

alMandhar

LOUNGE



FOUR HANDS AFTERNOON TEA

Discover our brand-new ocean-themed four-hands afternoon tea to commemorate 20 years of the Dubai Capital Turtle Rehabilitation Project.

Marking the inaugural collaboration in an exciting new culinary series at Jumeirah Al Naseem, Executive Pastry Chef Julien Jacob has teamed up with his mentor, renowned Pâtissier and Chocolatier Philippe Rigolot for Valrhona, B Corp certified since 2020 and committed French premium chocolate producer, to craft a special menu featuring signature savouries and sweets, and nostalgic creations inspired by childhood candies.

With an emphasis on sustainably sourced, local ingredients and reduced sugar, this distinct experience is presented on an ocean-inspired stand adorned with repurposed coral and marble for a harmonious touch.

*Chef
Phillippe Rigolot*

*Chef
Julien Jacob*



MENU

AED 520 FOR TWO PERSONS

SAVOURY

BALIK SMOKED SALMON AND CUCUMBER (D)

WAGYU BEEF COPPA AND COMTE CHEESE (D, M)

BLACK TRUFFLE EGG MIMOSA (D, E)

SWEET BY PHILIPPE RIGOLLOT

CRUNCHY FRAMBOISE, TANARIVA 33% & CARAIBE 66% (D, E, N, S)

PASSIONÉMENT WITH IVOIRE 35% (D, E, N, S)

M. SMITH (D, E, N, S)

SWEET BY CHEF JULIEN

CHOCOLATE ROOT WITH OOO 73% & HUKAMBI 53% (D, E, N, S)

STRAWBERRY CHARLOTTE (D, E, N, S)

APRICOT PISTACHIO WITH IVOIRE 35% &
100% SICILIAN PISTACHIO PURE PASTE PARIANI (D, E, N, S)

SCONES

FRESHLY BAKED SONES (D, E)

STRAWBERRY LEMON JAM (VG)

DOUBLE CREAM FROM GRUYERE (D)

CHOCOLATE HAZELNUT SPREAD WITH JIVARA 40% (D, N, S)

(V) Vegetarian (M) Mustard (VG) Vegan (R) Raw Food (SF) Contains Shellfish (SE) Contains Sesame (N) Contains Nuts
(A) Contains Alcohol (P) Contains Pork (D) Contains Dairy (S) Contains Soy (E) Contains Egg

Please inform us of any allergies or dietary requirements before, we would be happy to assist you
in choosing suitable foods or prepare a dish that meets your specific requirements.

All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge and Value Added Tax

