



• APPETISERS •

Sultan's Soup of The Day	58
Kindly ask your server for today's soup. Please inform your server of any dietary requirements	
Roasted Tomato Soup (V,D)	58
Basil and garlic croutons	
Lentil Soup (V)	58
Purée of lentil, onion, garlic and Arabic bread	
Selection of Cold Mezze (V,N,D)	109
Hummus, labneh, fattoush, moutabel, warak enab, muhammara served with pickles and Arabic bread	
Assorted Hot Mezze (N,D)	109
Falafel, rakakat, kibbeh, spinach fatayer, meat sambousek, tahina sauce and fig jam	
Salt & Pepper Calamari (D,S)	73
Served with tartar sauce	

• DIM SUM SELECTIONS •

Vegetable Dim Sum (N,S)	53
Mushroom, water chestnut, bamboo shoot, carrot, ginger, soya bran oil, sesame oil, garlic, wheat flour and soya sauce	
Chicken Siu Mai (N,S)	63
Soya sauce, sesame oil and wheat flour	
Premium Prawn Har Gow (N,S)	68
Prawns, sesame oil, soya sauce and wheat flour	
Seafood Dumpling (N,S)	68
Mix seafood, soya sauce and wheat flour	

• SALADS •

Sultan's Signature Salad (V,N,D)	83
Roasted butternut squash, cèpes mushroom, pine nuts, pumpkin seeds, beetroot, rocket, goat cheese and truffle dressing	
Lobster Salad (S,N)*	145
Poached lobster, fennel, pea shoots, sunflower seeds and pomegranate dressing	
Greek Salad (V,D)	85
Cucumber, onions, Kalamata olives, capers, oregano, vine tomatoes, Feta, romaine lettuce, bell peppers and olive oil	
Caprese Salad (V,D,N)	89
Rocket leaves, buffalo mozzarella, heirloom tomatoes, pine nuts, basil pesto and balsamic vinegar	
Caesar Salad (D,S)	83
Romaine lettuce, garlic croutons, parmesan cheese and anchovy Caesar dressing	
With poached lobster (S)*	145
With grilled prawns (S)	114
With grilled chicken	105
Alaskan King Crab (N,S)*	134
Avocado, pomelo, mango, lime, sesame seeds, lettuce and crab meat	
Thai Beef Salad (N,S)	97
Beef tenderloin, bean sprouts, bell peppers, onion, cucumber, carrots, spring onion, fish sauce and fresh lime	

• SIDES •

French Fries	34
Steamed Jasmine Rice	34
Side Salad	34
Sautéed / Steamed / Grilled Vegetables	34

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(V) Vegetarian (N) Contains Nuts (A) Alcohol (D) Contains Dairy (S) Seafood

Gluten Free items are available on request

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• SANDWICHES •

Served with Mixed Salad or French Fries

Club Sandwich (D)	89
Toasted country wholemeal bread, grilled chicken, turkey rashers, egg mayonnaise, tomatoes and romaine lettuce	
Grilled Panini (V,N,D)	95
Tomatoes, buffalo mozzarella, rocket leaves, pine nuts and basil pesto	
Ricotta Cheese Panini (V,D)	89
Grilled focaccia, ricotta cheese, heirloom tomatoes and rocket leaves	
Chicken Shawarma Wrap (D,N)	89
Spiced chicken, garlic mayonnaise, tomatoes, onions and pickles	
Tandoori Wrap (D)	89
Tandoori chicken, mint yoghurt, mango pickle and rumali roti	
Grilled Beef Steak Sandwich (D,N)	89
Onion marmalade, bell pepper pesto, mushroom, cheddar cheese and ciabatta bread	
Classic Smoked Salmon Bagel (D,N,S)	89
Wholemeal bagel, cream cheese, smoked salmon, capers, lettuce and onion	

• BURGERS •

Sultan's Beef Burger (N,D)	124
Grilled beef burger on a sesame bun, cheddar cheese, French fries, onion rings and pickles	
Signature Slider (D)	126
Mini beef burgers grilled on brioche buns, wasabi mayonnaise, sweet potato fries, black bean and avocado salsa	
Sultan's Chicken Burger (N,D)	121
Spiced chicken fillet, sesame bun, buffalo mozzarella, chicken chorizo, onion rings, French fries, pickles and harissa yoghurt	
Sultan's Veg Burger (V,D)	121
Vegetable patty, lettuce, French fries and onion rings	

• ASIAN TOUCH •

Selection of Sashimi (S)*	95
Sake (salmon) Akami (yellowfin tuna)	
Selection of Nigiri (S)*	95
Sake (salmon) Akami (yellowfin tuna) Mushi Ebi (marinated shrimp)	
Selection of Makimono (S,N)*	95
California Roll, Spicy Tuna Roll, Crunchy Salmon Roll	

• FROM THE WOK & GRILL •

Stir-fried Vegetables (V)	89
Asian vegetables, tofu, soya sauce and steamed jasmine rice	
Chicken Satay (N)	99
Served with traditional condiments and peanut sauce, 12 pieces	
Kung Pao Chicken (N,S)	99
Spicy chicken, cashew nuts, oyster sauce and steamed jasmine rice	
Shanghai Noodles (N,S)	105
Egg noodles, Asian vegetables, oyster sauce and sesame oil	
Pad Thai (N,S)	105
Rice noodles, peanuts, prawn, chicken, lime, oyster sauce and soya sauce	
Thai Green Chicken Curry (S)	105
Coconut milk, galangal, lemongrass, oyster sauce, shrimp paste, kaffir lime and steamed jasmine rice	
Fish Of The Day (S,D)	186
Served with sautéed vegetables and mashed potatoes	

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• ITALIAN EXPRESS •

Capellini Pesto (V,N,D)	95
Basil pesto, rocket leaves, pine nuts and Parmesan cheese	
Spinach Tortellini (V,N,D)	95
Spinach and ricotta cheese tortellini, butternut squash, beetroot, pine nuts and Parmesan cheese	
Lobster Linguine (D,S)	121
Lobster, yellow bell pepper sauce, lemon, rocket leaves, cherry tomatoes and Parmesan cheese	
Pasta	95
Penne or Spaghetti Arrabbiata (V)	
Penne or Spaghetti Carbonara (D)	
Penne or Spaghetti Bolognese (D)	
Pizza Margherita (V,D)	80
Tomato sauce, buffalo mozzarella and basil	
Pizza Quattro Formaggi (V,D)	95
Tomato sauce and four kinds of cheese	
Pizza Frutti di Mare (D,S)	107
Tomato sauce, buffalo mozzarella, mixed seafood, rocket leaves and oregano	
Pizza Diavola (D)	118
Tomato sauce, buffalo mozzarella and spicy chicken salami	

• EMIRATI FLAVOURS •

"Creations by our Executive Oriental Chef Musabbeh Tarish Al Kaabi, renowned for modern Emirati cuisine"

Prawn Machboos (N,S)	118
Cooked with rice in local spices and dry lemon	
Emirati Mixed Grill (N,D)*	186
Lamb kebab, kofta kebab, lamb chops, shish taouk and French fries	
Sultan's Seafood Platter (S,D)*	669
Half lobster, tiger prawn, salmon, sea bass, scallops, calamari and French fries with lemon butter sauce	

• DESSERTS •

New York Cheesecake (D, N)	34
Salted Caramel Chocolate Tart (D, N)	39
Textured Chocolate Cake (D, N)	39
Red Velvet Cake (D, N)	34
Lemon Tart (D, N)	34
Raspberry Macaroon (D, N)	39
French Vanilla Opera Cake (D,N)	39
éclair Au Chocolat Praline (D, N)	39
Tropical Coconut Cake (D, N)	34
Greek Yoghurt Cake (D, N)	34
Belgian Chocolate Namelaka (D, N)	34
Fraisier (D,N)	34
Tiramisù Al Cioccolato (D, N)	34
Tonka Bean Pannacotta (D)	34
Sliced Fruits (V)	73
Medium Fruits Platter*	267
Large Fruits Platter*	519
American Cookie Cheesecake (D, N)	34
Our Ottoman Ice Cream (per scoop)	26
Vanilla, Chocolate, Pistachio, Strawberry	

• WARM DESSERTS •

Apple Pie (D, N)	48
Walnut Chocolate Brownies (D, N)	48
Kunafa	86

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Shuruvat – Appetizers

*The term **Shuruvat** implies commencement or beginning of a meal.*

<i>Zaituni Paneer Tikka (D) (V)</i>	70
<i>Picattas of cottage cheese, marinated with Indian spices and olives</i>	
<i>Malai Broccoli (D) (V)</i>	70
<i>Yoghurt and cheese marinated broccoli florets cooked in tandoor</i>	
<i>Bhuttey aur Pithor ke Kebab (D) (V)</i>	70
<i>Corn and gram flour gallets seasoned with Indian green herbs</i>	
<i>Delhi 6 Chaat (D) (V)</i>	70
<i>Trio of Palak patta, potatoes, green pea samosa, aloo papdi chaat</i>	
<i>Tali Hari Macchi (S)</i>	90
<i>Fresh catch of the day marinated with Indian green spice dusted with semolina and fried to perfection</i>	
<i>Chatpata Kanagoora (D) (S)</i>	120
<i>Pan fried Atlantic scallops on a base of spiced puffed rice served with pine nut chutney</i>	
<i>Bhopali Gilafi Seekh (D)</i>	90
<i>Mince lamb seasoned with black pepper, napped with colourful peppers and spring onions, cooked in tandoor</i>	
<i>Dum ki Chaap (D)</i>	130
<i>Lamb chops marinated with hung yogurt, kashmiri red chilly enriched with malt vinegar and cooked on a griddle</i>	

Premium- Signature Dishes

<i>Shamsi Jhinga* (D) (S)</i>	170
<i>Jumbo prawns marinated in cheese and hung yogurt stuffed with peppers cooked on dum</i>	
<i>(* with supplement</i>	55
<i>Changezi Raan*</i>	260
<i>Whole leg of baby Indian lamb marinated with Indian spices and malt</i>	
<i>vinegar cooked in tandoor</i>	
<i>(* with supplement</i>	125
<i>Venison soola* (D)</i>	270
<i>Yogurt and mathania chilli marinated venison escalope, grilled to perfection</i>	
<i>(* with supplement</i>	125
<i>Bharwan Gucchi* (D) (V) (N)</i>	220
<i>Morel mushrooms filled with clotted cream, green herbs and spring onions,</i>	
<i>finished in nutty a gravy</i>	
<i>(* with supplement</i>	95
<i>Shahi Macchli* (D) (S)</i>	170
<i>Whole baby silver pomfret cooked in tandoor to perfection</i>	
<i>(* with supplement</i>	55
<i>Pastunkhwa Lobster* (D) (S)</i>	370
<i>Lobster napped in a marinade of Indian green herbs served with creamy tomato gravy</i>	
<i>(* with supplement</i>	200

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Amala Favourites

<i>Kachumber Salad (V)</i>	45
<i>Cucumber, cabbage, onion and carrot with lime dressing</i>	
<i>Classic Green Salad (V)</i>	45
<i>Fine slices of cucumbers, tomatoes and onions</i>	
<i>Classic Samosa (V)</i>	70
<i>Potatoes, green peas, cumin with coconut chutney</i>	
<i>Sarson Mahi Tikka (S)</i>	100
<i>Fresh catch of the day fillet marinated in saffron and pommery mustard</i>	
<i>Chicken Tikka (D)</i>	115
<i>Boneless Chicken thighs marinated in spices and yoghurt</i>	
<i>Tandoori Chicken (D)</i>	115
<i>Chicken on bone marinated in tandoori paste</i>	
<i>Butter Chicken (D) (N)</i>	100
<i>Marinated boneless chicken thigh, tomato gravy, cashew nut and dry fenugreek</i>	
<i>Chicken Jalfrezi</i>	100
<i>Boneless chicken thigh, mixed vegetable, onions and tomato gravy</i>	
<i>Palak Paneer (D)</i>	65
<i>Cottage cheese, spinach gravy</i>	

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Qorma, Qaliyan, Salan, Nehari & Do Pyaza

Main courses were referred to as qorma, qaliyan, salan, nehari and do pyaza.

<i>Tulsi aur Badam ke Kofte (D) (V) (N)</i>	85
<i>Fried homemade cottage cheese, almonds and basil dumplings finished in smooth cashew and tomato based gravy</i>	
<i>Zeerasa Aloo (V)</i>	65
<i>Diced potatoes tossed with cumin and ginger</i>	
<i>Guncha-wa-Qeema dum pukht (D) (V)</i>	85
<i>Cauliflower florets and colourful peppers cooked with potatoes in a tangy onion tomato masala</i>	
<i>Khurmai palak (D) (V)</i>	85
<i>Fresh seasonal vegetables cooked with spinach hinted with fenugreek</i>	
<i>Burrani Paneer (D) (V)(N)</i>	85
<i>Tandoor paneer tikka cooked in a charcoal smoked onion tomato masala</i>	
<i>Dal Amala (D) (V)</i>	65
<i>Black urad lentils simmered overnight on charcoal. Enriched with tomatoes, fresh cream and butter</i>	
<i>Dal Dehlvi (D) (V)</i>	65
<i>Yellow lentils cooked with tempering of cumin, onions and tomato flavoured with fresh fennel</i>	
<i>Tawa Murgh Khatta Pyaz (D)</i>	95
<i>Morsels of chicken tikka cooked with colourful peppers and pickled shallots in a tangy onion tomato masala</i>	
<i>Murgh Handi Qorma (D) (N)</i>	95
<i>Prime cuts of chicken simmered in a brown, onion and nutty gravy finished with traditional Indian garam masala</i>	
<i>Forester's Chicken Curry (D)</i>	95
<i>Morsels of chicken cooked in a hearty curry of onions and tomatoes enriched with potatoes and Indian mustard</i>	

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Shahi Nehari (D)	115
<i>Prime cuts of lamb simmered overnight in its own stock, flavoured with turmeric, brown onions, served with khameeri roti</i>	
Kashmiri Roganjosh	115
<i>Prime cuts of Indian lamb cooked with onions and Kashmiri red chilly based gravy flavoured with dry ginger and fennel</i>	
Laal Maas	115
<i>Prime cuts of baby lamb simmered over low heat, freshly ground spices, mathania chillies</i>	
Rubiyan Khorma (D) (N) (S)	115
<i>Fresh prawns cooked in a brown onions and nutty gravy flavoured with saffron</i>	

BIRANI - Biryani

Biranj is a term referred to as 'Biryani', which means fried before cooking.

Awadhi Gosht Biryani (D) (N)	130
<i>Basmati rice and lamb, cooked with mace, rose water, kewra and dried fruits</i>	
Awadi Rubiyan Biryani (D) (N) (S)	140
<i>Basmati rice and prawns, cooked with mace, rose water, kewra and dried fruits</i>	
Awadhi Murgh Biryani (D) (N)	115
<i>Basmati rice and chicken, cooked with mace, rose water, kewra and dried fruits</i>	
Awadhi Subz Biryani (D) (N)	95
<i>Basmati rice and seasonal vegetables, cooked with mace rose water, kewra and dried fruits</i>	

Mande ki Mehfil- Our Signature Breads

<i>Warqui Parantha (D)</i>	25
<i>An exotic, Ajwain flavoured multi layered bread and baked in a clay tandoor</i>	
<i>Naan Amala (D)</i>	25
<i>An exotic Indian bread of refined flour cooked in tandoor with a rich filling</i>	
<i>Khameeri Roti (D) (V)</i>	25
<i>Leavened whole wheat bread</i>	
<i>Paanch Anaj ki Roti (D) (V)</i>	35
<i>Indian five grains healthy bread</i>	
<i>Rakabdar Parantha (D) (V)</i>	25
<i>Our signature dried mint parantha</i>	
<i>Garlic Naan / Butter Naan (D) (V)</i>	25
<i>Cheese Naan (D)</i>	25
<i>Tandoori Roti (V)</i>	25

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Meetha - Desserts

The Indian royals referred to Desserts as Meetha.

<i>Gulab ki kheer (D) (V) (N)</i>	45
<i>Milk delicately cooked over lower heat with Rose petals</i>	
<i>Shahi tukra (D) (N)</i>	55
<i>Rabri spread on a slice of syrup soaked homemade bread, pistachio</i>	
<i>Gulab Jamun (D) (V) (N)</i>	45
<i>Condensed milk dumplings fried to perfection dipped in rose flavoured sugar syrup</i>	
<i>Amala Signature kulfi (D) (V) (N)</i>	55
<i>Pistachio flavoured Indian ice cream made with reduced milk</i>	
<i>Rasmalai (D) (V) (N)</i>	45
<i>Fresh milk whey dumplings cooked in thin sugar syrup soaked in saffron flavoured milk</i>	
<i>Anjeer ki Phirnee (D) (V) (N)</i>	45
<i>An Indian pudding of fresh milk cooked with broken rice and green cardamom flavoured with dried fig</i>	
<i>Ice Creams (D) (N)</i>	45
<i>Vanilla, chocolate or strawberry</i>	
<i>Sorbets (D) (N)</i>	45
<i>Mango or lemon</i>	
<i>Tazza Fal</i>	45
<i>Fruit platter</i>	



The restaurant is designed in 17th century Ottoman style and it displays some outstanding design features. Lalezar means Field of Tulips and has taken its name from the symbol of Ottoman Empire which is tulip.

Lalezar lightened up forgotten classic Turkish and Ottoman cuisine recipes, serving an up to date synthesis of its tradition which will take you back to the Sultans' most glorious era.

Lalezar Restaurant draws up its menus based on seasonal considerations, using only natural ingredients. Seasonal planning of menu is the first principle of the authentic cuisine. In complete fidelity to traditional methods of preparation, time-honored recipes date back to Ottoman Empire is offered in a contemporary approach.

Now it is the time for you to discover Dubai's most exquisite, most authentic dining experience.

Treat yourself as Sultans'

LALEZAR EXPERIENCE MENU

325 AED

LALEZAR SIGNATURE MEZZE PLATTER

Chef's Suggestion for Sharing

COLD SMALL DISHES

Haydari (D) (V)

Strained Garlic Yoghurt, Dry Mint

Mamzana (D) (V) (N)

Smoked Eggplant, Roasted Bell Pepper

Antep Ezme (N) (V)

Mildly Spiced Tomato Dip, Walnut, Pomegranate Syrup

Kısır (V)

Cracked Wheat Salad, Garden Herbs, Tomato

HOT SMALL DISHES

Kalamar Tava

Crispy Baby Squid, 'Tarator' Sauce

Yaprak Ciğer

Edirne Style Fried Veal Liver

Izgara Sucuk

Grilled Turkish Beef Sausage

Mücver (V) (D)

Zucchini Patties, Crème Fraiche

(V) - Vegetarian, (A) - Contains Alcohol, (N) - Contains Nuts
(GF) - Gluten Free, (DF) - Diabetic Friendly (D) - Dairy
يحتوي المكسرات - (N) يحتوي الكحول - (A) نباتي - (V)
الألبان - (D) ودي لسكري - (DF) خالي من الغلوتين - (GF)
Prices are in UAE Dirhams.

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COLD APPETIZERS

Gavurdağı Salatası (V) (N)

Tomatoes, Cucumber, Parsley, Crushed Walnut, Sumac,
Olive Oil and Pomegranate Sauce

Enginar Dolması (D) (N) (V)

Artichokes Wrapped in Vine Leaves
Vine Leaves Stuffed with Aromatic Rice, Pine Seeds, Yoghurt Sauce

HOT APPETIZERS

Etli Mantı (D)

Traditional Mini Turkish Pasta with Minced Beef, Fresh Tomato Sauce, Garlic Yoghurt

MAIN DISHES

İskender Kebap (D)

Signature Döner Kebab, Thinly Cut Basted Beef and Lamb
Tomato Sauce, Pita Bread, Butter, Yoghurt

Levrek Fileto (D)

Fillet of Sea Bass, Braised Runner Beans, Frisee Salad, Vegetable Vinaigrette

DESSERTS

Baklava (D) (N)

Traditional Turkish Baklava

Kunefe (D) (N)

Warm Crispy Shredded Filo, 'Kaymak' and Pistachio

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SOUP

Ezogelin Çorbasi (V) (D)

Fragrant Spiced Red Lentil Soup

50

LALEZAR SIGNATURE MEZZE PLATTER

Chef's Suggestion for Sharing

155

COLD SMALL DISHES

Haydari (D) (V)

Strained Garlic Yoghurt, Dry Mint

Mamzana (D) (V) (N)

Smoked Eggplant, Roasted Bell Pepper

Antep Ezme (N) (V)

Mildly Spiced Tomato Dip, Walnut, Pomegranate Syrup

Kısır (V)

Cracked Wheat Salad, Garden Herbs, Tomato

HOT SMALL DISHES

Kalamar Tava

Crispy Baby Squid, 'Tarator' Sauce

Yaprak Ciğer

Edirne Style Fried Veal Liver

Izgara Sucuk

Grilled Turkish Beef Sausage

Mücver (V) (D)

Zucchini Patties, Crème Fraiche

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COLD APPETIZERS

Mevsim Salatası (D) (N)

Slow Roasted Beetroot, Baby Gem Lettuce, Soft Feta, Asparagus

60

Gavurdağı Salatası (V) (N)

*Tomatoes, Cucumber, Parsley, Crushed Walnut, Sumac,
Olive Oil and Pomegranate Sauce*

65

Enginar Dolması (D) (N) (V)

Artichokes Wrapped in Vine Leaves

Vine Leaves Stuffed with Aromatic Rice, Pine Seeds, Yoghurt Sauce

70

Antalya Usulu Tahinli Piyaz Salatası (D)

Tahini Marinated Beans, Onion, Soft Boiled Egg, Tomato

60

Haydari (D) (V)

Strained Garlic Yoghurt, Dry Mint

45

Mamzana (D) (V) (N)

Smoked Eggplant, Roasted Bell Pepper

45

Antep Ezme (N) (V)

Mildly Spiced Tomato Dip, Walnut, Pomegranate Syrup

45

Kısır (V)

Cracked Wheat Salad, Garden Herbs, Tomato

45

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HOT APPETIZERS

Hamsi Tava

Pan Fried Butterfly Anchovy, Rocket Salad, Grilled Lemon

90

Etli Mantı (D)

Traditional Mini Turkish Pasta with Minced Beef, Fresh Tomato Sauce, Garlic Yogurt

90

Avci Böreği (D) (N)

Puff Pastry Stuffed with Ground Beef, Walnut, Parsley

85

Kalamar Tava

Crispy Baby Squid, 'Tarator' Sauce

55

Yaprak Ciğer

Edirne Style Fried Veal Liver

55

Izgara Sucuk

Grilled Turkish Beef Sausage

55

Mücver (V) (D)

Zucchini Patties, Crème Fraiche

55

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MAIN DISHES

İskender Kebap (D)

*Signature Döner Kebab, Thinly Cut Basted Beef and Lamb
Tomato Sauce, Pita Bread, Butter, Yoghurt*

170

Piliç Topkapı (N)

*Corn Fed Chicken Thigh Rolled with Spinach,
Fragrant Pilaf, Toasted Almond, Roti Sauce*

155

Kuzu İncik Haşlama (D)

Ottoman Style Hot Pot Lamb Shank, New Potato, Carrot and Seasonal Fragrant Herbs

165

Levrek Buğulama (D)

Steamed Sea Bass, Tomato, Saffron Potato, Red Onion Relish and Lemon Sauce

165

Kuzu Kuşgözü

*Pan Seared Lamb Loin, 'Bulgur' Pilaf, Sauté Spinach
Chickpeas Cep Mushroom Casserole*

180

Dana Külbastı (D) (N)

*Grilled Beef Escallops
'Erişte' Pasta with Walnut and Feta, Thyme Jus*

160

Side Dishes

30

*Bulgur Pilaf (D)
Turkish Rice (D)
Turkish Yoghurt (D)
French Fries (V)*

(V) - Vegetarian, (A) - Contains Alcohol, (N) - Contains Nuts
(GF) - Gluten Free, (DF) - Diabetic Friendly (D) - Dairy
يحتوي المكسرات - (N) يحتوي الكحول - (A) نباتي - (V)
الألبان - (D) ودي لسكري - (DF) خالي من الغلوتين - (GF)
Prices are in UAE Dirhams.

Inclusive of 10% municipality fees and 10% service charge.

الثمن بالدرهم الاماراتي شامل 10% من رسوم البلدية و 10% من رسوم الخدم

CHAR GRILL SPECIALTIES

Adana Kebap

Minced Lamb Kebab, Roasted Vine Cherry, Red Onion Sumac

160

Beyti Kebap (N) (D)

Minced Lamb Kebab, Kashkaval Cheese, Walnut Wrapped in Saj Bread

155

Kuzu Pirzola (D)

Char Grilled Lamb Chops, Firik Rice, Garden Vegetable, Caramelized Shallot

165

Jumbo Karides (D) (N)

Grilled Jumbo Prawns, Pickled Red Cabbage, Iceberg, Almond Sauce

175

Izgara Yarım Piliç (D)

Char Grilled Half Chicken, Bulgur Rice, Grilled Runner Beans, Mint Yoghurt Sauce

165

Levrek Fileto (D)

Fillet of Sea Bass, Braised Runner Beans, Frisee Salad, Vegetable Vinaigrette

160

Kasap Köfte (D)

Grilled Meat Balls, Kashkaval Cheese, Piyaz Salad, Potato Chips, Roasted Tomato

160

Kılıç Balığı Şiş

Char Grilled Sword Fish on Skewer, Rocket Fennel Salad

170

Catch of the Day on the Bone

Please Ask Your Waiter

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THE RIB ROOM

The Rib Room derives inspiration from the original restaurant that opened in 1961 at Jumeirah Carlton Tower, London, UK. Founded on strong heritage and culinary pride, we feature the finest grilled meats and rib dishes from across the world including a mouth - watering selection of premium steaks and succulent meat cuts.

By combining expertise alongside impeccable service, we are certain our tradition of British culinary excellence will continue.

APPETIZERS

	AED
RIB ROOM SALAD (V,N,D)	75
Mixed lettuce, artichoke, candied pecan, berries, blue cheese, buttermilk dressing	
CAESAR SALAD (V,D)	75
Romaine lettuce, soft boiled organic egg, cherry tomato, crispy crutons, Doddington cheese	
HOUSE COLD SMOKED SALMON (D)	90
Pickled beets, preserved onion, red radish, herb fromage blanc	
LOCH FYNE OYSTERS TASTING (A,D)	3/6 pcs 95 / 165
Fresh shucked oyster citrus pearls, hot oyster "Rockefeller", arborio rice crusted oyster	
PAN SEARED SCALLOPS (D)	125
Caramelized cauliflower, black garlic, capers lemon butter sauce	
WAGYU BEEF SCOTCH EGG (D)	80
Mixed lettuce, pickled onion, green peas puree, chorizo aioli	
JOHN STONE STEAK TARTARE (D)	95
John Stone dry aged grass fed beef, classic condiments	
PAN SEARED SOULARD FOIE GRAS (A,D)	110
Green apple textures, caramelized figs, truffle brioche, red wine sauce	
POACHED PRAWNS (A,D,S)	125
Cold water prawns, baby gem, hass avocado, avruga caviar, marie rose sauce	
BELUGA CAVIAR (S)	50 gm Market Price
Condiments: chopped egg white, egg yolk, capers, parsley, white onion, gherkins, homemade blinis	

Soups

SOUP OF THE DAY	50
Inspired with seasonal ingredients	
ONION SOUP (A,D)	60
Caramelized onion, gratinated Gruyère cheese	

Dishes indicated with (V) suitable for vegetarians, (N) contains nuts, (A) contains alcohol, (H) healthy option, (D) dairy, (S) shellfish, Gluten-free items are available on request

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THE GRILL

OUR HERITAGE PRIME SELECTED BEEF CUTS SEASONED WITH THE FINEST SALT
AND PEPPER BLEND, GRILLED TO PERFECTION

INCLUDES

ONE STARCH, TWO VEGETABLES, SAUCE, JUS OR BUTTER

AED

MASTER KOBE WAGYU BEEF PURE BREED 99% BLOODLINE AA9+ 500 DAYS GRAIN-FED CERTIFICATE OF PRIVILEGE

Tenderloin	200 gm	620
Tenderloin	300 gm	820
Rib eye	350 gm	820

WAGYU "KOBE CUISINE" 300 DAY GRAIN-FED BEEF

Rib eye bone-in grade 6	400 gm	425
Tenderloin grade 7	200 gm	495

JOHN STONE DRY AGED GRASS-FED IRISH BEEF

Tenderloin	200 gm	295
Striploin	350 gm	355
Rib eye	350 gm	370

GRAINGE AUSTRALIAN BLACK ANGUS GRAIN-FED BEEF

Tenderloin	200 gm	250
Rib eye	300 gm	310
Striploin	350 gm	265

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AUSTRALIAN 1824 100 DAY GRAIN-FED BEEF

Tenderloin	200 gm	215
Tenderloin	300 gm	295
Rib eye	300 gm	275

PREPARATION TEMPERATURES

Rare	Medium Rare	Medium	Medium Well	Well done
Sealed outside while centre is warm throughout	Centre is very red, slightly brown towards the exterior	Centre is light pink, outer portion is brown	Brown from edge to edge with slight pink centre	Very firm with little juice, brown throughout

THE CHEF'S SHARING SUGGESTIONS

AED

TOMAHAWK WAGYU BEEF GRADE 5 1200G 825

BLACK ANGUS BEEF CHATEAUBRIAND 500G 580

THE RIB ROOM CUT SELECTION 800G (A,D) 585

Australian 1824 tenderloin, John Stone short rib, grade 7 beef bavette

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Our Signature Ribs, Bavette Steak and Burger

AED

AUSTRALIAN BLACK ANGUS SHORT RIBS (D) Sticky XO sauce, confit shallot, portobello mushroom	210
JOHN STONE DRY AGED SHORT RIBS (A,D) Braised in English stout, pearl onions, red cabbage, Cheddar dumplings	315
DRY RUB MARINATED GRADE 7 WAGYU BEEF BAVETTE (A,D) Grilled portobello mushroom, truffle mashed potato, black garlic, cipollini onion, bone marrow sauce	200
THE RIB ROOM BURGER (D) Wagyu beef, Kirkham's Lancashire aged cheese, sun blush tomato, brioche bun, truffle aioli, duck fat chips	160

THE CHEF'S SIGNATURE DISHES

PAN SEARED SEA BASS (D) Baby carrot, cauliflower puree, king Edward potato croquette, herb's hollandaise sauce	210
DOVER SOLE (A,D) Champagne poached fillet, baby leek, cornish crab crusted jersey potatoes, kohlrabi, caviar beurre blanc	260
LIVE BOSTON LOBSTER (A,D,S) Asparagus, pumpkin puree, mussels, clams, white wine sauce	440
MAGRET DUCK BREAST (A,D) Orange infused carrot puree, caramelized figs, king oyster mushroom, beetroot powder, red wine sauce	180
HERB CRUSTED NEW ZEALAND SPRING LAMB RACK (D) Colcannon potatoes, fava beans, green pea puree, lamb juice, mint jelly	180

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VEGETARIAN ALTERNATIVES

AED

SPINACH RICOTTA EGG YOLK RAVIOLO (V,D) 145
Black truffle, caramelized baby onion, sage brown butter

VEGETABLE VOL AU VENT (V,D) 145
Wild mushroom, spelt, asparagus, Stilton cheese, dehydrated pumpernickel

THE GARDEN

THE STARCH 25
Minted baby potatoes / duck fat chips / truffle mash potatoes /
macaroni cheese / agria potato skinny fries / sautéed potatoes

THE VEGETABLES 25
Seasonal beans with shallots / braised heirloom beet / sautéed mushroom /
carrots / parsnips / baby spinach / asparagus / roasted butternut, garlic, rosemary /
savoy cabbage with chicken chorizo

SALADS AND GREENS 25
Heirloom tomato salad, mesclun green salad

SAUCES / JUS / BUTTERS
Green peppercorn sauce / The Rib Room sauce / creamy mushroom sauce /
béarnaise sauce / thyme jus / truffle jus / red wine jus / sage butter /
blue cheese butter / garlic butter / truffle butter / lemon butter

CHEESE TROLLEY

SUPERIOR CHEESE SELECTION
served with grapes, chutneys, celery and crackers

Selection of 3 cheeses	45
Selection of 6 cheeses	80
Selection of 9 cheeses	150

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DESSERTS

	AED
STICKY TOFFEE PUDDING (N,D) Candied pecan nuts, honeycomb, manuka honey ice cream	60
ETON MESS (N,A,D) Coconut meringue, opalys chocolate cream, rose infused strawberry sorbet, Champagne strawberry confit	60
MANJARI CHOCOLATE PUDDING (N,A,D) Cherry jubilee, Irish cream, cornish vanilla ice cream	60
BRITISH STEAMED APPLE PUDDING (N,A,D) Spiced butterscotch, Grand Marnier custard, clotted ice cream	60
BANOFFEE PIE BY RIB ROOM (N,D) Caramelized bananas, chocolate cremeux, shortbread ice cream, whipped coffee ganache	60
SEASONAL FRUIT PLATTER Citrus sorbet, raspberry pulp, lavender honey	60

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Cold mezzeh

Al Nafoorah salad (V) Mixed salad of cucumber, tomato, lettuce, green chili, mint, parsley, beet root & lemon vinaigrette	AED 45	Fattoush (V) Cucumber, tomatoes, herbs, pomegranate dressing & toasted Arabic bread	AED 45	Lubia bil zaite (V) Tender green beans, tomato, garlic, onion & olive oil	AED 45
Al Nafoorah hummous (V, N) Chickpea purée dip with roasted pine seeds & cumin	AED 45	Zaatar salad (V, D) Aromatic thyme herb salad, tomato, onion, sliced black olives, pomegranate sauce & feta cheese	AED 45	Moussaka eggplant (V) Eggplant, mixed capsicum, chickpeas & tomato sauce	AED 45
Jat khudra Lebanese crudites (V) Selection of seasonal vegetables	AED 75	Jergier with beetroot (V) Rocket lettuce, tomato, onion, olive oil, vinegar, beet root cubes & pomegranate sauce	AED 45	Watermelon halloumi cheese (V, D) Halloumi cheese with watermelon slices, mint leaves, olive oil & pomegranate	AED 48
Hummous (V, N) Purée of freshly boiled chickpeas & tahina sauce	AED 45	Shanklish (V, D) Crumbled cheese with onion, parsley, tomato & Lebanese olive oil	AED 45	Potato salad (V) Grilled fresh potato, fresh zataar, lemon olive oil & garlic	AED 45
Moutabel (V, N) Dip of roasted eggplant with tahina sauce & lemon juice	AED 45	Warak enab bil zaite (V) Vine leaves stuffed with seasonings, rice, tomato, mint & parsley	AED 45	Falafel salad (V, N) Chickpeas, parsley, coriander, garlic, tomato, mixed pickles, cucumber, mint leaves, lettuce & tahina sauce	AED 45
Baba ghanouj (V) Grilled eggplant dip with onion, tomato, parsley, mint lemon juice & olive oil	AED 45	Labneh with garlic (V, D) Lebanese labneh with garlic & olive oil	AED 45	Mohammarah (V, N) Ground walnut with onion, chili capsicum, garlic, breadcrumbs, olive oil & oriental spices	AED 45
Tabouleh (V) Finely chopped parsley, mint, tomatoes, burghul, olive oil & lemon juice	AED 45	Assorted Arabic pickles (V) Pickled vegetables, Lebanese cucumber, turnip, chili & cauliflower	AED 45		

Soups

Lentil soup (V, D) Purée of red lentil, toasted Arabic bread & lemon	AED 48
Chicken freekeh soup (D) Green smoked wheat, chicken cubes, carrot & green peas	AED 54

Raw meat dishes

Kebbeh nayeh Freshly minced lamb with burghul, Lebanese spices & olive oil	AED 60
Kebbeh frakeh Freshly minced lamb with burghul green chili & Lebanese spices	AED 60
Habra nayeh Freshly Mince lamb with onion	AED 60
Al Nafoorah tablyeh All raw meat, frakkeh, kibbeh, nayeh, Arabic spices, lemon, chili & garlic	AED 100

Side dishes

Saffron rice (D)	AED 27
French fries	AED 27
Al Nafoorah shawarma	
Traditional chicken shawarma Slices of chicken, served with pickles & French fries	AED 70
Traditional Beef shawarma (N) Sliced marinated beef, onion, tomato, parsley served with pickles & French fries	AED 80

Hot mezzeh

Hummous bel lahma (N) Velvety purée of chickpeas with tahina, Minced lamb & pine seeds	AED 60	Chicken liver with pomegranate sauce Sautéed chicken liver & pomegranate sauce	AED 58
Falafel (V, N) Chickpeas, garlic, onion, coriander & tahina sauce	AED 55	Fried kebbeh (N) Fried lamb dumplings & pine nuts	AED 55
Potato harra (V) Pan fried potato cubes with garlic, coriander & chili	AED 55	Moajanat moshakala (V, N) Cheese rukak, meat sambousek, spinach fattayer & fried kebbeh	AED 55
Grilled halloumi (V, D) Grilled cheese halloumi, served with tomato & cucumber	AED 60	Sujuk Spicy beef sausage & tomato sauce	AED 60
Cheese rukak (V, D) Fried akawi cheese wrapped in filo dough	AED 55	Lamb makanek (N) Lamb Sausages & lemon Juice	AED 55
Meat sambousek (N) Minced lamb & pine seeds in a tender crust	AED 55	Chicken wings Grilled chicken wings brushed with coriander & garlic sauce	AED 55
Spinach fattayer (V, N) Pastry filled with spinach & minced onions	AED 45		

Seafood


Grilled summan fillet Arabic spiced summan fillet with seasonal & vegetables	AED 155	Grilled salmon fillet Salmon fillet, garlic, zatar herbs, lemon juice, olive oil & seasonal vegetables	AED 160
Sherry fillet (D) Grilled sherry fillet, chili sauce & saffron rice	AED 155	Grilled Omani lobster (S, D, *) Grilled Omani lobster with Arabic herbs, garlic, lemon juice & saffron rice	AED 228
Grilled prawns & summan fillet (S, D)	AED 200	Al Nafoorah seafood platter (S, D, *) (for 2 persons) Summan fillet, lobster, prawns, sea bass fillet, salmon fillet lemon wedges & hara sauce	AED 530
Grilled prawns (S, D, *) Garlic & lemon juice	AED 225		
Grilled seabass fillet (D) Seabass fillet, seasonal vegetables & lemon butter sauce	AED 138		

From the charcoal grill

Arayes (N) Minced lamb with onion, tomato, mint & pine nuts in grilled Arabic bread	AED 78	Grilled lamb chops Rosemary marinated lamb chops with French fries	AED 150	Mixed grill A combination of lamb kebab, kofta kebab, shish taouk & lamb chops	AED 165
Kebab mint Minced lamb mixed with fresh mint leaves	AED 100	Eggplant kofta Eggplant, minced lamb, tomato & onion	AED 103	Grilled half boneless chicken Grilled potato, garlic & pickles	AED 98
Kebab kheshkhash (N) Minced spicy lamb with tomato sauce & pine seeds	AED 103	Veal kebab (*) Cubes of beef fillet with grilled vegetables	AED 198	Grilled whole boneless chicken Grilled potato, garlic & pickles	AED 175
Kebab halabi Minced lamb with parsley & onion	AED 98	Grilled chicken wings Marinated in garlic & lemon	AED 75	Al Nafoorah mixed grill (S, *) (for 2 persons) Selection of taouk, lamb cubes, prawns, kofta, lamb chops, sujuk garlic & pickles hara French fries	AED 375
Grilled lamb Cubes of marinated lamb, onion & aromatic spices	AED 108	Shish taouk Cubes of chicken marinated in garlic & lemon	AED 105		

Dessert

Ashtha bil asail (N, D) Fresh cream with almonds, pistachio & honey	AED 55	Baklava (N, D) Assortment of buttered pastry filled with nuts	AED 55	Mshabak with messkeh ice-cream (N,D) Saffron zolobia & rose marinated strawberries	AED 55
Fruit platter Slices of seasonal fruits	AED 50	Osmanieh (N, D) Kunafa vermicelli with fresh milk pudding	AED 60	Fakhfakhina (D) Seasonal fruits, orange juice, honey syrup & Double cream ice cream	AED 50
Halawa bil jeben (N, D) Sweet cheese with pistachio & sugar syrup	AED 55	Al Nafoorah rose muhalabiyah (N,D) Classic Arabic milk, sugar & rose water pudding	AED 55	Ice cream (N, D) Choice from vanilla, chocolate, strawberry, turkish coffee, pistachio, mango sorbet, lemon & raspberry sorbet	AED 35

Not included in invitation to dine. All meats are served halal
(V) Vegetarian (N) Nuts, (D) Dairy, (S) Seafood,  Al Nafoorah Signature, (*) HB Supplement.
Gluten free items are available on request

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