
Room Service Menu



In-Room Dining Menu

- 1 Breakfast
- 2 All-Day Breakfast
- 3 All-Day Dining
- 4 Late-Night Dining
- 5 Menu for Kids
- 6 Goodnight Menu
- 7 Vegan Menu
- 8 Alcoholic Beverages
- 9 Soft Beverages
- 10 Hotel Venues

Breakfast

Available from 6:00AM to 11:00AM. Dial Room Services "0".

Sunrise Meals

HOMEMADE GRANOLA PARFAIT (G, MK, N) 45.00

Low fat Greek yogurt, banana, walnuts and honey

SEASONAL SLICED FRUITS (MK) 50.00

Fruits and berries, vanilla yogurt

BOWL OF BERRIES (MK) 55.00

Blackberries, blueberries, raspberries, strawberries brown sugar, crème fraîche

ASSORTED CEREAL (G, MK, N, S) 40.00

All-Bran, corn flakes, frosties, honey smacks, crunchy nut or rice krispies, served with full cream milk, skimmed milk or soya milk

SWISS BIRCHER MUESLI (G, MK, N) 50.00

Seasonal berries, toasted almonds, yogurt

PORRIDGE (MK, N, V) 50.00

Cinnamon scented hot oatmeal, caramelized banana, pecans and drizzled with honey (Cooked with milk or water)

BREAKFAST PASTRY BASKET (E, G, MK, N, V) 50.00

Choose 5 pieces of the following:

Premium butter croissant – almonds croissant – pain au chocolat croissant, cinnamon roll, fresh fruit and nut Danish, muffin or toast

(Served with all natural marmalades, fruit preserves, honey and butter)

ARTISAN CHEESE PLATTER (CY, G, MK, N) 95.00

Honey, fruit compote, home baked breads

WILD SMOKED

SCOTTISH SALMON (E, F, G, MK, N) 80.00

Dill cream cheese, capers, red onion, lemon and toasted brown bread

The Classic

GOLDEN WAFFLES (E, G, MK) 80.00

Chocolate sauce, strawberries

TAHITIAN BANANA AND

BLUEBERRY PANCAKES (E, G, MK) 80.00

Maple syrup, honey Greek yogurt

FRENCH TOAST (E, G, MK) 80.00

Dusted with cinnamon sugar, apple compote and maple syrup

OMELET STATION (E) 85.00

Choice of turkey ham or veal bacon

- Choice of whole eggs or egg whites
- Plain
- Smoked salmon
- Mushroom and Gruyère cheese
- Mixed vegetables
- Choose from: Onion, tomato, spring onions, bell peppers, cheese, fresh chili and herbs

Breakfast Meals

All Breakfast Meals and omelets are served with home baked breads and toast, breakfast potatoes and grilled tomatoes turkey bacon.

FRESH FARM EGGS PREPARED

YOUR WAY (E, G) 95.00

Two eggs: scrambled, fried, poached or boiled,

EGG BENEDICT (E, F, G, MK,) 95.00

Smoked salmon, poached eggs, English muffin, rich and creamy truffle hollandaise sauce, grilled tomato, asparagus & breakfast potato.

EGG WHITE OMELET (E, G, V,) 75.00

Asparagus and spinach with brown toast



Breakfast

Available from 6:00AM to 11:00AM.

BREAKFAST ADDITION/ENHANCEMENT

- Chicken or veal sausage (3pcs) 20.00
- Veal bacon (4pcs) 20.00
- Sautéed vegetables 20.00
- Turkey ham (4pcs) 20.00
- Steamed broccoli 20.00
- White, whole wheat or multigrain toast with butter, jam and preserves 35.00
- Hash brown potatoes 20.00
- Organic yogurt 30.00
- Plain, low fat (2% fat) or fruit flavor yogurt 35.00

Arabic Breakfast

Arabic breakfast items are all served with Arabic bread (G).

HUMMUS (N, SS, V) 30.00

Chickpea spread, virgin olive oil

LABNEH (MK) 35.00

Soft goat's cheese, extra virgin olive oil

GRILLED HALLOUMI CHEESE (MK, V) 40.00

Cucumber, roasted tomato, coriander relish, warm pitta bread

SHAKSHOUKA EGGS (E, G) 55.00

Tomato, onion, parsley, smoked peppers

FOUL MUDAMMAS (N, SP) 50.00

Traditional Arabic style stew of broad bean, chili, garlic, onion, tomato, olive oil

TASTE OF ARABIAN

BREAKFAST (E, G, MK, N, SP) 149.00

2 eggs, any style with hash brown potato and grilled tomato, veal bacon and chicken chipolata sausage
Traditional foul mudammas: tomatoes, onion and spices, haloumi cheese, labneh, marinated black and green olives

- Choose 1 fresh juice: Orange, grapefruit, watermelon, pineapple or green apple
- Choose 1: Arabic coffee or JING Moroccan mint tea

Continental Breakfast (G) 105.00

Sliced seasonal fruits with wild berries, selection of morning pastries, toast with butter and organic preserves

- Choose 1 fresh juice: Orange, grapefruit, watermelon, pineapple or green apple
- Choose 1: Coffee, tea, hot chocolate or milk

American Breakfast (E, G, MK) 135.00

Sliced seasonal fruits with berries, selection of morning pastries, toast with butter and organic preserves, 2 eggs, any style with hash brown potato and grilled tomato, veal bacon, chicken chipolata sausage and asparagus

- Choose 1 fresh juice: Orange, grapefruit, watermelon, pineapple, green apple or carrot
- Choose 1: Coffee, tea, hot chocolate, hot milk or skimmed milk

Healthy Beginning

LIFESTYLE - DETOX (E, G, MK, N, V) 155.00

Berries, Swiss bircher muesli, poached egg on avocado toast, selection of morning pastries, brown toast with butter and organic preserves

- Choose 1:
Freshly squeezed grapefruit juice
or
Westin Fresh by The Juicery Smoothie
Mango, Blueberries, Avocado, Almond Milk
or
Pineapple, Cucumber, Mint
- Choose 1: Jade Sword Green JING Tea, Decaf coffee or skimmed milk

C-Crustaceans • CY-Celery • E-Eggs • F-Fish • G-Gluten • L-Lupin • M-Molluscs • MD-Mustard • MK-Milk • N-Nuts
P-Peanuts • S-Soybeans • SP-Sulphites • SS-Sesame Seeds • V-Vegetarian

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

This recipe has been created and tested in the SuperChefs kitchens by the SuperChefs kids.



All Day Breakfast

Available 24 hours.

EGG BENEDICT (E, F, G, MK) 95.00

Smoked salmon, poached eggs, English muffin, rich and creamy truffle hollandaise sauce, grilled tomato, asparagus & breakfast potato.

WILD SMOKED SCOTTISH

SALMON (E, F, G, MK, N) 80.00

Dill cream cheese, capers, red onion, lemon and toasted brown bread

ASSORTED CEREAL (G, MK, N) 40.00

All-Bran, Corn Flakes, Coco Pops, Honey Smacks, Crunchy Nut or Rice Krispies served with full cream milk, skimmed milk or soya milk

SMOOTHIES

Black Berries, Blueberries, Pomegranate Juice, Basil, Coconut Water 40.00

Mango, Blueberries, Avocado, Almond Milk 40.00

JUICES

Pineapple, Cucumber, Mint 35.00

Papaya, Mango, Mint 35.00

FRESH JUICES

- Orange 35.00
- Watermelon 35.00
- Pineapple 35.00
- Green apple 35.00
- Grapefruit 35.00

TEA

Assam breakfast 30.00

A comforting and full breakfast classic with rich malty sweetness

Earl Grey 30.00

Refreshing and sweet with lifted citrus charm freshening

Jade Sword Green Tea 30.00

Clean rounded full and grassy with faint seaweed complexities

Whole Chamomile Flower 30.00

Bright, full, mellow floral depth with soft, refreshing complexities

Whole Peppermint Leaf 30.00

Insistent deep and full mint flavors

COFFEE

• Espresso single/double 25.00

• Cappuccino 30.00

• Café latte 30.00

• American 30.00

• Decaf 30.00

• Turkish 30.00

• Iced coffee 30.00

• Pot of coffee 30.00

• Pot of Arabic coffee 30.00

MILK

Full cream milk, low fat, skimmed milk (MK) 15.00

Soya milk (S) 20.00

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All-Day Dining

Available from 11:00AM to 11:00PM.

Healthy Menu

HEIRLOOM TOMATO CAPRESE (MK, N, SP) 85.00
Heirloom tomato, buffalo mozzarella, aromatic balsamic glaze, basil pesto

ORGANIC QUINOA (MK, N, V) 80.00
Grilled asparagus, celery stick, peach, fresh goat cheese crumble, pine nuts, rocket leaves, orange & white balsamic dressing

PRAWN SWEET POTATO CURRY (C, G, MK) 120.00
Stew in aromatic Indian fresh curry sauce, served with white rice

ORGANIC SALMON TATAKI (F, SS) 95.00
Mango, pomegranate, cucumber, avocado, coriander, chili, ginger dressing, soya sauce

GRILLED SHISH TAWOOK (G) 90.00
Marinated with garlic, lemon, chili paste, saj bread, served with grilled eggplant moutabal and baba ghanouj

SLOW COOKED TURKEY CLUB (G) 90.00
Avocado, tomato, spinach, whole grain bread, coleslaw, roasted sweet potato

Appetizers

BLACKENED TUNA (F, S, SS) 70.00
Avocado, rocket leaves, roma tomatoes and ginger soya dressing

COLD MEZZEH PLATTER (G, N, SS) 75.00
Warak enab, moutabal, hummus, muhammara, tabouleh, olives, Arabic bread

HOT MEZZEH PLATTER (G, MK, N) 80.00
Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, tahini sauce

DIM SUM SELECTION (C, E, G, SP) 85.00
Siu mai, prawn har gow, vegetable gyoza, fragrant dipping sauce

HOUSE SPRING ROLLS (G, P, SP) 50.00
Vegetable spring rolls with sweet chili dipping sauce

HOMEMADE SAMOSA (G, MK, N, V) 50.00
Crushed potato, peas, cashew nuts and mint chutney

SMOKED SALMON PLATTER (E, F, G, MK) 80.00
Traditional accompaniments and toast

CHICKEN SATAY (C, G, N, SS) 65.00
Marinated aromatic chicken breast skewers, peanut sauce.

ASIAN BBQ CHICKEN WINGS (S, SP) 75.00
Sticky soya glaze, chili, garlic



All-Day Dining

Available from 11:00AM to 11:00PM.

Soups

FRENCH ONION SOUP (G, MK) 60.00
Gratinated with gruyere cheese

LENTIL SOUP (G, V) 49.00
Cumin, lemon, olive oil and croutons

CHICKEN NOODLE SOUP (S, SP) 60.00
Asian vegetables, pulled chicken, egg noodles

Salads

ORGANIC QUINOA (MK, N, V) 80.00
Grilled asparagus, celery stick, peach, fresh goat cheese crumble, pine nuts, rocket leaves, orange & white balsamic dressing

CLASSIC CAESAR SALAD (E, F, G, MK, SP) 65.00
Croutons, Parmesan cheese and classic dressing
• with grilled chicken 70.00
• with grilled salmon 80.00
• with Gulf shrimps 80.00

GREEK SALAD (MK, SP, V) 70.00
Cucumber, mix greens, cherry tomato, black olives, bell pepper, feta cheese, herb vinaigrette mix baby lettuce, lemon & olive oil dressing

WATERMELON FETA SALAD (MK, N, V) 80.00
Rocket leaves, toasted walnut, mint and pomegranate dressing

Crafted Sandwiches & Burgers

All sandwiches and burgers are served with French fries or side green salad

THE CLUB (E, G, MD, MK, SP) 100.00
Grilled chicken breast, fried egg, crispy bacon and mayonnaise on toasted bread

MOZZARELLA & GRILLED

EGGPLANT PANINI (G, MK, N) 90.00
Sundried tomato tapenade, ciabatta bread, rocket leaves

SALMON CIABATTA (CY, E, F, G) 90.00
Cajun spiced roasted salmon fillet, baby asparagus, confit garlic and lemon aioli, rocket leaves

CRISPY FRIED CHICKEN BURGER (E, G, MD, MK, SP) 90.00
Pepper mayo baby jam, tomato, jalapeno, Gruyere cheese and French fries.

GRILLED ANGUS BURGER (E, G, MD, MK) 99.00

USDA black angus beef patties, mayonnaise, Cheddar cheese, lettuce, tomato, gherkins and onion on bun

Italian Trattoria

All pasta dishes served with your choice of penne or spaghetti. Gluten free and whole wheat pastas are available upon request

BOLOGNESE (G, MK) 115.00
Tomato meat sauce, basil, Parmesan cheese

ARRABIATA (G, MK) 89.00
Chili, garlic, olives, spicy tomato sauce and basil

AGLIO E OLIO (MK, V) 89.00
Olive oil, garlic, red chili, arugula, cherry tomato and Parmigiano-Reggiano cheese

ALFREDO (G, MK, SP) 100.00
Veal bacon, mix mushrooms and Parmesan cheese cream sauce

C-Crustaceans • CY-Celery • E-Eggs • F-Fish • G-Gluten • L-Lupin • M-Molluscs • MD-Mustard • MK-Milk • N-Nuts
P-Peanuts • S-Soybeans • SP-Sulphites • SS-Sesame Seeds • V-Vegetarian

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All-Day Dining

Available from 11:00AM to 11:00PM.

Pizzas by Sacci

Available from 6:00PM to 11:00PM

MARGHERITA (G, MK, V) 75.00

Tomato sauce, mozzarella, basil leaves

PEPPERONI (G, MK) 95.00

Tomato sauce, mozzarella, spicy beef pepperoni, roasted peppers

QUATTRO FORMAGGI (G, MK, V) 95.00

Tomato, mozzarella, taleggio, provolone, gorgonzola

Main Dishes

OVEN BAKED SALMON FILLET (F, MD, MK) 155.00

Grilled artichoke, snow peas, olives, capers, cherry tomato and honey mustard cream sauce

WIENER SCHNITZEL (G) 165.00

Breaded veal escalope with onion and bacon roasted potatoes, lemon

From the Grill

All grilled items are served with a choice of a sauce and side dish

TENDERLOIN (210 grams) 165.00

PRIME RIBEYE STEAK (250 grams) 210.00

DOUBLE LAMB CHOPS (4 pieces) 180.00

TIGER PRAWNS (4 pieces) 155.00

SALMON FILLET (220 grams) 155.00

CORN FED CHICKEN BREAST 135.00

SEAFOOD MIX GRILL (C, F, M, G) 265.00

Half Canadian lobster, prawns, scallop, squid, and salmon fillet, lemon

ARABIC MIX GRILL (G, MK) 220.00

Arabic spiced shish kebab, lamb kofta, shish taouk, lamb chops

SAUCES (choose one)

- Green peppercorn sauce
- Classic hollandaise (E, MK)
- Truffle mushroom jus (MK)
- Rosemary jus
- Spicy harra sauce
- Beurre blanc (MK)
- Plain veal jus

SIDE DISHES (choose one)

- French fries
- Saffron rice
- Steamed white rice
- Side green salad
- Grilled vegetables
- Creamy spinach
- Mashed potatoes
- Roasted potatoes
- Sautéed vegetables

All-Day Dining

Available from 11:00AM to 11:00PM.

From the Asian Wok

THAI CURRIES - RED OR GREEN (F, P, S, SP) 125.00

Coconut milk, fish sauce, Thai chili and palm sugar
Choice of: Chicken, beef, shrimps

CHICKEN KUNG PAO (G, N, SS,) 120.00

Stir fried chicken, Sichuan peppercorn, chili pepper, vegetables and cashew nuts

GLASS NOODLES

SINGAPORE STYLE (C, E, MK, S, SP) 80.00

NASI GORENG WITH FRIED EGG (E, G, S, SP) 80.00

With additional chicken, beef or shrimps (C) +12.00

FRIED RICE (E, G, S, SP) 75.00

STEAMED JASMINE RICE 35.00

Indian Specialties

SLOW COOKED BIRYANI (MK, N)

Braised with coriander, fragrant spices and herbs, biryani rice, raita, poppadum and achar

VEGETABLE 115.00

CHICKEN OR LAMB 130.00

SHRIMP (C) 140.00

PUNJABI BUTTER CHICKEN (G, MK, N) 130.00

Tandoor boneless chicken cooked in rich spiced tomato and cashew gravy with cream, white rice or paratha

TRADITIONAL VEGETABLE CURRY (G, MK, N, V) 75.00

Rich braising gravy, garlic, ginger, coriander, chili, white rice or paratha

DHAL MAKHANI (MK, V) 75.00

Slow cooked black lentil with tomato, ginger and garlic with methi, cream and butter, white rice or paratha

PANEER JALFREZI (MK, V) 75.00

Indian cottage cheese stir-fried with ginger, chili, garlic, tomato, onion and sweet pepper in curry gravy, white rice or paratha

Desserts

CHEESECAKE (E, G, MK) 55.00

White chocolate cremoso with blueberries

CLASSIC TIRAMISU (G, MK, N) 55.00

Coffee biscuit a la cuillère, whipped sweet mascarpone

FLOURLESS CAKE [Gluten Free] (E, MK) 55.00

Raspberry chocolate ganache, vanilla ice cream

UMM ALI (G, MK, N) 45.00

Traditional Arabic sweet with rosewater, milk and nuts

ICED VACHERIN (G, MK, N) 65.00

Strawberry and vanilla ice cream, meringue, fresh strawberry and consommé

ICE CREAM / SORBET (E, G, MK, N) 50.00

Selection of three scoop of ice cream or sorbet served with cantucci crispy

SEASONAL FRUITS PLATTER 50.00

Assorted seasonal sliced fruits with berries

C-Crustaceans • CY-Celery • E-Eggs • F-Fish • G-Gluten • L-Lupin • M-Molluscs • MD-Mustard • MK-Milk • N-Nuts
P-Peanuts • S-Soybeans • SP-Sulphites • SS-Sesame Seeds • V-Vegetarian

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Late-Night Dining

Available from 11:00PM to 6:00AM.

Appetizers

HOUSE SPRING ROLLS (G, P, SP) 50.00
Vegetable spring rolls with sweet chili dipping sauce

COLD MEZZEH PLATTER (G, N, SS) 75.00
Warak enab, moutabal, hummus, muhammara, tabouleh, olives, arabic bread

HOT MEZZEH PLATTER (G, MK, N) 80.00
Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, tahini sauce

SMOKED SALMON PLATTER (E, F, G, MK) 80.00
Traditional accompaniments and toast

Soup and Salads

LENTIL SOUP (G, V) 49.00
Cumin, lemon, olive oil and croutons

GREEK SALAD (MD, MK, SP, V) 70.00
Cucumber, mix greens, cherry tomato, black olives, bell pepper, feta cheese, herb vinaigrette, roman lettuce, lemon dressing

HEIRLOOM TOMATO CAPRESE (MK, N, SP, V)
Half 50.00 Full 85.00
Heirloom tomato, buffalo mozzarella, aromatic balsamic glaze, basil pesto

Sandwiches and Burgers

All sandwiches and burgers are served with French fries or side green salad

THE CLUB (E, G, MD, MK, SP) 100.00
Grilled chicken, fried egg, crispy bacon and mayonnaise on toasted bread

SALMON CIABATTA (CY, E, F, G,) 90.00
Cajon spiced roasted salmon fillet, confit garlic and lemon aioli, rocket leaves

MOZZARELLA GRILLED EGGPLANT PANINI (G, MK, N) 90.00
Sundried tomato tapenade, ciabatta bread, rocket leaves

GRILLED ANGUS BURGER (E, G, MD, MK) 99.00
USDA black angus beef patties, mayonnaise, Cheddar cheese, lettuce, tomato, gherkins and onion on bun


Pastas (G, MK, SP)

All pasta dishes served with your choice of penne or spaghetti. Gluten free and whole wheat pastas are available upon request

BOLOGNESE (G, MK, SP) 115.00
Tomato meat sauce, basil, Parmesan cheese

ARRABIATA (G, MK, SP) 89.00
Chili, garlic, spicy tomato sauce and basil

ALFREDO (G, MK, SP) 100.00
Veal bacon, mix mushrooms and Parmesan cheese cream sauce



Late-Night Dining

Available from 11:00PM to 6:00AM.

Main Dishes

OVEN BAKED SALMON FILLET (F, MD, MK) 155.00
Grilled artichoke, snow peas, olives, capers, cherry tomato and honey mustard cream sauce

CORN FED CHICKEN BREAST (MK) 135.00
Glazed mushroom and baby potato, onion fondue, reduction of thyme veal jus

SLOW COOKED BIRYANI (MK, N)
Braised with coriander, fragrant spices and herbs, biryani rice, raita, poppadum and achar

VEGETABLE 115.00

CHICKEN OR LAMB 130.00

SHRIMP (C) 140.00

Light & Refreshing

SEASONAL FRUITS PLATTER 50.00

SWISS BIRCHER MUESLI (G, MK, N) 50.00
Seasonal berries, toasted almonds, yogurt

From the Grill

All grilled items are served with a choice of a sauce and side dish

ARABIC MIX GRILL (G, MK) 220.00
Arabic spiced shish kebab, lamb kofta, shish taouk, lamb chops

PRIME RIBEYE STEAK (250 grams) 210.00

SAUCES (choose one)

- Green peppercorn sauce
- Classic hollandaise (E, MK)
- Truffle mushroom jus (MK)
- Rosemary jus
- Spicy harra sauce
- Beurre blanc (MK)
- Plain veal jus

SIDES (choose one)

- French fries
- Saffron rice
- Steamed white rice
- Side green salad
- Grilled vegetables
- Creamy spinach
- Mashed potatoes
- Roasted potatoes
- Sautéed vegetables

Dessert

CLASSIC TIRAMISU (G, MK, N) 55.00
Coffee biscuit a la cuillère, whipped sweet mascarpone

ICED VACHERIN (G, MK, N) 65.00
Strawberry and vanilla ice cream, meringue, fresh strawberry and consommé

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Kids' Menu

Breakfast

Available from 6:00AM to 11:00AM

FRENCH TOAST E, G, MK) 60.00
Dusted with cinnamon sugar, apple compote and maple syrup

BANANA & BLUEBERRY PANCAKES G, MK) 60.00
Maple syrup and honey Greek yogurt

HOMEMADE GRANOLA PARFAIT G, MK, N) 50.00
Low fat Greek yogurt banana, walnuts and honey

OMELET E, G) 60.00
Baby spinach and cheese omelet served with fruit salad 

Lunch or Dinner

Available from 11:00AM to 11:00PM

CHICKEN COBB SALAD (E, MK) 50.00
Mixed greens, chicken, egg, cheese, avocado and cherry tomatoes with low-fat dressing

HUMMUS WRAP (G, MK, SS, V) 45.00
Chickpeas dip, lettuce, red pepper, cucumber, mint, Apple wedges

GRILLED BEEF SLIDER (G) 65.00
Lettuce, tomato, roasted pepper and roasted potato wedges

SALMON AND NOODLES (F, SS) 65.00
Asian style baked salmon with fresh ginger, carrots, red peppers, onions and sesame seeds served with soba noodles

GRILLED CHICKEN BREAST (MK) 75.00
Corn on cob, cherry tomato, and mashed potato

BUILD YOUR OWN PIZZA (G, MK) 60.00
Whole wheat crust ready to top with sauce, mozzarella cheese, cherry tomato, pineapple and ham

GRILLED CHICKEN WITH PASTA (G, MK) 60.00
Chicken and whole wheat pasta served with broccoli and Parmesan cheese


BREADED FISH OR CHICKEN FINGERS (F, G) 55.00
Cruditites and tzatziki dip

Dessert

Available from 11:00AM to 11:00PM

STRAWBERRY & CREAM IN CHOCOLATE BOWL (MK, N) 50.00
Chocolate sphere filled with low fat honey and vanilla cream and fresh strawberry


CHOCOLATE BROWNIE (G, E, MK) 50.00
Banana chocolate pudding with Greek yogurt, strawberry and honey

BERRY PARFAIT (MK) 40.00
Low-fat Greek yogurt and mixed berries with steel-cut oats 

Drinks

AL AIN WATER 500 ML 20.00

MINERAL WATER SMALL 20.00 | BIG 30.00
SPARKLING WATER 40.00

FRUIT SMOOTHIE 40.00
Strawberries, blueberries, honey and banana, orange juice 

STRAWBERRY YOGURT MILKSHAKE (MK) 40.00
Strawberry with low fat yogurt

Vegan Menu

Breakfast

Available 24/7

AVOCADO TOAST 45.00

Fresh spiced mashed avocado, rustic brown toast, mesclun leaves

Main

VEGAN BOWL 79.00

Vegan cheese, sliced avocado, quinoa, edamame beans, boiled beet, pomegranate, mesclun leaves, lime coriander dressing

Desert

Available 24/7

VEGAN RED VELVET CAKE 55.00

All purposes flour, vegan butter milk, vanilla extract, white sugar, fresh beery

Alcoholic Beverages

Available 24/7.

Draught Beers

STELLA 49.00

PERONI 55.00

Bottled Beers

BUDWEISER 42.00

PERONI 42.00

CORONA 42.00

STELLA ARTOIS 42.00

Cocktails

MOJITO 55.00

COSMOPOLITAN 55.00

APEROL SPIRITZ 55.00

RUM RUNNERS 55.00

WESTIN FIZZ 55.00

WHISKEY SOUR 55.00

KIR ROYAL 55.00

Aperitif

30ml bottle

APEROL 45.00

CAMPARI 45.00

MARTINI ROSSO 45.00

Gin

GORDONS GIN 45.00 700.00

HENDRICKS 55.00

TENQUERY 55.00

BEEFEATER 45.00

Vodka

STOLICHNAYA 45.00

ABSOLUT BLUE 45.00

BELVEDERE 80.00
GREY GOOSE 80.00

Rum

CAPTAIN MORGAN BLACK 50.00
CAPTAIN MORGAN WHITE 45.00
CAPTAIN MORGAN GOLD 50.00

Whisky Blended

30ml bottle

JOHNNIE WALKER RED LABEL 45.00
JOHNNIE WALKER BLACK LABEL 60.00
JAMESON 45.00
CHIVAS REGAL 12 YRS. 60.00

Whisky Single Malt

GLENFIDDICH 12YRS. 65.00
GLENLIVET 12YRS. 65.00
GLENMORANGIE ORIGINAL 65.00

Whisky Bourbon

JIM BEAM 45.00
JACK DANIEL'S 60.00

Cognac and Brandies

HENNESSY VS 60.00

*Responsibility matters. Must be of legal drinking age or older to purchase and/or consume alcohol. Vintages are subject to change; please ask your server when making your selection.
All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

Alcoholic Beverages

Available 24/7.

Tequila	30ml	bottle
JOSE CUERVO SILVER	45.00	
PATRÓN SILVER	80.00	
PATRÓN REPOSADO	85.00	

White Wine	glass	bottle
DA LUCA PINOT GRIGIO	50.00	250.00
SANTA CAROLINA VISTANA CHARDONNAY	50.00	250.00

Rosé Wine		
MUREDA BIO ROSADO ROSE	50.00	250.00

Red Wine		
FALSE BAY SHIRAZ	55.00	255.00
SANTA CAROLINA VISTANA CABERNET SAVIGNON	50.00	250.00
BODEGA NORTON, MALBEC COLECCION	65.00	300.00
MUD HOUSE, PINOT NOIR	110.00	500.00

Sparkling Wine	glass	bottle
CONTE FOSCO CUVÉE BRUT	60.00	300.00

Champagne	glass	bottle
LAURENT PERRIER BRUT	180.00	850.00

Liquer and Digestif	
BAILEY'S IRISH CREAM	45.00
KAHLUA	45.00
MALIBU	45.00
SAMBUCA	45.00

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Fresh Juices and Smoothies

Smoothies

VOGO SIGNATURE 40.00
GOLFERS DREAM 40.00
MANGO PARADISE 40.00

Juices

PINEAPPLE, CUCUMBER, MINT 35.00
PAPAYA, MANGO, MINT 35.00

Fresh Juices

ORANGE 35.00
WATERMELON 35.00
PINEAPPLE 35.00
GREEN APPLE 35.00
GRAPE FRUIT 35.00

Soft Beverages

Coffee

ESPRESSO 25.00
DOUBLE ESPRESSO 30.00
CAPPUCCINO 30.00
CAFÉ LATTE 30.00
AMERICANO 30.00
ICED COFFEE 30.00

Jing Tea

ASSAM BREAKFAST 30.00
EARL GREY 30.00
CHAMOMILE 30.00
SWORD GREEN TEA 30.00
PEPPERMINT 30.00

Hotel Venues

Hours are dependent on seasonality.

Fairways International Restaurant

Whether you're enjoying the carefully selected Eat Well Menu available from the buffet selection or sampling the delights of interactive brunch, you're sure to be tempted by the delectable dishes on offer at Fairways.

HOURS

Breakfast	6:30AM – 11:00AM
Lunch	12:30PM – 3:00PM
Dinner	7:00PM – 10:30PM
Saturday Brunch	1:00PM – 4:00PM

Sacci, Italian Restaurant

"Sacci" is an authentic family Style Italian Trattoria that pays tribute to the rich heritage of Italian cuisine. A place that combines the flavors of childhood and the aromas of a summer at the family terrazza.

HOURS

Daily	5:00PM – 11:00PM
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The Retreat

The Retreat, offers traditional pub meals and shows live coverage of international sports events - all in a setting that combines comfort & relaxed atmosphere.

HOURS

Daily	12:00PM – 2:00AM
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Lemon & Lime

It's the perfect place to unwind with sundowners. Whether you're a malt connoisseur an expert in vintage grape varieties, a cocktail drinker or a juice lover, you're sure to enjoy a visit to this stylish and inviting venue. Lemon & Lime also serves tapas-style cuisine with a distinguished modern edge, including seafood, bar snacks and sweet dishes.

Daily

5:00 PM - 1:00AM

The Lounge

The Lounge is a fresh take on traditional coffee houses. This chic eatery in Abu Dhabi is ideal for anyone seeking a relaxing coffee, a refreshing Jing® tea, an indulgent pastry or a quick snack to go. From specially selected Healthy Menu, freshly made pancakes to design-your-own burgers, The Lounge caters to all tastes.

HOURS

8:00AM – 8:00PM

Daily

Shades

With its enjoyably laid-back atmosphere, Shades is an informal and upbeat pool bar offering refreshments by the water.

HOURS

Daily	10:00AM – 7:00PM
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