



BURJ AL ARAB 27TH FLOOR

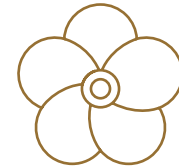
GILT

By Thibault Mequignon

GILT is a contemporary cocktail bar that believes in serious craftsmanship, respect for our produce, strong personal attention to detail, in our drinks, food and service. Constantly changing, dynamic and innovative menu with a strong focus on flavours. GILT will be a welcoming place for guests who desire to have a drinks experience in the iconic Burj Al Arab on the 27th floor, with an upbeat and vibrant vibe and under the supervision of world recognized bartender Thibault Mequignon.

COCKTAILS

All AED 90



SAKURA

Shochu, Sakura Tea, Grapefruit Zest

Method: Stirred

Taste: Mineral & Floral



OSEILLE

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

Method: Shaken

Taste: Fresh & Sour



SMOKY MILK

*Mezcal, Smoky Spices Fat, Flambeed Pineapple,
Coconut Water, Lemon Juice, Curd Milk*

Method: Clarified

Taste: Smoky & Silky



BEE POLLEN

*Bee Pollen Cognac, Fino Sherry,
Verjus, Chamomile*

Method: Stirred

Taste: Mellow & Honey



LET'S GO BANANAS

Rum, Parsley, Homemade Banana Soda

Method: Carbonated

Taste: Fruity & Fizzy



DATE

Bourbon, Date, Olive, Vanilla, Himalayan Salt

Method: Stirred

Taste : Strong & Mellow



YAMMAS!

*Otto's Vermouth, Lemon, Kalamata,
Pink Grapefruit Soda*

Method: Built

Taste: Umami



PANDAN AMERICANO

*Italian Bitters, Sweet Vermouth, Pandan,
Soda Water*

Method: Carbonated

Taste: Bittersweet & Fizzy



TIPSY JOURNEY

From 6pm - 11pm

Bouchée #1

Umeshu, Verjus, Soda, Grapefruit Zest

Bouchée #2

Fruit Lacto Fermented Martini

Bouchée #3

*Rye Whisky, Pandan, Peychaud Bitter,
Absinthe, Demerara*

Bouchée #4

Calvados, Tonka, Almond, Café, Cream

AED 350
Per Person

CHAMPAGNE



Louis Roederer Brut	205	1025
Louis Roederer Brut Rosé	240	1260
Ruinart Blanc de Blanc	375	2365
Dom Pérignon	510	3835

WHITE WINE



Pinot Grigio, Fantinel Borgo Tesis Grave, Friuli, Italy 2019	95	475
Domaine William Fèvre Chablis, Burgundy, France	155	690
Pouilly-Fumé, Château De Tracy, Loire, France 2019	190	895

RED WINE



Château Dauzac De Dauzac, Bordeaux, France 2016	155	895
Domaine Roux La Moutonniere Burgundy, France 2018	165	810
Le Serre Nuove Dell'Ornellaia, Bolgheri, Italy 2015	295	1485

ROSÉ WINE



M Minuty Château Minuty, Provence, France	95	475
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Extended wine and spirits list available on request

BEER & CIDER

Asahi Dry, Japan 330ml	80
Brewdog Punk Ipa, Scotland 330ml	80
Lagunitas Little Sumpin 'Sumpin' Pale Ale, USA, 355ml	80
Thatchers Gold Cider, England, 500ml	90

NON-ALCOHOLIC BEVERAGES

Bespoke Non Alcoholic Cocktails	65
Softs Drinks	45

SMALL PLATES

By Chef Saverio S bargali

Sockeye Salmon 00	105
Lobster Bao 2 pcs 0	110
<i>Mostarda Di Cremona Mayonnaise</i>	
Chicken Wings 0	75
<i>"Terre Di Siena" Style</i>	
Beef Tartare 0000	70
<i>Crunchy Chips And Spicy Mayonnaise</i>	
"Paté En Croute" 01000	80
<i>Pickles And Chef's Sauce</i>	
Truffle French Toast 4 pcs 0	95
<i>'Croque Monsieur'</i>	
Pommes Dauphine 00	65
<i>Herb Mayo</i>	

CAVIAR

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

DESSERT

Czquettes 010	55
<i>With Zabaione Marsala</i>	
Gilty Pleasure 010	55
Chocolate Mousse	55
Pomegrenade Beet 010	



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

@Gilt_BurjAlArab