le Rivage
Brasserie

APPETISERS

ARABIC MEZZE S — 35
- Hummus, moutabel, tabbouleh, baba ghanoush, prawn chermoula, stuffed vine leaves, served with Arabic bread

CHICKEN CAESAR SALAD — 40
- Romaine lettuce, grilled chicken, soft poached egg, parmesan and Caesar dressing

SMOKED SALMON TION — 45
- Niçoise style with new potatoes, fine green beans and sun-dried tomato

THAI BEEF SALAD N — 45
- Bok choy, baby sprouts and yuzu dressing

FRITTO MISTO S — 45
- Baby calamari, shrimp, bait fish and spicy marie rose

SOUPS

LENTIL SOUP V — 35
- With lime and crispy pita bread

TOMATO GAZPACHO V — 35
- With deep fried capellini basket and guacamole

N - Contains nuts **S** - Contains seafood **V** - Vegan
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le Rivage
Brasserie

MAIN COURSES

OCEAN VIEW CLUB SANDWICH 55
- Grilled chicken, fried egg, crispy bacon, lettuce, vine ripe tomato and French fries

HOMEMADE BEEF BURGER N 68
- With caramelised onion, lettuce, tomato on a homemade brioche bun with matured white cheddar and French fries

PIZZA LE RIVAGE 68
- Choice of any two toppings — chicken, pineapple, turkey ham, blue cheese, cheddar cheese or ricotta cheese

SEAFOOD LASAGNA S 75
- With parmesan cream and confit plum tomato

OVEN BAKED SALMON 85
- Chive mash and salad of basil, tomato and shaved fennel

GRILLED LAMB TIKKA 85
- With mint chutney and saffron rice

TURKEY, BUTTERNUT, BABY SPINACH & FETA QUICHE N 65
- With microgreens and pumpkin seed salad

GRILLED SOUTH AFRICAN SIRLOIN 90
- Served on celeriac fondant and sautéed spinach, with shiitake butter

BUTTER CHICKEN CURRY N 80
- Mildly spiced chicken in tomato cashew nut gravy with Basmati rice, crispy papadum and mango chutney

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le Rivage
Brasserie

DESSERTS

CLASSIC TIRAMISU N **38**
- With pistachio biscotti and caramel ice cream

MONTE CARLO CHOCOLATE CAKE N **38**
- With caramel ice cream and raspberry coulis

LEMON MERINGUE TART N **38**
- With lemon macaron and lemon sablé

TRIO OF STRAWBERRY N **38**
- With strawberry cake, mille-feuille and strawberry ice cream

TRILOGY OF CRÈME BRÛLÉE **38**
- Vanilla, coffee and chocolate

FRUIT PAVLOVA **38**
- With raspberry sauce

ASSORTED SLICED FRESH FRUIT PLATTER **42**

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AGI5259OVH-1

caffè via

CAFFÉ ITALIANO (ITALIAN COFFEE)

Espresso	**18**
Café Americano	**18**
Macchiato	**18**
Cappuccino	**18**
Café Latte	**18**
Hot Chocolate	**18**
Double Espresso	**22**
Café Mocha	**22**

CAFFÉ FREDDO (ICED COFFEE)

Espresso on Ice	**18**
Iced Latte	**22**
Iced Mocha	**22**

AQUA (WATERS)

Jeema Small	**9**
Jeema Large	**16**
Badoit Small	**18**
Badoit Large	**28**

FRESH JUICES

Orange, Pineapple, Watermelon, Lemon Mint	**26**

SOFT DRINKS ASSORTMENT

Soft drink of your choice	**14**
Iced Tea	**15**

SMOOTHIES

Mango, Strawberry, Banana	**32**

MILK SHAKES

Mango, Strawberry, Banana, Chocolate, Vanilla	**30**

SIGNATURE COCKTAILS

Espresso Martini (Vodka, Kahlúa, Shot of Espresso)	**55**
Caffé Corretto (Shot of Espresso, Grappa)	**40**

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APERITIF

Aperol	**30**
Martini Extra Dry	**30**
Martini Rosso	**30**
Martini Bianco	**30**
Martini Rosato	**30**
Campari	**32**

BEERS

Peroni, Italy	**38**
Corona, Mexico	**38**
Heineken, Netherlands	**37**
Beck's Germany	**37**

WHITE WINES

Antares, Sauvignon Blanc, Chile	**35/160**
Araldica, Pinot Grigio, Italy	**35/160**

ROSÉ WINES

Antares Rosé, Chile	**35/160**

RED WINES

Antares, Cabernet Sauvignon, Chile	**35/160**
Kumala, Cabernet Shiraz, South Africa	**45/180**

SPARKLING WINE

Hardys Riddle Sparkling	**55/265**

SPIRITS

Smirnoff Red, Vodka	**30**
Gordon's, Gin	**30**
Hendrick's, Gin	**40**
Bacardi Superior, Rum	**35**
JW Red Label, Whiskey	**30**
Jim Beam, Whiskey	**35**
Jack Daniel's, Whiskey	**34**
Jose Cuervo Tradicional, Tequila	**40**

LIQUEUR

Baileys	**32**
Kahlúa	**35**
Cointreau	**35**
Sambuca Molinari	**35**

BRANDY AND COGNAC

Three Barrels, Brandy	**30**
Rémy Martin VS, Cognac	**40**
Rémy Martin VSOP, Cognac	**55**

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سحر البحر

Sehr al bahar

COLD MEZZEH

	AED
ROCCA AND POMEGRANATE v Mixed with Onion, Tomato, Sumac, Lemon & Olive Oil	35
TABOULEH v Fine Chopped Flat Parsley, Split Wheat, Tomato, Mint, Onion, Lemon & Olive Oil	35
ROCCA AND FETA CHEESE v Mixed with Thyme, Lemon & Olive Oil	35
FATTOUSH v.N Vegetables Bouquet, Sumac, Lemon, Olive Oil & Pomegranate Molasses Topped with Fried Bread	35
MOHAMMARA v.N Blended red Pepper, Chili, olive oil & Walnuts	35
HUMMUS v.N Blended chickpeas with Sesame Paste and Lemon	35
MUTABLE v.N Smoked Blended Eggplant, Sesame Paste,Yogurt & Garlic	35
BABAGHANOOJ v.N Oven Roasted Eggplant with Vegetables, Walnut and Pomegranate Molasses	35
YALANJI "VINE LEAVES" v Homemade Vine Leaves Stuffed with Rice & Fresh Vegetables	35
SAB SIGNATURE HUMMUS N Hummus with Lamb Tenderloin and Pine Seed	35
SELECTION OF COLD ARABIC MEZZEH FOR TWO v.N Hummus, Tabbouleh, Babaganouj, Mohammara	90

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مقبلات باردة

	درهم
جرجير مع الرمان ن بصل وطماطم وسماق وليمون وزيت الزيتون	٣٥
تبولة ن بقدونس وبرغل وطماطم ونعنع وبصل وليمون وزيت زيتون	٣٥
جبنة فيتا بالجرجير ن بالزعتر والليمون وزيت الزيتون	٣٥
فتوش ن.م خضار وسماق وليمون وزيت الزيتون ودبس الرمان والخبز المحمص	٣٥
محمرة ن.م فلفل أحمر وفلفل حار وزيت زيتون والجوز	٣٥
حمص ن.م حمص مطحون مع الطحينة والليمون	٣٥
متبل ن.م باذنجان مدخن وطحينة ولبن وثوم	٣٥
بابا غنوج ن.م باذنجان مشوي مع الخضار وجوز ودبس الرمان	٣٥
يالنجي (ورق عنب) ن ورق عنب محشي بالأرز والخضار الطازج	٣٥
حمص سحر البحر م حمص مطحون مع شرائح لحم الغنم والصنوبر	٣٥
مازة باردة لشخصين ن.م حمص – تبولة – بابا غنوج – محمرة	٩٠

ن نباتي | م يحتوي على مكسرات | س يحتوي أصناف بحرية | غ خالي من الغلوتين

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الأسعار تشمل ١٠٪ رسوم البلدية و ١٠٪ رسوم الخدمة و ٥٪ ضريبة القيمة المضافة حينما ينطبق ذلك.

HOT STARTERS

	AED
MAKANEK Mini Lamb sausages, served with Harissa paste	35
GRILLED HALLOUMI CHEESE V.GF Green Olives, Pomegranate Syrup and Rocca salad	35
FALAFEL V.N Crispy Mini Chickpeas Patty Served with Tahini sauce	35
SOUJUK Fried Lamb Sausages with Lemon or Pomegranate Molasses	35
SELECTION OF HOT MEZZEH FOR TWO Lamb Kibbeh, Spinach Fattayer, Cheese Fattayer and Wrapped Gulf Prawns Served with Tahini Sauce	50

MANAKISH SELECTION

MAN'OUSHE THYME V.N Arabic Thyme Mixed with Olive Oil with Mint and Cucumber Salad	30
MAN'OUSHE CHEESE V.N Akawi Cheese and Zatar with Marinated Olives and Rocca salad	35
MAN'OUSHE LAMB Minced Lamb with Seven Spices and Green Salad with Molasses Dressing	40

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مقبلات ساخنة

مـقـانـق مقانق لحم ضأن تقدم مع فليلة حارة	٣٥
جبنة الحلوم المشوية ن.خ مع زيتون أخضر ودبس الرمان وسلطة الجرجير	٣٥
فـلافـل ن.م فلافل الحمص المقلية تقدم مع الطحينة	٣٥
سـجـق سجق لحم ضأن المقلية بالليمون أو دبس الرمان	٣٥
مـازة ساخنة لشخصين كبة لحم ضأن وفطائر السبانخ وفطائر الجبنة والقريدس يقدم مع الطحينة	٥٠

مناقيـش

منقوشة زعتر ن.م زعتر عربي بزيت الزيتون مع النعنع تقدم مع سلطة خيار	٣٠
منقوشة جبن ن.م جبنة عكاوي وزعتر مع زيتون مخلل تقدم مع سلطة الجرجير	٣٥
منقوشة لحم لحم ضأن مفروم مع البهارات تقدم مع سلطة خضراء مع الدبس	٤٠

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FROM THE CHAR GRILL

	AED
KEBAB HALABI Minced Lamb Loin with Parsley, Onion and Grilled Tomato	80
KEBAB ORFALI Minced Lamb Shoulder Skewers with Eggplant	80
TOSHKA Ground Lamb with Cheese in Arabic Bread	70
LAMB KOFTA Minced Lamb, Spiced with Onion, Parsley and Bell Peppers	80
ARAYES Minced Lamb with Tomato and Parsley in Arabic Bread Served with Pomegranate Molasses	70
SHISH TAOUK Juicy Chicken Thighs, Marinated with Tomato Paste, Garlic, Lemon and Olive Oil	80
GRILLED BONELESS HALF CHICKEN Marinated with Garlic, Harissa and Lemon	80
LOCAL SEA BREAM FISH s Olive Oil and Lemon Dressing	90
LOCAL SHERRY FISH s Grilled Fish Fillet Marinated with Charmoula Sauce	80
GRILLED LAMB CHOP Marinated with Garlic, 5 Spices and Olive Oil	120
GRILLED GULF PRAWNS s Marinated with Parsley, Chili and Olive Oil	120
ORIENTAL MIXED MEAT GRILL Grilled Lamb Chop, Chicken Shish Taouk, Lamb Kofta and Lamb Kebab	1X100 | 2X175
ORIENTAL MIXED GRILLED SEAFOOD s Lobster Tail, Gulf Prawns,Local Sea bream and Salmon	1X130 | 2X230

All items from the grill will be served with grilled vegetables and a selection of sauces

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مشاوي على الفحم

	درهم
كباب حلبي لحم ضأن مفروم مع البقدونس والبصل والطماطم المشوية	٨٠
كباب الاورفلي لحم ضأن (الكتف) مفروم مع الباذنجان	٨٠
تـوشـــكـا لحم كباب ضأن مع الجبنة والخبز العربي	٧٠
كفتة لحم الغنم لحم الضأن المفروم متبل بالبصل والبقدونس والفلفل	٨٠
عـــرايـــس لحم الضأن المفروم بالطماطم والبقدونس في خبز عربي يقدم مع دبس الرمان	٧٠
شيش طاووق لحم الدجاج بمعجون الطماطم والثوم والليمون وزيت الزيتون	٨٠
نصف فروج مسحب على الفحم متبلة بالثوم وفليلة حارة والليمون	٨٠
سمك سوبريم س بزيت الزيتون والليمون	٩٠
سمك شعري س فيليه مشوية ومتبلة بصلصة الكزبرة والثوم والفليلة الحارة	٨٠
رِيَش لحم الضأن مَتبلة بالثوم والبهارات وزيت الزيتون	١٢٠
قريدس مشوي س متبلة بالبقدونس والفلفل الحار وزيت الزيتون	١٢٠
مشاوي مشكل شرقي رِيَش لحم الضأن وشيش طاووق وكفتة وكباب لحم الضأن	١٧٥x٢ | ١٠٠x١
مشاوي مشكل س أم الرُبيان وقريدس وسمك سوبريم والسالمون	٢٣٠x٢ | ١٣٠x١

تقدم أطباق المشاوي مع خضار مشوي وتشكيلة من الصلصات

ن نباتي | **م** يحتوي على مكسرات | **س** يحتوي أصناف بحرية | **غ** خالي من الغلوتين

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DESSERTS

	AED
GHAZAL EL-BANAT ICE CREAM N Arabic Pistachio ice cream with Halwa Wrapped in Cotton candy	35
BAKLAWA N Assortment of Thin Buttered Pastry Filled with Nuts	35
HALAWA BIL JABEN N Sweet Cheese with Pistachio and Hibiscuses Syrup	35
UMM ALI WITH NUTS N Full Cream Milk with Puff pastry and Mixed Nuts	35
DATES & CHEESE CAKE N Arabic Coffee Crumbles with Roasted Almond	35
CHEESE KUNAFAH N Homemade Filo pastry Served with Berries	35
FRUIT PLATTER V	35

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الحلويات

	درهم
غَزل البنات مع البوظة م بوظة عربية بالفستق الحلبي مغطاة بحلوى غزل البنات	٣٥
بـقــلاوة م تشكيلة من المعجنات المحشوة بالمكسرات	٣٥
حلاوة بالجبنة م جبنة حلوة بالفستق وماء الزهر	٣٥
أم علي بالمكسرات م معجنات بالحليب والمكسرات	٣٥
كعكة الجبنة مع التمر م مع بسكويت القهوة العربية مع اللوز المحمص	٣٥
كُنافة بالجبنة م عجينة الكُنافة تقدم مع التوت	٣٥
طبق فاكهة ن	٣٥

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THE deck

STARTERS

	AED
Crispy Calamari *S* *served with chili mango and coriander salsa*	38
Buffalo Chicken Wings *served with BBQ sauce*	38
Assorted Dim Sum Basket *S* *with garlic soya and prawn crackers*	38

SALADS

Greek Style Salad ✓ *GF* *local beef tomato, marinated feta cheese, roasted peppers, kalamata olives, cucumber and grilled white onion in oregano infused olive oil, with baby romaine lettuce*	48
Arabic Cold & Hot Mezzeh Platter *N* *hummus, moutabel, vine leaves, marinated olives, lamb kibbeh, spinach fatayer, cheese fatayer served with tahini sauce*	55
Fresh Tuna Niçoise Salad *GF* *cajun spiced tuna with baby potato, French beans, boiled egg and kalamata olives, mixed with Dijon mustard vinaigrette*	58
The Deck Insalata Caprese ✓ *GF* *locally produced buffalo mozzarella cheese, tomato, avocado, baby rocket leaves and basil pesto*	60
Plain Jerk Chicken Caesar Salad *romaine lettuce, crispy beef bacon, green asparagus, poached egg and parmesan cheese*	68
change plain jerk chicken breast to cajun Gulf prawns *S*	+ 18

PIZZA SELECTION

Margherita ✓ *tomato sauce, mozzarella cheese, basil leaves*	60
Prosciutto e Funghi *tomato sauce, mozzarella cheese, smoked turkey ham, mushrooms*	70
Quattro Formaggi ✓ *buffalo mozzarella, parmegiana, gorgonzola, gruyère, roasted garlic and olives*	75
Frutti di Mare Pizza *S* *Gulf prawns, mussels, baby calamari, cherry tomato, mozzarella, tomato Napolitano, fresh basil*	85

SOUP

Roasted Tomato Soup ✓ *VGN* *locally grown plum tomatoes roasted with basil and virgin olive oil, served with caramelized garlic chips*	40
Clear Seafood Soup *S* *cooked seafood in saffron infused fish stock with aromatic vegetables*	48

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THE deck

SANDWICHES AND MANAKISH SELECTION — AED

Mankoushet Zaatar ✓ N — 25
Arabic thyme mixed with extra virgin olive oil with mint and cucumber salad

Traditional Falafel Wrap ✓ — 25
served with mixed green salad and pickles

Mankoushet Jebneeh ✓ N — 30
akkawi cheese and zaatar with marinated olives and rocca salad

Mankoushet Lahme — 30
minced lamb with seven spices and green salad with molasses dressing

The Deck Club Sandwich — 58
grilled chicken, fried egg, turkey bacon, lettuce, tomato and mayonnaise on white toast, served with French fries

Napa Slaw Chicken Wrap N — 58
napa slaw chicken salad wrapped in flour tortilla with sweet potato fries

Bookmaker Sandwich — 68
grilled minute steak sandwich with smothered onion and French fries

Classic Burger N — 68
homemade brioche bun, aged Irish cheddar, caramelized onions, gherkins, coleslaw and curly fries

MAIN COURSES

Pasta — 55
Choice of spaghetti or penne pasta with selection of sauces
Bolognaise *Tomato Basil* ✓ *Creamy Mushroom Sauce* ✓

Chicken or Shrimp Quesadilla S — 68
fresh guacamole, tomato salsa and sour cream

Grilled Salmon Fillet GF — 85
sautéed zucchini and basil mashed purée, cherry tomato confit and saffron sauce

Fish & Chips — 85
herb battered cream dory fillet with chunky hand cut chips, tartar sauce and malt vinegar

Corn-fed Chicken Breast — 85
baby spinach, pumpkin purée, asparagus, tomato confit, natural jus

SIDE DISHES — 25

Onion rings V *French fries V*
Potato wedges V *Steamed rice V VGN* *Steamed vegetables V VGN*

DESSERTS

Chocolate Tart N — 30
double baked bitter chocolate tart, fresh berries and Oreo crumble

Seasonal Fruit Salad — 35
served with vanilla ice cream

Summer Pudding with Lime Cream — 40
classic berry summer pudding coated with berry juice, lime cream and fresh berries

Banana Split N GF — 45
with vanilla, chocolate, strawberry and caramel ice cream

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GIRDERS

DRAUGHT BEER

	AED
Heineken (Netherlands)	42/27
Paulaner Original (Germany)	44/29
Tiger (Singapore)	42/27
Birra Moretti (Italy)	42/27
Amstel (Netherlands)	42/27
Stella Artois (Belgium)	42/27
Hofbrau (Germany)	42/27
Guinness (Ireland)	47/32
BrewDog Punk IPA (Scotland)	47/32
Carlsberg (Denmark)	42/27

DRAUGHT CIDER

Strongbow (England)	42/27
Thatcher's Gold (England)	44/29

BOTTLED BEER

	AED
Heineken (Netherlands)	40
Birra Moretti (Italy)	40
Amstel (Netherlands)	40
Strongbow (England)	40
Sol (Mexico)	42
Desperado's (Netherlands)	42
Peroni (Italy)	42
Franziskaner (Germany)	58
Crabbies Ginger Beer (Scotland)	59
Hobgoblin (England)	68

PRE-MIXED

	AED
Smirnoff Ice	48

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SPIRITS

	AED
VODKA	
Russian Standard	40
Skyy	42
Stoli Razberi	42
Stoli Citron	42
Tito's Vodka	44
Smirnoff Black	44
Russian Standard Platinum	48
Grey Goose	59
Belvedere	59
GIN	
Bombay Sapphire	40
Beefeater Gin	42
Bulldog Gin	44
Hendricks	46
Plymouth	46
RUM	
Bacardi Carta Blanca	40
Bacardi Carta de Oro (Gold)	40
Bacardi Carta Negra (Black)	40
Bacardi Oakheart	44
Malibu	42
Mount Gay Eclipse	42
Sagatiba Pura Cachaca	42
Angostura 1919	44
Sagatiba Velha	44
Bacardi 8 Años	46
Ron Zacapa 23 years	64
TEQUILA	
El Jimador Blanco	40
El Jimador Reposado	40
Patrón XO Café	42
Patrón XO Café Dark Cacao	42
Patrón Citrónge	42
Patrón Silver	58
Patrón Reposado	68
Patrón Añejo	84

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A WORLD OF WHISKY

	AED
MALT WHISKY	
Isle of Jura 10 (Jura Island)	47
Isle of Jura Superstition (Jura Island)	64
Isle of Jura 16 (Jura Island)	135
The Glenlivit Founder's Reserve (Speyside)	50
The Glenlivit 12 (Speyside)	68
The Glenlivit 15 (Speyside)	89
The Glenlivit 18 (Speyside)	135
The Dalmore 12 (Highland)	95
The Dalmore 15 (Highland)	130
The Dalmore 18 (Highland)	195
Aberlour 10/40% (Speyside)	47
Glenmorangie Original 40% (Highland)	47
Highland Park 12/40% (Orkney Islands)	47
Glenkinchie 12/43% (Lowland)	47
Laphroaig 10/40% (Islay)	47
Aberfeldy 12/40% (Lowland)	50
Glenfiddich 15 Solera Reserve/40% (Speyside)	58
Glenfarclas105/60% (Speyside)	68
Glen Ord 12/43% (Highland)	74
Springbank 15/46% (Campbeltown)	105
The Macallan 12 Fine Oak 40% (Speyside)	105
Glen Grant 1992 Cellar Reserve 46% (Speyside)	105
Highland Park 18/43% (Orkney Islands)	105
Glengoyne 21/43% (Highland)	110
Octomore/62.5 Bruichladdich distillery (Islay)	135
Glenfarclas 25/43% (Speyside)	165

Prices are inclusive of 10% municipality fee, 10% service charge and 5% VAT where applicable.

BLENDED WHISKY

	AED
BLENDED WHISKY	
William Lawson's	40
Famous Grouse	40
Jameson Irish Whiskey	42
Chivas Regal 12	46
Chivas Extra	60
Chivas Regal 18	99
Johnnie Walker Black Label	46
Johnnie Walker Gold Label Reserve	84
Johnnie Walker Platinum Label	147
Johnnie Walker Blue Label	235
AMERICAN WHISKEY	
Four Roses Yellow label	40
Jack Daniel's No. 7	42
Jack Daniel's Honey	42
Jack Daniels Fire	42
Canadian Club	40
Jim Beam White	42
Jim Beam Black	42
Woodford Reserve	52
BRANDY & COGNAC	
Klipdrift	40
Hennessy VS	44
Hennessy VSOP	63
Martell Cordon Bleu	130
Hine Antique XO	147
Remy Martin XO	189
LIQUEURS	
Aperol	40
Jagermeister	40
Sambuca	40
Passoã	40
Tia Maria	40
Disaronno	40
Cointreau	40
Amarula	40
Baileys	40
Archers Schnapps	40
Pimm's	40
Campari	40
Martini Bianco/Rosso/Extra Dry	40
Pernod	40
Southern Comfort	40
Drambuie	42
Grand Marnier	42
Benedictine	42
Chambord	47
La Fée Absinthe	47

Prices are inclusive of 10% municipality fee, 10% service charge and 5% VAT where applicable.

WINE SELECTION

	AED Glass/Bottle
CHAMPAGNE & SPARKLING	
De Bortoli Family Selection Sparkling, Australia	52/255
Zonin 1821 Prosecco Brut DOC, Italy	331
Moet & Chandon Imperial, France	130/765
Veuve Clicquot Ponsardin, Brut Carte Jaune, France	1,575
Moët & Chandon Rosé Impérial, France	1,575
WHITE	
Frontera Chardonnay, Chile	37/180
Santa Julia Sauvignon Blanc, Argentina	42/200
Emotivo Pinot Grigio, Lombardy IGT, Italy	47/210
Cliffhanger Mosel Riesling, Germany	399
Corte Giara Soave DOC, Italy	357
Château Ksara Blanc de Blanc, Lebanon	295
Domaine Montagu Sancerre, France	499
Oyster Bay Sauvignon Blanc, New Zealand	525
Louis Jadot Chablis, France	577
ROSE	
Bantry Bay Rose, South Africa	37/180
Mirabeau Rose', France	220
RED	
Frontera Cabernet Sauvignon, Chile	37/180
Bantry Bay Merlot, South Africa	42 /200
Arcadian Merlot, Australia	189
Stellenrust Premium Pinotage, South Africa	294
Emotivo Montepulciano d'Abruzzo DOC, Italy	285
Ruffino Chianti DOCG, Italy	260
Côtes du Rhone Guigal, France	385
Concha y Toro Marqués de Casa Concha Syrah, Chile	499
Oyster Bay Pinot Noir, New Zealand	525
Terrazas de los Andes Reserva Malbec, Argentina	577

Prices are inclusive of 10% municipality fee, 10% service charge and 5% VAT where applicable.

MOCKTAILS
AED 37

Shirley Temple (Sprite and Grenadine)
Bloody Shame (Tomato Juice, Tabasco and Lea & Perrin's)
Diablo (Strawberry, Passion Fruit, Banana, Peach)
Fruit Smoothie (Strawberry, Passion Fruit, Banana, Peach)
Grapefruit Lemonade (Sprite and Grapefruit Juice)

CLASSIC COCKTAILS
AED 48

Mojito (Bacardi, Lime Juice, Sugar Syrup, Mint Leaves, Soda)

Bloody Mary (Russian Standard, Tomato Juice, Lea & Perrin's, Tabasco)

Kir Royale (Crème de Cassis, Sparkling Wine)

Bellini (Sparking Wine, Peach Pureé, Peach Schnapps)

Amaretto Sour (Disaronno, Lemon Juice, Sugar Syrup)

Daiquiri (Bacardi, Lime Juice, Sugar Syrup and Fruit Pureé)

Moscow Mule (Russian Standard, Lime Juice, Ginger Syrup, Ginger Ale)

Cosmopolitan (Russian Standard, Triple Sec, Cranberry Juice, Lime and Orange Bitters)
Margarita (El Jimador Blanco, Triple Sec, Lime Juice and Sugar Syrup)

SPECIALITY COCKTAILS
AED 64

Bramble (Bombay Sapphire, Lemon Juice, Sugar Syrup and Crème de Mure)

Old Fashioned (Four Roses, Brown Sugar and Angostura Bitters)

Pornstar Martini (Russian Standard, Passoã, Sugar Syrup and Passion Fruit Pureé)

Emily Emily (Raspberry Vodka, Passoã, Bombay Sapphire, Cranberry Juice and Sugar Syrup)

Vanilla and Raspberry Tini (Russian Standard, Chambord, Vanilla Syrup, Cranberry and Raspberries)

Manhattan (Four Roses, Martini Rosso, Bitters)

Espresso Martini (Russian Standard, Kahlúa, Espresso, Baileys and Sugar Syrup)

Marquee (Four Roses, Chambord, Cranberry Juice, Lemon Juice, Sugar Syrup and Soda)

Prices are inclusive of 10% municipality fee, 10% service charge and 5% VAT where applicable.

STRONG COCKTAILS

AED 58

Singapore Sling

(Bombay Sapphire, Cherry Brandy, Cointreau, DOM Benedictine, Angostura Bitters, Grenadine and Pineapple Juice)

Zombie

(Grand Marnier, Apricot Brandy, Grenadine, Bacardi Black, Bacardi Gold, Lemon Juice, Pineapple Juice and Grapefruit Juice)

Bullfrog

(Russian Standard, Bombay Sapphire, Bacardi, El Jimador, Blue Curaçao, Sugar Syrup, Lime Juice topped with Red Bull)

Long Island Iced Tea

(Russian Standard, Bombay Sapphire, El Jimador, Triple Sec, Bacardi, Sugar Syrup and Lime Juice)

Absinthe Infused Mojito

(Bacardi, Absinthe, Lime Juice, Vanilla Syrup, Mint Leaves and Apple Juice)

AED 105

Flaming Lamborghini

(Kahlúa, Sambuca, Amarula and Blue Curaçao)

SOFT DRINKS

	AED
Irn-Bru	19
Soda	19
Coca-Cola	19
Tonic	19
Diet Coke	19
Ginger Ale	19
Sprite	19
Fanta	19
Red Bull	38

JUICES

	AED
Cranberry	21
Apple	21
Tomato	21
Grapefruit	21
Fresh Orange	27
Fresh Pineapple	27

WATER

	AED
Masafi 500ml(Still)	11
Badiot (Sparkling)	23

Prices are inclusive of 10% municipality fee, 10% service charge and 5% VAT where applicable.