



MENU

POOL & BEVERAGE MENU



SAL, which means Salt in Spanish and Portuguese, reminisces of the Mediterranean sea.

Our Chef, who travelled extensively across the Iberian Peninsula, has created SAL's menu using unique cooking techniques and ingredients.

All dishes are recommended for sharing.

STARTERS

TOMATO GAZPACHO AED 40 (V) (VG)
Capsicum, cucumber, crispy bread

MANCHEGO CROQUETAS AED 40 (V)
Manchego cheese, parmesan, milk and roux

CRISPY CALAMARI AED 95 (SF)
Spicy mayonnaise

OCTOPUS CARPACCIO AED 130 (SF) (GF)
Calamansi dressing, pimentao

HEIRLOOM TOMATO CARPACCIO AED 95 (GF) (V) (VG)
Coriander vinaigrette, feta cheese, black olives

WILD CRAB AED 105 (SF) (A) (D)
Egg, mayonnaise, pickles, paprika

SALADS

BURRATA AND TOMATO SALAD AED 115 (V) (GF) (D)
Burrata cheese, tomato, basil oil

SPINACH, ARTICHOKE WITH
TRUFFLE SALAD AED 130 (V) (GF)
Artichoke, parmesan, baby spinach,
truffle sauce and oil

MEDITERRANEAN SALAD AED 85 (V) (GF)
Tomato, olives, capsicum, feta

PIZZA

PIZZA MARGHERITA AED 110 (V) (D)
Roma tomatoes, mozzarella, fresh basil

TRUFFLE PIZZA AED 250 (V) (D)
Mozzarella, truffle sauce, fior di latte

PIZZA EGGPLANT AED 155 (V) (D) (N)
Smoked mozzarella, eggplant, pesto

SANDWICHES

CHICKEN CLUB SANDWICH AED 130
Boiled egg, veal bacon, tomato

FOCACCIA POMODORO BURRATA AED 130 (N)
Focaccia bread prepared with no dairy & egg, burrata,
tomato datterino, basil pesto, cashew nut, olive oil

WAGYU BEEF SLIDERS AED 95 (D)
Potato bun, cheddar cheese, pickles, homemade sauce

LOBSTER ROLL AED 145 (GF)
Poached lobster, lemon mayonnaise, parsley

All above dishes are served with a choice of
French fries or mix green salad

MAIN COURSE

PRAWNS BUTTER LEMON AED 220 (SF) (D) (LS)
Tiger prawn, butter, lemon juice, espelette pepper,
coriander, lemon caviar, garlic

WAGYU BEEF TAGLIATA AED 280 (A) (D)
Perigueux sauce, french fries

PASTA

KING CRAB & HOMEMADE
TRENETTE PASTA AED 270 (SF) (N) (D)
Fresh basil pesto, tomato,
espelette chili, balsamic

SPICY RIGATONI MANCHEGO AED 130 (V)
Candied tomato, manchego cheese, fresh basil

VEGETARIAN TRENETTE PASTA AED 170 (V) (VG) (N)
Fresh basil, pesto, tomato, espelette chili, balsamic



DESSERTS

SAL DESSERTS

Chocolate Mousse ^{GF} ^N ^E ^D AED 40

Tiramisu ^D AED 40

Mango Sago ^{VC} ^{GF} AED 40

PERFECT FOR SHARING

A LA MINUTE WHIPPED GELATO AED 70

CACAU ^N

Soft vanilla ice cream, chocolate crumble & gianduja sauce

PISTACHIO ^N

Pistachio soft ice cream, pistachio praline, caramelized pistachio

ICE CREAM

PEANUTS VANILLA AND CARAMEL AED 60 ^N

SELECTION OF ICE CREAMS AED 30 ^{GF}

Coffee, pistachio, vanilla, strawberry, chocolate, yogurt

SELECTION OF SORBETS AED 30 ^{GF}

Mango and passion fruit, raspberry, coconut,
Cherry, lemon, pomelos

FRUIT SELECTION

BOWL OF BERRIES AED 65

INDIVIDUAL ASSORTED FRUIT PLATTER AED 60



SIGNATURE COCKTAILS BY SAL

ROMÃ SPRITZ AED 90
Aperol, Prosecco, Pomegranate, Soda Water,
Orange Zest

ALEGRÌA AED 90
Tequila, Mango, Lime, Agave, Passion Fruit

CLEAR COLADA AED 90
Rum, Pineapple, Lime, Coconut Water, Spices,
Pandan, Curd Milk

ALBÀHACA SOUR AED 90
Gin, St-Germain, Lemon, Basil

CLASSIC COCKTAILS

MOSCOW MULE AED 125
Vodka, Ginger, Lime, Soda Water

EAST SIDE FIZZ AED 125
Gin, Lime, Mint, Cucumber, Soda Water

PALOMA AED 125
Tequila, Pink Grapefruit, Sel

CAÏPIRINHA AED 125
Cachaca, Lime, Demerara

DARK & STORMY AED 145
Rum, Ginger, Lime, Angostura

APEROL SPRITZ AED 155
Italian Bitter, Soda Water, Prosecco, Orange,
Lemon

TOMMY'S MARGARITA AED 150
Tequila, Lime, Agave, Salt

NEGRONI SBAGLIATO AED 150
Vermouth Rouge, Campari, Champagne

BLOODY MARY AED 120
Vodka, Lemon, Tomato, Spices

MARTINI AED 135
Cucumber, Lychee or Passion Fruit

BOTTLED COCKTAILS

CLEAR COLADA AED 300
Rum, Pineapple, Lime, Coconut Water, Spices,
Pandan, Curd Milk

EAST SIDE AED 300
Gin, Lime, Mint, Cucumber

SPICY TOMMY'S MARGARITA AED 300
Tequila, Lime, Agave, Salt, Pimento

SAL SELECTION

TINTO DE VERANO AED 80

SANGRIA BY SAL AED 80

WHITE SANGRIA BY SAL AED 90

PANACEA BY SAL AED 80

SIGNATURE MOCKTAILS BY SAL

LIGHT MY FIRE AED 65
Raspberries, Lychee, Cranberries, Pimento Essence,
Togarashi, Lime

ALLGARVE AED 65
Pineapple, Ginger, Pepper, Turmeric

GO VERDE AED 65
Cucumber, Lemongrass, Basil, Elderflower, Lemon, Soda

BEERS

DRAUGHT BEER
Heineken (350ml) AED 50 (500ml) AED 75
Peroni (350ml) AED 50 (500ml) AED 75

BOTTLE BEERS
Heineken Silver AED 70
Asahi Dry AED 70
Brew Dog Punk AED 70
Erdinger Weissbier AED 80
Thatchers Gold Cider AED 80

SOFTS

Coconut water AED 60
Coca cola, Diet Coca cola, Coca cola zero,
Sprite, Zero Sprite, Fanta, Fever tree ginger ale,
Fever tree tonic AED 40
Aqua Panna Still Water
(500ml) AED 40 (750ml) AED 55
San Pellegrino Sparkling Water
(500ml) AED 40 (750ml) AED 55
Red Bull, Red Bull sugar free AED 60

ZERO ALCOHOL COCKTAILS

LES FLEURS AED 70
Lyre's Gin, Hibiscus Tea, Lychee Puree, Lime Juice,
Rose Syrup

SAINTE PALOMA AED 70
Non-Alcoholic Lyre's Rum, Grapefruit Juice, Lemon
Juice, Honey

MALAMOUR AED 70
Lyre's Whiskey, Lyre's Aperol, Yuzu, Lemon Juice,
Vanilla Syrup, Foamee

COFFEES & TEAS

MACCHIATO, ESPRESSO AED 35
DOUBLE ESPRESSO, AMERICANO,
CAPPUCCINO, CAFE LATE AED 40
CAFÉ BOMBÓN AED 45
TEA SELECTION AED 45 (L)
Cammomile, Peppermint
ICE CAFÉ BOMBÓN AED 50

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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.
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VODKA

	30ml	60ml	Bottle
Absolut Elyx	120	180	1750
Beluga Nobel	120	180	1750
Beluga gold	170	320	3650
Belvedere	120	180	1750
Grey Goose	120	180	1750
Haku Vodka	90	150	1250
Ketel One	80	150	1250
Tito's Vodka	80	120	850

GIN

Beefeater 24	90	150	1400
Bombay Sapphire Star	110	170	1750
Gin Mare	110	170	1700
Hendrick's Gin	110	170	1400
Monkey 47	150	240	1500
Oxley Gin	90	150	1750
Tanqueray London Dry	80	120	850
Tanqueray 10	110	170	1400
The Botanist Gin	110	170	1500

CALAVADOS

Château du Breuil	70	125	1200
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COGNAC

Hennessy VSOP	120	200	1750
Hennessy XO	240	450	3600
Hennessy Paradis	800	1500	8100
Remy Martin Louis XIII	2650	3800	41900
Remy Martin XO	240	450	4100

TEQUILA & MEZCAL

Clase Azul Anejo	690	1350	16000
Clase Azul Reposado	210	370	4500
Don Julio Blanco	110	180	1850
Don Julio Reposado	120	190	1950
Don Julio 1942	350	650	6800
Jose cuervo Reserva	150	230	2000
Patron Silver	110	160	1650
Patron Anejo	110	180	1950
Patron Reposado	120	180	1850
Del Maguey Vida Mezcal	90	140	1350

RUM & CACHACA

Bacardi Superior	80	150	850
Bacardi 8	90	150	1350
Havana 3	80	130	1100
Havana 7	90	150	1550
Havana 15	450	820	9400
Plantation Pineapple	80	130	1100
Zacapa 23	120	200	1950
Yagura Blue Cachaça	90	130	1050

BLENDED SCOTCH WHISKY

	30ml	60ml	Bottle
Chivas Regal 12	100	180	1550
Chivas Regal 18	160	250	2500
Chivas Regal 25	400	650	6800
Monkey Shoulder	90	150	1550
Johnny Walker Black 12	90	170	1500
Johnny Walker Blue Label	300	490	4600

JAPANESE WHISKY

Hibiki Japanese Harmony	130	210	2050
Nikka From The Barrel	120	200	1450
Nikka 12	150	250	1450

IRISH WHISKY

Jameson Black Barrel Reserve	110	190	1950
Jameson	90	150	1350

SINGLE MALT SCOTCH WHISKY

Ardbeg Uigeadail	120	210	1850
Glenfiddich 12	90	150	1500
Glenfiddich 18	120	180	1900
Glenlivet 18	130	230	2500
Glenmorangie 10	110	170	1550
Lagavulin 16	170	300	3000
Laphroaig 10	110	170	1550
The Macallan 12 Sherry Cask	140	240	2300
The Macallan 18 Sherry Cask	300	480	5650

APERITIFS & LIQUEURS

APEROL	85
BAILEY'S	140
CAMPARI	85
COINTREAU	130
DISARONNO AMARETTO	140
KAHLUA	130
FERNET BRANCA	85
GREEN CHARTREUSE	80
LILLET BLANC	85
MARASCHNINO LUXARDO	170
ST GERMAIN ELDERFLOWER	170
SUZE	85

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