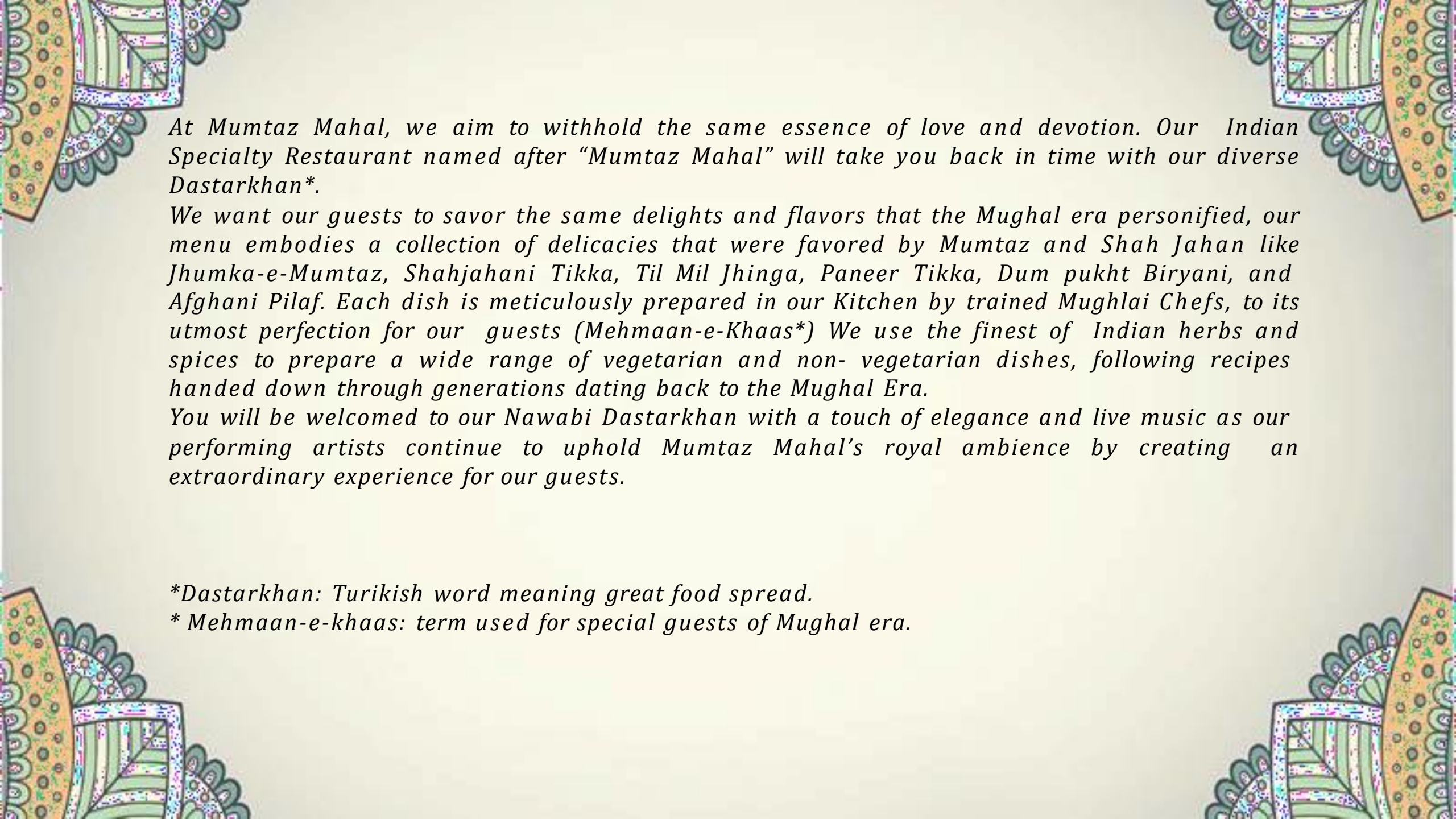


Mumtaz Mahal - The Inspiration

“Taj Mahal” an epitome of love was built in the memory of Mumtaz also known as Arjumand Banu, still stands as one of the most elaborate monument ever built in the history of human civilization. Arjumand Banu was the daughter of Asaf Khan, who was married to Shahjahan at an early age of 14 years. Imperial city of Agra was already agog with stories of her charm and beauty. She was the third wife of Shahjahan (Prince Khurram) and his most beloved wife throughout his life. She was bestowed the title of Mumtaz Mahal in 1612 after her marriage to the Prince and remained by his side till her death. As a symbol of her faith and love, she bore Shahjahan 14 children and died during the birth of their last child. For her unparalleled devotion and affection to her husband, Mumtaz Mahal received the highest honour of the land – she was graced with the Royal seal – ‘Mehr Uzaz’ from the Emperor - Shahjahan.

The emperor and his empress moved towards Maharashtra or Deccan in the year 1630 to suppress Lodi Empire that was gaining strength at that time. This was to be the last journey that Mumtaz Mahal ever took. She passed away after delivering her 14th child (a daughter) in the city of Burhanpur in June 17, 1631. It is said that Mumtaz Mahal on her deathbed expressed a wish to Shahjahan to create a symbol of their everlasting Love, which then resulted in the construction of one of the wonders of the world. Though, many historians debate that it was the grief-stricken emperor himself who decided to build the most memorable symbol of love in the world.

It took her husband 22 years along with most of his royal treasury to build a monument befitting the memory of his beloved wife. In the name of Mumtaz Mahal stands the most picturesque mausoleum in the world, a monument of love, purity and unparalleled beauty, the breathtaking “Taj Mahal”.



At Mumtaz Mahal, we aim to withhold the same essence of love and devotion. Our Indian Specialty Restaurant named after “Mumtaz Mahal” will take you back in time with our diverse Dastarkhan.*

We want our guests to savor the same delights and flavors that the Mughal era personified, our menu embodies a collection of delicacies that were favored by Mumtaz and Shah Jahan like Jhumka-e-Mumtaz, Shahjahani Tikka, Til Mil Jhinga, Paneer Tikka, Dum pukht Biryani, and Afghani Pilaf. Each dish is meticulously prepared in our Kitchen by trained Mughlai Chefs, to its utmost perfection for our guests (Mehmaan-e-Khaas) We use the finest of Indian herbs and spices to prepare a wide range of vegetarian and non-vegetarian dishes, following recipes handed down through generations dating back to the Mughal Era.*

You will be welcomed to our Nawabi Dastarkhan with a touch of elegance and live music as our performing artists continue to uphold Mumtaz Mahal’s royal ambience by creating an extraordinary experience for our guests.

**Dastarkhan: Turkish word meaning great food spread.*

** Mehmaan-e-khaas: term used for special guests of Mughal era.*



FOOD MENU



Shuruwaat Amrit or Jal
‘Traditional Indian Beverage’



Santra Ka Ras
Freshly squeezed orange juice

AED 35



Tarbuz Ka Ras
Freshly squeezed watermelon juice

AED 35



Ananas Ka Ras
Freshly squeezed pineapple juice

AED 35



Gajar Ka Ras
Freshly squeezed carrot juice.

AED 35

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Nimbu aur Pudina Ka Ras
Freshly squeezed lemon mint juice

AED 35



Chukandar Ka Ras
Freshly squeezed Beetroot juice.

AED 35



Santra aur Gajar Ka Ras
Freshly squeezed orange and carrot juice.

AED 35

“Smoothie”



Strawberry Smoothie
Strawberry, Vanilla Ice cream, Yoghurt, Apple juice

AED 35



Banana Smoothie

Banana, Yoghurt, Sugar Syrup, Honey, Milk, Crush Ice

AED 35



Mango Smoothie

Mango Pulp, Milk, Banana, Yoghurt, Honey

AED 35



Chocolate & Nut Smoothie

Chocolate & Nuts, Coconut Milk, Banana, Coco Powder, Crush Ice

AED 35



Lassi

Choice of Salted / Sweet / Mango

Popular drink of Punjab made of thick yoghurt

AED 28 / AED 30 / AED 32

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Masala Chaas

AED 25

Soothing yogurt flavored drink infused with ground spices



Jal Jeera

AED 25

Made with Chef Special herbs, pinch of lemon juice, coriander, fresh mint leaves

***“ Khet Aur Khalyano Se”
‘Salad’***



Bahar-e-Bagiya

AED 24

Array of fresh seasonal garden greens



Kachumber Salad

AED 24

Julians of garden fresh vegetables tossed with lemon juice

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Fattoush

AED 24

Crisp lettuce, tomato and a great variety of fresh vegetables and leaves served with fresh lemon juice and olive oil.



Hummus

AED 24

Blended chickpeas with sesame paste and fresh lemon juice.



Babaganoush

AED 26

Baked eggplant with assorted grilled vegetables served with fresh lemon juice and garlic.

“Chatpati Laziz Chaat”
‘Chaat & Chutney’



Dahi Bhalla

AED 29

Stuffed dumpling with loads of nuts and generously poured creamy yoghurt



Choice of Raita

AED 24

Boondi / Mixed Vegetable / Pineapple / Mint and Coriander



Masala Papad

AED 24

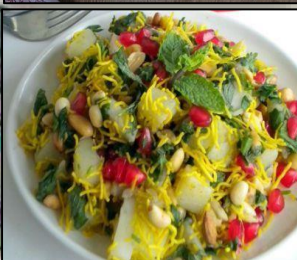
*Chopped onion and tomato tossed in chaat masala, lemon juice placed
On the papad*



Dahi Papdi Chaat

AED 29

Mini papadi topped with potato served with mint and tamarind chutney



Aloo Anardana Chaat

AED 29

*Chick peas and potato mixed with chopped onion, coriander, fresh lemon juice
flavored with Indian spices, topped with pomegranate seeds*

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Malta Murgh Chaat

AED 34

Combination of shredded tandoori chicken, onion, bell pepper and orange segments

Shorba Handi Se
'From the Soup Pot'

Vegetarian Soup



Dal Dhaniya Shorba

AED 28

Lentil soup infused with fresh coriander and crushed black pepper



Tamatar Dhania Shorba

AED 28

For tomato soup lovers, fresh coriander add a healthy touch to the Indian tomato soup



Subz Makki Shorba

AED 28

Creamed sweet corn soup with vegetable

Non Vegetarian Soup



Nally Ka Shorba

AED 36

Connoisseur's favorite full bodied lamb trotter soup with hint of freshly crushed black pepper.



Murgh Badami Shorba

AED 32

Pre-meal sensation in true Punjabi style enjoying scintillating almond and chicken flavored soup



Murgh Makai Shorba

AED 32

Creamed sweet corn soup with chicken

Chandani Chawk ki Saugaat & Tandoori Peshkash **'Refreshing vegetarian starters from the Indian streets'**



Karara Subz Roll

AED 38

Crisp savory rolls with crunchy vegetables, flavored with Indian spices and deep fried

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Phaldari Kebab

AED 38

Raw banana and boiled sweet potato mixed with chef special spices with green chili, coriander leaves and golden fried.



Kurkuri Bhindi

AED 32

Baby okra marinated with ajwain and spices deep fried to crispy texture



Hara Bara Kebab

AED 38

A kebab made of green peas and potatoes, ginger, coriander, spinach with aromatic spices and shallow fried



Kurkure Paneer Tikka

AED 45

aw banana and boiled sweet potato mixed with chef special spices with green chilli, coriander leaves and golden fried.



Peshawari Paneer Tikka

AED 45

Cottage cheese piccata spiced with turmeric and red chili, cooked in clay oven

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Dahi Ke Sholay

AED 45

Hang curd, khoya, chopped green chili, coriander leaves, Indian spices stuffed with white bread and golden fried.



Chowk Ki Tikki

AED 34

Potato patties steeped with fresh ginger chili and coriander fried to perfection



Tilora Seekh Kebab

AED 45

Boiled potato and paneer marinated in chopped green chili, ginger, Coriander leaves, Indian spices and coated with sesame seeds baked in Tandoor



Chilli Baby Corn

AED 38

Baby corn marinated and tossed in onion, chilli and spices



Vegetable Kebab Platter

AED 68

"Family Treat" vegetarian kebab platter which includes selection of four kebabs.

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Chili Paneer

AED 42

Tossed with garlic, onion, celery and spring onion and black pepper.



Kut Kut Pinda

AED 59

Chicken drumstick marinated in ginger garlic paste, lemon juice, yoghurt, stuffed with minced chicken tossed in fresh onion tomato masala and baked in tandoor.



Lamb Shank Masala

AED 72

A delicious dish with large piece of shank, cooked to perfection in slow flame, tenderized and served in thick gravy.



Soya Malai Chaap Tikka

AED 42

Boiled potato and paneer marinated in chopped green chili, ginger, Coriander leaves, Indian spices and coated with sesame seeds baked in Tandoor.

Tandoori Nazraane

‘Rich non vegetarian offerings from the Tandoor’

SEAFOOD



Samandar Ka Badshah

AED 119

Boneless whole lobster marinated in Lakhnavi spices and char-grilled served in the shell



Khazana - e - Samundari

AED 125

Mixed grilled seafood platter marinated with Chef's Special spices



Jhumke - e - Mumtaz

AED 95

Gulf water prawn marinated in home spices, yoghurt and pomegranate juice



Chatpata Prawn

AED 95

Shrimp marinated in green herbs. Tossed in red chili sauce and lemon juice with Ginger, garlic, bell pepper and onion

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Mumtaz Patrani Fish Tikka

AED 65

Fish fillet marinated in mustard paste, yogurt, fresh mint, coriander leaves paste, and ginger garlic and Indian spices baked in tandoor



Lahori Zaykedar Machli

AED 65

Fish marinated with dry coriander, dipped in gram flour, batter and golden fried



Machli Ajwani Tikka

AED 65

Succulent fish tikka marinated in lemon juice, coriander and ajwain



Zafrani Machli Tikka

AED 65

Cubes of hammour matured with olive oil, gram flour and yoghurt



Tawa Haryali Machli

AED 65

Gulf water fish marinated with gram flour, ajwain and Indian spices

Prices are inclusive of service charge , municipality fee and subject to 5% VAT

L A M B



Adraki Mutton Chaap

Tender mutton chops marinated with ginger & spices

AED 69



Chappli Kebab

Made with the freshest minced mutton and mixed with pomegranate seed, coriander seed, ginger, garlic and spices

AED 69



Ghost Sheek Kebab

A Skewered kebab of lamb flavored with cardamom, cloves, ginger, fresh green coriander and cinnamon

AED 69



Behari Seekh Kebab

Marinate in a special Behari spices, soft and succulent Botti of lamb from the charcoal grill.

AED 69

Chicken



Banjara Murg

AED 54

Chicken breast marinated in ginger garlic paste, lemon juice, ajwain seeds and Indian spices baked tandoor.



Lasooni Murg Tangri

AED 54

Chicken drumstick marinated in yogurt, garlic paste and Indian spices.



Zafrani Murgh Tikka

AED 59

Morsels of tender chicken marinated in saffron, cream, cheese



Gilafi Seekh Kebab

AED 54

Chicken mince kebab mixed with bell pepper, onion & homemade cottage cheese



Behari Chicken Seekh Kebab

AED 60

Boneless, chicken's selective portion marinated in special Behari Kebab Spices freshly served from the charcoal grill.

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Seven Pepper Chicken Tikka

AED 65

Boneless, chicken's selective portion marinated in special Behari Kebab Spices freshly served from the charcoal grill.



Achari Murgh Tikka

AED 54

Morsels of chicken marinated in pickled spices



Lahori Murgh Tikka

AED 54

Reviving the memories of undivided-punjab, chicken tikka perfected with over toning of degi mirch' from Lahore



Murgh Malai Tikka

AED 59

Succulent chicken morsel blended with cream, cheese, fenugreek, grilled to perfection



Murgh Kalimirch Tikka

AED 54

Chicken supremes marinated in Indian spices and coated with crushed black pepper

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Mutton Khati Roll

AED 69

A Skewered kebab of lamb flavored with cardamom, cloves, ginger, fresh green coriander and cinnamon stuffed with kachumber salad and wrapped in rumali roti.



Mumtaz Ka Khazana

AED 110

"Family Treat" non-vegetarian kebab platter which includes selection of Chef's special kebab

Bahar-e-Subzar

✿ 'Vegetarian Main Course



Mumtaz Dum Paneer

AED 49

Soft melting cottage cheese cubes simmered in mildly spiced gravy cooked in classic dum style



Kadai Paneer

AED 49

Batons of cottage cheese toasted in spice tomato gravy with mélanges of onions, tomatoes and capsicum



Paneer Makhanwala

AED 49

Cottage cheese cooked in tomato gravy, infused with fenugreek seed and cream

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Adraki Dhaniya Paneer

AED 49

Bite size paneer tikka cooked dry on a griddle with fresh coriander and ginger



Mushroom Hara Pyaaz

AED 38

Button mushroom tossed with onion, tomato and spring onion and Indian spices



Makai Palak

AED 38

Home style preparation of fresh Sweet corn and spinach



Sarson ka Saag

AED 38

Famous Punjabi greens cooked home style



Methi Malai Mutter

AED 38

Green peas & fenugreek cooked in cashew nut gravy finished with cream

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Milli Juli Subzi

AED 44

Astonishingly tasty preparation of mixed vegetables in brown gravy with homemade garam masala



Baghare Baigan

AED 42

A Hydrabadi vegan delicacy, Cajun eggplant, finished with onion, ginger.



Sadabahr Kofta Curry

AED 44

Palak dumplings stuffed with homemade cottage cheese floated in chef special makhni gravy



Mirch Baigan Ka Salan

AED 42

Baby eggplant and chili cooked in gravy made of peanut, coconut and Sesame a delicacy of Hyderabad

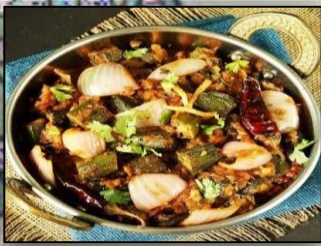


Gobi Mutter Masala

AED 42

Florets of fresh cauliflower and green peas stirred with spices and herbs cooked dum Style

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Bhindi Do Pyaza

Okra cooked with onion, green chili and ground spices

AED 44



Peshawari Chole

Chickpeas cooked Peshawari style with dry mango powder, ajwain powder and fenugreek leaves

AED 38



Kadai Chaap

Boiled soya chaap mixed with ginger garlic paste, onion tomato masala and Indian spices.

AED 40

Dawat-e-Lazeez 'Non Vegetarian Main Course'

Seafood



Maharaja Ki Pasand

Cubes of succulent lobster cooked with onion, tomato and cashew nut gravy

AED 129



Jhinga Kali Mirch

Succulent juicy prawn marinated in exotic spices and cooked with onion and tomatoes and its own juice

AED 89

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Machli Vindaloo

AED 69

Tangy gulf fish cooked in browned onions, tomato puree, sugar, vinegar, ginger and garlic



Tawa Machli

AED 69

Gulf water hammour marinated in, ajwain, gram flour, garlic ginger paste and Indian spice scooked on tawa

Mutton



Raan-e-Begum

AED 149

An absolute delicacy of North- West frontier cuisine lamb shank flavored with Chef's special masala and created after a lot of time and patience.



Karahi Gosht

AED 69

A delicious dish with large piece of shank, cooked to perfection in slow flame, tenderized and served in thick gravy.



Mutton Rogan josh

AED 62

Popular Kashmiri's bone-in mutton preparation cooked in thin tomato gravy and finished with rogan.

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Lal Maas

Fiery boneless mutton gravy cooked with spicy red chili from the Thar desert

AED 69



Bhuna Gosht

Boneless mutton morsel roasted in natural juice with brown onion, black pepper and dry spices

AED 69



Nawabi Rara Mutton

Fresh mutton cubes and minced mutton mixed with onion tomato, ginger garlic paste, cashew nut paste fresh cream, and Indian spices.

AED 69



Achari Masala Ka Chaap

Succulent lamb chops cooked with Chef's special whole ground spices

AED 69



Keema Mutter

Choice of mince chicken or mutton cooked with onion, tomato, kadai spices and fresh coriander

AED 59

Prices are inclusive of service charge , municipality fee and subject to 5% VAT

Chicken



Murgh Makhani

AED 65

Boneless Lahori chicken cooked with butter and dry fenugreek leaves in fiery tomato gravy



Saagwala Murgh

AED 59

Boneless chicken in green curry style with puree of fresh coriander, spinach and green chili



Peshawari Murgh Karahi

AED 59

Bone-in/boneless chicken preparation with tomatoes, browned sweet onion paste, all cooked to a flavor-rich gravy.



Murgh Angara

AED 56

Boneless chicken cooked with onion, red chili paste, and homemade spice Angara and tomato gravy



Murgh Vindaloo

AED 56

Boneless tender chicken cooked in browned onions, tomato puree, sugar, vinegar, ginger and garlic

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Murgh Jalfreezi

AED 56

Boneless chicken morsel tossed with bell peppers and onions, stirred in tomato gravy



Murgh Handi

AED 56/66

Bone-in/boneless chicken cooked with onion, tomato puree yoghurt cream and homemade spices

Dawat-e-Aam

‘Most popular dishes from the Seeds of Lentil’



Dal Makhani

AED 42

Distinguished black lentil preparation of undivided Punjab saliently spiced. with “Degi Mirch” and dry fenugreek.



Dal Tadka

AED 39

Homemade masoor and moong dal magic perfected with the combination of onion, cumin and green chilies

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Rajmah Masala

AED 42

Red kidney beans cooked semi dry in tomato gravy with onion, ginger and garlic

Shaan-e-Basmati

'King of rice cooked on dum style'

Non Vegetarian



Jhinga Biryani

AED 69

Shrimp cooked along with basmati rice and finished with saffron and rose water



Machli Tikka Biryani

AED 62

Tandoor marinated fish tikka tossed in long grain aromatic basmati rice



Mumtaz Mutton Biryani

AED 69

Free flowing grains of basmati rice cooked with succulent boneless lamb, brown onions, whole spices and saffron in awadh style

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Mumtaz Murg Biryani

AED 59/ 64

Long and slender basmati rice layered alternating with bone in /boneless chicken cooked in concealed cookware to retain its fragrance

Vegetarian



Tarkari Biryani

AED 49

Mixture of garden fresh vegetables cooked with Indian spices and herbs



Afghani Pulao

AED 49

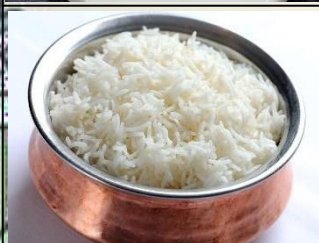
Scented basmati rice cooked with Kabuli channa, done Royal style



Subz Bahar - e- Pulao

AED 48

Aromatic experience of Mumtaz kitchen in the form of basmati rice cooked with seasonal vegetable and royal touch of saffron and nutmeg



Sada Chawal

AED 24

Long grain aromatic steamed basmati rice from northern Punjab

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Jeera Rice

AED 28

Long grain aromatic basmati rice from northern Punjab tempered with cumin



Dal Khichdi

AED 49

Duo of lentils and rice tempered and simmered with onion, garlic and cumin

All biryanis will be accompanied with Indian Traditional Raita

Zaiqadar Rotiyan

'A delicious selection of Indian Bread'



Assorted Indian Breads

AED 38

Chef's Special selection of four kinds of bread



Choice of Naan

Leavened bread from clay oven

Plain / Butter

AED 12

Garlic / Cheese

AED 14

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Choice of Kulcha

AED 16

Leavened bread from clay oven

Potato Cauliflower Cottage Cheese

Onion chilly



Choice of Paratha

AED 15

Layered unleavened bread from the clay oven

Potato Cauliflower Cottage Cheese Mix-Veg



Pyaaz Mirch Ki Roti

AED 12

Bread made with whole wheat flour and topping with fresh green chilly and chopped onions



Roomali Roti

AED 10

Unleavened paper thin bread cooked in its two variants: plain and spinach



Makai ki Roti

AED 12

A flat, unleavened Indian bread made from corn flour and a very good combination with sarson da saag

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Tandoori Roti or Chapatti

AED 10

Unleavened bread made of whole wheat flour served plain or buttered

Sheer-e-Mehfil

“Dessert”

Faluda Kulfi

AED 32

A frozen dessert made of condensed milk flavored with saffron garnished with pistachio and served with faluda

Badami Kulfi

AED 24

Distinguished black lentil preparation of undivided Punjab saliently spiced. with “Degi Mirch” and dry fenugreek.

Gulab Jamun

AED 22

Distinguished black lentil preparation of undivided Punjab saliently spiced. with “Degi Mirch” and dry fenugreek.

Gajar Ka Halwa

AED 24

Carrot cooked in milk flavored with green cardamom

Prices are inclusive of service charge , municipality fee and subject to 5% VAT





Cut Fruit Platter (Small/Large)
Sliced seasonal fresh fruit

AED 35 /AED 65



Kesari Rasmalai

AED 28

Cottage cheese dumpling soaked in reduced milk syrup finished with saffron.



Choice of Ice-Cream

AED 28

Vanilla, chocolate, strawberry

Tea/ Chai/Coffee
“Indian flavored tea”

Masala Chai

AED 22

Adraki Chai

AED 22

Zafrani Chai

AED 22

Green Tea

AED 16

Karak Chai

Americano

AED 18

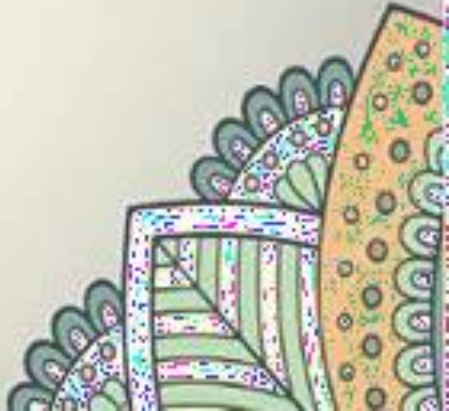
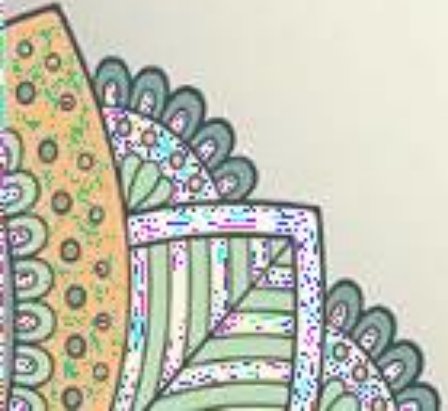
Espresso(single/double)

AED 18/22

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



BEVERAGE MENU



Champagne

Dom Perignon Brut

Moet & Chandon Brut Imperial

Laurent Perrier Brut NV

Bottle

AED 3000

AED 1500

AED 1600

Sparkling Wine

Pol Remy Brut NV

AED 330

White Wine

France

Chablis, Laroche

(Chardonnay)

AED 500

Petit Chablis, J. Moreau & Fils

(Chardonnay)

AED 425

Chile

Montes, Chardonnay

(Chardonnay)

AED 280

Montes, Sauvignon Blanc

(Sauvignon Blanc)

AED 280



Prices are inclusive of service charge , municipality fee and subject to 5% VAT

Australia

Oxford Landing, Sauvignon Blanc

AED 320

(Sauvignon Blanc)

Oxford Landing, Chardonnay

AED 320

(Chardonnay)

Eaglehawk, Wolf Blass, Chardonnay

AED 275

(Chardonnay)

Rosé Wine

Mateus Rosé

AED 315

*(Baga, Bastardo, Touriga Nacional, Tinta Roriz
and Tinta Pinheira, Region: Portugal)*

Red Wine

France

La Collection Saint Emilion,

AED 470

Robert Giraud

(Merlot / Cabernet Sauvignon / Cabernet Franc)

Italy

Danzante Merlot, Luce Della Vita,

AED 330

Frescobaldi

(Merlot)



Prices are inclusive of service charge , municipality fee and subject to 5% VAT

Chile

Montes, Merlot

AED 280

(Merlot)

Australia

Oxford Landing, Merlot

AED 320

(Merlot)

House wines

House Wine By the Bottle

AED 210

House Wine By the Glass

AED 45

Aperitif

Shot

Campari

AED 35

Martini Extra Dry

AED 35

Premium Whisky

Shot

J. W. Blue Label

AED 165

J.W. Gold Label

AED 79

Chivas Regal (18 Years)

AED 88

J.W. Black Label

AED 45

Chivas Regal (12 Years)

AED 47

Dimple

AED 45

Glenfiddich (12 Years)

AED 45

Glenmorangie (10 Years)

AED 47

Jack Daniels

AED 47

Prices are inclusive of service charge , municipality fee and subject to 5% VAT



Regular Whisky

J.W. Red Label

Famous Grouse

Jim Beam

Jameson

Southern Comfort

Shot

AED 39

AED 39

AED 39

AED 39

AED 39



Gin

Tanqueray No. 10

Bombay Sapphire

Gordon

Shot

AED 45

AED 39

AED 39



Rum

Captain Morgan Spiced

Bacardi

Captain Morgan

Lamb's Navy

Malibu

Shot

AED 39

AED 39

AED 39

AED 39

AED 39



Vodka

Russian Standard

Smirnoff

Absolut

Absolut (half bottle)

Ciroc

Grey Goose

Shot

AED 39

AED 39

AED 39

AED 45

AED 55

Bottle

AED 790

AED 790

AED 790

AED 360

AED 1050

AED 1375

Tequila Shots

Sauza

Patron

Shot

AED 39

AED 60

Brandy/Cognac

Courvosier VSOP

Courvosier VS

Hennesy VS

Remy Martin VSOP

ST Remy Napoleon

Shot

AED 65

AED 48

AED 48

AED 65

AED 39



Prices are inclusive of service charge , municipality fee and subject to 5% VAT

Whisky

	Half Bottle	Full Bottle
<i>J. W. Black Label</i>	<i>AED 495</i>	<i>AED 995</i>
<i>Chivas Regal (12 years)</i>	<i>AED 525</i>	<i>AED 1050</i>
<i>Chivas Regal (18 years)</i>		<i>AED 1900</i>
<i>J. W. Gold Label</i>		<i>AED 1500</i>
<i>Dimple</i>		<i>AED 1150</i>
<i>Jack Daniels</i>	<i>AED 550</i>	<i>AED 1075</i>
<i>Glenfiddich</i>		<i>AED 1100</i>
<i>J. W. Red Label</i>	<i>AED 400</i>	<i>AED 790</i>

Spirits by the Bottle

All bottles to be consumed on the premises only or leave with us for your next visit.

Gin

	Bottle
<i>Gordon's</i>	<i>AED 790</i>
<i>Bombay Sapphire</i>	<i>AED 790</i>



Prices are inclusive of service charge , municipality fee and subject to 5% VAT

Rum

Bacardi

Captain Morgan

Bottle

AED 790

AED 790

Shooters & Shots

Bullet Shot

Tequila, Sambuca, Absinthe, Dash of Tabasco

AED 50

Drink & Die

Sambuca, Tequila, Tabasco

AED 50

B-52

Kahlua, Bailey's, Grand Marnier

AED 50

Kamikaze

Vodka, Triple Sec, Lemon Juice

AED 50

Digestive

Jagermeister

Amaretto Disaronno

Shot

AED 39

AED 39



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Liqueur

Bailey's
Kahlua
Sambuca
Tia Maria
Grand Marnier
Drambuie

Shot

AED 35
AED 35
AED 35
AED 35
AED 35
AED 35



Spirits by the Bottle

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Beer

Corona
Heineken
Budweiser
Amstel Light
Tiger

Bottle

AED 41
AED 39
AED 39
AED 39
AED 39



Prices are inclusive of service charge , municipality fee and subject to 5% VAT

Draught Beer

Foster's

Heineken

Amstel

Half Pint

AED 30

AED 32

AED 30

Pint

AED 45

AED 48

AED 45

Flavored Drinks

Smirnoff Ice

Bacardi Breezer

(Watermelon, Orange, Lime)

Bottle

AED 40

AED 40

Cocktails

Bull Frog

*Vodka, Rum, Gin, Tequila, Triple Sec,
Blue Curacao, Energy Drink*

AED 75

Long Island Ice Tea

Vodka, Rum, Gin, Tequila, Triple Sec, Pepsi

AED 65

Mai Tai

*White Rum, Dark Rum, Dash of Cointreau,
Grenadine Syrup, Almond Syrup, Pineapple Juice*

AED 48



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Blue Lagoon

Vodka, Blue Curacao, 7up

AED 48

Irish Coffee

Irish Whisky, Sugar, Fresh Hot Coffee, Whipped Cream

AED 48

Dry Martini

Gin, Dry Vermouth, Stuffed Olive

AED 44

Bloody Mary

*Vodka, Tomato Juice, Fresh Lemon Juice,
Dash of Salt & Pepper, Tabasco & Worcestershire Sauce*

AED 44

Margarita

Tequila, Triple Sec, Fresh Lemon Juice

AED 44

Screwdriver

Vodka, Orange Juice

AED44

Pinacolada

White Rum, Pineapple Juice, Coconut Cream

AED 44



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Cosmopolitan

AED 44

Vodka, Triple Sec, Cranberry juice

Cuba Libra

AED 44

Dark Rum, Lime juice, Pepsi

Gimlet

AED 44

Gin, Lime cordial, sugar syrup, Lime juice

Daiquiri

AED 44

White Rum, sugar syrup, Lime juice

Rustynail

AED 44

Scotch Whisky, Drambuie

Mocktails

Fresh Fruit Punch

AED 35

Strawberry, Kiwi, Mango, Orange, Watermelon

Virgin Island Ice Tea

AED 35

Tea, Dash of Lime, Energy Drink, Sugar Syrup

Cinderella

AED 35

*Orange Juice, Pineapple Juice, Dash of Grenadine,
Splash of Soda Water and Sour Mix*



Green Apple

Lime, Apple Juice, Blue Curacao Syrup, Cinnamon Powder

AED 35

Raspberry Cooler

Lime, Apple Juice, Raspberry Syrup, Cinnamon Powder

AED 35

Virgin Colada

Pineapple Juice, Coconut cream, Dash of Cream, Dash of Sugar syrup

AED 35

Virgin Mary

Tomato Juice, Dash of Lemon Juice, Tabasco, Worcestershire Sauce

AED 35

Mint Cooler

Mint juice, Dash of Lemon Juice, Dash of Sugar Syrup, Soda Water

AED 35

Virgin Mojito

Fresh Mint Leaves, Lemon Juice, Crushed ice, Sugar Syrup, Soda

AED 35

Juices

Fresh Juices

(Orange, Pineapple, Watermelon, Carrot)

AED 35



Water & Aerated Drinks

Perrier (Sparkling Water)

Evian

Mineral Water

Energy Drink

Aerated Drinks

(Pepsi, Diet Pepsi, 7-up, Diet 7-up,

Mirinda, Soda Water, Tonic Water, Ginger Ale)

Small

Large

AED 20

AED 12

AED 8

AED 25

AED 15

AED 20

AED 15

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