino 50

Caffè Latte 50

Raf 50
Espresso, Cream, Vanilla Syrup

Macchiato 50

Café Mocha 50

Hot Chocolate 50

Tea 50

Breakfast Tea
Earl Grey
Jasmine Tea
Peppermint Tea
Green Tea
Chamomile Tea
Matcha Tea/Latte 55

Crafted in Your Presence

Green Detox (VG) 50
Green Apple, Celery, Spinach, Ginger

Red Detox (VG) 50
Apple, Carrot, Lemon, Pomegranate

Smoothies

Green Delight (VG) 50
Matcha Powder, Oat Milk, Avocado
Banana, Agave Syrup

Energy Booster (V, N, D) 50
Avocado, Dates, Almonds, Cashews
Fresh Milk, Honey

Creamy Colada (V, D) 50
Coconut Milk, Greek Yoghurt, Pineapple Chunks
Chia Seeds, Honey

Electrolyte Drinks

Lychee Bliss Sparkler (VG) 65
Lychee Sachet, Coconut Water, White Grape Juice
Sparkling Water

Elderberry Citrus Cooler (VG) 65
Elderberry Sachet, Orange Juice, Cranberry Juice
Tonic Water

Himalayan Lime Mojito Twist (V) 65
Himalayan Lime Sachet, Sparkling Water, Mint
Lime, Honey



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À la Carte

International

Oriental Heritage

Local Flavours

Indian Delights

Vegan

À la Carte - International

Gourmet House Caviar (D, G)

Served with Condiments and Blinis

	30 g	50 g	100 g
Royal Oscietra	*630*	*815*	*1435*
Beluga	*780*	*1185*	*2175*

Salads

Caesar (D, G) 105
Baby Gem Lettuce, Beef Bacon, Caesar
Dressing, Anchovy, Cured Egg Yolk
Parmesan, Roasted Breadcrumbs
Add Chicken *30*
Add Prawn (S) *35*
Add Salmon *35*

Burrata (D, N, V) 105
Tomato Carpaccio, Pistachio Cream, Mixed Herbs
Molasses, Zaatar

Greek (D, V) 85
Feta Cheese, Kalamata Olives, Tomatoes, Cucumber
Red Onion, Capsicum, Herb Dressing

Lobster Salad (S) 175
Poached Canadian Lobster, Green Beans, Avocado
Edamame, Green Asparagus, Radish, Shallot, Chives
Citrus Zest, Whole Egg, Tomato Confit

Quinoa Salad (N, VG) 85
Blueberries, Raspberries, Nuts, Avocado, Edamame
Sweet Potato, Goji Berries



Pastas

Choice of Pasta
Penne | Tagliatelle | Spaghetti

Seafood (D, G, S) 265
Prawns, Calamari, Clams, Mussels, Lemon Oil
Red Prawn Emulsion

Bolognese (D, G) 120
Minced Wagyu Beef and Vegetable Ragù, Parmesan

Lasagne (D, G, N) 150
Beef Ragù, Cheese, Lasagne Sheets

Arrabbiata (D, G, V) 80
Cherry Tomato, Chilli Flakes, Smoked Paprika

Alfredo (D, G, V) 85
Butter and Cream Sauce, Parmesan

Napoletana (D, G, V) 80
Tomato Sauce, Garlic, Herbs

Russian Pelmeni (D, G) 95
Choice of: Beef or Chicken
Served with Sour Cream, Chicken Soup

Soups

Cucumber Gazpacho (D, G) 75
Labneh Cream, Red Onion, Mint, Dill, Coriander
Avocado Oil, Shredded Pita Bread Croutons

Tomato (V, N) 70
Pesto, Tomato Chutney

Forest Mushroom (D, V) 80
Truffle Cream, Truffle Oil

Chicken and Noodle (G) 75
Yellow Egg Noodle, Chicken Broth

Lentil (G, V) 75
Shredded Pita Bread Crouton, Cumin Powder

Borscht (D) 105
Beef Broth, Beetroot, Cabbage, Potatoes, Onion
Beef Cheek served with Sour Cream

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À la Carte - International

Burgers and Sandwiches

All Burgers and Sandwiches are accompanied by your choice of French Fries or Green Salad

Wagyu Beef Burger served with Cajun Spice Steak Fries (D, G, N) 195
Brioche Bun, 100% Wagyu Beef Patty, Mizuna Cheddar Cheese, Pickled Relish Mayo, Tomato Lettuce, Caramelised Onion

Wagyu Slider (D, G, N) 130
Wagyu Beef, Japanese Milk Bun, Cheddar Cheese Burger Sauce, Caramelised Onion

Croque Monsieur served with Cajun Spice Steak Fries (D, G) 125
Toasted Brioche Bread, Veal Ham, Emmental Cheese Mornay Sauce
Add Truffle Béchamel Sauce *40*

The Club Sandwich (D, G) 130
Grilled Chicken Breast, Avocado, Beef Pastrami, Turkey Ham, Lettuce, White Cheddar Cheese, Tomato, Egg
Choice of White or Brown Bread

Chicken Shawarma (D, G) 115
Grilled Spiced Chicken, Saj Bread, Pickles, Garlic Sauce

Vegan Burger (VG) 105
100% Plant-Based Burger Patty, Bun, Lettuce, Tomato Avocado, Chimichurri Mayonnaise

Pizzas

All Pizzas are served with Olive Oil and Chilli Flakes

Margherita (D, G, V) 100
Tomato Pomodoro, Mozzarella, Parmesan, Basil

Genovese (D, G, V) 120
Mozzarella, Burrata, Parmesan, Confit Tomato Basil, Pesto

Diavola (D, G) 120
Tomato Pomodoro, Salami, Chilli Flakes, Mozzarella



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À la Carte - International

Grilled or Pan-Seared

Wagyu Beef Ribeye MB 6–7 (300 g) (D) 480
Australia | Tomato Bunch, Shallot Purée
Potato Fondant, Veal Jus

Wagyu Beef Tenderloin MB 4–5 (200 g) (D) 390
Australia | Tomato Bunch, Shallot Purée
Potato Fondant, Veal Jus

Lamb Chops (180 g) (D) 250
Australia | Marinated Lamb Chops with
Mixed Grilled Vegetables

Corn-Fed Baby Chicken (D) 195
France | Marinated with Cajun and Paprika

Jumbo Tiger Prawns (5 pcs) (S) 250
Thailand | Lemon Butter Sauce

Mediterranean Seabass Fillet (D) 235
Spain | Grilled Tomato Bunch, Carrot Purée
Potato Fondant, Lemon Butter Sauce

Pan-Roasted Salmon (D) 180
Scotland | Green Asparagus, Tomato Petals and Concassé

Grilled Seafood Platter (D, S)
Canadian Lobster, Tiger Prawns, Salmon Full 890
Sea Bass, Calamari, Mixed Grilled Vegetables Half 445
Lemon Butter Sauce

Choice of one sauce (D)

Veal Jus with Thyme | Truffle-Mushroom Sauce
Béarnaise Sauce | Lemon Butter Sauce

Side Dishes

French Fries (VG) 50

Green Salad (VG) 50

Steamed Rice (VG) 50

Sautéed Broccolini (VG) 50

Mashed Potatoes (D) 50

Grilled Vegetables (VG) 50

Sautéed Mushrooms (VG) 50

Sweet Potato Fries (VG) 50

Steak Fries (VG) 50

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À la Carte - Oriental Heritage

Available from 12:00 – 00:00

Starter

Korean Fried Chicken (G, N) 95
Buttermilk Fried Chicken, Korean Sauce

Edamame (VG) 45
Sea Salt

Dim Sum (6 pcs) (D, G, N)
Served with Soy Sauce and Chilli Bean Sauce

Chicken Siu Mai 85

Shrimp Har Gow (S) 95

Vegetable Dumpling (V) 65

Assorted (S) 85

Nigiri (2 pcs) (G, R)

Served with House-Made Sushi Soy Sauce, Pickled Ginger, and Wasabi

Lean Bluefin Tuna 85
(MSC Certified Sustainable)

Salmon 55

Sea Bass 55

Hamachi 85

Sashimi (3 pcs) (G, R)

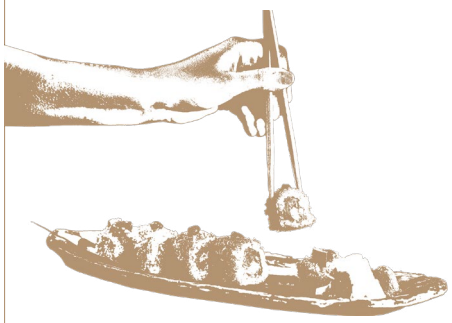
Served with House-Made Sushi Soy Sauce, Pickled Ginger, and Wasabi

Lean Bluefin Tuna 95
(MSC Certified Sustainable)

Salmon 75

Sea Bass 65

Hamachi 95



Maki Rolls (8 pcs)

California (G, S) 110
Tobiko, Cucumber, Avocado, Crab Meat

Spicy Tuna (G, R) 125
Avocado, Kimchi, Spicy Mayonnaise

Salmon (G, R) 100
Takuwan, Cucumber, Yuzu Kosho, Sesame Seeds

Shrimp Tempura (G, S) 110
Tamago, Asparagus, Spicy Mayo, Tempura Flakes
Togarashi

Mixed Vegetable (VG) 75
Cucumber, Avocado, Pickled Carrot, Pickled Radish
Sesame Seeds

Sushi Platter

Large Sushi Platter (D, G, N, R, S) 360
Maki 16 pcs., Sashimi 9 pcs., Nigiri 6 pcs.

Soups

Miso Soup (VG) 75
Wakame, Tofu, Spring Onion

Singapore Seafood Laksa (N, S) 185
Spiced Coconut Curry, White Noodle
Fried Bean Curd, Bean Sprouts, Boiled Egg

Rice and Noodles

Pad Thai Goong (G, N, S) 155
Rice Noodles, Prawn, Bean Sprouts
Peanuts, Tamarind and Fish Sauce

Cantonese Style Fried Rice (V) 90
Traditional Egg Fried Rice, Seasonal
Vegetables, Sesame Oil
Add Chicken *15*
Add Prawn (S) *25*

Thai Green Vegetable Curry with Jasmine Rice (N) 80
Thai Herbs, Green Curry Paste with Coconut Cream
Add Chicken *15*
Add Prawn (S) *25*

Stir-Fried Vegetable Noodles (D, G, N, V) 95
Fresh Noodles with Asian Vegetables and Wok Fry Sauce
Add Beef *35*
Add Prawn (S) *25*

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À la Carte - Local Flavours

Starters

Cold Mezze Platter (D, G, N, V) 115
Hummus, Moutabel, Muhammara, Baba Ghanoush
Fattoush Salad, served with warm House-Made Arabic Bread (3 pcs)

Should you wish to enjoy any of the above items individually, each item is available for AED 60 per portion.

Hot Mezze Platter 120
Lamb Kibbeh, Spinach Fatayer, Chickpea Falafel
Lamb Sambousek, Tahina Sauce

Should you wish to enjoy any of the above items individually, each item is available for AED 65 per portion.

Manakish Selection (D, G, N, V) 75
Zaatar, Cheese
Add Truffle *30*

Main Courses

Arabic Mixed Grill (D, G) 420
Lamb, Chicken Thigh, Angus Tenderloin, Kofta
Seasonal Vegetables, Saffron Rice, Garlic Sauce

Shish Tawook (D, G) 155
Yoghurt Marinated Chicken Thigh, Grilled
Seasonal Vegetables, Saffron Rice, Garlic Sauce

À la Carte - Indian Delights

Main Courses

All Indian main course dishes are served with assorted condiments and your choice of Naan Bread or Basmati Rice

Butter Chicken (D, N) 140
Tandoori Chicken Thigh, Cashew Nut Gravy

Yellow Dal Tadka (V) 90
Cumin, Tomato

Palak Paneer (D, V) 105
Indian Cottage Cheese, Spinach, Fenugreek

Vegetable Curry (V) 100
Coconut Curry Gravy

Biryani

Fragrant Basmati Rice, Assorted Condiments
Prawn (D, S) 175
Chicken (D) 160
Vegetable (D, V) 125

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À la Carte - Vegan

Breakfast

Vegan Morning Bowl (G, VG) 95
100% Plant-Based Sausage, Avocado
Chickpea Hummus, Pickles, Petite Salad
Grilled Sourdough

Avocado Toast (G, N, VG) 80
Sliced Avocado, Toasted Sourdough, Guacamole
Confit Tomato, Pomegranate

Açaí Bowl (VG) 85
Coconut, Agave Syrup, Granola, Blueberries
Banana, Mango, Raspberries

Vegan Dessert

Mixed Berry Vegan Pavlova (VG) 65
Meringue Shell, Mixed Berry Compôte
Vegan Vanilla Cream, Mixed Berry

Small Plates

Edamame (VG) 45
Sea Salt

Steamed Green Vegetables (VG) 50
Seasonal Mixed Vegetables with Maldon Salt



Main Courses

Vegan Burger (G, VG) 105
100% Plant-Based Burger Patty, Bun, Lettuce, Tomato
Avocado, Chimichurri Mayonnaise

Arrabbiata (G, VG) 80
Datterino Tomato, Chilli Flakes, Espelette Pepper
Choice of Pasta: Penne or Spaghetti

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Something Sweet

Cake of the Day (D, G, N, V) — 75
Designated cake of the day as per the Mandarin Cake Shop

Cheese Kunafa (D, G, N, V) — 80
Kunafa Dough, Sugar Syrup, Pistachio

Baklava (D, G, N, V) — 70
Turkish Baklava with Vanilla Ice Cream

Tiramisu (D, G, N, V) — 75
Mascarpone Cream, Coffee Syrup, Biscuit & Cocoa Powder

Mixed Berry Vegan Pavlova (VG) — 65
Meringue Shell, Mixed Berry Compôte, Vegan Vanilla Cream, Mixed Berry

Chocolate Fondant (D, G, N, V) — 80
Valrhona Chocolate Guanaja, Vanilla Ice Cream

Vanilla Crème Brûlée (D, N, V) — 75
Made with Madagascar Vanilla

Umm Ali (D, G, N, V) — 75
Baked Puff Pastry, Rose Water-Infused Milk, Pistachio

Selection of Ice Cream & Sorbet (2 scoops) — 60
Sorbet (N, V): Mango, Passion Fruit, Watermelon, Lemon, Mandarin
Ice Cream (D, N, V): Vanilla, Strawberry, Dark Chocolate, Pistachio, Coconut, Caramel

Sugar-Free Chocolate Cake (N, VG) — 75
Chocolate Sponge, Vanilla Chantilly, Chocolate Sauce

Seasonal Fruit Platter (VG) — 95



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Little Nomads

KIDS MENU

FIRST BITES

Protein Purée 35
Chicken Breast, Zucchini, Extra Virgin Olive Oil

Vegetable Purée (VG) 25
Pumpkin, Carrot, Zucchini, Extra Virgin Olive Oil

Blueberry and Date Porridge (VG) 35
Oatmeal, Blueberry, Dates, Water

LIGHT SNACKS

Vegetable Crudités (VG) 40
Carrot, Celery, Cucumber, Guacamole
Chickpea Hummus

Chicken Nuggets (G, D) 65
French Fries

Fish & Chips (G, D) 60
French Fries, Tartar Sauce

Toasted Cheese Sandwich (D, G, V) 50
French Fries

Watermelon and Feta Salad (D, V) 45
Balsamic Vinaigrette

Kids Poke (G) 60
Sushi Rice or Quinoa, Edamame, Boiled Carrots
Cucumber, Avocado, Fresh Tofu

Soups

Tomato (VG) 55
Tomato Soup, Extra Virgin Olive Oil

Chicken and Noodle 55
Clear Chicken Broth, Egg Noodles

Lentil (VG) 55
Smooth with Extra Virgin Olive Oil

Main Courses

Grilled Chicken Escalope (D) 60
Choice of French Fries, Mashed Potato
Rice, Vegetables

Pizza Margherita (D, G, V) 60
Tomato Pomodoro, Mozzarella, Parmesan, Basil

Pasta – Choice of Penne or Spaghetti (D, G) 50
Tomato, Alfredo, Bolognese

Grilled Beef Burger (D, G) 70
Cheddar Cheese, Lettuce, Tomato, French Fries

Steamed Scottish Salmon (D) 75
Choice of French Fries, Mashed Potato, Vegetables

Chicken Shawarma (D, G) 60
Tahini Mayonnaise, Tomato, French Fries

Blinchiki (D, G) 60
Crêpe, Minced Beef and Cheese, French Fries

Chicken Kotleti (D) 65
Minced Chicken Patties
Choice of Mashed Potatoes or Buttered Buckwheat

DESSERT

Chocolate Brownies (D, G, N) 45
Vanilla Ice Cream | Chocolate Sauce

Banana Split (D, G, N, V) 45
Whipped Cream | Chocolate Sauce | Berries

Ice Cream (D) 45

Sorbets 45

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Netsu Bento Boxes

Available from 18:30 – 23:00

Kids Bento Box (G, D) 250

Egg Fried Rice
Spring Onion

Cucumber and Avocado Maki Roll
Nori

Vegetable Kakiage
Yuzu Mayonnaise

Grilled Salmon Teriyaki
Grilled Broccolini with Wafu Dressing

Chilean Seabass Bento Box (G, R) 450

Chu Toro Sashimi
Mizuna, Winter Black Truffle, Soy-Truffle Dressing

Japanese Tomato Salad
Cucumber, Shallots, Shiso Dressing

Eggplant
Sweet Miso, Bubu Arare, Bonito Flakes

Wagyu Gyoza
Shiitake Mushrooms, Cabbage, Ponzu

Spicy Miso Chilean Seabass
Spring Onion, Pickled Red Chilli

Japanese Fried Rice
Mixed Vegetables, Tobandjan Chilli, Egg
Spring Onion, Nori

Sushi Bento Box (G, D) 500

Crab Salad
Yuzu Kosho Mayonnaise, Crispy Noodles

Sashimi Selection
Pickled Ginger, Wasabi

Shima Aji Sashimi
Wafu Vegetable, Ponzu

Wagyu Maki Roll
Shiitake Mushrooms, Carrots, Teriyaki

Premium Nigiri Selection Yellowtail and Cucumber Naruto Roll (5 pcs)
Ginger Ponzu, Crispy Kataifi

Wagyu Bento Box (G, D) 550

Warayaki Tuna Tataki
Pickled Red Chilli, Garlic Chips, Ponzu

Seaweed Salad
Nashi Pear, Crispy Nori, Sesame Dressing

Korean Fried Chicken
Spicy Sour Sauce, Sesame

Grilled Broccolini
Wafu Dressing, Toasted Sesame

Wagyu Short Ribs
Sweet-Soy Glaze, Kimchi, Sesame

Japanese Fried Rice
Mixed Vegetables, Tobandjan Chilli
Egg, Spring Onion, Nori

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

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Beverage Menu

Beverages

Cocktails

Negroni 85
Gin, Red Vermouth, Campari

Margarita 95
Tequila, Cointreau, Agave, Lime

Passion Fruit Martini 95
Vodka, Passion Fruit, Lime

Espresso Martini 85
Vodka, Kahlua, Freshly Brewed Espresso

Aperol Spritz 90
Aperol, Bubbles, Soda

Mocktails

Virgin Passion Fruit Martini 60
Passion Fruit, Lime

Virgin Peach Bellini 75
Wild Idol White, Peach Purée, Peach Syrup

Virgin Mojito (Classic, Strawberry, Passion Fruit) 55
Fruit, Lime, Mint, Soda

Spirit of Elderflower 55
Elderflower, Lime, Soda

Beers

Asahi 70

Heineken 70

Peroni 70

Corona 70

Bière Des Amis 0.0 % (Non-alcoholic) 50

Heineken 0.0 % (Non-alcoholic) 40

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Wine by the glass

Champagne and Prosecco 125 ml

Louis Roederer 'Collection 246', Brut NV 130

Prosecco 'Jeio', Bisol, Brut 95

White Wine 150 ml

Chablis 1er Cru L'Essence des Climats, Domaine Laroche 195
Burgundy, France

Pinot Grigio, Borgo Tesis 98
Friuli-Venezia Giulia, Italy

Gavi del Comune di Gavi, Villa Sparina 135
Piedmont, Italy

Sauvignon Blanc, Cloudy Bay 170
Marlborough, New Zealand

Rosé Wine

Whispering Angel, Château d'Esclans
Provence, France 125

Red Wine

Malbec, Terrazas de los Andes 155
Mendoza, Argentina

Rioja 'Las Pisadas', La Carbonera 85
Rioja, Spain

Chianti Classico, Castello di Albola 120
Tuscany, Italy

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Champagne by the bottle

Champagne

Louis Roederer 'Collection 246', Brut NV	775
Laurent-Perrier, Brut NV	790
Bollinger 'Special Cuvée', Brut NV	990
Dom Pérignon, Brut Vintage	5,500
Dom Pérignon P2, Brut Vintage	13,500
Louis Roederer Cristal, Brut Vintage	4,900
Louis Roederer Cristal, Brut Vintage | Magnum	11,000
Ruinart, Blanc de Blancs, Brut NV	2,200
Ruinart, Blanc de Blancs, Brut NV | Magnum	4,750
Ruinart, Brut NV	1,400

Rosé Champagne

Louis Roederer Rosé, Brut Vintage	1,080
Ruinart Rosé, Brut Vintage	1,750
Laurent-Perrier Rosé, Brut NV	1,950
Perrier-Jouët 'Belle Epoque' Rosé, Brut Vintage	4,400
Louis Roederer Cristal Rosé, Brut Vintage	8,500
Dom Pérignon Rosé, Brut Vintage	9,500
Billecart Salmon Rosé, Brut NV	1,800

Prosecco

Prosecco 'Jeio', Bisol	565

0% ABV Sparkling Wine

Wild Idol, White	415

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Wine by the bottle

White Wines

Pinot Grigio, Borgo Tesis | Friuli-Venezia Giulia, Italy	480
Chardonnay 'Albizzia', Frescobaldi | Tuscany, Italy	545
Gavi del Comune di Gavi, Villa Sparina | Piedmont, Italy	675
Vistamare, Ca'Marcanda, Angelo Gaja | Tuscany, Italy	1,600
Chardonnay, Rossj Bass, Angelo Gaja | Piedmont, Italy	2,500
Gaia & Rey, Chardonnay, Angelo Gaja | Piedmont, Italy	5,900
Peyrat Blanc, Château Peyrat | Bordeaux, France	475
Petit Chablis 'Icuana', La Chablisienne | Burgundy, France	690
Riesling, Trimbach | Alsace, France	695
Sancerre, Domaine Tassin | Loire Valley, France	850
Chablis 1er Cru L'Essence des Climats, Domaine Laroche | Burgundy, France	975
Pouilly-Fumé, Ladoucette | Loire Valley, France	1,500
Chablis Grand Cru Bougros, Jean-Marc Brocard | Burgundy, France	1,900
Meursault 'Les Clous', Bouchard Père et Fils | Burgundy, France	2,200
Puligny-Montrachet 'Vieilles Vignes', Vincent Girardin | Burgundy, France	2,600
Corton-Charlemagne, Louis Latour | Burgundy, France	4,800
Albariño, Pazo das Bruxas, Torres | Rías Baixas, Spain	500
Chardonnay, La Crema | California, USA	890
Sauvignon Blanc, Cloudy Bay | Marlborough, New Zealand	850

Rosé Wine

Whispering Angel, Château d'Esclans | Provence, France	620
Château de Selle, Domaines Ott | Provence, France	1,050
Cuvée 281, Château Minuty | Provence, France	1,490

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Wine by the bottle

Red Wines

Chianti Classico, Castello di Albola | Tuscany, Italy	600
Chianti Rùfina Riserva 'Nipozzano', Frescobaldi | Tuscany, Italy	850
Barolo, Giacomo Fenocchio | Piedmont, Italy	1,080
Guidalberto, Tenuta San Guido | Tuscany, Italy	1,150
Brunello di Montalcino, Castelgiocondo, Frescobaldi | Tuscany, Italy	1,800
Barbaresco, Angelo Gaja | Piedmont, Italy	5,150
Sassicaia, Tenuta San Guido | Tuscany, Italy 2021	5,300
Château Janoy-Bellevue | Bordeaux, France	550
Le Haut-Médoc de Lascombes, Château Lascombes, Médoc | Bordeaux, France	990
Châteauneuf-du-Pape, Clos de l'Oratoire | Rhône, France	1,700
Gevrey Chambertin 'Vieilles Vignes', Maison Champy | Burgundy, France	1,800
Alter Ego de Palmer, 2nd wine of Château Palmer, Margaux | Bordeaux, France	2,350
Gevrey Chambertin 'Coeur du Roy', Domaine Dugat-Py | Burgundy, France	3,800
Château Pichon Longueville Comtesse de Lalande, 2ème Grand Cru Classé, Pauillac | Bordeaux, France 2010	6,500
Bonnes Mares Grand Cru, Lucien Le Moine | Burgundy, France 2019	15,000
Château Margaux 1er Grand Cru Classé, Margaux | Bordeaux, France 1996	26,500
Pétrus, Pomerol | Bordeaux, France 2001	49,000
Rioja 'Las Pisadas', La Carbonera | Rioja, Spain	420
Cabernet / Merlot, Gamla | Golan Heights, Israel (Kosher)	540
The Chocolate Block, Boekenhoutskloof | Franschhoek, South Africa	850
Shiraz 'V5', Journey's End | Stellenbosch, South Africa	475
Pinot Noir, La Crema | Sonoma Coast, USA	920
Cabernet Sauvignon 'Vintner's Reserve', Kendall Jackson | California, USA	975
Opus One | Napa Valley, USA 2019	10,800
Malbec, Terrazas de los Andes | Mendoza, Argentina	770
Malbec 'Argentino', Catena | Mendoza, Argentina	2,100
Pinot Noir, Cloudy Bay | Marlborough, New Zealand	950
Cabernet Sauvignon / Shiraz Bin 407, Penfolds | South Australia, Australia	1,450

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Spirits

Vodka	30 ml	Bottle
Grey Goose	90	1,950
Grey Goose Altius	175	3,900
Beluga Gold	185	3,990

Gin		
Monkey 47	100	1,650
Hendrick's	85	1,730
Tanqueray 10	70	1,750

Tequila		
Patrón Silver	85	2,050
Patrón Reposado	95	2,190
Patrón Añejo	105	2,350
Don Julio 1942	315	7,200
Clase Azul Reposado	260	5,600
Clase Azul Añejo	750	16,000

Rum		
Havana Club Añejo 7 Años	70	1,330
Zacapa 23 Years	115	2,550

Irish Whiskey		
Jameson	60	1,125

American Whiskey		
Jack Daniel's Old Number 7	70	1,515
Maker's Mark	60	1,125

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Spirits

Blended Scotch Whisky

	30 ml	Bottle
Chivas Regal 12 Years	80	1,700
Chivas Regal 18 Years	125	2,700
Johnnie Walker Black Label	75	1,500
Johnnie Walker Blue Label	275	6,200

Single Malt Whisky

The Macallan 12 Years Sherry Cask	110	2,300
The Macallan 18 Years Sherry Cask	395	8,850
The Macallan 25 Years Sherry Cask	1,200	27,000

Japanese Whisky

Hibiki Harmony	105	2,150

Cognac

Rémy Martin VSOP	90	1,760
Rémy Martin XO	250	5,750
Hennessy XO	250	5,750

Liqueur

Jägermeister	55	990
Baileys Irish Cream	55	990
Kahlua	45	890
Sambuca	45	950

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Beverages

Water

	330 ml	750 ml
Evian	25	35
Evian Sparkling	25	35
Mai Dubai Still / Sparkling	25	35

Soft Drinks

Coca-Cola (regular, zero, light), Fanta, Sprite	35
Fever-Tree Soda	35
Fever-Tree Tonic Water	35

Energy Drink

Red Bull	40
Red Bull Sugar Free	40
Red Bull Watermelon	40

Coffee

Espresso	45
Double Espresso	50
Americano	45
Cappuccino	50
Caffè Latte	50

Tea

50

Breakfast Tea
Best to start the day due to its high caffeine content. Rich in antioxidants boosts energy, improves focus, supports heart health.

Earl Grey Tea
Ideal with breakfast or afternoon tea. Rich in antioxidants, aids digestion promotes heart health, helps improve mood and concentration.

Green Tea
Avoid late evening as it contains caffeine. High in antioxidants, supports metabolism, aids weight management, promotes brain and heart health.

Chamomile Tea
Perfect for winding down. Promotes relaxation, improves sleep quality reduces stress, soothes digestion.

Jasmine Tea
Great after meals or during the day. Rich in antioxidants, supports immunity aids digestion, promotes relaxation while enhancing alertness.

Peppermint Tea
Excellent as a digestive tea. Relieves bloating and indigestion, freshens breath eases headaches, naturally caffeine-free.

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Beverages

Smoothies

Green Delight (VG) 50
Matcha Powder, Oat Milk, Avocado, Banana, Agave Syrup

Energy Booster (V, N, D) 50
Avocado, Dates, Almonds, Cashews, Fresh Milk, Honey

Creamy Colada (V, D) 50
Coconut Milk, Greek Yoghurt, Pineapple Chunks, Chia Seeds, Honey

Electrolyte Drinks

Lychee Bliss Sparkler (VG) 65
Lychee Sachet, Coconut Water, White Grape Juice, Sparkling Water

Elderberry Citrus Cooler (VG) 65
Elderberry Sachet, Orange Juice, Cranberry Juice, Tonic Water

Himalayan Lime Mojito Twist (V) 65
Himalayan Lime Sachet, Sparkling Water, Mint, Lime, Honey

Crafted in Your Presence

Green Detox (VG) 50
Green Apple, Celery, Spinach, Ginger

Red Detox (VG) 50
Apple, Carrot, Lemon, Beetroot, Pomegranate

Fresh Juices

Orange 35

Grapefruit 35

Pineapple 35

Watermelon 35

Mango 35

Carrot 35

Green Apple 35

(**N**) Nuts (**R**) Raw (**S**) Shellfish (**V**) Vegetarian (**VG**) Vegan (D) Dairy (G) Gluten
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