



BiCE started in 1926 when Beatrice Ruggeri decided to open her own restaurant in Milan, Italy.

Savour authentic Italian cuisine in an elegant atmosphere at BiCE Ristorante at Hilton Dubai Jumeirah.

Giampaolo Scarfi
Restaurant Manager

A handwritten signature in black ink, appearing to read "Giampaolo Scarfi".

Davide Gardini
Head Chef

A handwritten signature in black ink, appearing to read "Davide Gardini".

COLD ANTIPASTI

Carpaccio di manzo 🍷	95
Angus beef carpaccio with rocket salad, mushrooms, Parmesan shavings and Venetian sauce	
Bresaola 🍷	88
Smoked beef bresaola, rocket leaves and Pecorino cheese	
Burrata 🍷 🍷	97
Burrata cheese on marinated green zucchini and mushrooms	
Astice alla Catalana 🍷	112
Catalan lobster with red onions, lemon gel, tomato jam and aromatic herbs	
Insalata dell'orto 🌿 🍷 🍷	65
Garden mixed salad with carrots, cucumber, cherry tomato, red radish and aged balsamic dressing	
Insalata di barbabietola rossa 🌿 🍷 🍷	65
Red beetroot salad, goat cheese and crispy quinoa	
Tiramisu ai porcini	85
Porcini pudding topped with porcini-flavoured mascarpone cheese cream and veal pancetta	

HOT ANTIPASTI

Polipo arrosto 🍷	78
Roasted octopus, violet mashed potato, black olive mousse and red onion confit	
Capesante	98
Seared scallops, celeriac cream and sautéed mushrooms	
Calamaretti spadellati A	80
Pan-fried baby squids with garlic, extra virgin olive oil and red chili	
Fritto misto	86
Crispy deep-fried calamari, shrimps and artichokes with spicy tomato dip	
Red mullet toast	116
Red mulled fillet and buffalo mozzarella	
Eggplant roll 🌿	67
Sliced oven-baked eggplant stuffed with spinach and 'grandma' sauce, breaded with cashew nut crumble	

ZUPPE

Zuppetta di pesce e crostacei	80
Mediterranean seafood soup and aromatic herbs	
Minestrone classico 🍷 🍷	63
Classic minestrone soup	

PASTA AND RISOTTO

Tagliatelle alla Bolognese A 🍷	78
Traditional homemade tagliatelle with Bolognese sauce	
Tortellacci pomodorini e burrata	85
Homemade tortellacci with ricotta and spinach, served with datterini tomato sauce and burrata	
Tortelli con salsa al tartufo 🍷	115
Homemade ricotta and spinach tortelli in creamy truffle sauce	
Penne alla Norma 🌿 🍷	79
Penne tossed with sautéed eggplants in tomato sauce, fresh oregano and dried ricotta cheese	
Risotto ai funghi 🌿 A 🍷 🍷	95
Wild mushroom risotto	
Risotto ai frutti di mare A	108
Seafood risotto with prawns, scallops and calamari	
Triangoli Romani 🍷	82
Fresh triangle shaped pasta, stuffed with cacio e pepe on artichoke cream	
Gnocchi di ricotta, gamberi e asparagi bianchi	85
Gnocchi made with ricotta, Porto wine sautéed shrimps and white asparagus	
Paccheri alla Mediterranea	112
Paccheri with seafood, black olives and cherry tomato sauce	

PIZZA

Margherita 🌿 🍷	65
Tomato, mozzarella, fresh basil	
Frutti di mare	75
Mozzarella, peeled tomato, seafood	
Quattro formaggi 🍷	74
Mozzarella, smoked Scamorza, Gorgonzola, Taleggio	
Bresaola	89
Mozzarella, tomato, rucola, bresaola, Parmesan	

FERRANTE SPECIAL

Giuseppe Ferrante is a loyal guest of BiCE Ristorante since 2000 in Dubai. He celebrated his 80th birthday recently with us and created his own favourite dish.

Polpette alla Ferrante 72
Aromatic meat balls in tomato sauce



Vegetarian



Signature dish



Contains alcohol





Gluten-free



Vegan

Please inform your waiter of any dietary requirements or allergies you may have. More vegan dishes are available.
All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.



LIVE ON THE TROLLEY

Caesar Salad 	82
Romaine lettuce dressed with lemon juice, olive oil, egg yolk, garlic and black pepper topped with croûtons	
Salmone affumicato	82
Homemade smoked fresh salmon with toasted brown bread	
Branzino in crosta di sale 	613
1Kg rock-salted sea bass, rosemary potatoes and sautéed vegetables	
From the sea	
Jumbo prawns, langoustine, oysters	
Items are subject to availability	
Price will be per piece	




"BICE" CLASSICS

Parmigiana di melanzane della BiCE 	77
Eggplant parmigiana baked with fresh basil and mozzarella cheese	
Pappardelle al Telefono 	77
Homemade pappardelle in creamy tomato sauce, basil and fresh mozzarella cheese	
Ravioli alla Massaia con funghi di bosco	99
Homemade ravioli filled with meat and spinach in wild mushrooms creamy sauce	
Fettuccine della BiCE con aragosta 	145
come in costa Smeralda	
Fettuccine with lobster, fresh tomatoes and basil in creamy lobster bisque	
Cotoletta alla Milanese	209
Crispy breaded veal rack, rocket leaves and cherry tomatoes	

SECONDI DI PESCE

Orata alla Mediterranea 	140
Roasted sea bream, baked dill potatoes and orange flavoured tomato sauce	
Filetto di branzino al forno 	218
Oven-baked sea bass fillet, roasted potatoes and sautéed porcini mushrooms	

SECONDI DI CARNE

Carre di agnello in crosta di erbe  	190
Oven baked lamb rack in herb crust served with spicy wine sauce	
Filetto di vitello	225
Pan-roasted veal tenderloin, sautéed morels mushrooms and foie gras sauce	
Filetto di manzo Angus 	235
230g Canadian Angus tenderloin, sautéed baby spinach and truffle mashed potatoes	

SIDE DISHES

Grilled green asparagus 	48
Roasted baby potatoes 	38
Truffle mashed potatoes 	45
Sautéed vegetables 	45
Garlic sautéed broccoli 	38
Sautéed baby spinach 	45



Vegetarian



Signature dish



Contains alcohol



Gluten-free



Vegan

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DESSERTS

<i>Panna cotta al rosmarino</i> <i>Rosemary-flavoured panna cotta</i>	43
<i>Selezione di sorbetti e gelati fatti in casa</i> <i>Homemade ice creams and sorbets</i>	39
<i>Crème brûlée</i> <i>Classic crème brûlée</i>	45
<i>Insalata di frutta</i>  <i>Seasonal fresh fruit salad</i>	40
<i>Tiramisu</i>  <i>Tiramisu</i>	59
<i>Assoluto di cocco</i>  <i>Coconut mousse, dehydrated coconut, coconut crumble and lemon sorbet</i>	39
<i>Dolce nello specchio</i> <i>Strawberry mousse with a sweet heart of namelaka and soft strawberry jelly with homemade strawberry ice cream</i>	55
<i>Semifreddo di yogurt e frutti di bosco con soufflé al cioccolato</i> <i>Yogurt parfait with a mixed berry compote and chocolate soufflé</i>	55
<i>Selezione di formaggi con confetture di stagione</i> <i>Italian cheese selection served with honey and fruit compotes</i> <i>Grana Padano, Gorgonzola, Taleggio, Pecorino Di Pienza, Caprino</i>	82



Vegetarian



Signature dish



Contains alcohol



Gluten-free



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AFTER DINNER

COFFEE

<i>Americano</i>	23
<i>Espresso, Macchiato</i>	24
<i>Double Espresso</i>	27
<i>Cappuccino, Caffè Latte</i>	27

PORT WINE & SHERRY

<i>Tio Pepe Dry Sherry</i>	43
<i>Bristol Cream Sherry</i>	46
<i>Cockburn's Ruby Port</i>	46
<i>Taylor's 20 Year Old Tawny Port</i>	194
<i>Fonseca Vintage Port 2009</i>	255
<i>Taylor's 40 Year Old Tawny Port</i>	357

DESSERT WINE

<i>Moscato Passito Palazzina</i>	53
<i>Moscato, Villa M</i>	53
<i>Muscat & Flora, Brown Brothers</i>	69
<i>Passito Di Pantelleria, Donnafugata</i>	102

GRAPPAS

<i>Grappa Vendemmia Millesimata Nonino</i>	49
<i>Grappa Chardonnay Barrique Nonino</i>	53
<i>Grappa Moscato Nonino</i>	58

WHISKY

<i>Ballantine's</i>	39
<i>Famous Grouse</i>	44
<i>J&B Rare</i>	49
<i>JW Red Label</i>	44

Premium Whisky

<i>Chivas Regal 12 YO</i>	53
<i>Chivas Regal 18 YO</i>	112
<i>Royal Salute 21 YO</i>	189
<i>Chivas Regal 25 YO</i>	267
<i>J&B 15 YO</i>	53
<i>Johnnie Walker Black Label</i>	53
<i>Johnnie Walker Gold Label</i>	92
<i>Johnnie Walker Blue Label</i>	219

Irish Whiskey

<i>Jameson</i>	44
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Single Malts

<i>Glenlivet 12 YO</i>	49
<i>Glenmorangie Original</i>	68
<i>Caol Ila 12 YO</i>	82
<i>Glenkinchie 12 YO</i>	73
<i>Macallan 12 YO</i>	78
<i>Macallan 15 YO</i>	126
<i>Macallan 21 YO</i>	437

American Whiskey

<i>Jim Beam Bourbon</i>	44
<i>Jack Daniel's</i>	58

BRANDY

Armagnac

<i>Marquis de Puysegur VS</i>	<i>53</i>
<i>Armagnac Cles Des Ducs VSOP</i>	<i>53</i>

Cognac

<i>Martell VSOP</i>	<i>63</i>
<i>Martell XO</i>	<i>141</i>
<i>Rémy Martin VSOP</i>	<i>63</i>
<i>Hennessy VSOP</i>	<i>63</i>
<i>Hennessy XO</i>	<i>141</i>
<i>Hennessy Paradis</i>	<i>340</i>

DIGESTIVES & LIQUEUR

<i>Sambuca</i>	<i>44</i>
<i>Jägermeister</i>	<i>44</i>
<i>Amaretto Di Saronno</i>	<i>49</i>
<i>Frangelico</i>	<i>53</i>
<i>Baileys</i>	<i>53</i>
<i>Grand Marnier</i>	<i>53</i>
<i>Limon cello</i>	<i>49</i>
<i>Irish Coffee</i>	<i>56</i>



PASTA E BASTA

FRIDAY BRUNCH

Every Friday, 12:30 pm to 4:00 pm
3:45 pm last food & beverage order

Food Only Package

AED 145 per person

Soft Beverages Package

AED 190 per person

House Beverages Package

AED 270 per person

Child (under 12)

Eat for free

Cold Starters

Beetroot salad ✓

Salmon with fennel and orange

Bresaola with rocket leaves and Pecorino cheese

Pasta

Paccheri with seafood

Penne pasta with arrabbiata sauce

Fusilli pasta with pesto sauce ✓

Tortelli spinach with creamy truffle sauce ✓

Potato gnoccihi with red four cheese sauce

Ravioli massaia with mushroom sauce

Pizza

Pizza margherita with tomato, mozzarella and fresh basil

Quattro formaggi with mozzarella, smoked scamorza, Gorgonzola and Taleggio cheese ✓

Pizza Diavola with spicy pepperoni

Pizza with Broccoli and mushroom

Pizza with rocket leaves, shaved Parmesan and eggplant grilled

Pizza marinara with garlic-flavoured tomato sauce and oregano

Mains

Sea bass trolley

Roasted wagyu beef

Desserts

Mini macaron

Mini chocolate mousse

Mini tiramisu

Fruit salad

Mini pannacotta



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DRINKS



150 ml 250ml

Sparkling Wines

Cuvée 1821, Prosecco - Zonin	67	286
Rosé 1821, Spumante - Zonin	77	340
Moët & Chandon Brut Impérial	146	703

White Wines

Soave DOC, Zonin, Veneto	50	76	235
Pinot Grigio IGT Delle Venezie, Corte Giara – Allegrini, Veneto	54	81	243
Chardonnay, Salento, Barocco IGT, Puglia	56	84	272
Sauvignon, Tenuta Ca'bolani IGT, Friuli	70	105	286
Gavi dei Gavi, La Scolca DOCG, Piemonte	85	128	291
La Cala, Vermentino di Sardegna, Sella & Mosca DOC, Sardegna	92	139	310

Red Wines

Cabernet Italiano, Zonin IGT, Veneto	53	79	235
Merlot, Tenuta Ca'bolani DOC, Friuli	54	81	272
Chianti, Ruffino DOCG, Toscana	67	101	286
Valpolicella, Corte Giara, Allegrini DOC	73	110	291
Nero d'Avola IGT, Cusumano, Sicilia	78	116	301
Dolcetto d'Alba, Cossetti DOC, Piemonte	82	124	310

Rosé Wines

Cipresseto Rosato, Santa Cristina IGT, Toscana	52	79	247
La Planeta Rosé DOC, Sicilia	78	116	306

APERITIVI

APEROL SPRITZ | 73

Aperol, Prosecco and soda water

CAMPARI ORANGE | 61

Campari, fresh orange juice

BELLINI | 73

Prosecco and peach nectar

COCKTAILS

Negroni	61
Gin, Campari, Cinzano Rosso	
Contessa	61
Gin, Aperol, Cinzano Dry	
Negroni Sbagliato	73
Campari, Cinzano Rosso, Prosecco	
Amaretto Martini	61
Absolut vodka, Amaretto, Galliano and Angostura	
BiCE Iced Tea	73
Gin, tequila, vodka, rum, amaretto, lemon juice, Angostura, Coke	

MOCKTAILS

Lemon Mint	36
Freshly squeezed lemon juice, mint leaves, sugar and crushed ice	
Wild Berry	36
Fresh strawberries, raspberry purée, cranberry juice	
Italian Fruit Punch	36
Fresh orange juice, pineapple juice and Maraschino cherry	
BiCE Cooler	36
Fresh mango juice, fresh orange juice, grenadine syrup and cranberry juice	

BEERS

Draught Beer	
Birra Moretti	49
Bottled Beer	
Birra Moretti	44
Peroni	49
Heineken	44

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WINES

CHAMPAGNE AND SPARKLING WINES

NV	Zonin Cuvée 1821, Prosecco DOC, Veneto	286
NV	Martini Royal Bianco	364
2010	Bellavista Grand Cuvée Brut, Franciacorta DOC	922

France

NV	Moët & Chandon Brut Impérial	703
2004	Moët & Chandon Grand Vintage	1,552
NV	Laurent Perrier Ultra Brut	1,310
NV	Moët & Chandon Brut Impérial Magnum 1.5l	2,231
1995/99	Pol Roger Cuvée Winston Churchill	3,153
2003/2004	Dom Pérignon Brut	3,250
2004	Taittinger Comtes de Champagne, Blanc de Blancs Brut	1,407
2004/2005	Louis Roederer Cristal Brut	5,335

ROSÉ WINES

Italy

NV	Martini Royal Rosso	364
NV	Zonin Rosé 1821, Spumante, Veneto	340

France

2015	Mas de Daumas Gassac 'Frizant' Rosé Mousseux, IGP Pays de l'Herault	437
NV	Veuve Clicquot Brut Rosé	1,310
NV	Moët & Chandon Brut Rosé Impérial	1,470
NV	Billecart-Salmon Brut Rosé	1,504
2000	Dom Pérignon Rosé	8,100

WHITE WINES

Italy

2016	Gavi dei Gavi, La Scolca DOCG, Piemonte	291
2015	Pinot Grigio, Vigneti Dolomiti IGT, Alois Lageder Trentino Alto Adige	422
2013	'Löwengang' Chardonnay DOC, Alois Lageder, Alto Adige	660
2016	Soave DOC, Zonin, Veneto	235
2016	Pinot Grigio IGT Delle Venezie, Corte Giara, Allegrini, Veneto	243
2015	Soave DOC, Folonari, Veneto	257
2016	Sauvignon, Tenuta Ca'bolani IGT, Friuli	286
2012	'Were Dreams' Venezia Giulia IGT, Jermann, Friuli-Venezia Giulia	1,164
2015	Villa Antinori Bianco Toscana IGT, Marchesi Antinori, Toscana	306
2013	'Cervaro della Sala', Marchesi Antinori, Umbria IGT	771
2015	Chardonnay, Salento, Barocco IGT, Puglia	272
2016	La Cala, Vermentino di Sardegna, Sella & Mosca DOC, Sardegna	310
2014	Chardonnay Menfi DOC, La Planeta, Sicilia	601
2016	Conte della Vipera, Castello della Sala, Marchesi Antinori Umbria IGT	475

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WINES

WHITE WINES

France

2014/2015	Pouilly-Fume, Pascal Jolivet, Loire	509
2014/2015	Sancerre, Pascal Jolivet, Loire	422
2012	Pouilly Fumé 'Baron De L', Baron de La doucette, Loire	1,213
2014	Pont de Gassac Blanc, IGP Mas de Daumas Gassac Pays d'Hérault	310
2013	Mas de Daumas Gassac Blanc, IGP Saint-Guilhem-le-Desert	771
2015	'Drouhin-Vaudon' Petit Chablis, Joseph Drouhin, Bourgogne	340
2014	Chablis, Les Vaudevey, Premier Cru, Domaine Laroche, Bourgogne	655
2014	Meursault, Bouchard Père & Fils, Côte de Beaune, Bourgogne	849
2012	Corton-Charlemagne Grand Cru, Bouchard Père & Fils, Côte de Beaune	2,571
2004	Montrachet, Grand Cru, Domaine Jacques Prieur, Côte de Beaune, Bourgogne	9,215

Spain

2014	Marques de Caceres Blanco, Rioja DOCa	276
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Canada

2014	Reserve Riesling, Mission Hill Family Estate, Okanagan Valley	393
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New Zealand

2014	Sauvignon Blanc, Oyster Bay, Marlborough	325
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Australia

2016	Chardonnay, Jacob's Creek, South Eastern Australia	213
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ROSÉ

Italy

2015	Santa Cristina 'Cipressetto' Rosato, Marchesi Antinori, Toscana IGT	247
2016	La Planeta Rosé DOC, Sicilia	308

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WINES

RED WINES

Italy

2016	Dolcetto d'Alba, Cossetti DOC, Piemonte	310
2015	Prunotto Occhetti Nebbiolo d'Alba, Piemonte	534
2013	Prunotto Barolo DOCG, Piemonte	849
2012	Barolo DOCG, Cossetti, Piemonte	737
2008	'Ornato', Barolo DOCG, Pio Cesare, Piemonte	1,649
2009	Barolo DOCG, Pio Cesare, Piemonte	1,843
2010	Serre, Barolo DOCG, Gianni Gagliardo, Piemonte	1,649
2010	Preve, Barolo DOCG, Gianni Gagliardo, Piemonte	2,765
2012	Barbaresco DOCG, Gaja, Piemonte	3,347
2015	Cabernet Italiano, Zonin IGT, Veneto	235
2016	Valpolicella, Corte Giara, Allegrini DOC, Veneto	291
2014	Ripasso Valpolicella DOC, Corte Giara, Allegrini, Veneto	451
2012	Amarone della Valpolicella Classico DOCG, Masi Costasera, Veneto	1,067
2012	Amarone della Valpolicella Classico DOCG, Allegrini, Veneto	1,528
2015	Merlot, Tenuta Ca'bolani DOC, Friuli	272
2011	Braida Bricco dell' Uccellone, Barbera d'Asti DOCG, Giacomo Bologna, Piemonte	1,115
2016	Chianti, Ruffino DOCG, Toscana	286
2014	Villa Antinori IGT, Toscana	470
2011	Lodola Nuova Vino Nobile Di Montepulciano DOCG, Ruffino, Toscana	470
2014	'Le Volte dell'Ornellaia', Ornellaia, Toscana IGT	601
2012	Riserva Ducale Oro, Chianti Classico Gran Selezione DOCG, Ruffino, Toscana	694
2013	'Le Serre Nuove dell'Ornellaia', Ornellaia, Bolgheri Rosso, Toscana	1,019
2011	Greppone Mazzi Brunello Di Montalcino DOCG, Ruffino, Toscana	1,067
2011	Brunello Di Montalcino Poggio Alle Mura DOCG, Banfi, Toscana	1,261
2011	Brunello Di Montalcino DOCG, Tenute Silvio nardi, Toscana	825
2009/10	Castel Giocondo Brunello Di Montalcino DOCG, Frescobaldi, Toscana	1,261
2011	Mormoreto IGT, Frescobaldi, Toscana	1,310
2007	Pieve Santa Restituta Brunello di Montalcino DOCG, Gaja, Toscana, Magnum 1.5l	1,698
2011	Sassicaia, Tenuta San Guido, Bolgheri, Toscana	3,880
2009	Solaia, Marchesi Antinori Toscana IGT	4,171
2005	Bolgheri Superiore DOC, Ornellaia, Toscana, Magnum 1.5 L	5,620
2003	Radici, Mastroberardino, Taurasi DOCG, Campania	834
2015	Negroamaro Salento IGT, Masseria Altemura, Puglia	383
2016	Nero d'Avola IGT, Cusumano, Sicilia	301
2012	Pian delle Vigne, Brunello di Montalcino DOCG, Marchesi Antinori, Toscana	1,019
	Livio Felluga Vertigo delle Venezie IGT	395
	Sella and Mosca Tanca Farra Alghe DOC	320

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WINES

RED WINES

France

2015	Mas de Daumas Gassac Rouge, IGP Saint-Guilhem-le-Desert	243
2014	Châteauneuf du Pape, Clos De 'Oratoire, Rhône	713
2016	Belleruche, Côtes du Rhône, M. Chapoutier, Rhône	340
2012/14	Bourgogne Pinot Noir, Laforet, Joseph Drouhin, Bourgogne	451
2015	Dourthe No 1, Bordeaux	359
2011	Château Batailley, Pauillac Grand Cru, Bordeaux	1,310
2011	Château Kirwan, Grand Cru Classé, Margaux, Bordeaux	1,504
2006/07/10	Château Boyd Cantenac, Grand Cru Classé Margaux, Bordeaux	2,037

Australia

2016	DB Family Selection, Shiraz - Cabernet, De Bortoli, South Eastern Australia	186
1996	John Riddoch Cabernet Sauvignon, Wynns Coonawarra Estate Coonawarra	1,116

Canada

2013	Reserve Cabernet Sauvignon, Mission Hill Family Estate, Okanagan	504
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America

2010	Syrah, Chateau Ste. Michelle, Columbia Valley	427
2012	Merlot, Bonterra Vineyards, Mendocino County	432

Argentina

2013	Reserva Malbec, Terrazas de los Andes, Mendoza	432
2015	Alta Malbec Reserva, Fuzion, Mendoza	243
2014	Santa Julia Reserva Cabernet Sauvignon, Uco Valley, Mendoza	315

Spain

2015	Atrium Merlot, Torres, Penedes, Cataluna	359
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Lebanon

2009	Château Kefraya Rouge, Bekaa Valley	635
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New Zealand

2014	Cupid's Arrow Pinot Noir, Wild Rock, Central Otago	310
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FINE WINES

France

2001	Grands Échézeaux Domaine de la Romanée-Conti, Grand Cru, Côte de Nuits, Bourgogne	13,095
1995	Cos D' Estornel, Grand Cru Classé, Saint-Estèphe, Bordeaux	7,130
1986	Château Lynch Bage, Grand Cru Classé, Pauillac, Bordeaux	4,220
1999	Château Mouton Rothschild, Pauillac, Bordeaux	6,160
1996	Château Mouton Rothschild, Pauillac, Bordeaux	8,197
1978	Château Lafite Rothschild, Pauillac, Magnum 1.5l	13,580
1989	Grand Vin de Château Latour, Premier Grand Cru Classé, Pauillac Bordeaux	11,155
1990	Grand Vin de Château Latour, Premier Grand Cru Classé, Pauillac Bordeaux	23,523
1998	Grand Vin de Château Latour, Premier Grand Cru Classé, Pauillac Bordeaux	13,823
1999	Château Margaux, Premier Grand Cru Classé, Margaux, Bordeaux	11,155
1998	Château La Mission Haut-Brion, Cru Classé, Pessac-Léognan, Bordeaux	5,335
1996	Petrus, Pomerol, Bordeaux	20,370
1989	Château Cheval Blanc, 1er Grand Cru Classé, St Émilion, Bordeaux	7,615
1982	Château Cheval Blanc, 1er Grand Cru Classé, St Émilion, Bordeaux	27,888

Spain

1994	Unico', Vega Sicilia, Ribera del Duero	4,123
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Australia

2005	Grange Bin 95, Penfolds	5,578
2003	Grange Bin 95, Penfolds	5,587
1999	Hill of Grace Shiraz, Henschke, Eden Valley	6,742

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BREAKFAST MENU

Every Friday & Saturday

McGettigan's Breakfast (P)

Small / Large

67 / 97

2 eggs any style, sausage, back bacon, black and white pudding overnight tomato, button mushrooms, hash brown and baked beans
Served with toast and tea or coffee

Pulled Beef Benedict

50

Sourdough, baby spinach and hollandaise sauce

Poached Egg Benedict (P)

37

Wafer ham, poached egg, spinach and hollandaise sauce

Spiced Apple French Toast (P)

47

Streaky bacon, chili labneh and tamarind caramel

Scrambled Egg and Smoked Salmon

50

Sourdough and chives

Warm Pancakes, Banana Salted Caramel (V)

50

Caramelised banana, warm salted caramel sauce

Fresh Fruit Plate

50

*All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge & 5% VAT.
(P) pork (V) vegetarian (N) nuts (S) shellfish (GF) gluten free (A) alcohol
Please inform us of any allergies or dietary requirements prior to ordering.*

BITES MENU

McGettigan's Burger (P)	56
Aged cheddar, lettuce, pork bacon, Ballymaloe relish	
Fish & Chips (A)	72
Tartar sauce, lemon	
Wagyu Beef Chili Nachos	74
Sour cream, guacamole, pico de gallo, coriander	
McGettigan's House Wings	70
Blue cheese dressing, crudités	
Crisp Onion Rings (V)	30
Garlic aioli	
Triple Cooked Chips (V)	40
Sauté garlic mushroom, green peppercorn cream	
Sweet Potato Fries (V)	30
Skinny Fries (V)	25
Potato Wedges (V)	25
Choose your dip: sweet chili / blue cheese / ranch / garlic aioli	
'Chip Butty' (V)	35
Sliced white buttered bread, fries, chili ketchup	

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(P) pork (V) vegetarian (N) nuts (S) shellfish (GF) gluten free (A) alcohol
Please inform us of any allergies or dietary requirements prior to ordering*

BELOW 500

All of these dishes contain less than 500 calories so you can enjoy a guilt-free meal!

Spicy Corn and Chicken Chili (GF)	210 calories	48
Sesame Peanut Beef Noodles (N)(VG)	340 calories	50
Warm Quinoa Salad	330 calories	50
With grilled chicken, mango, avocado, kale and citrus dressing		
Smoked Salmon		65
Celeriac remoulade, caper berries, pickled red onion, dill oil, lemon wedge and homemade brown bread		

SOUPS

French Onion Soup	41
Gruyère cheese croûte	
Leek and Potato Soup (V)	41
Cheddar cheese and homemade brown bread	

WE ARE OPEN FOR BREAKFAST

Make the most of your Friday and Saturday, get stuck into a long, late breakfast. enjoy a full Irish breakfast and 1 house drink.

AED 100

A la carte breakfast menu is also available from 10:00am to 3:00pm

KEEP IN TOUCH

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BREADS

All items contain mayonnaise and are served with French fries

California Jr. Club Wrap	69
Turkey, avocado, veal pancetta, bibb lettuce, tomato and mayonnaise	
Ham and Cheese Toastie	48
Veal pancetta, tomatoes, onion, oregano on sliced bread	
Buffalo Chicken Wrap	64
Lettuce, tomato, onion, ranch dressing and buffalo wing sauce	
Mediterranean Salad Wrap	59
Garlic and sundried tomato hummus, feta cheese, cucumber, tomatoes and Kalamata olives	
Open Steak Sandwich	97
Sirloin steak, pommery crème fraîche, sundried tomato, baby greens and tobacco onions	

GREENS

Caesar Salad (P)	53
Garlic croûtons, 5 minute boiled egg, sun-blushed tomatoes, Parmesan and pork bacon	
With Chicken (P)	61
With Prawn (S)(P)	74
Super Food Salad (N)(VG)	67
Carrot, red cabbage, onion, spinach, courgette noodles, peas, cashew nut, sesame oil and soy citrus	
Goat's Cheese Salad (V)(VG)	62
Avocado, broad beans, cherry tomatoes, lamb's lettuce, pomegranate seeds, lemon and honey dressing	

MCGETTIGAN'S FAVOURITES

Irish Stew	77
Slow-braised lamb, carrots, celery, onion, leeks, potato and parsley	
Fish and Chips (A)	92
Mushy peas, tartar sauce and lemon wedge	
McGettigan's Beef Burger (P)	93
Angus beef, pork bacon, aged Cheddar, sweet pickles, tomato, lettuce, onion and Ballymaloe relish	
Grilled Chicken Breast	75
Steamed vegetables, garlic and rosemary roasted baby potatoes	
Oven-Baked Salmon Fillet	92
Mushroom and spinach risotto, garlic and basil roasted cherry tomatoes	
Panko Breaded Prawns (S)	86
Mango chili mayonnaise and fries	

QUICK AND LIGHT

Trio of Homemade Hummus	60
Avocado, lemon and coriander (VG)	
Butterbean and beetroot	
Garlic and sundried tomato	
Served with warm flat bread	
Buffalo Chicken Wings	
Served with blue cheese dressing and crudités	
Small	70
Large	132
Wagyu Beef Chili Nachos	74
Sour cream, pico de gallo, guacamole and coriander	
Bang Bang Shrimp (S)	69
Rock shrimps and sriracha sweet chili	

SIDES

Sweet Potato Fries	31
McGettigan's House Salad (VG)	20
Wok-fried Vegetables (VG)	20
French Fries	20
Brown Soda Bread	15
Garlic Mozzarella Ciabatta	20

DESSERTS

Traditional Apple and Cinnamon Crumble	36
Apple compote, crumble, cream, cinnamon and vanilla ice cream	
Sticky Toffee Pudding (N)	36
With caramel sauce and vanilla ice cream	
Ice Cream	36
Vanilla, strawberry and chocolate ice cream, whipped cream and fresh strawberries	

PASTA AND RISOTTO

Fettuccine Fresco (V)(N)	74
Broccoli, sundried tomatoes, torn basil, parmesan, olives, truffle oil, shallots and pine nuts	
With Chicken	78
With Prawns (S)	83
Garden Peas, Feta Cheese and Chives Risotto	75
Pea purée, feta cheese, Parmesan cheese and chives	
Spaghetti Bolognese	77
Beef, tomato, garlic and basil sauce, Parmesan and garlic bread	

OUR STORY

McGettigan's roots go back to 1964, when founder Jim McGettigan opened his first pub on Queen Street, Dublin.

Having started out working in bars in his native Donegal & on board the QE1, hospitality was always in the McGettigan family DNA.

A family business from the start, Jim's children now head up operations, with his son Dennis McGettigan at the forefront. Today, there are McGettigan's bars across the UK & Ireland, the Middle East, Asia & USA.

Over the years, the friends, characters & customers of McGettigan's have shaped the neighbourly feel of the bars & have made it feel like home to many.

Distinctly Irish in spirit, McGettigan's prides itself on its warm hospitality, live music & fantastic food & drinks. The menu showcases a mix of local flavours & traditional pub food favourites along with a regularly changing & creative seasonal menu.



SOUPS

French Onion Soup	41
Gruyère cheese croute	
McGettigan's Seafood Chowder (S)	60
Prawns, salmon, mussels, calamari, country vegetables	
Potato Soup (P)	41
Crispy pork bacon, cheddar cheese, homemade brown bread	

GREENS

Caesar Salad (P)	53
Chicken (P)	61
Prawn (S)(P)	74
Garlic croutons, boiled egg, sun blushed tomatoes, Parmesan, crispy pork bacon	
Quinoa & Kale	67
Roast chicken strips, cherry tomatoes, mango, avocado, coriander leaves & Greek yogurt & cumin dressing	
Goats Cheese Salad (V)	62
Avocado, broad beans, cherry tomatoes, lamb's lettuce, pomegranate seeds, lemon & honey dressing	
Smoked Salmon	65
Celeriac remoulade, caper berries, pickled red onion, dill oil, lemon wedge & homemade brown bread	

BITS & BOBS

Trio of Homemade Hummus (V)	60
Avocado, lemon & coriander Butterbean & beetroot Garlic & sundried tomato Served with warm flat bread	
Buffalo Chicken Wings Regular/Large	70/132
Blue cheese dressing & crudités	
Wagyu Beef Chili Nachos	74
Sour cream, pico de gallo, guacamole, coriander	
Bang Bang Shrimp (S)	69
Rock shrimps, sriracha sweet chilli	
Sampler Platter (S)(N)	130
Buffalo chicken wings, panko prawns, beef sliders, fat chips, onion rings	

MCGETTIGAN'S FAVOURITES

Irish Stew	77
Slow braised lamb, carrots, celery, onion, leeks, potato & parsley	
Fish & Chips (A)	92
Mushy peas, tartar sauce, lemon wedge	
Wagyu Beef Chili	92
Four cheese sauce, jalapeño, coriander, skinny fries	
Oven Baked Salmon Fillet	92
Mushroom & spinach risotto, garlic & basil roasted cherry tomatoes	
Fettuccine Fresco (V)(N)	74
Chicken	78
Prawn (S)	83
Broccoli, sundried tomatoes, torn basil, parmesan, olives, truffle oil, shallots & pine nuts	
Sage & Apricot Stuffed Chicken Breast (P)	92
Wrapped in pork bacon, roast baby potatoes, honey glazed carrots, thyme jus	
Wagyu Beef & Guinness Pie (A)	97
Mash potato, swede, carrot, puff pastry	
Spaghetti Bolognese	77
Beef, tomato, garlic & basil sauce, Parmesan & garlic bread	
Panko Breaded Prawns (S)	86
Mango chili mayo, fries	

BREAD & BURGERS

All served with fries	
McGettigan's Beef Burger (P)	93
8oz steak patty, pork bacon, aged cheddar, Ballymaloe relish, sweet pickles, tomato, lettuce	
Southern Fried Chicken Fillet Burger	80
Lettuce, tomato, red onion, garlic alioli	
Buffalo Chicken Wrap	64
Lettuce, tomato, onion, ranch dressing, buffalo wing sauce	
Open Steak Sandwich	97
Sirloin steak, pommery crème fraîche, sundried tomato, baby greens & tobacco onions	
BBQ Pulled Beef (N)	77
Homemade BBQ sauce, Asian style coleslaw	

BUTCHER'S BLOCK

250 gm Prime Rib-Eye	192
250 gm Prime Sirloin	192
250 gm Fillet Steak	225
All served with fat chips, onion rings, overnight tomato & pepper corn sauce	

SIDES

Sweet Potato Fries	31
Cajun Potato Wedges	25
McGettigan's House Salad	20
Wok Fried Vegetables	20
Skinny Fries	20
Creamy Mash	20
Crispy Pork Bacon & Savoy Cabbage (P)	20
Garlic Mozzarella Ciabatta	20

DESSERTS

Traditional Apple & Cinnamon Crumble	36
Apple compote, crumble, cream, cinnamon, vanilla ice cream	
Strawberry Eton Mess	36
Meringue, strawberries, marshmallows, whipped cream, strawberry ice cream, crème anglaise	
Sticky Toffee Pudding (N)	36
Caramel sauce, vanilla ice cream	
Ice Cream	36
Vanilla, strawberry & chocolate ice cream, whipped cream, strawberry	

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DRAUGHT BEER

Carlsberg	46
Kilkenny	46
Magners	49
Budweiser	48
Stella Artois	48
Hoegaarden	48
Guinness	49
Peroni	55
Hop House	55
Brooklyn Lager	55

BOTTLED BEER

Budweiser	43
Fosters	43
Corona	44
Peroni	44
Strongbow Cider	44
Heineken	44
Erdinger Weissbrau	58
Magners Apple 568 ml	63
Magners Pear 568 ml	63

SPARKLING & CHAMPAGNE

DB Selection Sparkling	67
DB Selection Sparkling	270
Zonin Prosecco	287
Champagne Moët & Chandon Brut	730

ROSÉ WINE

	Gls	Btl
False Bay Rosato	49 /	205
Cuvee Henri Fabre Rosé		255

RED WINE

	Gls	Btl
DB Shiraz Cabernet	47 /	195
Fuzion Alta	55 /	245
Reserva Malbec		
Ruffino Chianti	67 /	310
Chapoutier Côtes du Rhône	340	
Rouge 'Belleruche'		
Dourthe Bordeaux Rouge	360	

WHITE WINE

	Gls	Btl
Moncaro Marche Bianco	47 /	195
Pinot Grigio Corte Giara	55 /	245
Wither Hills	60 /	270
Sauvignon Blanc		
Jacob's Creek Chardonnay	215	
Petit Chablis Drouhin	340	

VODKA

Wyborowa	44
Smirnoff Red	46
Absolut Blue	46
Stolichnaya Premium	46
Ketel One	56
Ciroc	66
Grey Goose	66

GIN

Beefeater	44
Gordon's	44
Bombay Sapphire	46
Tanqueray	49
Hendrick's	58
Gin Mare 70cl	66

RUM

Havana 3 Years	44
Bacardi Carta Blanca	44
Captain Morgan Spiced	49
Captain Morgan Black Label	49
Havana 7 Years	63

TEQUILA

Olmecca Gold	44
Olmecca Silver	44
Patron XO Café	58
Patron Silver	63
Patron Reposado	73

WHISKEY

Ballantine's	44
Johnnie Walker Red Label	44
Johnnie Walker Black Label	54
Maker's Mark	44
Jim Beam	44
Tullamore D.E.W.	44
Jameson Irish Whiskey	44
Glenfiddich 12 Years Single Malt	54
Jack Daniel's	58
Chivas Regal 12 Years	58
Macallan 12 Years Single Malt	78
Johnnie Walker Double Label	81
Johnnie Walker Blue Label	220

BRANDY & COGNAC

Hennessy VS	61
Martell VSOP	66
Remy Martin VSOP	67
Hennessy XO	141

SHOOTERS

Brain Damage	46
Baby Guinness	48
B52	48
Kamikaze Blue	48
Dodo	48
Springbok	49
After Eight	52
Jägerbomb	70

HOT DRINKS

Hot Whisky	61
Irish Coffee	63
Bailey's Coffee	63
French Coffee	68

SOFT DRINKS

Still Water Small	16
Still Water Large	23
Sparkling Water Small	23
Sparkling Water Large	41
Soft Drinks	23
Bavaria (non-alcoholic)	31
Red Bull	33

JUICES

Fresh Orange Juice	31
Fresh Lemon Juice	31
Fresh Pineapple Juice	31

MOCKTAILS

Virgin Mojito	36
Virgin Colada	36
Mint Lemonade	36
Chapman	36
Berry Cooler	36

COCKTAILS

Old Fashioned	61
Brown sugar, bitters and Jim Beam	

Singapore Sling	61
Gin, cherry brandy, triple sec, Benedictine, lemon juice, bitter, grenadine, pineapple juice and club soda	

Margarita	61
Tequila, triple sec and lemon juice	

Martini	61
Choose from classic, espresso, cucumber, apple, passion fruit or white chocolate	

Negroni	61
Gin, Cinzano Rosé and Campari bitter	

Seabreeze	61
Vodka, cranberry juice grapefruit juice and lemon juice	

Piña Colada	61
White rum, coconut liqueur, coconut milk and pineapple juice	

Bullfrog	84
Vodka, tequila, gin, white rum, blue curacao and Red Bull	

Long Island Iced Tea	74
Vodka, Jose Olmecca tequila, gin, white rum and triple sec	

Mojito	61
Mint leaves, brown sugar and lime wedges, white rum and club soda	

Flavoured Daiquiri	61
White rum, simple syrup, lemon juice and a choice of lemon, banana and strawberry purée	

Zombie	61
White and dark rum, triple sec, vanilla, mango, lemon juice, pineapple juice and simple syrup	

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Daily Happy Hour

FRIDAY - WEDNESDAY 4PM - 8PM
THURSDAY 4PM - 9PM



WINE

HOUSE RED 25
HOUSE WHITE 25
HOUSE ROSÉ 35
SPARKLING 35

SPIRITS

WYBOROWA VODKA 30
BEEFEATER GIN 30
HAVANA 3 YR RUM 30
BALLANTINE'S WHISKEY 30

BOTTLED BEER

PERONI 30
STELLA 30
FOSTERS 30

DRAUGHT

CARLSBERG 32
KILKENNY 32
FOSTERS 32
HOEGAARDAN 37
STELLA 37
GUINNESS 37
MAGNERS 37

COCKTAILS

ILLUSION 37
VODKA, MIDORI, PINEAPPLE JUICE,
TRIPLE SEC

SEA BREEZE 37
VODKA, GRAPEFRUIT JUICE,
LEMON JUICE, CRANBERRY JUICE

ELECTRIC COSMO 37
VODKA, TRIPLE SEC, CRANBERRY JUICE,
LIME JUICE

STRAWBERRY DAIQUIRI 37
WHITE RUM, STRAWBERRY PURÉE,
SUGAR SYRUP, LIME JUICE

ALL PRICES ARE IN UAE DIRHAM, INCLUSIVE OF 7% MUNICIPALITY FEE, 10% SERVICE CHARGE & 5% VAT.

McGETTIGAN'S
JBR - DUBAI

BEVERAGE LIST

SOURCE OF LIFE

Al Ain	17/24
Evian (0.33l/0.75l)	24/42
Badoit Sparkling	24/42

COFFEE & TEA CELEBRATION

Espresso	24
Cappuccino	28
Café Latte	28
Turkish Coffee	36
Tea Selection	25

FRESHLY SQUEEZED JUICES / SOFT DRINKS

Orange	32
Pineapple	32
Watermelon	32
Softdrinks	24
Redbull	34

BOTTLED BEER

Heineken	45
Sol	42
Amstel	42
Paulaner Weissbier	50

APERITIF

Campari (Orange or Soda)	45
Cinzano Rosso or Bianco	45

DRAUGHT BEER

Heineken (Half Pint/Pint)	38/50
Hofbräu (Half Pint/Pint)	38/50
Amstel (Half Pint/Pint)	34/42

Aperol Spritz (Aperol, Sparkling Wine and Club Soda) ★	73
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COCKTAILS

Long Island Iced Tea (Vodka, Rum, Tequila, Gin, Cointreau, Lemon)	73
Mojito (Rum, Brown Sugar, Lime, Mint & Soda)	61
Singapore Sling (Gin, Cherry Brandy, Benedictine, Pineapple Juice)	61
Whiskey Sour (Whisky, Lemon, Angostura Bitter)	61
Piña Colada (Rum, Pineapple Juice, Coconut Cream)	61

Tequila Sunrise (Tequila, Orange Juice, Grenadine) ★	61
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MOCKTAILS

Fruit Punch	37
(Fresh Orange, Pineapple & Mango)	
Tropical Splash	37
(Fresh Strawberries, Kiwi & Mango)	

ALCOHOLIC PACKAGE ★	179
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BEVERAGE PACKAGE	53
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NON ALCOHOLIC PACKAGE	
Enjoy our unlimited soft drinks, water and coffee	

SPIRITS

Absolut Blue Vodka	45
Wyborowa	40
Beefeater Dry	40
Beefeater 24 Dry	50
Bombay Sapphire	45
Havana Club 3 years	40
Havana Club 7 years	63
Olmeca Blanco	40
Olmeca Gold Reserve	40
Ballantine’s Finest	40
The Glenlivet 12 Years	50
Jack Daniel’s	59
Johnnie Walker Red Label	45
Johnnie Walker Black Label	55
Martell VSOP	63
Hennessy XO	141

★ Our top pick

*All spirits are inclusive of mixture preference.

All prices are in AED Dirham. Inclusive of 7% municipality fee, 10% service charge and 5% VAT.

BREAKFAST MENU

BREAKFAST BUFFET

The American ★ <i>Enjoy our full buffet selection of fruits, cereals, and fresh baked breakfast breads, hot dishes, juices, coffee or tea. Ask your server about made-to-order eggs and omelettes.</i>	115
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The Continental <i>Enjoy our selection of fruits, cereals, yogurts, fresh baked breakfast breads From the buffet with juices, coffee or tea</i>	91
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LOCAL FAVORITES

The Arabic* <i>Sliced fruits or fruit salad, fresh juices, choice of orange, pineapple, grapefruit or mango, Emirati dates and dried fruits, labneh, hummus, mixed pickles, halloumi cheese, tomato and cucumber, boiled egg with foul medames medames, Arabic bread, croissants, pine nut Danish, , banana and date bread served with jams, honey, butter or low fat margarine, freshly brewed tea Coffee or tea</i>	122
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ORGANIC FAVORITES

The Organic* <i>Sliced fruits or fruit salad, fresh juices (choice of cranberry or apple) Bircher muesli, Emirati dates and apricots, low fat plain yoghurt and basket of whole meal toast served with jams and 2 poached eggs. freshly brewed coffee or tea</i>	124
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BREAKFAST SELECTIONS

Eggs Benedict* <i>Two poached eggs with hollandaise sauce on toasted English muffin and Sliced turkey ham, served with hash brown and tomato</i>	40
English Hot Breakfast* <i>Veal bacon, veal sausage, hash brown potato, mushroom, tomato and baked Beans with your choice of two eggs.</i>	69
Scrambled Egg with Smoked Salmon* <i>Topped with Philadelphia cheese & served with hash brown and tomato</i>	69
Delicate Smoked Salmon* <i>Served with traditional condiments</i>	71

OMELETTES À LA CARTE

Create Your Three Egg Omelette* <i>Cheddar, emmental, turkey ham, smoked salmon, tomato, mushroom, Onion, chilli, peppers served with hash brown and grilled tomato</i>	58
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EGG SELECTION

Two Eggs Cooked To Your Choice* <i>Served with hash brown and tomato</i>	22
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BAKERIES/CEREALS/YOGURT

Basket Of Fresh Bakeries <i>Croissants, Danish pastry, muffins, brown and white toast, served with a selection of jams, honey or low fat margarine</i>	30
Cooked Oats Porridge	20
“Nourish Me” Plain Or Fruit Yoghurt	20
Selection Of Breakfast Cereal	20
Swiss Bircher Muesli	25

À LA CARTE

Baked Beans And Toast <i>Served with hash brown and tomato</i>	30
French Toast <i>Served with maple syrup or honey with vanilla whipped cream</i>	30
American Style Waffles Or Pancake <i>Served with maple syrup, vanilla whipped cream, sprinkled with pistachios</i>	30
Seasonal Sliced Fruit Or Fruit Salad	35
Selection Of Fine International Cheese	57

REFRESHMENTS

Selection Of Tea	25
Freshly Brewed Coffee	24
Cappuccino	28
Latte	28
Espresso	26
Fresh Fruit Juice	32
Milk <i>Whole, Skim, Soy</i>	24



希尔顿欢迎 HILTON HUANYING

“希尔顿欢迎”早餐单品：

Traditional Chinese Breakfast Menu

本酒店参加“希尔顿欢迎”计划，为您提供如下传统中式早餐。

We are pleased to offer our Huanying guests a traditional Chinese breakfast, which includes these items:

粥配小菜 Congee with condiments AED 23	炒饭或面条 Fried rice or noodles AED 23	点心 Selection of dim sum AED 23
油条 Fried dough fritters AED 23	白煮蛋 Hard boiled eggs AED 23	茉莉花茶 Jasmine tea AED 23
豆浆 Soy milk AED 23	新鲜水果 Fresh fruit AED 37	

若您需要其他餐点，请向服务员索取标准早餐菜单。

If you desire other breakfast items, please ask your server for the hotel's standard breakfast menu.

All prices are in AED Dirham, Inclusive of 7% municipality fees, 10% service charge and 5% VAT.

OCEANA

OCEANA is open for lunch, early evening and dinner

Sunday to Saturday | 12.30 to 11 PM

Breakfast served daily until 11 AM

Facebook: facebook/HiltonDubai

Twitter: twitter/HiltonDubai

AXIS Lobby Lounge

open everyday, 24 hours a day

Wavebreaker Restaurant & Grill

open everyday 10 AM to 11 PM

Greek Salad – 68

Nicoise Salad – 68

Eggs Benedict and Hollandaise sauce – 40

Egg en Cocotte and smoked salmon – 47

Calamari Fritto – 73

Crispy Fish Fingers – 42

250g Organic Canadian Angus beef fillet with
rosemary gravy - 199

250g Organic Rib Eye beef fillet served with tomato,
onion and iceberg lettuce - 199

Rosemary Focaccia sandwich with buffalo mozzarella,
Avocado tartar and Plum tomatoes (v) – 71

Club sandwich served with chicken breast, veal bacon, fried egg,
lettuce, tomato, cucumber and mayonnaise - 76

Beef or Chicken burger with veal bacon,
tomato, lettuce and Cheddar cheese - 76

At OCEANA we inspire ourselves by our own country, as well as by the many cultures that
we come across in our everyday cooking. That is why we serve you dishes with only the
freshest ingredients from the market. Other than that, we are known for our daily rotating
themed dinner buffets such as our Steak Night, Arabic Night and Seafood Night.

Please enjoy your lunch or dinner at OCEANA and feel free to reach out at us if you
would like to know more about our dishes and concept.

Thai Tom Yum soup - 57

Traditional lentil soup with cream and
garlic croutons (v) - 35

Buffalo Mozzarella - 90

Served with Olivetti tomatoes and basil pesto

Traditional Caesar Salad- 71

With Chicken - 76

With Shrimps - 85

Quinoa salad, wasabi cream with grilled and
marinated baby fennel - 61

Cold mezzeh selection: Hummus, Moutabel, Tabouleh,
Fattoush, Babaganoush and vine leaves served with
pita bread - 74

Cocktail snacks: deep fried prawns, vegetable samosa,
spring rolls and chicken lollipops - 88

Hickory smoked salmon and avocado - 80

Arabic mixed grill of lamb kofta, kebab, chops and
chicken shish tawook - 168

Grilled salmon fillet with lemon-butter sauce - 148

Chicken Doner Kebab - 52

5 pcs of grilled jumbo prawns with herbed Echirée
butter and fried brioche croutons - 172

Chicken Biryani, Papadam, pickles and Greek
yoghurt - 80

Grills are served with French fries, grilled flat
mushroom and tomato, with a choice of sauces:
Bérnaise, pepper sauce, creamy mushroom or
red wine sauce.

All main courses are served with a side dish of
choice: French fries, baked potatoes, seasonal
vegetables, mixed salad or onion rings.

Lasagna filled with minced beef spicy
tomato and creamy Béchamel sauce - 79

Your choice of pasta: Spaghetti, Penne or
Tagliatelle with Bolognese, Napolitana (v) or
Carbonara Sauce - 85

Margarita - 64

Tomato sauce, mozzarella cheese

Frutti di Mare - 85

Smoked salmon,mussels,shrimps

Pepperoni - 77

Tomato sauce, mozzarella cheese and beef
pepperoni

Peri - Peri Chicken Wings - 80

Makhani soft black lentils with garlic, tomato, butter
and cream served with steamed rice - 45

Grilled green asparagus - 26

French fries - 34

Creamy mashed potatoes - 26

Oriental Kabsa rice - 26

Onion Rings - 34

Caramel Banana - 47

Vanilla & Banana Ice Cream with almonds

Double Fudge - 47

Chocolate & Vanilla Ice Cream with Brownies

Berries Temptation - 47

Strawberry & Cherry Ice Cream with berries

Passion Delight - 47

Passion Fruit and Mango Sorbet with fresh mangoes

WHITE



FRESH AND CRISP

Moncaro Marche Bianco IGT ‘Terre Cortesi’ - Marche, Italy <i>Fresh citrus, Stoney fruits with a great character</i>	48	70	189
FULL FLAVOURED OAKED DRY WHITE Jacob’s Creek Chardonnay - South Australia <i>Ripe yellow fruit flavours with a citrus kiss</i>	53	78	214
Domaine Drouhin, Petit Chablis - Burgundy, France <i>Pale gold complexion with citrus, mineral character</i>			340

Corte Giara, Pinot Grigio - Veneto, Italy ★ <i>Gentle honeyed fruits</i>	61	91	242
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FRUITY AND AROMATIC

Wither Hills Sauvignon Blanc - Marlborough, New Zealand ★ <i>Citrus fruits, gooseberry and tropical guava</i>	62	93	280
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ROSÉ

False Bay Rosé - Somerset West, South Africa <i>Fresh with persistent red berry fruits</i>	50	73	204
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Domaine Baron Gassier - Côte de Provence, France ★ <i>Light pink appearance with a citrus character and a hint of cherries</i>	56	81	252
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RED



LIGHT AND FRUITY

De Bortoli Family Selection Shiraz - Cabernet Riverina, Australia <i>Juicy fruits and savoury tannins</i>	48	70	189
Ruffino Chianti - Tuscany, Italy <i>Plums and sweet cherries with a light spiced character</i>	68	101	310

SMOOTH AND MELLOW

Dourthe No 1’ - Bordeaux Rouge, France <i>Perfumed boutique, full of flavour and toasty notes of blackberry, raspberry and mocha coffee</i>			370
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Côtes du Rhône Rouge “Belleruche” Chaputier, Côte du Rhône, France <i>Rich aromas of dark fruit, earthy minerals and Spice with smooth tannins.</i>	70	105	340
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FULL FLAVOURED SPICY AND ROBUST Fuzion, “Alta” Reserve Malbec - Mendoza, Argentina <i>Full bodied with sweet tannins, black fruits to the fore</i>	56	81	243
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CHAMPAGNE & SPARKLING

Prosecco, Zonin Brut - Italy	67	286
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Moët & Chandon Brut Imperial N.V ★ <i>Champagne, France</i>	146	703
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Moët & Chandon Rosé <i>Champagne, France</i>	1407
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Don Perignon Cuvee <i>Champagne, France</i>	3250
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★ Our top wine pick

All prices are in AED Dirhams, inclusive of 7% municipality fees, 10% service charge and 5% VAT.



Tidbits & Pupus

Bits & bites meant to be shared

The Original "Island Tidbits" 105

The Trader's most popular pupu platter for two
Crispy Prawns, Crab Rangoon, Jalapeño Cheese Balls, BBQ Veal Ribs

BBQ Veal Ribs 99

Sugar cured & dipped in our signature BBQ glaze
Slow smoked in our Chinese wood-fired ovens

Crispy Prawns 55

Marinated & breaded in Japanese bread crumbs

Crab Rangoon 50

Spiced crab & cream cheese filled wonton

Maui Wau Shrimp 50

Coconut crusted fried shrimp, Katsu slaw, sweet & spicy glaze

(V) Jalapeño Cheese Balls 45

Cheddar & Emmenthal cheeses, fresh coriander, chopped jalapeños, golden fried

(A) Beef Cho Cho 55

Rare beef skewers, soy-sake glaze, finished at the table over a flaming hibachi

Tama Tama Lamb Skewers 45

Spiced lamb, cucumber yogurt & red onion

Indonesian Chicken Satay 45

Marinated with ginger, lemongrass & turmeric
Grilled with pickled cucumber & sweet chili sauce



(V) Vegetarian (VE) Vegan (N) Contains Nuts (A) Contains Alcohol

All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT.



Soups & Salads

To ease those hungry souls before the main arrival

Won Ton Soup 55

Shrimp & chicken dumplings, shiitake mushroom
Pak choy, fragrant chicken broth

(VE) Khao Soi Noodles 45

Su Su Curry Broth, ramen noodles, coriander
Fresh vegetables

Green Goddess Salad 60

Bibb lettuce hearts, fresh chives
Tossed in a watercress-anchovy dressing

(V) (N) Eden Salad 60

Hearts of butter lettuce, vanilla vinaigrette
Goat cheese croutons, Granny Smith apples

Trader Vic's Salad 70

Young greens, hearts of palm, mushrooms, shrimp
Vic's signature Javanese dressing

(A) Southeast Asian Duck Salad 70

Gem lettuce, aromatic herbs, toasted rice
Crisp Thai basil, spicy Asian lime vinaigrette

(N) Shanghai Caesar Salad 60

Crisp romaine, spiced cashews, crunchy wontons, pickled ginger
Garlic-ginger dressing

Hawaiian Tuna Poke 65

Raw Yellowfin tuna, soy chili dressing
Avocado, crispy taro chips



(V) Vegetarian (VE) Vegan (N) Contains Nuts (A) Contains Alcohol

All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT.

Signature Wood-Fired Ovens

*Our ovens are custom made and can be traced back to the Han Dynasty
(206 B.C. to 220 A.D.)*

*Meats, fowl and seafood are suspended from hooks and slowly cooked over a hardwood fire,
producing a unique and original flavor.*

Wood-Fired Beef

Served with Vic's Lyonnaise potatoes & crispy creamed spinach
Choice of (A) Béarnaise, (A) Morrel or (A) Malagasy Green Peppercorn Sauce

250 gm Tenderloin Filet 220

280 gm New York Steak 190

350 gm Rib Eye Steak 230

Hand-Cut Steaks for Two:

Tomahawk Steak 620 Porter House Steak 450

Indonesian Rack of Lamb 195

Signature marinade, Singapore style curried rice noodles
BBQ pineapple, mango chutney

Barbecue Whole Sea Bream 160

Soy dipped head on boneless sea bream, asparagus, smoked lemon
Roasted potatoes, jalapeño vinaigrette

Oven Smoked Short Ribs 165

Finished with a balsamic soy broth, harissa butternut squash, Cipollini onion

Norwegian Salmon 175

Soy glazed & finished with chimichurri sauce
Sautéed bok choy, wasabi potato

BBQ Jerk Chicken 160

Sweet plantains, pickled red onion, cucumber raita

Korean BBQ Beef (For Two) 195

Flank steak, potato salad, kimchi cucumber, roasted eggplant with chili & garlic

(V)Vegetarian (VE) Vegan (N) Contains Nuts (A) Contains Alcohol

All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT.



Trader Vic's Favorites

After sailing the seven seas we present to you a selection of classic & newly inspired dishes

(N) Kung Pao Chicken 85

Vic's signature sauce, onion, celery
Mixed capsicum, roasted cashews

Singapore Noodles 95

Curry flavored rice noodles, chicken
Shrimp, snow peas, red onion, peppers

Mango Chili Beef 145

Wok'd beef tenderloin, mango
Peppers, red onion, mushroom
Garlic chili sauce

(A) 5 Spice Half Duck 185

Twice cooked & served shredded
Scallions, cucumber, plum sauce
Steamed bao buns

Seafood Garlic Noodles 95

Fried garlic, shrimp, crab, chili flakes
Butter, scallions, sesame seed

King Prawns 195

Wasabi-thyme gratin, habanero coulis
Balsamic Cipollini onions
Horseradish whipped potato

(VE) Coconut Fire Rice 85

Creamy risotto, spicy red Thai curry, asparagus
Roasted squash frame, shiitake mushrooms



Trader Vic's Curries

*Enjoy our signature curries accompanied with a unique "flavor" enhancer condiment dish.
We offer two distinct styles of curry to satisfy any preference!*

(V) Calcutta Curry

Soft boiled egg with just enough spice

(VE) Red Thai Curry

With baby eggplant & spicy coconut broth

Please select one of the following

Chicken 85 Prawns 90 Roasted Duck 95
Seasonal Vegetables 80



(V) Vegetarian (VE) Vegan (N) Contains Nuts (A) Contains Alcohol

All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT.



After Dinner Drinks

Almost There 50

Macadamia nut liqueur, Galliano & cream will get you there

Dolce Kona 52

Trader Vic's Hawaiian Kona Koffee, cinnamon
Amarula liqueur & cream

Tahitian Mudslide 52

Gold rum, Baileys, Kahlua amaretto, & cream

Grasshopper 50

Keeps you hopping. Light crème de cacao & crème de menthe

White Cloud 50

A delightful concoction of coconut & crème de cacao
Laced with vodka



(A) Contains Alcohol

All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT.



Desserts

Banana Fritters 45

Tempura fried, Malacca sauce, sweet cream

Hawaiian Malasada 45

Island inspired yeast donuts fried golden
Covered in powdered sugar with caramel banana dip

Passion Fruit Coconut Cake 45

Tea infused coconut cake with passion fruit butter cream

Island Mousse 45

Frozen chocolate peanut butter mousse
Dark chocolate glaze, bruleéd banana

(A) Macadamia Nut Tart 45

Toasted macadamia nuts baked in sugar & Frangelico
Drizzled with dark chocolate

Pahuihui Lava Cake 45

Warm chocolate cake with a molten chocolate core
Fresh raspberry & French vanilla ice cream

(A) Vic's Rum Ice Cream 45

House made with praline sauce



(A) Contains Alcohol

All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT.



The Trader's most popular pupu platter for two
Crispy Prawns, Crab Rangoon, Jalapeño Cheese Balls
BBQ Veal Ribs

(A) Beef Cho Cho 55

Maui Waui Shrimp 50

Coconut breaded shrimp, katsu slaw, chili lime aioli

Lamb Chi Chi's 40

Twice-cooked crispy lamb belly, savory salt, lime

Hau'oli Chicken Dumplings 40

Pan-fried chicken scallion dumplings, garlic-soy vinaigrette

(V) Ka uala Caroquettes 40

Seasoned potato, Gruyere cheese, shiitake mushroom

(V) Green Bean Fries 40

Light tempura batter, miso mustard sauce

Indonesian Chicken Skewers 45

Marinated with ginger, lemongrass & turmeric
Pickled cucumber & sweet chili sauce

(V)Vegetarian (VE) Vegan (N) Contains Nuts (A) Contains Alcohol

All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT.



(A) Southeast Asian Duck Salad 70

Gem lettuce, aromatic herbs, toasted rice
Crisp Thai basil, spicy Asian lime vinaigrette

Tama Tama Lamb Skewers 45

Spiced lamb skewers, cucumber yogurt & red onion

Hand Crafted Island Beef Burger 80

The Trader's classic dressing, B&B pickles, baby lettuce
Salted tomato, BBQ pineapple, Vic's spiced fries

Spicy Tuna Chips 75

Crisp nori chips with creamy Sriracha tuna & fresh chives

Gochujang Chicken Sliders 50

Korean spice marinated fried chicken, chili aioli, katsu slaw
Buttered brioche, Vic's spiced fries

Trader Vic's Salad 70

Young greens, hearts of palm, mushrooms, shrimp
Vic's signature Javanese dressing

(V) Avocado Toast 45

Sourdough, olive oil, avocado, susu-sesame seasoning

(V) Vic's Spiced Fries 25

Roasted garlic chili aioli & ketchup



(V)Vegetarian (VE) Vegan (N) Contains Nuts (A) Contains Alcohol
All prices are inclusive of 10% service charge, 7% municipality fee and 5% VAT.

NON-ALCOHOLIC DRINKS

Many delicious drinks around the world are made without liquors and with delicate flavors.

We offer the following:

No Tai Mai Tai® 38

Our classic original adapted to perfection.

Kona Cooler 38

Pineapple, cranberry and orange juice mixed with passion fruit.

Puerto Principe 38

Creamy pineapple-coconut classic.

Peachtree No Punch 38

Peaches, orange juice and coconut cream.

Queen Charlotte Fruit Punch 38

A luscious combination of citrus, pineapple & passion fruit flavors.



Coral Reef 38

A tropical drink made with strawberries, mango and coconut cream.

Mariana's Fresh Fruit Punch 38

A blended medley of strawberries, banana, peach and mango.

Mango Iced Tea 38

Black tea with mango purée and fruits.

WARM TODDIES

Hot grog has warmed the cockles of many a stout heart for hundreds of years. With this in mind we offer:

Coffee Diablo 50

A warm blend of brandy, cinnamon and cloves with aromatic orange liquor and lots of caffeine. It will keep you going.



Coffee Grog 50

Hot coffee, strong rum and Grand Marnier flavors infused with cream of coconut. Served in a headhunter's mug.

Black Stripe 50

Fine Jamaican rum, honey, crushed cherries and spices. Served steaming hot.



Tahitian Coffee 50

A delectable blend of rum and coffee with a special cream topping.

Irish Coffee 52

A great mix of Irish whiskey, coffee and cream.

AFTER DINNER DRINKS

Those special concoctions which complete a dinner:

Almost There 50

Macadamia nut liquor, Galliano and cream will get you there.

Dolce Kona 52

Trader Vic's Hawaiian Kona Koffee, cinnamon, Amaretto liquor and cream.



Grasshopper 50

Keeps you hopping. Light crème de cacao and crème de menthe.

White Cloud 50

A delightful concoction of coconut and crème de cacao, laced with vodka.

Tahitian Mudslide 52

Gold rum, Baileys, Amaretto, Kahlua and cream.

Prices are in UAE Dirham, inclusive of 10% service charge, 7% municipality fee and 5% VAT.

جميع الأسعار بالدرهم الإماراتي، ١٠٪ رسوم الخدمة و ٧٪ رسوم البلدية و ٥٪ ضريبة القيمة المضافة.

It is my pleasure

to offer you these delicious tropical drinks.
Some I have gathered from their countries of origin
and others are my own personally crafted recipies.

FESTIVE PARTY LIBATIONS

The ancient Polynesian's ceremonial Luau drinks were served in festive communal bowls. We offer our interpretation:

Rum Keg 172

(Serves four people)
Pineapple, light and
dark rums with apricot
and passion fruit flavors.



Lanyu Punch Bowl 99

(Serves two people) A combination
of light and gold rums,
guava and apricot, topped
with sparkling wine.



Scorpion Bowl 172

(Serves four people) A festive concoction of rums,
fruit juices and brandy with a whisper of almond,
bedecked with a flower and served with long straws.



Trader Vic's Rum Cup 99

(Serves two people) A frosty froth of fine rums,
orange, lemon and lime with liquors,
served in a scorpion bowl.



Tiki Bowl 99

(Serves two people)
A delightful punch of light
and dark rums, brandy and
almond mixed with orange juice
in an earthen bowl supported by three Tikis.

TIKINIS

For those merry souls who seek and enjoy a really refreshing drink.

Black Sand Beach 46

Activated charcoal, pineapple juice,
coconut rum and over proof rum.



Lychee Ki 46

Lychee and Cranberry make
this drink a smooth concoction.

Trader Vic's Passion Cocktail 46

Gin, passion fruit nectar from "down under"
and lime make, this a smooth refreshing cocktail.

Siboney 46

A great Caribbean cocktail blend of dark
rum, passion fruit, pineapple and lemon.

HOME OF THE ORIGINAL Mai Tai®

In 1944 Trader Vic's concocted a rum
drink and served it to a customer who,
upon tasting it, said "Mai Tai Roa Ae"
which means in Tahitian "Out of this
world." The Mai Tai® is now
the most famous rum drink
in the world and you can
only get the real McCoy
here at Trader Vic's.

Original Mai Tai® 65



Trader Vic's JUMEIRAH BEACH own "KOANA PUFFER"

This Poisonous Pufferfish packs a punch!
This signature drink is a fruity and potent
concoction of pineapple, passion and
almond, all mixed with gin
and an extra dropper of
overproof rum.



Koana Puffer 68

Add an extra sting for 7

HOME OF THE ORIGINAL MAI TAI

1944 Mai Tai 65

Original Mai Tai® this is the original recipe from The Trader.

Trader Vic's Mai Tai® 62

For many years our signature Mai Tai has been modified to perfection.



Maui Mai Tai 62

Escape to the Islands with this Mai Tai, infused with a hint of pineapple.

Passion Mai Tai 62

Our classic, mixed with a hint of passion fruit.

Mango Tai 62

Even more tropical... with mango.



Rusky Mai Tai 62

Try our variation with vodka.

Guava Mai Tai 62

Light and gold rums and guava mixed with our secret formula.



Menehune Juice 63

A secret blend of Island rums and nectars. One sip and you may see a Menehune...

Pinky Gonzalez 62

An old friend of Señor Pico®. Made with tequila.

Honi Honi 63

Here's a bourbon drink with the spice of the Islands all wrapped into one.

Mai Tai Wave

Surf this wave with us ...
Try three of our flavored Mai Tais
in one ride. Guava, Maui, Mango

106



THE SOURS



Trader Vic's Own Punch 62

Fresh citrus fruits & fine light & dark rum with a fillip of almond.

Eastern Sour 62

A magnificent drink with fine bourbon, crushed orange, lemon, and ice.

Jalisco Sour 62

Tequila as its best.

London Sour 63

If you like scotch, this is a different way to enjoy it.



COCONUT DRINKS

Bahia 60

A snowy concoction of light rum with coconut and pineapple. Innocent looking but watch it!

Kamaaina 60

"Old Timer" to you... coconut, gin, triple sec and a hint of citrus.

Peach Tree Punch 62

A fish bowl of a drink with light rum, flavor of peaches and oranges, and a soft southern whisper of coconuts.



Chi Chi 60

A Piña Colada with vodka and a hint of orange.



Prices are in UAE Dirham, inclusive of 10% service charge, 7% municipality fee and 5% VAT.

جميع الأسعار بالدرهم الإماراتي؛ ١٠٪ رسوم الخدمة و ٧٪ رسوم البلدية و ٥٪ ضريبة القيمة المضافة.

THE STRONG

Pirates, Buccaneers and Beachcombers never bandy their drinking. For them we offer:



Samoan Fog Cutter® 72

A vaseful of rum, gin, brandy and sherry wine with orange juice and orgeat... Let the drinker beware!

Suffering Bastard 70

A forthright blend of rums, lime and liquors with an affinity for cucumber. Formula from the Sheppard's Hotel in Cairo.

Navy Grog 70

A truly great drink. A blend of rums and grapefruit with a spiced syrup.



Tiki Puka Puka® 72

Three style of rums, orange juice, grenadine and spices.

Pele Poliahu 72

The goddess of ice meets the goddess of fire in this spiced 151 cocktail.



Drum of Ku 67

Hear the drums of war with this potent 151 & berry cocktail.



Scorpion® 67

(Individual) A powerful sting of rum, brandy and orange juice with a whisper of almonds.

Trader Vic's Passion Punch 67

Gin, brandy & passion fruit with the opulence of "down under".

Zombie 68

Don the Beachcomber's original lethal libation... Light and dark rums, grenadine and curacao.



Singapore Symphony 70

A combination of natural lime, pineapple, passion fruit, fine rums and gin... The touch of passion to your life.

TROPICAL

"Taste the World" with these drinks of medium strength, which to me are very delightful.

Nautilus 67

Tequila, cassis, sloe gin and lime with a splash of ginger ale and cranberries.



Seyhorse 67

A cocktail made for the opening of Trader Vic's Seychelles. Rum, melon liquor and passion fruit. "Paradise in a glass"®



Fish Food 60

Coconut and spiced rum infused with tropical juices and exploding Pop Rocks.



Rangoon Ruby 60

Don't let the color fool you! Cranberry juice and vodka at its best.

Golden Eye Koi 65

Swim with this berry, gin and plum wine infused cocktail all the way to Dragon's Gate!



Rhum Cosmo 60

Fine Caribbean rum blended with pineapple and fresh citrus juices.



Pino Pepe 67

A refreshing concoction of pineapple, vodka and light rum with citrus.



Trader Vic's Grog 67

A potent blend of dark rum, pineapple and passion fruit.

Potted Parrot 67

"When it's time to go home, the Parrot goes with you!" Light rum, curacao and citrus juices.



Moku Nani 67

Dark and light rums, orange & pineapple will bring you to the Islands.



Prices are in UAE Dirham, inclusive of 10% service charge, 7% municipality fee and 5% VAT.

جميع الأسعار بالدرهم الإماراتي، ١٠٪ رسوم الخدمة و ٧٪ رسوم البلدية و ٥٪ ضريبة القيمة المضافة.

TRADER VIC'S

LITTLE MENEHUNE MENU

Cheesy Tiki Burger

Hamburger or cheeseburger

42

Coconut Nuggets

Crispy coconut breaded shrimp
with apple cabbage slaw

42

Menehune BBQ

120 gr BBQ beef tenderloin

42

Grilled Chicken Breast

Crispy Panko breaded chicken breast

42

Healthy Grilled Fish

Healthy fish fillet from the grill

42

Parrot Noodles

Buttery noodles tossed with melted
butter and vegetables

42

Aloha!

My name is Menehune Sam!
Can you help me find my friend
from the sea by connecting the
dots in alphabetical order?



All items are served with fries, vegetables or mashed potato

Cold Cuts

Charcuterie Platter (G)(Pork) **85**
A Selection of Meats, Homemade Bread,
House Pickled Vegetables, Mustard and Compotes

Sharing Charcuterie Platter (G)(Pork) (Serves 2) **135**
A Selection of Meats, Homemade Bread,
House Pickled Vegetables, Mustard and Compotes

Small Bites and Sharing

Wavebreaker Crispy Shrimp (G)(S) **80**
Spicy Mayo and Spring Onions

Buffalo Wings in Signature Spicy BBQ Sauce (G) **60**
Ranch Dip and Crunchy Vegetables

Crispy Calamari Rings (G) **70**
Charred Lemon, French Fries and Sweet Caper Aioli

Mini Falafels in Pita Pockets (V)(VG) **50**
Beetroot Hummus and Arabic Pickles

Soups and Salads

Wild Mushroom Soup (V)(G) **45**
Truffle Oil and Garlic Bread

Cold Mezzeh (V)(G)(H)(VG) **70**
Hummus, Fattouch, Vine Leaves, Moutabel,
Arabic Pickles and Pita Bread

Buffalo Mozzarella (V)(N) **75**
Basil Marinated Cherry Tomato, Avocado,
Taggiasche Olive, Wild Rocket and Basil Pesto

Quinoa Salad (V)(VG) **60**
Mixed Quinoa, Kale, Roasted Butternut Pumpkin,
Pumpkin Seed, Dried Tomato, Dried Raspberry
and Raspberry Vinaigrette
Add to Your Salad
With Grilled Halloumi Cheese **70**
With Grilled Chicken **75**
With Grilled Shrimps **80**

Watermelon and Greek Feta (V)(N) **65**
Onion, Baby Spinach, Feta Cheese, Taggiasche Olives,
Candied Pecan Nut, Pomegranate and
Balsamic Dressing

Caesar Salad (G) **65**
Romaine Lettuce, Soft-Boiled Egg, Marinated
Anchovies, Parmesan Cheese, Bacon Crumbs,
Rustic Herb Croûtons
With Pork Bacon (Pork) **75**
With Grilled Chicken **80**
With Grilled Shrimps **85**

Wavebreaker Prawn Cocktail (S)(G) **85**
Chef’s Cocktail Sauce, Baby Gem Lettuce, Cherry
Tomatoes, Gazpacho Jelly, Avaruga Caviar
and Toasted Rye Bread

Seared Tuna Nicoise (H) **85**
Soft-Boiled Egg, Rocket Lettuce, Fine Beans,
Taggiasche Olives, Tomato, White Anchovies
with Honey Lemon Dressing

Sandwiches Wraps and Burgers

Served with Fries and Garden Salad

Club Sandwich (G) **85**
Turkey Ham, Whole Grain Mustard Mayo,
Crispy Veal Bacon, Cheddar Cheese, Lettuce,
Tomato, Fried Egg, Toasted Wholemeal
or White bread

Smoked Salmon Tartine (G)(H) **80**
Dill Crème Fraîche, Pickled Cucumber, Capers,
Red Onion on Rye Bread

Slow-Cooked Philly Steak Sandwich (G) **90**
Skirt Steak, Provolone Cheese, Onion Jam,
Avocado and Rockets and Tarragon Horseradish
Mayo on Ciabatta

**Cheesy Hummus and
Roasted Vegetable Sandwich (V)(G)(N)** **70**
Garlic and Herb Roasted Baby Eggplant, Zucchini,
Capsicum, Roma Tomatoes and Rocca Salad

Wavebreaker Arabic Wrap (G) **75**
Chicken Shish Tawook, Arabic Pickles, Bizwaz
Chopped Salad, Harrisa, Tahina and Toun

Crispy Fried Spicy Chicken Wrap (G) **75**
Asian Slaw, Kimchi Mayo and Crunchy Chicken
Breast in Spinach Wrap

**“Croque Monsieur”
A La Wavebreaker (G)(Pork)** **85**
Pork Ham, Pommery Mustard Mayo, Comté Cheese
and Wild Mushroom

Pasta

Seafood Tagliatelle (G)(S) **90**
Fresh Tagliatelle Pasta, Shellfish and Light Spicy Tomato Sauce

Penne Alfredo (G) **70**
Chicken, Mushroom and Aged Parmesan Cream Sauce

Spaghetti Al Ragu Bolognese (G) **75**
Minced Beef, Cherry Tomatoes and Chopped Parsley

(V) Vegetarian (VG) Vegan (Pork) contains pork, (A) contains alcohol, (N) contains nuts, (G) contains gluten,
(S) contains shellfish, (H) healthy option
Gluten Free items are available upon request
All prices are in U.A.E Dirhams and inclusive of 7% municipality fee, 10% service charge and 5% VAT

Main Courses

Wavebreaker Burger (G) **90**
200g Canadian Angus Beef Patty, Tomato, Lettuce, Onions, Gherkins, Cheddar Cheese, Secret Sauce, Fried Egg and Veal Bacon in a Sesame Bun
Change to Pork Bacon (Pork) **100**

Wavebreaker Ultimate BBQ Burger (G) **99**
200g Canadian Angus Beef Patty, Slow-Cooked Brisket, Crispy Onion Rings, Tomato, Lettuce, Gherkins, Provolone Cheese, Secret Sauce, Crispy Veal Bacon in a Brioche Bun
Change to Pork Bacon (Pork) **109**

Wavebreaker Smoky Beef Hotdog (G) **70**
Roket Salad, Onion Jam, Jalapeños, Veal Bacon, Dehydrated Vegetables, Three Mustard Mayo and Cheddar Cheese

Wavebreaker Pork Hotdog (G)(Pork) **80**
Roket Salad, Onion Jam, Jalapeños, Crispy Pork Bacon, Dehydrated Vegetables, Cherry Mustard Mayo, Cheddar Cheese

Fish and Chips (G) **85**
Served with Steak Fries, Tartar Sauce and Lemon

From the BBQ Pit

Each Grilled Dish Includes a Choice of: Side and Sauce, Confit Garlic and Cherry Tomatoes

BUTCHERS BLOCK

Canadian Beef Tenderloin (200g) **199**
Australian Lamb Cutlets **170**
Chicken Shish Tawook **145**
Mixed Grill Platter **185**
Beef Striploin, Chicken Shish Tawook, Lamb Chop, Veal Ribs and Lamb Kofta
Pork Sausage (Pork) **205**

SEAFOOD MARKET

Sea Bream **165**
Catch the Wavebreaker Prawns (S) **175**
Seafood Platter (S) **210**
Prawn, Scallops, Seabream, Lobster and Calamari

Sauces

Beef Jus
Peppercorn Sauce
Mushroom Sauce
Lemon Butter Sauce
Chimichurri

Sides

AED 40 each

French Fries
Mashed Potatoes
Parmesan and Truffle Fries
Sweet Potato Fries
Wild Rice
Sautéed Garden Vegetables
Corn on the Cob
Green Salad

Sweet Treats

Tropical Fresh Fruit **35**
Mango, Pineapple, Strawberry, Papaya and Dragon Fruit Slices with Lemon Sorbet

Banana Split (N) **40**
Served with Ice Cream Trio and Caramel Topping

Chocolate Oreo and Peanut Butter Cake (G)(N) **40**
Banoffee Ice Cream

Honey Roasted Pear, Pistachio and Greek Yoghurt Sorbet (N) **40**
Served with Acacia Honey

Coconut Cheesecake (G) **40**
Mixed Berry Compote and Raspberry Ripple Ice Cream

(V) Vegetarian (VG) Vegan (Pork) contains pork, (A) contains alcohol, (N) contains nuts, (G) contains gluten, (S) contains shellfish, (H) healthy option
Gluten Free items are available upon request
All prices are in U.A.E Dirhams and inclusive of 7% municipality fee, 10% service charge and 5% VAT

Wavebreaker
BEACH & GRILL

Cold Cuts

CHARCUTERIE PLATTER 🌿 (PORK)

A SELECTION OF MEATS, HOMEMADE BREAD,
PICKLED VEGETABLES, MUSTARD AND COMPOTES
AED 85

SHARING CHARCUTERIE PLATTER 🌿 (PORK) (SERVES 2)

A SELECTION MEATS, HOMEMADE BREAD,
PICKLED VEGETABLES, MUSTARD AND COMPOTES
AED 135

Cold Bites & Sharing

WAVEBREAKER CRISPY SHRIMPS 🌿🐟

SPICY MAYO AND SPRING ONION
AED 80

BUFFALO CHICKEN WINGS IN SIGNATURE SPICY BBQ SAUCE 🌿

RANCH DIP AND CRUNCHY VEGETABLES
AED 60

CRISPY CALAMARI RINGS 🌿

CHARRED LEMON AND SWEET CAPER AIOLI
AED 70

MINI FALAFEL IN PITA POCKETS 🌿🌱🐟

BEETROOT HUMMUS AND ARABIC PICKLES
AED 50



Soup & Salads

WILD MUSHROOM SOUP 🌿🍄

TRUFFLE OIL WITH GARLIC BREAD
AED 45



COLD MEZZEH 🌿🌱🐟

HUMMUS, FATTOUCH, VINE LEAVES, MOUTTABEL,
ARABIC PICKLES AND PITA BREAD
AED 70

BUFFALO MOZZARELLA 🌿🐟

BASIL MARINATED CHERRY TOMATO, AVOCADO, TAGGIASCHE OLIVES,
CANDIED PECAN NUT, POMEGRANATE AND BALSAMIC DRESSING
AED 75

QUINOA SALAD 🌿🐟

MIXED QUINOA, KALE, ROASTED BUTTERNUT SQUASH AND SEEDS,
SUN-DRIED TOMATOES, DRIED RASPBERRY AND RASPBERRY VINAIGRETTE
AED 60

(WITH GRILLED HALLOUMI CHEESE AED 70, WITH GRILLED CHICKEN AED 75
WITH GRILLED SHRIMPS AED 80)

WATERMELON AND GREEK FETA 🌿🐟

ONION, BABY SPINACH, FETA CHEESE, TAGGIASCA OLIVES, CANDIED PECANS,
POMEGRANATE AND BALSAMIC DRESSING
AED 65

CAESAR SALAD 🌿

ROMAINE LETTUCE, SOFT-BOILED EGG, MARINATED ANCHOVIES,
PARMESAN SHAVINGS, BACON CRUMBS, RUSTIC HERB CROÛTONS
AED 65

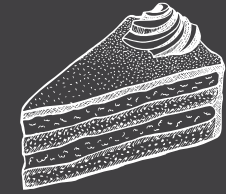
(WITH PORK BACON AED 75 (PORK), WITH CHICKEN AED 80, WITH SHRIMPS AED 85)

WAVEBREAKER PRAWN COCKTAIL 🌿🐟

SIGNATURE COCKTAIL SAUCE, BABY GEM, CHERRY TOMATOES,
GAZPACHO JELLY, AVARUGA CAVIAR AND TOASTED RYE BREAD
AED 85

SEARED TUNA NIÇOISE SALAD

SOFT-BOILED EGG, SALAD ROCKET, GREEN BEANS, TAGGIASCHE OLIVES,
TOMATOES, WHITE ANCHOVIES WITH HONEY LEMON DRESSING
AED 85



*Who are you kidding?
We know you're thinking
about dessert already!*

Sweet Treats

TROPICAL FRESH FRUIT

MANGO, PINEAPPLE, STRAWBERRY, PAPAYA AND DRAGON FRUIT
SLICES WITH LEMON SORBET
AED 35

BANANA SPLIT 🐟

SERVED WITH ICE CREAM TRIO AND CARAMEL TOPPING
AED 40

CHOCOLATE OREO AND PEANUT BUTTER CAKE 🌿🐟

BANOFFEE ICE CREAM
AED 40

HONEY ROASTED PEAR, PISTACHIO AND YOGHURT SORBET 🐟

SERVED WITH ACACIA HONEY
AED 40

COCONUT CHEESECAKE 🌿

MIXED BERRY COMPOTE, RASPBERRY RIPPLE ICE CREAM
AED 40

From the Farm

EACH GRILLED DISH ORDER INCLUDES A CHOICE OF:
SIDE AND SAUCE, CONFIT GARLIC AND CHERRY TOMATOES

Butcher's Block

CANADIAN BEEF SIRLOIN (250G)
AED 180

CANADIAN RIB EYE (250G)
AED 195

CANADIAN BEEF TENDERLOIN (200G)
AED 199

CANADIAN T-BONE STEAK (400G)
AED 230

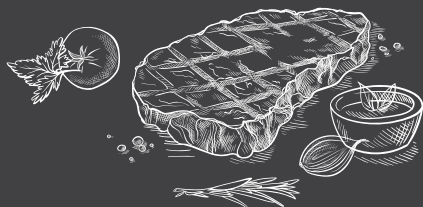
AUSTRALIAN LAMB CUTLETS
AED 170

LAMB KOFTA
AED 130

LAKSA-MARINATED BABY CHICKEN
AED 165

CHICKEN SHISH TAWOOK
AED 145

MIXED GRILL PLATTER
BEEF STRIPLOIN, CHICKEN SHISH TAWOOK, LAMB CHOP,
VEAL RIBS AND LAMB KOFTA
AED 185 | ADD PORK SAUSAGE AED 205 (PORK)



From the Sea

EACH GRILLED DISH ORDER INCLUDES A CHOICE OF:
SIDE AND SAUCE, CONFIT GARLIC AND CHERRY TOMATOES

SEA BREAM
AED 165



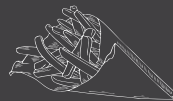
CATCH THE WAVEBREAKER PRAWNS 
AED 175



SEAFOOD PLATTER 
PRAWNS, SCALLOPS, SEA BREAM, LOBSTER AND CALAMARI
AED 210

Sauces

BEEF JUS, PEPPERCORN SAUCE, MUSHROOM SAUCE,
LEMON BUTTER SAUCE, CHIMICHURRI



Sides

FRENCH FRIES, MASHED POTATOES, WILD RICE, SAUTED GARDEN
VEGETABLES, CORN ON THE COB, SALAD GREENS, PARMESAN AND
TRUFFLE FRIES, SWEET POTATO FRIES
AED 40

★ Signatures ★

PORK SPARE RIBS (PORK)
PARMESAN AND TRUFFLE FRIES, CARAMELISED SHALLOTS AND
BROCCOLINI, CONFIT GARLIC AND CHERRY TOMATOES
AED 160

BEEF SHORT RIBS
PARMESAN AND TRUFFLE FRIES, CARAMELISED SHALLOTS AND
BROCCOLINI, GARLIC CONFIT AND CHERRY TOMATOES
AED 180

Main Courses



WAVEBREAKER BURGER

200G CANADIAN ANGUS BEEF PATTY, TOMATO, LETTUCE,
ONIONS, GHERKINS, CHEDDAR CHEESE, SECRET SAUCE, FRIED EGG,
AND VEAL BACON IN A SESAME BUN
AED 90 | WITH PORK BACON AED 100 (PORK)

WAVEBREAKER ULTIMATE BBQ BURGER

200G CANADIAN ANGUS BEEF PATTY, SLOW-COOKED BRISKET, CRISPY
ONION RINGS, TOMATO, LETTUCE, GHERKINS, PROVOLONE CHEESE,
SECRET SAUCE AND CRISPY VEAL BACON IN BRIOCHE BUN
AED 99 | WITH PORK BACON AED 109 (PORK)

WAVEBREAKER PORK HOTDOG (PORK)

ROCKET SALAD, ONION JAM, JALAPEÑOS, CRISPY PORK BACON,
DEHYDRATED VEGETABLES, CHERRY MUSTARD MAYO AND CHEDDAR CHEESE
AED 80

WAVEBREAKER SMOKY BEEF HOTDOG

ROCKET SALAD, ONION JAM, JALAPEÑOS, VEAL BACON, DEHYDRATED
VEGETABLES, THREE-MUSTARD MAYO AND CHEDDAR CHEESE
AED 70

FISH AND CHIPS

SERVED WITH STEAK FRIES, TARTAR SAUCE AND LEMON
AED 85

PORK BANGERS (PORK)

MUSTARD MASHED POTATOES, SWEET AND SOUR ONION,
WILTED GREENS AND PAN JUS
AED 95



VEAL SPARE RIBS

PARMESAN AND TRUFFLE FRIES, CARAMELISED SHALLOTS AND
BROCCOLINI, GARLIC CONFIT AND CHERRY TOMATOES
AED 170

GAMMON STEAK (PORK)

CARAMELISED PINEAPPLE OR FRIED EGG, STEAK FRIES,
HONEY MUSTARD JUS, CONFIT GARLIC AND CHERRY TOMATOES
AED 150

Cocktails

Glass 62 | Pitcher 210
(Serves 4)

Blue Angel

Vodka, Peach Schnapps, Blue Curacao,
Fresh Lemon Juice and Fresh Passion Fruit

Coco Breaker

Rum, Malibu, Agave Syrup, Fresh Coconut Water
Served in Whole Coconut Shell

Sandstorm Mule

Cachaca 51, Passion Fruit, Fresh Lemon Juice and Ginger Ale

Pimm's Cooler

Pimm's No.1, Strawberry, Cucumber, Orange, Mint Leaf,
Rosemary and Sprite

Chilly Raspberry Margarita

Tequila, Fresh Raspberry, Red Chili, Sweet and Sour mix

Caribbean Breeze

Spiced Rum, Sliced Red Apple, Mixed Berries, Fresh Mint Leaves,
Apple Juice and Ginger Ale

Wavebreaker G & T

Gin, Grapefruit Slice, Fresh Basil Leaves, Sliced Cucumber,
Sliced Lemon, Rosemary Stick and Tonic Water

Make it Premium

Glass 74 | Pitcher 245
(Serves 4)

Midori Breaker

Vodka, Midori, Fresh Pineapple Juice
and Whipped Cream

Aperol Spritz

Aperol, Sparkling Wine and
Club Soda

Mega Mojito

Double the Size of a Classic Mojito

Wavebreaker Special

Exotic Piña Colada

99

A twist on the classic Piña Colada
that was first created at the Caribe
Hilton Hotel's Beach Comber bar
in San Juan - this one's served in a
whole pineapple

#EXOTICPIÑACOLADA



Beers and Ciders

	Half Pint / Pint 33/42	Bottled	
Draught Amstel		Amstel Light, Sol	41
		Heineken, Desperados	44
		Paulaner Weissbier	48
Heineken, Tiger Hofbräu, Weissbier Strongbow	37/48	Bottled Ciders	
		Savanna Dry 330ml	41
		Bulmers 500ml	61
		Kopparberg 500ml	61
		Bavaria (Non-alcoholic)	31

Buckets and Pitchers

5 Bottled Beers / Ciders		Sangria	245
Amstel, Amstel Light, Sol, Savanna Dry	170	Red or White Wine, Brandy, Triple Sec,	
Heineken, Desperados	185	Apple, Orange, Lemon and Soda	

Spirits

Single (30ml)/Bottle		Single (30ml)/Bottle	
VODKA		WHISKY	
Wyborowa	39/775	Ballantines	39/775
Absolut Blue	44/875	John Jameson	44/875
Belvedere	63/1,260	The Glenlivet	48/970
Grey Goose	63/1,260	Chivas 12YO	53/1,070
GIN		JW Black Label	53/1,070
Beefeater	39/775	Jack Daniel's	58/1,160
Bombay Sapphire	39/875	LIQUEUR	
Beefeater 24	48/970	Jaegermeister	44/815
RUM		Sambuca	45
Havana 3YO	39/775	Fernet Branca	50
Bacardi	39/775		
Havana 7YO	63/1180		

Please inform your server of any dietary requirements
or allergies you may have.
Prices are in UAE Dirhams, inclusive of 7% municipality fees,
10% service charge and 5% VAT.

Wavebreaker
BEACH & GRILL

Rosé Wines

	Glass/Bottle
False Bay Rosé	48/204
Cinsault Mourvedre South Africa	
Marius	53/238
Rosé d’Oc France	
Baron Gassier	54/252
Côtes de Provence France	

Bubbly

	Glass/Bottle
Prosecco Zonin	67/286
France	
Moët & Chandon Brut	145/705
France	
Moët & Chandon Rosé	1,405
France	
Dom Perignon	3,250
France	

White Wines

	Glass/Bottle
Marche Bianco	47/189
Moncaro Italy	
Vermentino Terret	53/238
Marius France	
Pinot Grigio	54/242
Corte Giara Italy	
Sauvignon Blanc	60/272
Wither Hills New Zealand	
Chardonnay	213
Jacob’s Creek Australia	
Petit Chablis	339
Drouhin France	

Red Wines

	Glass/Bottle
Shiraz Cabernet	47/189
DeBortoli Family Australia	
Grenache Syrah	53/238
Marius France	
Malbec	54/242
Fuzion Alta Argentina	
Chianti	67/310
Ruffino Italy	
Bordeaux	359
Dourthe No.1 France	
Chapoutier Côtes du Rhône	339
Rouge Belleruche France	

Homemade Sugar-Free Iced Teas

AED 45 each

Passion Fruit | Peach | Lemon | Mint and Berry

Sugar-Free Monster Milk Shakes

AED 45 each

Oreo | Snickers Overflow
Mango and Pistachio | Monster Coffee

Mocktails

AED 37 each

Peach Sunrise

Fresh Peach, Fresh Mango Juice, Apple Juice, Fresh Pineapple, Grenadine and Passion Fruit Syrup

Papaya Swirl

Fresh Papaya, Fresh Mango Juice and Whipped Cream

Country Side

Fresh Orange Juice, Fresh Lemon Juice, Passion Fruit, Sprite and Grenadine Syrup

Go Bananas

Fresh Banana, Fresh Avocado, Low Fat Milk and Honey

Kiwi Kraze

Fresh Crushed Kiwi, Fresh Crushed Pear, Sprite and Cranberry Juice

Fizzy Drinks, Juice and Water

Soft Drinks	23
Coke, Diet Coke, Fanta, Sprite, Diet Sprite, Tonic	
Red Bull Energy Drink	33
Evian Still Water (Small/Large)	23/41
Badoit Sparkling Water (Small/Large)	23/41
Fresh Juices	31
Orange, Pineapple, Watermelon	

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