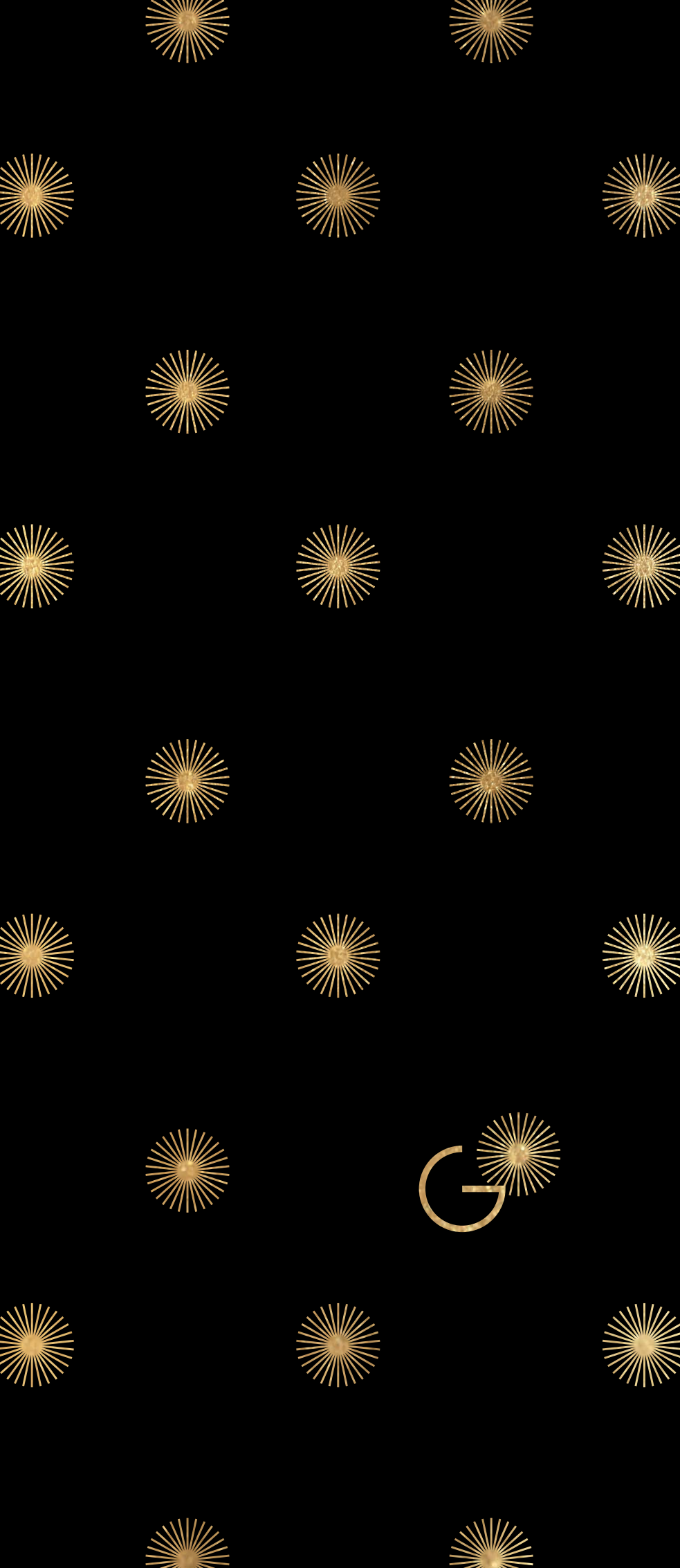




BURJ AL ARAB 27TH FLOOR





@Gilt_BurjAlArab

Gilt is a contemporary cocktail bar that believes in serious craftsmanship, respect for our produce and has strong attention to detail: in our drinks, food and service.

Constantly changing, innovative and dynamic menu with focus on flavors. Gilt will be a welcoming place for the guests, who desire to have experience in the iconic Burj Al Arab on the 27th floor with an upbeat and vibrant vibe.

COCKTAILS

All AED 95



SAKURA

Shochu, Shiso Leaf, Sakura Tea, Grapefruit Zest

Method: Stirred

Taste: Mineral & Floral

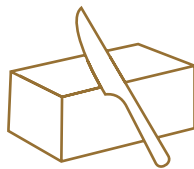


OSEILLE

*Vodka Scandinavia Infusion, Sorrel, Yopol, Lime,
Green Cardamom, Mint*

Method: Shaken

Taste: Fresh & Sour



BEURRE NOISETTE

Gin Brown Butter, Vanilla, Lime, Egg White

Method: Shaken

Taste: Sour & Buttery





SMOKY MILK

Mezcal, Spices, Smoked Duck Fat, Roasted Pineapple, Coconut Water, Lemon Juice, Curd Milk

Method: Clarified

Taste: Smoky & Silky



OOLONG OLD FASHIONED

Bourbon, Cognac, Oolong Tea, Maple Cacao Aztec X mole bitters, Himalayan Salt

Method: Stirred

Taste: Strong & Mellow



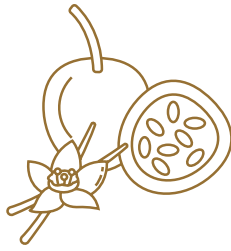
MASALA CHAI SOUR

Rye Masala Chai, Lemon, Porto, Coconut Syrup Egg White, Absinthe

Method: Shaken

Taste: Sour & Spicy





FIZZY P.STAR MARTINI

*Vodka Vanilla, Passion Fruit Soda,
Champagne Syrup*

Method: Carbonated

Taste: Tropical & Fizzy



FIG FINO

*Fino Infused Dry Fig Leaf, Tequila Reposado
Verjus, Avera*

Method: Build

Taste: Fresh & Savoury



TONCAFÉ

*Irish Whisky, Tonka, Almond Liqueur, Cream,
Coffee, Black Salt*

Method: Shaken

Taste: Creamy & Coffee





CHAMPAGNE



Louis Roederer Brut	195	975
Louis Roederer Brut Rosé	245	1220
Ruinart Blanc de Blancs		2050
Dom Pérignon		4500
Cristal Brut		4900
Armand de Brignac Gold		5500
Armand de Brignac Blanc de Blancs		8000

WHITE WINE



Les Eglantines, Sauvignon Blanc, 115 570
Sauvion, Loire, France

Terlan, Pinot Grigio, 125 630
Trentino Alto Adige, Italy

Penfolds Max's, Chardonnay, 155 770
Adelaide Hills, Australia

RED WINE



Malbec, Original, Rigal, 120 580
Comté Tolosan, France

Amarone Luigi Righetti, 155 770
Veneto, Italy

Mercurey Pinot Noir, 180 900
Les Caudroyes, Domaine Mia,
Burgundy, France

ROSÉ WINE



By OTT 'Domaines OTT', 130 630
Côtes De Provence, France

Extended wine and spirits list available on request

BEER & CIDER

Asahi Dry, Japan 330ml	70
Birra Moretti, Italy 330ml	70
Brewdog Punk Ipa, Scotland 330ml	70
Corona Extra, Mexico 330ml	70
Heineken Silver, Netherlands 330ml	70
Inedit Damm, Estrella, Spain 330ml	70
Noam, Germany 340ml	70
Thatchers Gold Cider, England 500ml	80

ZERO VOLUME

Gilt Bespoke Mocktails	65
Heineken 0,0%, Netherlands 330ml	55
Les Fleurs	70
<i>Lyre's Gin, Hibiscus Tea, Lychee Puree, Lime Juice, Rose Syrup</i>	
Sainte Paloma	70
<i>Lyre's Rum, Grapefruit Juice, Lemon Juice, Honey</i>	
Malamour	70
<i>Lyre's Whiskey, Lyre's Aperol, Yuzu, Lemon Juice, Vanilla Syrup, Egg White</i>	

SMALL PLATES

*Precisely Selected by Our Michelin Star
Chef Saverio Sbaragli*

Pomme Dauphine (V,D,E)	65
<i>Herb Mayonnaise</i>	
Vegan Arancini (V,SE,VG,LF)	85
<i>Tomato Sauce</i>	
Crab Croquetas (SF,D,E,LS)	95
<i>Local Shrimp, Crab, Herbs</i>	
Chicken Wings “Terre di Siena” (D)	95
<i>Spicy Tomato Sauce</i>	
Beef Carpaccio (D,R)	145
<i>New Zealand Tenderloin, Truffle Tuber Melanosporum</i>	
Sando Wagyu Brisket Sandwich (D,SE,S)	130
<i>Toasted Brioche Bread, Beef Brisket, Pickles, Tonkatsu Sauce</i>	
Balik Salmon (D,E)	130
<i>Rye Bread, Russian Condiments</i>	
Blue Fin Tuna Tartar (S,R,LF)	120
<i>Avocado, Yuzu</i>	
Romanesco Zucchini Tart (V,D,E,LS)	95
<i>Locally Grown Zucchini, Aubergine, Parmesan</i>	
Cheese Platter (V,N,D)	130
<i>French and Italian Unpasteurized Farm Cheese, Fig Jam, Raisin Bread</i>	

ALCOHOL (A), VEGETARIAN (V), NUTS (N), GLUTEN FREE (GF), SESAME (SE), SHELLFISH (SF),
DAIRY (D), EGG (E), SOY (S), VEGAN (VG), RAW FOOD (R), LACTOSE FREE (LF),
LOCALLY SOURCED (LS), CERTIFIED SUSTAINABLE (CS)

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

CAVIAR

Imperial Beluga 50gr	2600
Oscietra Royal 50gr	1200
Sevruga Caviar 50gr	1200

DESSERT

By Tom Coll

Brownie (N,D,E)	75
<i>Pecan, Vanilla Ice Cream</i>	
Churros (D,E)	75
<i>Caramel, Chocolate</i>	
Roasted Pineapple (VG,GF,SE)	75
<i>Coconut Sorbet</i>	

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*Gilt's logo was designed by
Guillaume Grando a.k.a. SupaKitch,
a French multidisciplinary artist with an
international following.*

