

Sweet Indulgence

Savor one of our seasonal cakes, along with your choice of a mocktail and our signature Gold Cappuccino

Mocktail

Blossom Thyme

A vibrant mocktail mix of elderflower syrup and jasmine pearls tea, orange juice with egg white

Or

Desert Storm

A velvety mocktail of camel milk, pineapple juice, almond and dates syrup

Classic Pastries

Saint-Honoré (G/D/N)

Lemon Tartlet (G/D/N)

Palet d'Or (G/D/N)

Mont Blanc (G/D/N)

Paris-Brest (G/D/N)

Millefeuille (G/D)

Cheese Cake & Strawberry Mousse (G/D/N)

The Burj Al Arab Gold Cappuccino

A smooth creation of premium coffee, fresh milk and fine 24 Carat Gold, served with a Grand Cru Guanaja Chocolate Marshmallow

Shall you prefer to enjoy a premium tea from our curated selection, or another coffee based beverage, please ask our team to assist you

AED250

N-Contains Nuts, **D**-Contains Dairy
G-Contains Gluten, **V**-Vegetarian, **GF**-Gluten Free



Caviar

Oscietra Caviar (D,G) (30g/50g) 1000/1900
Served on Ice, Fresh Blinis,
Traditional Accompaniments

Salads and Appetizers

Niçoise Salad 130
Fresh Tuna, Boiled Egg, Capsicum,
Kalamata Olives, Green Beans, Tomato,
Anchovies, Baby Gem

Caesar Salad (G,D) 100
Parmesan, Smoked Turkey Bacon, Chives
Herb Baguette
-with Grilled Chicken 125
-with Grilled Prawns 140

Quinoa Salad (D,V) 110
Kale, Avocado, Cherry Tomato, Chives
Yuzu Dressing, Tzatziki

Greek Salad (V,D) 100
Feta Cheese, Tomato, Olives,
Cucumbers, Peppers

Italian Burrata (V,D,N) 130
Heirloom Beetroot, Kale, Sunflower Seeds,
Pomegranate Vinaigrette, Pesto

Gazpacho (V) 90
Cold Vegetable Soup with Tomato,
Cucumbers, Peppers, Garlic, Chili

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Blended Whiskey

		AED	30ml	60ml
	Chivas Regal 12 years		100	175
AED	Chivas 18 years Regal		160	260
	Chivas Royal Salute 21 years		250	450
	Johnnie Walker Red Label		80	130
	Johnnie Walker Black Label 12 years		100	180
	Johnnie Walker Gold Reserve		120	190
	Johnnie Walker Blue Label		300	400

American Whiskey

	Elijah Craig, 12 years		95	140
	Woodford Reserve		100	165
	Jack Daniel's Old No.7		100	165
	Jack Daniel's Honey		100	165
	Jack Daniel's Burj Al Arab Single Barrel		110	185
	Glenmorangie 10 years, Highland		110	180
	Talisker Storm, Isle of Skye		110	190
	Glenfiddich 12 years, Speyside		100	150
	Glenfiddich 18 years, Speyside		115	190
	Glenfiddich 18 years, Speyside		110	190
	Lagavulin 16 years, Isle of Islay		175	300

Vodka

	Russian Standard Platinum, Russia		80	130
	Ketel One, Netherlands		95	155
	Stolichnaya Premium, Russia		80	145
	Grey Goose, France		115	190
	Belvédère, Poland		115	190
	Beluga Noble, Russia		115	190

Whiskey and Single Malt The Macallan Collection

	AED	
	30ml	60ml
<i>The Ultimate Macallan 'M Lalique'</i>	3,250	5,800
<i>Rare Release 'Macallan Reflexion'</i>	900	1,500

The Macallan Sherry Oak Range

<i>Macallan Sherry Oak 12 Yrs Old</i>	140	240
<i>Macallan Sherry Oak 18 Yrs Old</i>	290	480
<i>Macallan Sherry Oak 25 Yrs Old</i>	950	1,500
<i>Macallan Sherry Oak 30 Yrs Old</i>	2,450	4,150

The Macallan Fine Oak Range

<i>Macallan Fine Oak 12 Yrs Old</i>	130	220
<i>Macallan Fine Oak 18 Yrs Old</i>	250	450
<i>Macallan Fine Oak 18 Yrs Old</i>	550	950
<i>Macallan Fine Oak 25 Yrs Old</i>	790	1,350
<i>Macallan Fine Oak 30 Yrs Old</i>	2,150	3,600

Sandwiches

(Served with Heirloom Tomato Salad or
Classic French Fries or Vegetable Chips)

	AED
Atlantic Lobster Roll (G,D) <i>Poached Lobster, Celery, Lemon Mayonnaise, Parsley, Avruga Caviar</i>	135
Grilled Chicken Club Sandwich (G) <i>Veal Bacon, Boiled Egg, Fresh Tomato Baby Gem Lettuce</i>	140
Smoked Salmon Bagel (G,D) <i>Scottish Smoked Salmon, Chives Clotted Cream, Pickled Shallots, Fried Capers Yuzu Pearls</i>	120
Shish Tawook Wrap (G,D) <i>Lemon Garlic Marinated Chicken, Mint Tomatoes, Pickles, Hummus Sauce</i>	110
Grilled Vegan Sandwich (V,GF) <i>Brown Rice Bread, Roasted Bell Pepper Smoked Chickpeas, Broccoli, Spicy Sundried Tomato Spread</i>	90
Wagyu Beef and Pan Seared Foie Gras Sliders (3 pieces) (G,D) <i>Confit Bell Peppers and Crispy Onions</i>	150

Cheeses

Assorted Cheeses of "Herve Mons" <i>Date Chutney, Grapes, Dried Fruits Pickled Walnuts</i>	160
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From Our Trolley

Sacher Torte (G/D/N)

A specific type of chocolate cake, invented by Austrian Franz Sacher in 1832 for Prince Wenzel von Metternich in Vienna, Austria.

Carrot Cake (G)

An exceptionally moist, complex flavourful carrot cake finishing with a hearty texture.

Honey Cake (G/D)

Made from the Honey of the Unesco-protected island of Socotra or also known as the Jewel of Arabia in Yemen.

AED80

Classic Pastries

	AED
Saint-Honoré (G/D/N)	80
Lemon Tartlet (G/D/N)	80
Palet d'Or (G/D/N)	80
Mont Blanc (G/D/N)	80
Paris-Brest (G/D/N)	80
Millefeuille (G/D)	80
Cheese Cake & Strawberry Mousse (G/D/N)	80
Seasonal Fresh Fruits with Berries Salad (D,V)	130
<i>Mango and Passion Fruit Yoghurt Dip</i>	

Armagnac

	30ml	60ml
<i>Marquis de Puysegur VSOP</i>	90	140

Cognac

<i>Courvoisier VS</i>	100	160
<i>Rémy Martin XO</i>	250	450
<i>Rémy Martin Louis XIII</i>	1,950	3,700
<i>Hennessy VS</i>	95	160
<i>Hennessy VSOP</i>	120	200
<i>Hennessy XO</i>	250	450
<i>Hennessy Paradise</i>	800	1,450
<i>Hennessy Ellipse, Very Rare</i>	2,950	5,300
<i>L'Héraud Grande Champagne 1928</i>	490	990
<i>L'Héraud Grande Champagne 1914</i>	750	1,450
<i>L'Héraud Grande Champagne 1906</i>	890	1,700
<i>L'Héraud Petit Champagne 1865</i>	3,500	6,990

Champagne

	150ml	750ml
<i>Louis Roederer Brut Premier NV Reims</i>	195	975
<i>Louis Roederer Brut Rosé 2012 Reims</i>	240	1,200
<i>Pol Roger Brut Rosé Extra Cuvée de Réserve 2006 Épernay</i>		2,280
<i>Dom Pérignon Cuvée Brut 2009 Épernay</i>		3,450
<i>Dom Pérignon Cuvée Rosé 2005 Épernay</i>		9,950
<i>Louis Roederer 'Cristal' 2008 Reims</i>		4,950

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All prices are in UAE Dirham and inclusive of 7% Municipality fees, 10% Service Charge and 5% Value Added Tax
جميع الأسعار بالدرهم الإماراتي وتشمل 7% رسوم البلدية و 10% رسوم الخدمة و 5% وضريبة القيمة المضافة

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Tequila

	30ml	60ml	AED
<i>Jose Cuervo Especial</i>	80	125	
<i>Patron Reposado</i>	120	190	
<i>Don Julio Blanco</i>	115	190	
<i>Don Julio Añejo</i>	130	210	

Rum & Cachaca

<i>Bacardi Oro, Captain Morgan</i>	90	135	
<i>Captain Morgan Spiced</i>	100	135	
<i>Bacardi White</i>	80	130	
<i>Cachaça 51</i>	85	135	
<i>Bacardi Black</i>	85	135	
<i>Havana Club 7 years</i>	95	160	
<i>Ron Zacapa 23 years</i>	130	210	

Grappa & Arak

<i>Arak Touma</i>	90	140	
<i>Arak Massaya</i>	100	150	
<i>Nonino Monovitigno Moscato</i>	105	160	
<i>Nonino Prosecco UE Monovitigno</i>	115	185	

Liqueurs

<i>Amarula</i>	95	140	
<i>Bailey's Irish Cream</i>	100	150	
<i>Sambuca</i>	85	140	
<i>Drambuie</i>	95	150	
<i>Grand Marnier</i>	100	165	
<i>Kahlua</i>	85	140	
<i>Tia Maria</i>	95	150	
<i>Amaretto Disaronno</i>	90	150	
<i>Limoncello</i>	95	150	

Coffee

	AED
Burj Al Arab Cappuccino <i>A smooth creation of premium coffee, fresh milk and fine 24 Carat Gold, served with a Grand Cru Guanaja Chocolate Marshmallow</i>	120
<i>Espresso</i>	45
<i>Double Espresso</i>	55
<i>Ristretto</i>	45
<i>American Coffee00</i>	45
<i>French Press Coffee</i> <i>A fresh pot of Ethiopia Mocca Sidamo</i>	65
<i>Classic Cappuccino</i>	50
<i>Café Latté</i>	50
<i>Café Au Lait</i>	50
<i>Macchiato</i>	49
<i>Mochaccino</i>	50
<i>Turkish Coffee</i>	60
<i>Affogato</i>	80
<i>Salted Fudge Cappuccino</i> <i>Smooth Emulsion of Espresso, Hot Milk</i> <i>Artisan Salted Fudge</i>	65
<i>Iced Date Mocha</i> <i>Cold Brew Coffee, Medjool Dates</i> <i>Turkish Delight, Date Honey, Milk</i>	65
<i>Baracoa Iced Coffee</i> <i>Cold Brew Coffee, Fresh Mint Leaves</i> <i>Chocolate Tonic</i>	65
<i>Matcha Iced Latte</i> <i>Espresso, Rice Milk, Matcha Powder</i> <i>Fresh Milk Foam</i>	65

Hot Chocolate

Our signature Hot Chocolate is a Home-made artisan blend of Grand Cru Nyangbo and rich Caramelia	55
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Black Tea

	AED
<i>English Breakfast</i>	49
<i>Earl Grey</i>	49
<i>Lapsang Souchong Tea</i>	49
<i>Darjeeling</i>	49
<i>Masala Chai</i>	49
<i>Cranberry</i>	49
<i>Chocolate</i>	49
<i>Decaf English Breakfast</i>	49

Herbal Infusion

<i>Peppermint</i>	49
<i>Chamomile</i>	49
<i>Rooibos Tiramisu</i>	49
<i>Tropical Delight</i>	49
<i>Elderflower and Lemon</i>	49
<i>Hibiscus and Berries</i>	49
<i>Apple Strudel</i>	49
<i>Ginger and Lemon</i>	49

Gin

	AED	30ml	60ml
<i>Tanqueray</i>		80	130
<i>Bulldog</i>		85	135
<i>Tanqueray No. 10</i>		115	185
<i>Beefeater 24</i>		100	160
<i>Hendricks</i>		115	185
<i>The Botanist</i>		115	185

And Tonic...

Goldberg Tonic, Germany
Fever Tree Tonic, England
Fentimans, England

Bottled Beer

<i>Becks</i>	Germany	275ml	75
<i>Budweiser</i>	USA	330ml	75
<i>Corona</i>	Mexico	355ml	75
<i>Heineken</i>	Netherlands	330ml	75
<i>Peroni</i>	Italy	330ml	90
<i>Erdinger</i>	Germany	500ml	70
<i>Bavaria (non-alcoholic)</i>	Netherlands	330ml	70

Aperitifs & Digestives

	60ml
<i>Campari</i>	90
<i>Martini Dry, Bianco, Rosso</i>	90
<i>Tio Pepe Extra Dry</i>	85
<i>Fernet Bianca</i>	90
<i>Emilio Lustau Pedro Ximenez</i>	100
<i>Underberg(20ml)</i>	145
<i>Taylor's Late Bottled Vintage</i>	120
<i>Taylor's Tawny Port 10 Years</i>	150
<i>Taylor's Tawny Port 20Years</i>	195

Champagne By the Glass

		AED
Louis Roederer Brut Premier NV 150ml	195	975
<i>Reims, Champagne, France</i>		
Louis Roederer Brut Rosé 2012 150ml	240	1200
<i>Reims, Champagne, France</i>		

White Wine

		AED
	150ml	750ml
<i>Terlan Pinot Grigio 2017</i>	125	615
<i>Alto Adige, Italy</i>		
<i>Craggy Range Sauvignon Blanc 2017</i>	115	550
<i>Marlborough, New Zealand</i>		
<i>Julien Schaal Chardonnay 2016</i>	110	540
<i>Elgin, South Africa</i>		
<i>Dr. Loosen Riesling Kabinett 2016</i>	105	515
<i>Mosel, Germany</i>		
<i>Montes Sauvignon Blanc 2016 Leyda</i>	85	380
<i>Valley, Chile</i>		

Rosé Wine

<i>Montes Cherub Rosé of Syrah 2017</i>	85	380
<i>Colchagua Valley, Chile</i>		

Red Wine

<i>Château Poitevin 2014</i>	105	510
<i>Médoc, Bordeaux, France</i>		
<i>Bodega Norton Malbec Reserva 2015</i>	100	475
<i>Mendoza, Argentina</i>		
<i>Two Tracks Pinot Noir 2014</i>	90	415
<i>Marlborough, New Zealand</i>		
<i>Montes Cabernet & Carménère 2015</i>	85	380
<i>Colchagua Valley, Chile</i>		

Dessert Wine

	60ml	750ml
<i>Château D'Armajon des Ormes 2011</i>	115	940
<i>Sauternes, France</i>		

Green Tea

	AED
<i>Jasmine Pearls</i>	49
<i>Green Sencha</i>	49
<i>Lonjing</i>	49
<i>Garden Berries</i>	49
<i>Moroccan Mint</i>	49
<i>Jasmine Lotus</i>	49

Oolong Tea

<i>Milk Oolong</i>	49
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White Tea

<i>Silver Needle</i>	49
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Soft Drinks

<i>Pepsi, Diet Pepsi, 7Up, 7Up Free</i>	38
<i>Mirinda, Ginger Ale, Tonic Water</i>	

<i>Red Bull</i>	55
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Fresh Juices

<i>Strawberry</i>	70
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<i>Carrot, Orange, Apple, Pineapple</i>	49
<i>Mango, Lemon, Grapefruit,</i>	
<i>Watermelon Kiwi</i>	

Water

<i>San Pellegrino</i>	500ml/750ml	43/58
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<i>Aqua Panna</i>	500ml/750ml	43/58
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<i>Perrier</i>	500ml/750ml	43/58
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Mocktails

Merry Berry <i>Raspberry Purée, Cherry Purée Cranberry Juice, Lime Juice Elderflower Syrup</i>	AED 76
Lemon Mint Smoothy <i>Fresh Mint, Lemon, Cane Sugar</i>	75
Desert Storm <i>Camel Milk, Pineapple Juice, Almond Dates Syrup</i>	76
Exotic Iced Tea <i>Assam Breakfast Tea, Fresh Passion Fruit, Fresh Mint</i>	76
Gold Emotion <i>Sparkling Apple Juice with 24-Carat Gold Flakes</i>	130

Healthy Mocktails

Blossom Thyme <i>Elderflower Syrup, Jasmine Pearls Tea, Orange Juice with Egg White</i>	76
Green Bed <i>Freshly Squeezed Green Apple Juice, Kiwi Juice, Spinach, Celery, Mint Leaves, Lemon, Bean Sprouts</i>	76
Yellow Sunset <i>Freshly Squeezed Papaya Juice, Mango, Passion Fruit Juice, Pineapple, Orange Juice</i>	76
The Classic <i>Carrot, Orange Juice, Beetroot, Ginger</i>	70
The Green Smooth <i>Avocado, Green Apple, Cucumber, Lemon Grass Asparagus, Broccoli, Coriander, Agave Syrup</i>	76

Burj Al Arab's Sparkles

Top of the World <i>Ketel One Vodka, Louis Roederer Brut Rosé Champagne, Lemongrass, Fresh Lemon Juice Passion Fruit Syrup, Black Grapes</i>	AED 210
Burj Royale <i>Stolichnaya Vanilla Vodka, Chambord Blackberry, Raspberry, Louis Roederer Brut Champagne</i>	210
Champagne Bellini <i>Crème de Pêche, Peach Nectar Louis Roederer Brut Champagne</i>	195

Signature Cocktail

The Perfect Mistake <i>Jack Daniel's Whiskey, Amaretto, Lime Juice Orange Juice, Martini Rosso</i>	155
Valencia <i>St Lucia Rum, Chambord, Lime Juice Vanilla Syrup, Blackberry</i>	130
Arabic Lemon Drop <i>Ketel One Citron Vodka, Cointreau, Lemon Juice Sumac Powder Lemon Bitters</i>	140
Blush <i>Tanqueray No. 10 Gin, Lemon Juice Elderflower Syrup, Cranberry Juice</i>	135
Sea Rock's <i>Cîroc Vodka, Chambord, Lemon Juice Raspberry Purée, Celery, Cucumber, Ginger</i>	120
Spicy Margarita <i>Don Julio, Cointreau, Guava Purée Lemon Juice, Sugar Syrup, Green Chili</i>	140