



BURJ AL ARAB 27TH FLOOR



GILT

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By Thibault Méquignon

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.

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



LET'S GO BANANAS

Rum, Parsley, Homemade Banana Soda

Method: Carbonated

Taste: Fruity & Fizzy

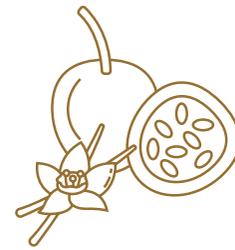


YAMMAS!

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

Method: Built

Taste: Umami



FIZZY P.STAR MARTINI

*Vodka Vanilla, Passion Fruit Soda, Champagne Syrup**

Method: Carbonated

Taste: Tropical & Fizzy



MASALA CHAI SOUR

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

Method: Shaken

Taste: Sour & Spicy



OOLONG OLD FASHIONED

Bourbon, Cognac, Oolong Tea, Maple Cacao Aztec Xmole bitters, Himalayan Salt

Method: Stirred

Taste: Strong & Mellow





FIG FINO

Fino Infused Dry Fig Leaf, Tequila Reposado

Verjus, Averna

Method: Build

Taste: Fresh & Savoury



TONCAFÉ

Irish Whisky, Tonka, Almond Liquor, Cream,

Coffee, Black Salt

Method: Shaken

Taste: Creamy & Coffee



UME

Umeshu, Green Tea, Verjus, Soda, Absinthe

Method: Build

Taste: Fizzy & Fruity



GILT CLASSICS

All AED 125

JAR-AGED COCKTAILS



BEE WAX OLD FASHIONED

Bourbon, Bitters, Demerara, Bee Wax

PANDAN ADONIS

Sherry Wine, Sweet Vermouth, Bitters

Pandan Leaves

-19°C MARTINI



NEGATIVE MARTINI

Gin, Dry Vermouth, Bitters



CHAMPAGNE



Louis Roederer, Collection 243	195	975
Louis Roederer Brut Rosé	245	1220
Ruinart Blanc de Blancs		2050
Dom Pérignon		4500
Cristal Brut		5500
Armand de Brignac Gold		7560
Armand de Brignac Blanc de Blancs		9900

WHITE WINE



Les Eglantines, Sauvignon Blanc, Sauvion & Fils, Tourainne	115	570
Terlan, Pinot Grigio, Trentino Alto Adige, Italy	125	630
Penfolds Max's, Chardonnay, Adelaide Hills, Australia	155	770

RED WINE



Malbec, Original, Rigal, Cahors, France	120	580
Mercurey Pinot Noir, Les Caudroyes, Domaine Mia, Burgundy, France	180	900
Amarone Luigi Righetti, Veneto, Italy	155	770

ROSÉ WINE



By OTT 'Domaines OTT', Côtes De Provence, France	130	630
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Extended wine and spirits list available on request

BEER & CIDER

Asahi Dry, Japan 330ml	70
Brewdog Punk Ipa, Scotland 330ml	70
Lagunitas Little Sumpin Ale, USA 355ml	70
Thatchers Gold Cider, England 500ml	80

RTD BEVERAGES

Bespoke Mocktails	65
Heineken 0.0%, Netherlands 330ml	55

SMALL PLATES By Chef Saverio Sbargali



Cheese Platter 120

Cold Cuts Selection 120

CAVIAR

Imperial Beluga 50gr 2600

Oscietra Royal 50gr 1200

Sevruga Caviar 50gr 1200

DESSERT

Chocolate Pecan Brownie 80
Vanilla Ice Cream

Mochi Ice Cream 75
Flavour Assortment

🍷 ALCOHOL 🌱 VEGETARIAN 🥜 NUTS 🌰 SEEDS 🚫 GLUTEN-FREE 🐠 SHELLFISH 🥛 DAIRY
🥚 CONTAINS EGG 🍫 CONTAINS SOY 🌿 VEGAN 🍷 RAW FOOD 🌶️ SPICY 🐟 FISH

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. All Prices Are In UAE Dirhams And Inclusive Of 7% Municipality Fees, 10% Service Charge And Value Added Tax.



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



