Food Menn



Welcome to Al Fayrooz Lounge

Step into the embrace of Al Fayrooz Lounge, where the timeless elegance of Jumeirah Al Qasr meets the warmth of heartfelt hospitality.

Every moment here is an invitation to relax, reconnect, and celebrate the art of refined dining.

Open daily, 08:00 - 23:30

Breakfast, 08:00 - 11:30

A La Carte, 11:30 - 21:30

Afternoon Tea, 14:00 - 17:00

Shisha Service, 12:00 - 23:00

Wellness

Gazpacho (GF, SF) 60

King Crab, Avocado, Cherry Tomato, Bell Peppers, Cucumber

Crunchy Kale Salad (D, GF, N, V) 85

Apple, Pear, Walnuts, Avocado, Mustard Dressing, Parmesan Cheese Truffle Oil Dressing

Lentil Salad (GF, N, VG) 85

Black Eye Bean and Lentil, Pickled Vegetables, Hazelnut, Apple Cider Vinaigrette

Superfood Salad (D, E, GF) 120

Grilled Chicken, Hard Boiled Egg, Avocado, Mixed Quinoa, Kale, Kidney Beans, Sweet Potato Dressing, Beetroot

Quinoa or Rice Poke Bowl (CF, R, S, SE) 120

Raw Salmon, Avocado, Edamame, Daikon, Carrot, Sesame Seeds, Japanese Mayonnaise, Sweet Chili Sauce

Grilled Line Seabass (CS, GF, LS) 190

Asparagus, Tofu Mousseline, Pickled Garden Vegetables

To Stant

Lentil Soup (D, GF, V) 60 Crispy Pita, Lemon Wedge

Greek Salad (D, GF, V) 70

Cucumber, Candy Tomato, Feta Cheese, Kalamata Olives, Bell Pepper, Onions

Caesar Salad (CF, D, E) 80

Romaine Lettuce, Sourdough Croutons, Parmesan,
Veal Bacon, Anchovies

Hot Mezzeh (D, N) 90

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh, Garlic Sauce

Cold Mezzeh (D, N, SE) 100

Hummus, Moutabal, Babaganoush, Fattoush, Tabbouleh, Vine Leaves

Burrata (D, V) 110

Marinated Cherry Tomato, Grapes, Pomegranate, Basil, Rocket Leaves Sandwiches

Al Fayrooz Club Sandwich (D, E) 95

Chicken, Fried Egg, Veal Bacon, Campaillou Bread, Emmental, Tartar Sauce, Tomatoes

Chicken Taouk Sandwich (D, E) 95

Grilled Chicken, Cabbage Slaw, Pickled Cucumber, Lebanese Bread, Garlic Sauce

Angus Beef Burger (D, E) 110

Potato Bun, Caramelised Onions, Cheddar Cheese, Veal Bacon, Tartar Sauce

Truffle Croque Monsieur (CF, D, E) 125

Veal Ham, Comté Cheese 36-month Cure

The Classics

Penne Arrabiata (D, E, V) 95

Cherry Tomato, Chilli Flakes

Fettuccine Bolognese (D, E) 100

Beef Ragout, Parmesan Cheese

Mushroom Risotto (D, GF, LS, V) 115

Locally Sourced Mushrooms, Arborio Rice, Mushroom Jus

Chicken Cordon Bleu (CF, D, E) 140

Comté Cheese, Veal Ham and Jus, Truffle Potato

Truffle Rigatoni (CF, D, E) 185

Parmesan Cream, Fresh Truffle, Beef Jus

Seared Salmon (CS, D, GF) 195 Asparagus, Caviar Butter Sauce

Lamb Chops ^(D, N) 195 Australian Lamb, Bell Pepper and Tomato Confit, Pistachio, Jus

Angus Beef Tenderloin (D, E) 240 Creamy Polenta, Kalamata Olives, Bearnaise Sauce

Grilled Chicken Breast (D) 40

Gourmet Add-on

Marinated Prawns (D) 50

Grilled Salmon (CF, D) 60

Fresh Truffle 3g 75

Grilled Half Lobster (D, SF) 160

Broccolini (GF, VG) 50

Lide Dishes

Heirloom Vegetables (GF, V, VG) 50

French Fries 50

Mashed Potato (D) 50