

BREAKFAST

(*) Breakfast available from 06.00 am -12.00 pm

JUMEIRAH BREAKFAST | 193

Bread Basket

Served with Butter | Jams | Preserves
White and Brown Toast | 5 Grain | Wheat & Oats

Pastries

Served with Butter | Jams | Preserves
Croissant | Pain Au Chocolat | Fruit Danish | Muffins

Fruits

Served with Vanilla Yoghurt | Honey
Fruit Selection

Two Eggs Any Style

Fried | Sunny Side Up | Over Easy | Poached | Scrambled | Boiled
Served with Grilled Tomatoes and Sautéed Mushrooms

With your choice of side*:

Chicken Sausage | Beef Sausage | Turkey Bacon | Turkey Ham | Smoked Bacon | Smoked Salmon
Avocado | Hash Browns | Grilled Asparagus | Sautéed Spinach

* Any additional side | 28

Choice of Freshly Brewed Coffee or Selection of Fine Teas
Selection of Freshly Squeezed Juices

MIDDLE-EASTERN BREAKFAST | 188

Bread Basket

Served with Butter | Jams | Preserves
White and Brown Toast | Arabic Bread

Pastries

Served with Butter | Jams | Preserves
Zaatar Croissant | Pain Au Chocolat | Fruit Danish | Muffin

Fruits

Served with Vanilla Yoghurt | Honey
Fruit Selection

Eggs Shakshouka | Foul Madamas | Balaleet | Falafel | Potatoes with Emirati Spices | Chickpeas Local Spices

Choice of Freshly Brewed Coffee or Selection of Fine Teas
Selection of Freshly Squeezed Juices

HEALTHY BREAKFAST | 193

Bread Basket

Served with Butter | Jams | Preserves
Rye | Brown Toast | 5-Grain | Wheat & Oats

Pastries

Served with Butter | Jams | Preserves
Quinoa Bread | Fruit Danish | Chia Muffin

Fruits

Served with Low Fat Yoghurt | Honey
Fruit Selection

Chia Seed Pudding | Dried Cranberries | Almonds | Shaved Coconut (N)

Eggs

Egg white Omelet | Kale | Goat Cheese

Choice of Freshly Brewed Coffee or Selection of Fine Teas
Selection of Freshly Squeezed Juices

CONTINENTAL BREAKFAST | 158

Bread Basket

Served with Butter | Jams | Preserves
White and Brown Toast | 5-Grain | Wheat & Oats

Pastries

Served with Butter | Jams | Preserves
Croissant | Pain Au Chocolat | Fruit Danish | Muffin

Fruits

Served with Vanilla Yoghurt | Honey
Fruit Selection

Choice of Freshly Brewed Coffee or Selection of Fine Teas
Selection of Freshly Squeezed Juices

EGGS À LA CARTE

Two Eggs Any Style | 83

Fried | Sunny Side Up Over Easy | Poached | Scrambled | Boiled
Served with Grilled Tomatoes and Sautéed Mushrooms

With your choice of side*:

Chicken Sausage | Beef Sausage | Turkey Bacon | Turkey Ham | Smoked Beef Bacon | Smoked Salmon
Avocado | Hash Browns | Grilled Asparagus | Sautéed Spinach

* Any additional side | 28

Two Eggs Omelette Any Style | 83

Plain or Egg White

Served with Grilled Tomatoes and Sautéed Mushrooms

With your choice of filling:

Turkey Ham | Cheddar | Smoked Salmon
Arugula | Bell Pepper | Chili | Fresh Herbs | Kale | Mushroom | Onion | Spinach | Tomato

With your choice of side*:

Chicken Sausage | Beef Sausage | Turkey Bacon | Turkey Ham | Smoked Beef Bacon | Smoked Salmon
Avocado | Hash Browns | Grilled Asparagus | Sautéed Spinach

* Any additional side | 28

LIGHT BREAKFAST

Smoothie Bowl | 63

Banana | Black Berry | Strawberry | Raw Almonds | Chia Seeds | Pumpkin Seeds (N)

Toasted Honey Granola | 53

Vanilla Yoghurt | Prune (N)

Fruit Platter | 83

Fruits Selection | Berries | Kiwi | Melon | Passion Fruit

Chia Pudding | 63

Chia Seed Pudding | Dried Cranberries | Almonds | Shaved Coconut (N)

Pastries | 58

Served with Butter | Jams | Preserves
Croissant | Pain au Chocolat | Fruit Danish

Smoked Salmon Platter | 98

Smoked salmon served with Blini | Capers | Lemon Wrap | Aigrelette Sauce

Cheese Selection | 93 🌱

Assorted International Cheeses Served with Crackers | Dry Fruits | Nuts (N)

Oatmeal & Berry Brulee | 53 🌱

Almond Milk | Mixed Berries | Walnuts (N)

Cereals | 48 🌱

Your choice of

Bran Flakes | Corn Flakes | Coco Pops | Frosties | Rice Crispy | Weetabix

Served with the milk of your choice:
Almond | Full Fat | Low Fat | Skimmed | Soy Milk

INDULGENT SWEET BREAKFAST

Buttermilk Pancakes | 78

Caramelized Banana | Maple Butter | Coated Walnuts (N)

Traditional French Toast | 68

Brioche Bread | Berries | Maple Syrup | Vanilla Cream

Waffles | 88

Caramelized Banana | Strawberry | Vanilla crème Chantilly

Eggs Benedict | 93

English Muffin | Poached Egg | Smoked Salmon or Turkey Ham | English Muffin | Hollandaise

Shakshouka | 58

Two Eggs | Tomato | Onion | Parsley

Foul Medammes | 58

Beans | Cumin | Onion | Tomato | Lemon Wrap

ALL DAY DINING MENU

(*) Served from 11:00 Till 23:00

SALADS

Caesar | 78

Baby Gem Lettuce | Anchovies | Beef Bacon | Croutons | Parmesan | Caesar Dressing

Grilled Chicken | 98

Grilled Prawn | 108

Greek Salad | 78

Mediterranean Vegetables | Wild Oregano | Dodoni Feta | Cold Press Olive oil (V)

Som-Tum | 88

Green Papaya | Shrimps | Beans | Lime (N)

Mixed Garden Leaves | 68

Light Thousand Island Dressing | Carrots | Tomato | Cucumber/ Pumpkin seeds | Avocado (V)

Yellow Fin Tuna Niçoise | 88

Anchovies | Kalamata | Bell peppers | Potato | Lemon Vinaigrette (G*)

Quinoa Salad | 88

Yarra valley Feta | Grape | Mint | Kale | Pumpkin Seeds | Tarragon Raspberry Dressing (V, G*)

Poached Shrimp & Pomelo Salad | 98

Bean Sprouts | Coriander | Cashew Nut | Chili | Lime (N)

SOUPS

Chicken and Noodle Soup | 58

Chicken Broth | Noodle | Vegetables

Mare Mare Zuppa di Pomodoro Arrosto e Burrata | 58

Roasted Tomato Soup | Burrata | Basil Olive Oil (V)(G*)

TEAN Lentil Soup | 48

Red Lentil | Cumin | Smoked Paprika | Focaccia Croutons (V)

PASTAS

Penne (G*) | Spaghetti (G*)

Your choice of sauce:
Prawns Aglio e Olio | 108
Alfredo | 78
Bolognese | 88
Pomodoro | 78

*Gluten Free available

Mare Mare Lasagna alla Bolognese | 98
Homemade Lasagna | Bolognese | Mozzarella | Parmesan

FOCACCIA PIZZA

Margherita | 88
Tomato Sauce | Mozzarella | Basil

Diavola | 88
Tomato Sauce | Beef Salami | Mozzarella

SANDWICHES

(*) All our sandwiches are served with your Choice of French Fries or Seasonal Salad

Club Sandwich | 98
Sliced Bread | Fried Egg | Grilled Chicken | Turkey Bacon | Swiss cheese

Vegetarian Club | 68
Avocado | Beef Tomato | Coleslaw | Swiss Cheese | Brined Veg (v)

Wagyu Beef Burger | 118
Brioche | Wagyu Beef | Butter Lettuce | Smoked Cheese | Cured Tomato
House made Dill Pickles

Beyond Burger | 118
Vegan Bun | Beyond Burger Patty | Lettuce | Tomato | Ketchup | Vegan Mayonnaise

"Made directly from simple plant-based ingredients. By shifting from animal, to plant-based meat, we are creating one savory solution that solves four growing issues attributed to livestock production: human health, climate change, constraints on natural resources and animal welfare"

GRILLS

All our grills are served with your choice of two sides and a sauce

- Beef Rib-Eye 300 Grams (Australian) | 298
- Grain Fed Beef Tenderloin 220 Grams (Australian) | 218
- Lamb Chops 220 Grams (Australian) | 208
- Yellow Chicken Breast 200 Grams (France) | 138
- Norwegian Salmon Fillet 180 Grams (Norwegian) | 168
- King Tiger Prawns 3pcs 360 Grams | 188
- Sea Bass 180 Grams (Local) | 168

SIDES

Buttered Mashed Potato | Roasted Mushroom | Sautéed Spinach | Basmati Rice

(*) Any additional side | 33

SAUCES

Béarnaise | Green Peppercorn | Herb and Truffle Hollandaise | Hollandaise | Pan Jus | Red Wine Jus (A)

(*) Any additional sauce | 18

ARABIC SELECTION

ARABIC COLD MEZZE

(*) All our Cold Mezze served with Arabic bread

Hummus | 33

Chickpeas | Tahini | Olive Oil | Lemon (V)

Moutabel | 43

Eggplant | Tahini | Pomegranate (V)

Tabbouleh | 43

Parsley | Mint | Tomato | Bourghul (V)

Fattoush | 43

Lettuce | Tomato | Cucumber | Capsicum | Radish | Mint | Sumac (V)

Baba Ghanoush | 38

Eggplant | Onion | Tomato | Parsley | Capsicum (V)

Labneh | 28

Sour Cows' Milk Yoghurt

Stuffed Vine Leaves | 33

Egyptian Rice | Parsley | Tomatoes | Garlic | Lemon Juice (V)

ARABIC HOT MEZZE

(*) All our Hot Mezze served with Arabic bread

Cheese Rekakat | 48

Mixed Lebanese Cheese | Parsley (V)

Lamb Sambousek | 48

Eggplant | Tahini | Pomegranate (V)

Spinach Fatayer | 48

Spinach | Onions | Pine Nuts (N)

Fried Kibbeh | 48

Burghul | Minced Lamb | Pine Nuts | Arabic Spices (N)

Falafel | 48

Chickpeas | Coriander | Cumin | Tahina Sauce (V) (N)

ARABIC MAIN COURSES

(*) All our Main Courses served with Arabic bread

Arabic Mixed Grill | 178

Shish Kebab | Kofta Kebab | Shish Taouk | Lamb Chops | French Fries

Seafood Mixed Grill | 233

Norwegian Salmon | Sea Bass | Squid | Prawns | Saffron Rice | Spice Tomato Sauce (N)

Chicken Kabsa | 138

Chicken | Tomato | Capsicum | Nuts | Arabic Spices | Yogurt (N)

TASTE OF ASIA

(*) All Curries are served with Mango Chutney | Lime Pickle | Pappadums | Raita | Plain Rice or Paratha

Goan Prawn Curry | 158

Prawns | Coconut Broth | Indian Spices

Chicken Tikka | 148

Boneless Yellow Corn Fed Chicken Breast | Aromatic Indian spices | Yogurt | Mint Chutney

Butter Chicken | 148

Yellow Chicken | Tomato | Fenugreek (N)

Paneer Masala | 118

Cottage Cheese | Tomato Masala (V)

Biryani (N)

Aromatic Biryani Rice | Exotic Spices

Chicken | 138

Prawn | 148

Vegetable | 88

Nasi Goreng Jakarta | 98

Shrimp Paste Fried Rice | Chicken Satay | Fried Egg | Crackers | Pickled Vegetables

Mie Goreng | 93

Egg Noodles | Prawns | Chicken | Crunchy Vegetables | Sweet & Tangy Sauce

Thai Red Curry

Holy Basil | Capsicum | Bamboo Shoot | Snake Bean | Coconut Cream | Jasmine Rice

Chicken | 148

Shrimp | 158

DESSERTS

Single Origin Chocolate Mousse Cake | 58

Dulce De Leche | Apricot Gel | Chocolate Soil (N)

Raspberry & Greek Yogurt Panna Cotta | 53

Berry Compote | Edible Gold Leaf

Vanilla Crème Brulée | 53

Madagascar Vanilla | Sugar Crust | Edible Gold Leaf

Mare Mare Tiramisu Classico | 53

Mascarpone | Savoiardi Biscuit | Espresso

Tean Umm Ali | 53

Rose Water | Pistachio | Toasted Almonds (N)

Fruit Platter | 83

Fruits Selection | Berries | Kiwi | Melon | Passion Fruits

CHILDREN'S MENU

Alphabet Soup (V) 35
Slow Roast Tomato soup, Alphabet pasta, Kale, Garden Vegetables, Parmesan

Heritage Veggie Sticks (V) 35
Red Pepper Hummus, Guacamole, Tzatziki

Chef's Salad "Make your Own" 40
Grilled Chicken, Gem Hearts, Cheddar, Crispy Bacon, Avocado, Sour Cream, Chives

Mozzarella Pops (V) 30
Crunchy Bread Sticks, Cherry Tomato Aioli

Lumachine Bolognese 45
Lean Angus Ragout, Whole-Wheat Pasta, Parmesan

Mini Roast 50
Roast Chicken & Potatoes, Broccoli, Yorkshire Pudding, Gravy

Fish N chips "Locally sourced" 40
Sea Bass, Buck wheat batter, Baked Potato Wedges, Garden Peas

Pizza Margarita (V) 40
Whole wheat flat bread, low fat Mozzarella, Roast Tomato Sauce

Mess Me Up 30
Crunchy Meringue, yoghurt Mousse, Fresh Strawberries

Watermelon Pizza 30
Mascarpone cream, Mixed Berries, Almond Crunch

Cookies & Cream 30
Oats and Raisin Wholewheat Cookie, Yoghurt Ice Cream

Seasonal Fruits Platter 30
Sliced fruits

LATE NIGHT MENU

Timing - 11:00 pm Till 06:00 am

SALADS

Caesar | 78

Baby Gem Lettuce | Anchovies | Beef Bacon | Croutons | Parmesan | Caesar Dressing

Grilled Chicken | 98

Grilled Prawn | 108

Greek Salad | 78

Mediterranean Vegetables | Wild Oregano | Dodoni Feta | Cold Press Olive oil (V)

Quinoa Salad | 88

Yarra valley Feta | Grape | Mint | Kale | Pumpkin Seeds | Tarragon Raspberry Dressing (V, G*)

Poached Shrimp & Pomelo Salad | 98

Bean Sprouts | Coriander | Cashew Nut | Chili | Lime (N)

SOUPS

Chicken and Noodle Soup | 58

Chicken Broth | Noodle | Vegetables

TEAN Lentil Soup | 48

Red Lentil | Cumin | Smoked Paprika | Focaccia Croutons (V)

PASTAS

Penne (G*) | Spaghetti (G*)

Your choice of sauce:

Prawns Aglio e Olio | 108

Alfredo | 78

Bolognese | 88

Pomodoro | 78

*Gluten Free available

FOCACCIA PIZZA

Margherita | 88

Tomato Sauce | Mozzarella | Basil

Diavola | 88

Tomato Sauce | Beef Salami | Mozzarella

SANDWICHES

(* All our sandwiches are served with your Choice of French Fries or Seasonal Salad

Club Sandwich | 98

Sliced Bread | Fried Egg | Grilled Chicken | Turkey Bacon | Swiss cheese

Wagyu Beef Burger | 118

Brioche | Wagyu Beef | Butter Lettuce | Smoked Cheese | Cured Tomato
House made Dill Pickles

Beyond Burger | 118

Vegan Bun | Beyond Burger Patty | Lettuce | Tomato | Ketchup | Vegan Mayonnaise

Made directly from simple plant-based ingredients. By shifting from animal, to plant-based meat, we are creating one savory solution that solves four growing issues attributed to livestock production: human health, climate change, constraints on natural resources and animal welfare

MAIN COURSES

Arabic Mixed Grill | 178

Shish Kebab | Kofta Kebab | Shish Taouk | Lamb Chops | French Fries

Chicken Kabsa | 138

Chicken | Tomato | Capsicum | Nuts | Arabic Spices | Yogurt (N)

Biryani (N)

Aromatic Biryani Rice | Exotic Spices

Chicken | 138

Prawn | 148

Vegetable | 88

Mie Goreng | 93

Egg Noodles | Prawns | Chicken | Crunchy Vegetables | Sweet & Tangy Sauce

DESSERTS

Single Origin Chocolate Mousse Cake | 58
Dulce De Leche | Apricot Gel | Chocolate Soil (N)

Tean Umm Ali | 53
Rose Water | Pistachio | Toasted Almonds (N)

Fruit Platter | 83 
Fruits Selection | Berries | Kiwi | Melon | Passion Fruits

WINE LIST

'Sea Change'

In response to huge environmental challenges faced by the world's oceans, we present to you a range of eco-friendly wines 'Sea Change', a new wine concept designed to help global plastic waste. This is an eco-conscious range of wines with minimal packaging, light weight bottles and plastic-free. 15% of the grape waste produced by 'Sea Change' is also recycled and put to alternative uses. The wines utilize a fascinating closer made from nomacorc, a biopolymer derived from sugarcane, resulting in the cork being biodegradable.

With no capsule cover, 'Sea Change' minimizes unnecessary packaging and enhances the ease of recycling.

WHITE | 150ml

2018 Sauvignon Blanc 'Sea Change'. Languedoc, France | 55
100% Sauvignon Blanc; light and fresh, green apple, citrus, melon

RED | 150ml

2018 Merlot 'Sea Change'. Languedoc, France | 65
100% Merlot; medium-bodied; plum, red berries, chocolate

ROSÉ | 150ml

2018 Syrah 'Sea Change'. Languedoc, France | 55
100% Syrah; medium sweet and fruity; strawberry, red currant and rose petal

SPARKLING | 150ml

NV 'Sea Change' Prosecco, Veneto, Italy | 65
100% Glera; light body, soft and fruity aromas of grapefruit, refreshing acidity. Suitable for vegetarians and vegans

WINES BY THE GLASS | 150ml

CHAMPAGNE

NV Veuve Clicquot Brut Yellow Label, Champagne, France | 150

WHITE

2019 Pinot Grigio 'Cavaliere d'Oro', Gabbiano Veneto, Italy | 58
2020 Chardonnay, Sabourin Grande Reserve, France | 65
2020 Sauvignon Blanc, Matua Valley Marlborough, New Zealand | 63

RED

2020 Cabernet Sauvignon, Terrapura Central Valley, Chile | 38
2020 Chianti Classico, Castello di Albola Tuscany, Italy | 70
2019 Villa Antinori Toscana, Italy | 88

ROSÉ

2020 Planeta Rosé Sicily, Italy | 53
2020 The Pale, Rosé by Sacha Lichine, France | 63

SWEET | 60ml

NV Ruby Port 'Heritage', Warre's Douro Valley, Portugal | 43
NV Tawny 'Otima 20', Warre's Douro Valley, Portugal | 58

WINES BY THE BOTTLE

SPARKLING | 750ml

NV Prosecco, 'Sea Change', Veneto, Italy | 228
NV Camel Valley Brut Cornwall, England | 528

BLEND | Champagne, France

NV Veuve Clicquot Brut Yellow Label | 498
NV Moët & Chandon, Ice Impérial | 823
NV Perrier-Jouët Grand Brut | 788
NV Louis Roederer Brut Premier | 998

ROSÉ | Champagne, France

NV Veuve Clicquot Brut Rosé | 588
NV Laurent-Perrier Brut Rosé | 2658
2005 Dom Pérignon Rosé | 6688

PRESTIGE | Champagne, France

2008 Dom Pérignon | 1898

WHITE | 750ml

2018 Sauvignon Blanc, 'Sea Change' Languedoc, France | 218
2018 Pinot Grigio, Villa Sandi, delle Venezie, Italy | 273
2020 Chardonnay, Sabourin Grande Reserve, France | 233
2020 Sauvignon Blanc, Matua Valley Marlborough, New Zealand | 298

RED

2018 Merlot, 'Sea Change' Languedoc, France | 218
2018 Chianti Classico, Castello di Albola Tuscany, Italy | 273
2019 Villa Antinori Toscana, Italy | 388

ROSÉ

2018 Syrah, 'Sea Change' Languedoc, France | 218
2020 The Pale, Rosé by Sacha Lichine, France | 298
2020 Mourvèdre 'Circumstance', Cape Coral Western Cape, South Africa | 318
2020 Château de Sale Rosé, Domaines Ott Côtes de Provence, France | 853

BOTTLED BEER

Heineken, Holland | 330ml | 45
Tiger, Singapore | 330ml | 48
Sol, Mexico | 330ml | 38

SPIRITS

All our spirits standard measure 30ml

WHISKY | Shot | Bottle

Dewar's White, Scotland | 35 | 578
Jack Daniels, USA | 48 | 578
Chivas 12 Yo, Blended Scotch, Scotland | 58 | 843
The Macallan 12 Yo, Highland, Scotland | 75 | 1313

TEQUILA | Shot | Bottle

El Jimador Blanco, Mexico | 50 | 578
El Jimador Reposado, Mexico | 38 | 578
Patrón Añejo, Mexico | 75 | 1208

GIN | Shot | Bottle

Bombay Sapphire, UK | 45 | 578
Gin Mare, Spain | 55 | 788
No3 London, UK | 58 | 998
Monkey 47, Germany | 105 | 1313

VODKA | Shot | Bottle

Russian Standard Original, Russia | 50 | 578

Zubrowka, Poland | 48 | 578

Grey Goose, France | 65 | 1103

RUM | Shot | Bottle

Bacardi Blanco | 50 | 578

Bacardi Carta Negra | 50 | 528

COGNAC | Shot | Bottle

Hennessy VS, Cognac | 50 | 683

Hennessy XO, Cognac | 175 | 2888

DIGESTIVES | Shot | Bottle

Amaretto Disaronno | 43 | 528

Limoncello | 43 | 528

CLASSIC COCKTAILS

Aperol Spritz | 43

Aperol | Prosecco | Soda Water

Bellini | 58

Prosecco 'Sea Change' | Peach Puree | Simple Syrup

Cosmopolitan | 63

Russian Standard Vodka | Cointreau | Cranberry Juice | Lime Juice

Manhattan | 68

Woodford Reserve | Martini Red Vermouth | Angostura Bitters

Mojito | 58

Bacardi Superior | Fresh Mint Leaves | Lemon Juice | Soda Water | Simple Syrup

NON-ALCOHOLIC BEVERAGES

WATER

Still & Sparkling | Small | Large

Al Ain | 330ml | 20 | 750ml | 30

Acqua Panna | 500ml | 30 | 750ml | 40

San Pellegrino | 500ml | 30 | 750ml | 40

SOFT DRINKS

Coca Cola | Coca Cola Diet | Coke Zero | 25

Fanta Orange | Sprite | Sprite Diet | 25

Bitter Lemon Schweppes | Ginger Ale | Soda Water Schweppes | Tonic Water Schweppes | 25

Red Bull | Red Bull Sugar Free | 55

FRESH JUICES

Orange | Lemon Mint | Pineapple | Watermelon | 38

CLASSIC MOCKTAILS

Shirley Temple | 38

Sprite | Grenadine Syrup

Virgin Mojito | 45

Fresh Lime Juice | Fresh Mint Leaves | Soda Water | Simple Syrup

Virgin Piña Colada | 45

Fresh Pineapple Juice | Coconut Cream | Simple Syrup

COLD INFUSED ICED TEAS | 33

TEA 'La Provance' by Dammann | 33

Earl Grey | English Breakfast
Chamomile | Gunpowder | Jasmine | Touareg 'Flavor Green'

TRADITIONAL COFFEE

Arabic | 38

Arabica Beans brewed with spices such as Cardamom, Saffron and Cloves
(Alternatively it can be served plain)

Emirati | 38

Arabica Beans brewed with spices such as Cardamom and Saffron
(Alternatively it can be served plain)

Turkish | 38

Unfiltered and made with coffee beans boiled with sugar and Cardamom, served in a small cup called kahve finjani

COFFEE

Espresso | Ristretto | Macchiato | 27

Americano | Double Espresso | 28

Cappuccino | Latte | 35

CIGARETTES

Marlboro Lights | 50

Marlboro Red | 50