



our DELICIOUS MENU

BELGIAN CUISINE IS UNFUSSY AND EVEN UNPRETENTIOUS AND YET ... NOWHERE ELSE IN THE WORLD IS SO MUCH IMPORTANCE ATTACHED TO GOOD TASTE IN ALL ITS ASPECTS.

■ Small secrets, great discoveries ■

Sharing platters.

CHARCUTERIE BOARD ^{D, N, G}

Selection of Belgian "Van Tricht" cheeses, cold cuts, marinated olives, pickled vegetables, crackers and nuts.

Abbaye St. Idesbald Dubbel - A deep brown abbey ale with notes of caramel, toffee and spice. Its rich body makes it a great companion for hearty stews or strong cheeses.

129

THE BELGIAN PLATTER ^{G, D, S}

A diverse platter featuring chicken slider, bitterballen, crispy fried calamari, cheese croquettes, garlic shrimps and Belgian fries paired with Belgian mayo & mustard.

De Koninck - Antwerp's iconic "bolleke," a smooth amber ale with gentle malt and soft hops. Perfect with charcuterie, cheese, or a serving of bitterballen.

169

Hoppetizers.

BELGIAN FRIES ^V

Belgian mayonnaise, sea salt

Delirium Tremens - Fries will make any beer taste great. The salt brings out the fruitiness of beer and the fat coats your mouth making the beer taste smoother.

35

FRITES SPECIALES ^{A, D, G}

Topped with Belgian beef stew, chopped onions, mayonnaise, ketchup & crumble

Lefte Brune - The toasted, mellow and subtly sweet characters of Lefte Brune make it a great pairing with the caramelised and integrated umami flavours of beef and vegetable stew.

65

CHEESE CROQUETTES ^{V, D, GL}

Signature croquettes recipe

Abbaye St. Idesbald Rousse - A smooth Belgian amber ale with caramel and malty notes, brewed in the coastal tradition of the Abbey. Its balanced sweetness pairs beautifully with the creamy cheese and the sirop de Liège served with this classic dish.

52

BEEF CROQUETTES / BITTERBALLEN ^{D, GL}

Homemade traditional veal shank fricassee & Dijon mustard

De Koninck - Antwerp's iconic "bolleke," a smooth amber ale with gentle malt and soft hops. Perfect with charcuterie, cheese, or a serving of bitterballen.

55

BBQ CHICKEN WINGS ^{D, GL}

Deep-fried crispy chicken wings, spicy BBQ sauce & chili sauce

Hoegaarden Rosee - The touch of honey in this BBQ sauce means it pairs best with a slightly sweet beer. Low in alcohol & served ice cold helps soothe the chilli burn rather than intensifying it.

60

BEEF SLIDERS ^{D, GL}

2pcs, brioche bun, angus beef patty, melted cheddar, gherkins, house dressing & caramelized onions.

Lefte Brune - Dark beers and beef are a classic pairing. Roasting the barley before making the beer gives it its colour and toasted aromas to match the flavours imparted by the grill.

60

CRISPY BABY CALAMARI ^{S, D, GL}

Deep-fried baby squid, lemon & chunky tartare sauce

Hoegaarden - Citrusy and herbal, with slightly sweet clove aromas, making it an excellent pairing for seafood overall. The beer's carbonation does a great job to cleanse the batter from the palate.

67

LOADED CHEESY NACHOS ^{D, G}

Baked nachos topped with melted cheese, guacamole, sour cream, tomato salsa & jalapeno

With Cajun chicken strips

With Chili con carne

57

65

70

Delirium Argentum - A bold Belgian IPA with lively citrus, caramel malt and a hint of spice. Its refreshing bitterness makes it the ideal partner for spicy dishes.

TIGER PRAWNS IN GARLIC BUTTER ^{A, S, D, G}

Mild spicy garlic and herbs butter, served with toast

Duvel 666 - A refreshing golden ale brewed with six hops, offering citrus zest, soft malt and a balanced bitterness. Excellent with shellfish or fried foods.

90

* DISH OF THE MONTH *

Discover our special dish of the month! Indulge in a culinary delight carefully crafted by our talented chefs. For more information and to satisfy your curiosity, simply ask your waiter. They'll be delighted to provide you with all the details you need. Don't miss out on our limited-time culinary experiences!

WEEKLY * PROMO *

HAPPY HOUR

Daily, 12 noon - 8 pm

All draft beers, selected wines and spirits

On Friday all Teachers and Cabin Crew staff receive 35% Discount* from 12pm - 8pm on the total bill on presentation of their Staff ID. *Excluding items already discounted in our Happy Hour promotion.

SATURDAY BRUNCH

Every Saturday, 1pm - 4pm

Indulge yourself with a wide variety of our most famous, traditional Belgian dishes to enjoy with your friends with live music. Packages starting from AED 275 P.P

SUNDAY ROAST

Every Sunday, 12 noon - 1 am

Savour our chef's signature beef tenderloin roast, stuffed with a rich mushroom & cheese filling and accompanied by your favourite trimmings. Enjoy it with a pint of Belgian brew or a glass of house grapes. AED 99

MOULES FRITES

Every Monday, 12 noon - 1 am

Kick off your week with a pot of mussels for AED 99, served in your choice of flavour, paired with our golden crispy Belgian fries.

LADIES NIGHT

Every Tuesday, 4 pm - Midnight

Ladies, enjoy unlimited 2 hours selected house beverages and one choice of main course. AED 60

WINGS DAY

Every Wednesday, 12 noon - 1 am

Spice up your midweek with our 20-piece wings platter, coated in our signature BBQ sauce. AED 99

BUSINESS LUNCH

MON-FRI, 12 noon - 3 pm

Pause the hustle and savour a business lunch that blends taste with comfort. 2-course menu AED 95 3-course menu AED 110

BEER OF THE MONTH

Ask your waiter for our beer of the month.

Every month, we have a speciality beer in the spotlight at a discounted rate.

Soups & Salads.

SOUP OF THE DAY ^{G, D}

37

*Chef's seasonal special with herbed garlic crostini.***OVEN BAKED ONION SOUP** ^{A, D, GL}

45

*Oven-baked loaded onion bouillon, toasted baguette topped with cheese**Lefte Brune* - Dark beers get their colour from extra malt roasting, which comes through in this beer as a caramelized and earthy flavour.**SHRIMP & AVOCADO SALAD** ^S

69

*Grilled shrimps with mesclun leaves, avocado, cherry tomato, pineapple, jalapeno, tossed in lime vinaigrette.**Hopus* - This unique Belgian IPA is made with more hops than is typically seen in Belgian ales, which gives it intense aromas of citrus and resinous herbs**CAESAR SALAD** ^{D, G, S}

49

*Traditional Caesar salad with herb garlic bread, Parmesan, beef bacon and anchovies, tossed in Caesar dressing.**With chicken breast*

59

With grilled shrimp

69

Artevelde Gentse Wijze - Are freshing wheat beer brewed with coriander and orange peel, offering a crisp and zesty finish. Pairs beautifully with fresh salads.**ROASTED BEETROOT & GOAT CHEESE** ^{V, N, D}

65

*Roasted and marinated beetroot, pickled onion and raisins, chopped candied walnuts, rye toast and fresh goat cheese**Lefte Brune* - Dark beers get their colour from extra malt roasting, which comes through in this beer as a caramelized and earthy flavour, making it great with the beets, roasted nuts and toast.

Sandwiches.

CHEESE BURGER ^{D, GL}

89

*Grilled Angus beef patty, onions, house dressing, cheese, gherkin, garnish and fries**Lefte Brune* - Brown ale is a classic pairing with beef. A dried fruit character that contrasts deliciously with the sharpness of the cheddar and pickles. Plus, a burger goes best with a thirst-quenching beer like Lefte Brune.**SPICY CRISPY CHICKEN SLIDER** ^{D, GL}

68

*2pcs, crispy fried marinated chicken, chopped lettuce & roasted chili mayo**Duvel Tripel Hop Citra* - Works well with a range of sandwiches, it has the aromatic intensity to match the power of the roasted chili mayo**TOAST CHAMPIGNONS** ^{V, GL, D}

65

*Creamy mixed local mushrooms, fresh herbs on sourdough toast, parmesan cheese, mixed salad**Abbaye St. Idesbald Dubbel* - A deep brown abbey ale with notes of caramel, toffee and spice. Its rich body makes it a great companion for this hearty umami-rich mushroom and parmesan dish.**CLUB BELGE** ^{GL, D}

75

*Ciabatta, cooked turkey ham, OldFarmdal cheese, tomato, lettuce, pickled cucumber, boiled egg, mayonnaise and mixed salad**Duvel Tripel Hop Citra* - A hop-forward IPA exploding with citrus, tropical fruit and floral notes. Its bold character is a natural fit for burgers and this bold flavored club sandwich**STEAK SANDWICH** ^{GL, D}

95

*Ciabatta, pan-fried slices rump steak, sauteed onions and cheddar cheese, mustard, rocket with mixed salad and fries**Lefte Brune* - Brown ale is a classic pairing with beef. A dried fruit character of Lefte Brune pairs beautifully with the sweetness of sauteed onions while contrasting deliciously with the sharpness of the cheddar and rocket.

Our Belgian Pride

NOT AVAILABLE ON ENTERTAINER.

* MUSSELS *

MOULES MARINIÈRES ^{S, D, A}

85 / 165

*Classic steamed mussels with onion and celery**Duvel* - This crisp Belgian strong ale is crisp, bright and highly carbonated, making it a great way to refresh your palate between bites**MOULES GARLIC CREAM** ^{S, A, D}

89 / 170

*Signature garlic and cream sauce**Abbaye St. Idesbald Blond* - Smooth, balanced and slightly fruity with delicate hop bitterness. A classic match for Belgian mussels with the thick garlic cream**MOULES WHITE WINE & CREAM** ^{S, A, D}

89 / 170

*Steamed with white wine & cream sauce**Hoegaarden* - A squeeze of lemon over seafood is a classic partnership. Hoegaarden's citrusy notes mimic this and as an unfiltered beer with a creamy quality that matches the cream in the sauce.**MOULES THAI GREEN CURRY** ^S

89 / 170

*Moules Marinieres in a signature Thai green curry sauce, topped with coriander and spring onion**Abbaye St. Idesbald Blond* - Smooth, balanced and slightly fruity with delicate hop bitterness. The fruity notes complement the spicy curry flavors**MOULES PROVENÇALE** ^S

89 / 170

*Moules Marinieres topped with a Mediterranean Provençal sauce**Hoegaarden* - Green herb and citrus-infused wheat beer. These flavours are reflected in the provençal seasoning tying this pairing together beautifully.**MOULES ROQUEFORT** ^{S, A, D}

89 / 170

*Moules Marinieres topped with Roquefort sauce**Delirium Tremens* - The beer's aromas of orange zest and apricots contrast with the pungent cheese and the beer's bitterness and full-body ensure the taste still pops next to this bold sauce.

Main Courses.

Available on Entertainer.

Belgian Classics

BELGIAN TRADITIONAL BEEF STEW ^{A, G}	105
<i>Slow cooked Black Angus beef in Leffe Brune beer with onions and apple syrup, served with endive salad & fries</i>	
<i>Abbaye St. Idesbald Rousse - A warm amber ale with subtle caramel sweetness and light hop character. Best paired with roasted meats or a traditional Flemish beef stew.</i>	
CHICKEN AND MUSHROOM VOL AU VENT ^{GL, D}	83
<i>Grain fed chicken fricassee, mushrooms, veal meatballs, puff pastry & fries</i>	
<i>Abbaye Averbode – A golden multi-grain abbey ale with layers of fruit, spice and gentle hops. Perfect alongside roasted chicken, creamy pastas, or grilled vegetables.</i>	

Seafood Classics

FISH & CHIPS ^{S, G, D}	115
<i>Batter fried cod fillet with mushy peas and tartar sauce served with Belgian fries</i>	
<i>Duvel - A highly carbonated beer is best to refresh the palate from the batter, yet it also needs something light and refreshing that matches the delicacy of the haddock.</i>	
CRISPY SKIN SALMON FILLET ^{S, D}	119
<i>Capers & lemon butter, confits cherry tomatoes, broccolini and mixed salad</i>	
<i>Tripel d'Anvers – A golden ale with fruity esters, soft malt and a spicy finish. Versatile and flavorful, it pairs well with grilled salmon or creamy cheeses.</i>	
TIGER PRAWNS ^{S, D}	169
<i>Chargrilled garlic flavoured tiger prawns, served with fennel & green apple salad, saffron aioli & mango chili salsa</i>	
<i>Duvel 666 – A refreshing golden ale brewed with six hops, offering citrus zest, soft malt and a balanced bitterness. Excellent with shellfish or fried foods.</i>	

Pastas

PRAWN LINGUINI ^{S, GL, A}	95
<i>Mild spicy Argentinian prawn linguini, lobster jus, tomato, tarragon</i>	
<i>Hoegaarden - Hoegaarden is citrusy and herbal, with the slightest touch of sweetness, just like prawns. Choosing a low-bitterness beer guarantees a fresh and vibrant pairing.</i>	
SPAGHETTI BOLOGNESE ^{D, GL, A}	65
<i>Traditional slow braised beef ragu “Bologna style” with Parmesan</i>	
<i>Duvel Tripel Hop Citra – A hop-forward IPA exploding with citrus, tropical fruit and floral notes. Its bold character is a natural fit for the strong beef ragu</i>	

Sides.

BELGIAN FRIES	35
TRUFFLE FRIES	35
MASH POTATOES	28
SAUTEED VEGETABLES	32
GARDEN SALAD	30
GRILLED ASPARAGUS	37

Meat Classics

“STEAK FRITES” ^{A, D, GL}	
GRASS-FED ANGUS BEEF TENDERLOIN	185
ANGUS RIB EYE	175
<i>Your choice of meat, served with Belgian fries, green salad and a sauce of your choice; Peppercorn, Mushroom or Bearnaise</i>	
<i>Abbaye St. Idesbald Rousse - A warm amber ale with subtle caramel sweetness and light hop character. Best paired with roasted meats The slightly bitter and herbal aftertaste cut through the dish's richness, cleaning the palate perfectly.</i>	
GRILLED AUSTRALIAN LAMB CHOP ^D	187
<i>Grilled marinated chops with carrot cumin purée, glazed baby carrots, green peas & mint jus.</i>	
<i>Abbaye St. Idesbald Dubbel - A deep brown abbey ale with notes of caramel, toffee and spice. Its rich body makes it a great companion for hearty lamb dish. The aromas of stewed plum and dried flowers compliment the cumin glaze exceptionally well.</i>	
MEAT FEAST ^D	190
<i>An assortment of beef medallion, cajun chicken breast, lamb chops and veal spare ribs served with sautéed vegetables & Belgian fries perfect for sharing.</i>	
<i>Duvel - This thirst-quenching strong ale has bright notes of grapefruit and Brazil nut that cause it to pair broadly with all meats.</i>	
ROASTED CHICKEN	110
<i>Whole baby chicken roasted and served with crispy potatoes, fresh garden salad and peppercorn sauce</i>	
<i>Duvel - This thirst-quenching strong ale has bright notes of grapefruit and Brazil nut that cause it to pair broadly with seasonal vegetables.</i>	
VEAL SCHNITZEL ^{D, GL}	135
<i>Breaded and pan-fried veal escalope, lemon, mixed salad, berry capers and fries</i>	
<i>Stella Artois - The fried breading on schnitzel needs a highly carbonated beer to cleanse that palate. Overall, this is a feel-good dish with a relatively light flavour and a thirst-quenching beer will go down a treat with it.</i>	
CHICKEN CORDON BLUE ^{GL, D}	115
<i>Crispy, tender breaded chicken breast stuffed with cheese and turkey ham, served with mash potatoes</i>	
<i>Abbaye Averbode- The chicken is light, with the hearty ham and cheese it works best with a mid-weight beer.. An amber beer with roasted malt and apricot aromas. The palate has a gentle astringency, perfect for cutting through the filling without overpowering.</i>	
CHEESY BAKED MEAT BALLS ^D	95
<i>Seasoned ground beef cooked in rich tomato sauce, basil and mozzarella served with fresh garden salad</i>	
<i>Duvel - The rich meatballs and fresh salad like this needs a beer that is equally as refreshing with minimal sweetness.</i>	

(A) alcohol, (V) Vegetarian, (S) Seafood, (VG) Vegan, (N) Nuts, (R) Raw, (D) Dairy, (GL) Gluten
All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge

Belgian
BEER
CAFE

**SATISFY
YOUR SWEET
CRAVINGS
WITH OUR
AUTHENTIC
BELGIAN
WAFFLES!**

Desserts.

Every dessert is destined to be with one perfect Belgian beer partner. Some dessert-duos are the delicious proof that opposites attract, mixing sweet & sour, delicate & strong to create new, more complex sensations. Others are a perfect pairing of tastes, a soothing duet amongst culinary soulmates, sharing and trengthening their unique qualities to create a more harmonious sensation.

BOTTOMS UP AND BON APPÉTIT!

BRUSSELS WAFFLES ^{GL, D}

Nature with icing sugar

Vanilla ice cream & whipped cream

Strawberries and ice cream

Banana & chocolate sauce

Extra toppings

Liefmans Fruitesse - Enjoying your waffles with a Liefmans beer is like ordering a side of fresh strawberries to go with your waffles. It will taste great if you opt for vanilla ice cream, bananas and chocolate sauce on the side.

32
40
40
40
15

LIÉGEOISE WAFFLE ^{D, G}

Belgian waffle, served with banana, berries and whipped cream.

Choice of sauce: chocolate / caramel sauce Choice of ice cream: chocolate / vanilla

Liefmans Fruitesse - Enjoying your waffles with a Liefmans beer is like ordering a side of fresh strawberries to go with your waffles. It will taste great if you opt for vanilla ice cream, bananas and chocolate sauce on the side.

48

MOELLEUX ^{GL, D}

Baked Belgian chocolate cake, vanilla ice cream

Liefmans Kriek Brut - A complex cherry beer, both tart and sweet, aged on real cherries. Elegant and bold, it shines next to rich chocolate desserts.

45

BELGIAN TIRAMISU ^{D, GL}

Belgian speculoos, biscuit, espresso, mascarpone

Abbaye St. Idesbald Dubbel - The dense espresso and cinnamon spice needs a powerful and profound beer. The notes of caramel, toffee and spice of this beer matches up perfectly.

40

DAME BLANCHE ^{D, GL}

Vanilla Ice cream , Belgian chocolate sauce, whipped cream, crumble.

Hoegaarden Rosée - A touch of tangy raspberry from Hoegaarden Rosée goes a long way to complete the combination of chocolate, cream and crumble.

40



Draught Beers

**STELLA ARTOIS**

35/60

REFRESHING & PLEASANTLY MALTY

Clear & golden / Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness / Originally a holiday beer, it gained popularity & was introduced year-round

ALC/VOL 5,2%**HOEGAARDEN**

40/65

GENTLE LEMON & SMOOTH WHEAT

Pale & hazy yellow / Spicy coriander and a hint of Curacao range peel give Hoegaarden a superior refreshing character and a suprisingly smooth taste / The unique color of Hoegaarden comes from its unique brewing process

ALC/VOL 4,9%**LEFFE BLONDE**

40/68

GOURMET BEER WITH LIGHT COLORED MALT

Deep golden / A pale Belgian ale, Leffe Blond is a full and creamy with hints of quince, gooseberry, bitter cherry and apple / The symbol of Leffe is the picturesque tower of the Notre-Dame de Leffe Abbey in Dinant

ALC/VOL 6,6%**LEFFE BRUNE**

42/68

BEER WITH DARK COLORED MALT

Deep Autumn brown / Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a superb Belgian brown ale / The symbol of Leffe is the picturesque tower of the Notre Dame de Leffe Abbey in Dinant

ALC/VOL 6,5%**HOEGAARDEN ROSÉE**

40/68

WHEAT BEER & FRUITY ZEST OF RASPBERRIES

Ruby red / Naturally sweet with a rich fruity aroma with subtle hits of spice and coriander / Legend has it that Hoegaarden was originally served in jam jars, Inspiring their signature hexagon-shaped glass.

ALC/VOL 3%

Daily, 12 noon - 8 pm

★ **HAPPY HOUR** ★

**AVAILABLE ON ALL BELGIAN DRAUGHT BEERS,
SELECTED HOUSE BEVERAGES & COCKTAILS**

Bottled Beers



DUVEL
TRIPLE GOLDEN ALE 70
Blond / Slightly fruity, dry aroma, well-hopped, with a slightly bitter finish / To commemorate the end of the first World War, Duvel was initially dubbed a "Victory Ale"
ALC/VOL 8.5%



DUVEL TRIPLE HOP CITRA 65
INDIA PALE ALE
Intense tropical fruit aromas of grapefruit, mango and pineapple. Bold bitterness with a smooth malt backbone. Best paired with spicy foods, grilled fish and burgers.
ALC/VOL 9.5%



DUVEL 666 65
BELGIAN STRONG PALE ALE
Fruity and spicy aromas with a crisp malt character. Slightly sweet with a dry, hoppy finish. Pairs well with seafood, goat cheese, or grilled chicken.
ALC/VOL 6.6%



DUVEL TRIPLE HOP CASHMERE 65
BELGIAN IPA
Golden and vibrant with tropical notes of coconut, melon and citrus, balanced by Duvel's signature smoothness. A refined yet playful twist on the classic, with a soft, dry finish. Perfect with grilled fish, creamy cheeses, or spiced dishes.
ALC/VOL 9.5%



ABBAYE ST IDESBALD BLOND 65
BLOND BELGIAN ALE
Crisp and refreshing with notes of citrus, honey and light malt. Slightly bitter with a clean finish. Best paired with seafood, light salads, or goat cheese.
ALC/VOL 6.5%



ABBAYE ST IDESBALD ROUSSE 65
BLOND AMBER ALE
Smooth and malty with notes of caramel, toasted bread and a hint of dried fruit. Balanced by gentle hop bitterness, finishing warm and rounded. Pairs well with roasted meats, charcuterie and semi-hard cheeses.
ALC/VOL 7%



ABBAYE ST IDESBALD DUBBEL 65
BELGIAN DUBBEL
Dark amber with rich malt flavors of caramel, dark fruit and a touch of spice. Smooth and warming with a slightly sweet finish. Pairs wonderfully with roasted meats, stews and aged cheeses.
ALC/VOL 8%



DELIRIUM TREMENS 98
BELGIAN STRONG ALE
Pale blond / A strong presence of alcohol, very spicy & slightly bitter / The self-mocking name "Delirium tremens" was initially deemed unacceptable for its association with the alcohol related disease the US
ALC/VOL 8.5%



DELIRIUM ARGENTUM 70
BELGIAN STRONG ALE
Fruity aromas with hints of citrus and floral notes. Slight bitterness with a smooth malty backbone. Pairs well with seafood, grilled chicken and creamy cheeses.
ALC/VOL 7%



ARTEVELDE GENTSE WIJZE 65
BELGIAN STRONG ALE
Golden and crisp with notes of citrus, floral hops and a hint of spice from the yeast. Refreshing yet complex, with a smooth, dry finish. Ideal with seafood, salads and light poultry dishes.
ALC/VOL 8%



ARTEVELDE GRAND CRU 60
BELGIAN STRONG ALE
Rich malt profile with caramel, dark fruit and a touch of honey. Balanced with subtle hop bitterness and a warming finish. Perfect with roasted meats, strong cheeses and hearty stews.
ALC/VOL 7.3%



DE KONINCK 65
BELGIAN AMBER ALE
Light malt sweetness with a mild hop bitterness. Crisp and clean with a smooth, refreshing finish. Ideal with Belgian fries, sausages, or grilled meats.
ALC/VOL 5.2%



LIEFMANS KRIEK BRUT 70
BELGIAN FRUIT BEER
Tart cherries with a refreshing, lightly sweet finish. Slight sourness balanced by oak and subtle yeast flavors. Ideal with desserts, particularly chocolate or creamy cheesecakes.
ALC/VOL 6%



LIEFMANS FRUITESSE 65
BELGIAN FRUIT BEER
Bright and effervescent with layers of strawberry, raspberry, cherry and blueberry. Refreshing, fruity and slightly sweet, with a sparkling finish that makes it a crowd-pleaser. Excellent with fresh salads, desserts, or as an aperitif
ALC/VOL 3.8%



TRIPLE D'ANVERS 65
BELGIAN TRIPLE
Full-bodied and golden with rich notes of malt, citrus and subtle spice from the yeast. Well-balanced with a gentle sweetness and a dry, warming finish. Excellent with shellfish, creamy cheeses and grilled white meats.
ALC/VOL 8%



STELLA ARTOIS 0.0 40
ENJOY THE FREEDOM OF ANOTHER ROUND.
Same Great Taste, Floral aroma, balanced malt sweetness, hoppy bitterness, dry finish.
ALC/VOL 0%

Gin & Tonic

CITRUS Tanqueray No. Ten served with Fever Tree Premium Tonic (Choice of Indian/Light Tonic/Elderflower & Mediterranean) Exceptionally and uniquely distilled with fresh citrus Garnish: Grapefruit & Rosemary”	65	FLORAL Hendrick’s Gin served with Fever Tree Premium Tonic (Choice of Indian/Light Tonic/Elderflower & Mediterranean). Delightfully infused with cucumber Garnish: Cucumber”	65
HERBAL Gin Mare served with Fever Tree Premium Tonic (Choice of Indian/Light Tonic/Elderflower & Mediterranean). An herbaceous taste of the Mediterranean. Garnish: Thyme & Rosemary”	65	JUNIPER Gordon’s Premium PINK served with Fever Tree Premium Tonic (Choice of Indian/Light Tonic/Elderflower & Mediterranean). Juniper takes a slight step back to make way for refreshing notes of strawberry, raspberry Garnish: Strawberry”	65

Signature Cocktails

MAI TAI A tropical burst of rum, citrus and almond notes.	60
SINGAPORE SLING A gin-based journey with pineapple, cherry and herbal notes.	62
BBC PINA COLADA Creamy coconut, fresh pineapple and rich rum.	60
BRAMBLE A refreshing mix of gin, lemon and blackberry.	62
TIME TO TRAVEL An adventurous fusion of exotic flavors.	75

Signature Martini

DIRTY MARTINI The classic twist with a briny olive finish.	55
PASSION FRUIT MARTINI A tropical delight with sweet and tart balance.	60
FRENCH MARTINI Raspberry, pineapple and vodka in perfect harmony.	55
ESPRESSO MARTINI Bold espresso kick with a silky vodka finish.	55
APPLE MARTINI Crisp apple flavors with a citrusy tang.	55

Classic Cocktails

COSMOPOLITAN Zesty cranberry, lime and vodka blend.	60
DAIQUIRI A timeless rum and lime classic.	55
MOJITO Minty, lime and rum freshness.	60
MANHATTAN Whiskey, vermouth and bitters elegance.	55
MARGARITA A perfect balance of tequila, lime and orange.	60
OLD FASHIONED Whiskey, bitters and sugar sophistication.	60
WHISKEY SOUR A smooth mix of whiskey, lemon and sweet notes.	60

Aperitif Cocktails

APEROL SPRITZ Bubbly orange aperitif with prosecco fizz.	55
PIMM’S PERFECT POUR Fruity freshness with a herbal kick.	55
AMARETTO SOUR Almond sweetness with citrusy punch.	55
AMERICANO Campari and vermouth with a soda twist.	57
CAMPARI SODA Bitter Campari meets bubbly soda.	57
HO-HO A spirited holiday-inspired mix.	62
NEGRONI SPRITZ A bubbly twist on a bitter classic.	65

Spirits

House spirits

	SGL
STOLICHNAYA PREMIUM	50
MATULASEM PLATINO	50
GORDON'S DRY	50
J. WALKER RED LABEL	50
JOSE CUERVO SILVER	50

Vodka

	SGL
STOLICHNAYA PREMIUM	50
RUSSIAN STANDARD ORIGINAL	55
BELVEDERE	70
GREY GOOSE	70
ABSOLUT BLUE	55
ABSOLUT MANDARIN	55
KETEL ONE	50
CIROC	70

Rum

BACARDÍ SUPERIOR	55
HAVANA CLUB 3YO	50
CAPTAIN MORGAN BLACK LABEL	50
CAPTAIN MORGAN SPICED	55

Gin

TANQUERAY LONDON DRY	50
GORDON'S DRY	50
BOMBAY SAPPHIRE	55
HENDRICKS	65

Tequila

PATRON SILVER	75
PATRON REPOSADO	75
DON JULIO ANEJO	120
CASAMIGOS BLANCO	75
TEREMANA BLANCO	75
TEREMANA REPOSADO	75
TEREMANA ANEJO	75
JOSE CUERVO CLASSICO	50
JOSE CUERVO GOLD	50

Whiskey

Blended

	SGL
J. WALKER RED LABEL	50
MONKEY SHOULDER	55
THE FAMOUS GROUSE	50
J&B RARE	50
J. WALKER BLACK	65
J. WALKER DOUBLE BLACK	75
J. WALKER PLATINUM	135
J. WALKER BLUE	265
CHIVAS REGAL 12 YEAR OLD	65
CHIVAS REGAL 18 YEAR OLD	115
ROYAL SALUTE	185

American

JIM BEAM	48
JACK DANIEL'S	57
MAKERS MARK	62

Single Malt

GLENFIDDICH 12YO	65
GLENFIDDICH 15YO	82
GLENMORANGIE 12YO	70
GLENMORANGIE PORT	65
GLENMORANGIE SHERRY	65
THE GLENLIVET 15 YO	75
MACALLAN 12 YO	90
MACALLAN 15 YO	195
MACALLAN 18 YO	275
BUNNAHABHAIN 25 YO	180
GLENFIDDICH 18 YO	125

Irish

JAMESON	50
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Cognac

REMY MARTIN VSOP	80
REMY MARTIN XO	245
HENESSY XO	220

Aperitifs, Digestifs & Liqueurs

FRANGELICO LIQUOR	45
JAGERMEISTER	50
ABSINTHE	50
BAILEYS	50
PERNOD	45
RICARD	45
PIMMS NO 1	45
SAMBUCA ISOLABELLA	50
SOUTHERN COMFORT	50

Shots

KAMIKAZE	50
BABY GUINNESS	55
B52	50
JAGER BOMB	70

Warm & Spirited

IRISH COFFEE	60
<i>A smooth blend of Irish whiskey, coffee and cream.</i>	
BAILEYS COFFEE	55
<i>Rich coffee topped with velvety Baileys cream.</i>	
CAFÉ ROYALE	67
<i>A regal mix of coffee and brandy warmth.</i>	

WINE

White Wine

ITALIA PINOT GRIGIO, PIEDMONT <i>Italy</i>	50 / 220
HARDYS THE RIDDLE CHARDONNAY <i>Australia</i>	50 / 220
DUSKY SOUNDS SAUVIGNON BLANC, MARLBOROUGH <i>New Zealand</i>	75 / 320
CA'DI PONTI CATARRATTO, SICILY <i>Italy</i>	220
PINOT GRIGIO, GABBIANO <i>Italy</i>	280
NOTTAGE HILL CHARDONNAY <i>Australia</i>	220
LE RIME BANFI PINOT GRIGIO & CHARDONNAY <i>Italy</i>	349
CHÂTEAU KSARA BLANC DE BLANCS <i>Lebanon</i>	295
DR LOOSEN DR L RIESLING, MOSEL VALLEY <i>Germany</i>	360
SANCERRE DOMAINE DOUDEAU-LÉGER, LOIRE VALLEY <i>France</i>	650
TYRRELL'S VAT 1 HUNTER SEMILLON, HUNTER VALLEY <i>Australia</i>	750
LA CHABLISIENNE CHABLIS 1ER CRU 'FOURCHAUME', BOURGOGNE <i>France</i>	900
PULIGNY-MONTRACHET BOUCHARD PERE & FILS, BOURGOGNE <i>France</i>	1500

Rose Wine

HARDYS STAMP SERIES SHIRAZ ROSÉ <i>Australia</i>	50 / 220
OH! BY OMÉRADE ROSÉ, MÉDITERRANÉE <i>France</i>	80 / 310
ITALIA PINOT GRIGIO ROSÉ, PAVIA <i>Italy</i>	220
ULTIMATE PROVENCE ROSÉ <i>France</i>	420

Red Wine

HARDYS NOTTAGE HILL SHIRAZ <i>Australia</i>	50 / 220
HARDYS THE RIDDLE CABERNET MERLOT <i>Australia</i>	50 / 220
KADETTE CAPE BLEND, KANONKOP <i>South Africa</i>	78 / 340
WOLF BLASS EAGLEHAWK MERLOT <i>Australia</i>	220
CA'DI PONTI NERO D'AVOLA, SICILY <i>Italy</i>	220
ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR <i>USA</i>	399
MEERLUST MERLOT, STELLENBOSCH <i>South Africa</i>	590
CHÂTEAU KSARA CABERNET SAUVIGNON <i>Lebanon</i>	650
AMARONE DELLA VALPOLICELLA CENT'ANNI, VENETO <i>Italy</i>	799
CHÂTEAU D'ARSAC MARGAUX, BORDEAUX <i>France</i>	980

Champagne & Sparkling

HARDYS THE RIDDLE BRUT RESERVE NV <i>Australia</i>	50 / 220
PROSECCO VALDO TREVISO EXTRA DRY <i>Italy</i>	220
PROSECCO VALDO ELEVANTUM ROSÉ BRUT <i>Italy</i>	350
LAURENT PERRIER LA CUVÉE BRUT NV, CHAMPAGNE <i>France</i>	1100
LAURENT PERRIER CUVÉE ROSÉ BRUT, CHAMPAGNE <i>France</i>	2200

Coffee & Hot Beverages

ESPRESSO	18
DOUBLE ESPRESSO	22
AMERICANO	20
CAPPUCCINO	25
BBC LATTE	25
HOT CHOCOLATE	28

Teas

ENGLISH BREAKFAST TEA	22
GREEN TEA	22

Water

SAN BENEDETTO STILL (SMALL)	21
SAN BENEDETTO STILL (LARGE)	42
SAN BENEDETTO SPARKLING (SMALL)	21
SAN BENEDETTO SPARKLING (LARGE)	37

Others

SEASONAL FRESH JUICES	27
SOFT BEVERAGES	20
RED BULL	35

Mocktails

BERRY MASH <i>Blueberries, Strawberries, Raspberries, Lemon juice, Ocean Spray Cranberry juice, Sugar syrup</i>	35
SIMPLE MARY <i>Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive</i>	35
COCONUT KISS <i>Pineapple Juice, Coconut, Cherry Syrup</i>	35
VIRGIN MOJITO <i>Simple / Peach / Strawberry / Passion Fruit</i>	35
VIRGIN STRAWBERRY DAIQUIRI <i>Strawberry, Lemon Juice, Simple Syrup</i>	35
MINT LEMONADE <i>Mint, Lemon Juice, Simple Syrup, Sprite</i>	32
HOMEMADE ICE TEA <i>Original / Lemon / Strawberry / Peach</i>	32

SATURDAY BRUNCH



1 pm – 4 pm
Every Saturday

Premium Package AED 275 per person

Including selected draughts, bottled beers and house beverages

Deluxe Package AED 375 per person

Including selected draughts and bottled beers, house wines, house beverages and sparkling wines



our HAPPY HOUR MENU

Daily, 12 noon - 8 pm

Draught Pints



STELLA ARTOIS

REFRESHING & PLEASANTLY MALTY

Clear & golden / Delightfully thirst-quenching with a malty middle and crisp finish, Stella Artois delivers a full flavor with just a hint of bitterness / Originally a holiday beer, it gained popularity & was introduced year-round

ALC/VOL 5,2%

41



HOEGAARDEN

GENTLE LEMON & SMOOTH WHEAT

Pale & hazy yellow / Spicy coriander and a hint of Curacao range peel give Hoegaarden a superior refreshing character and a suprisingly smooth taste / The unique color of Hoegaarden comes from its unique brewing process

ALC/VOL 4,9%

44



LEFFE BLONDE

GOURMET BEER WITH LIGHT COLORED MALT

Deep golden / A pale Belgian ale, Leffe Blond is a full and creamy with hints of quince, gooseberry, bitter cherry and apple / The symbol of Leffe is the picturesque tower of the Notre-Dame de Leffe Abbey in Dinant

ALC/VOL 6,6%

44



LEFFE BRUNE

BEER WITH DARK COLORED MALT

Deep Autumn brown / Filled with aromas of roasted coffee, vanilla, cloves and dried fruits. Leffe brown is a superb Belgian brown ale / The symbol of Leffe is the picturesque tower of the Notre Dame de Leffe Abbey in Dinant

ALC/VOL 6,5%

44



HOEGAARDEN ROSÉE

WHEAT BEER & FRUITY ZEST OF RASPBERRIES

Ruby red / Naturally sweet with a rich fruity aroma with subtle hits of spice and coriander / Legend has it that Hoegaarden was originally served in jam jars, Inspiring their signature hexagon-shaped glass.

ALC/VOL 3%

44

Wines by the glass

Spirits & Cocktails

RED

HARDYS NOTTAGE HILL SHIRAZ

Australia

34

VODKA Stolichnaya / GIN Gordon's / RUM Matusalem

33

WHISKEY JW. Red Label

33

HARDYS THE RIDDLE CABERNET MERLOT

Australia

34

TEQUILA Jose Cuervo Silver

34

WHITE

HARDYS THE RIDDLE CHARDONNAY

Australia

34

MARGARITA

32

COSMOPOLITAN

32

DAIQUIRI

32

ROSE

HARDYS STAMP SERIES SHIRAZ ROSÉ

France

34

SPARKLING

HARDYS THE RIDDLE BRUT RESERVE NV

Australia

34