

IN ROOM
DINING MENU

SLS

DUBAI

BREAKFAST MENU

6:00 AM - 11:00 AM

JUICES →

AED 35

Fresh orange / pineapple / green apple / watermelon / mango

HOT BEVERAGES →

AED

American filtered coffee	35
Single espresso	30
Double espresso	35
Cappuccino / Latte	40
Whole Milk	25
Milk Alternatives: Soy, Almond Milk	

TEA SELECTION →

AED 30

Assam Breakfast (Rich Robust)
Earl Grey (Smooth & Bright)
Jasmine Spring Green (Sweet & Aromatic)
Mountain Green Tea (Spring Fresh)
Chamomile (Floral & Mellow)
Peppermint Leaf Tea (Intensely Refreshing)

HOMEMADE BAKERY BASKET →

AED 35/60

Plain Toast ^(V) | Multi-grain, Arabic bread, gluten-free bread ^(V,GF) 3pcs / 6pcs
Danish ^(V) | Freshly baked daily selection ^(V)
Croissant ^(N,V) | Plain, Zaatar, Chocolate ^(V)
Muffins ^(V) | Freshly baked ^(V)

[VG] Vegan [V] Vegetarian [N] Nuts [GF] Gluten Free [A] Alcohol [S] Shellfish [R] Raw
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REFRESHINGLY HEALTHY →	AED
Sliced fresh fruit selection ^(V,GF)	55

YOGURT, CHEESE, GRAINS & PULSES → AED

Rich & Creamy Yogurts ^(V,GF,D)	30
Plain yogurt / Plain Greek yogurt / Strawberry laced	
Labneh ^(V,GF,D)	35
Labneh, zaatar	
Hummus ^(VG,GF)	35
Chickpea puree, lemon juice, sesame and tahini	
Foul Medammas ^(VG,GF)	40
Slow-cooked fava beans, onion, tomato, garlic, lemon	
Assorted Arabic Cheese ^(V,GF,D)	50
Baladi, shellal, halloumi, crisp vegetables	
Cereal Selection ^(V,D)	30
Corn Flakes / Coco Pops / Frosties / Rice Krispies	
Choice of milk: Full cream / Soy / Almond	

SLIM LEAN SUCCULENT → AED

Organic Granola Parfait ^(V,N,D)	50
Greek yogurt, chia seeds, fresh mixed berries, honey	
Acai Bowl ^(V,N,GF)	65
Blueberries, shaved coconut, orange honey	
Organic Steel Cut Oatmeal ^(V,D)	50
Cinnamon and brown sugar	
Choice of warm whole milk, soy milk,	
Served with banana and fresh strawberries	
Avocado Toast on Sourdough ^(V,N,D,R)	70
Poached egg, toasted pine nut, crumbled feta cheese, zaatar	

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FROM THE HEN HOUSE → AED

Egg dishes are served with breakfast potatoes & savory tomato

Two Market Fresh Eggs 60

Prepared to your liking scrambled, fried, poached or boiled served with a choice beef bacon or chicken sausage

Three Free Range Egg Omelette 75

Whole egg / Egg whites only

Choose your fillings: cheese, mushroom, pepper, onion, chili & tomato served with a choice of beef bacon or chicken sausage

Egg Shakshuka ^(N,D) 65

Arabic style eggs, scrambled or poached

Masala Omelette 60

Farm egg, tomato, onion, coriander, green chili

SIDES PLEASE → AED

Sliced Avocado ^(VG,GF) / Sliced Salmon 30

Beef Bacon / Veal Sausage / Chicken Sausage / Assorted 25

Tropical Fruit ^(VG,GF) / Breakfast Potatoes / Sautéed Mushrooms ^(V)

Foul medames / Baked Beans / Garden Greens ^(VG,GF) 40

THE BENEDICTS → AED

Toasted English Muffin & Classic Hollandaise Sauce
Served with tender asparagus, breakfast potato, savory tomato

Traditional Eggs Benedict ^(G,D) 75

Beef bacon

Smoked Salmon Benedict ^(G,D) 80

Cured smoked salmon

Florentine Eggs Benedict ^(G,D) 78

Sautéed young spinach

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OTHER CLASSICS →

AED

Pancakes ^(V,G,D)

60

Mixed berries, maple syrup, icing sugar

Thick Cut French Toast ^(V,G,D)

65

Whipped butter, maple syrup

Smoked Salmon Plate ^(G,D)

80

Toasted bagel, cream cheese, sweet red onions, capers, lemon

SLS BREAKFAST SETS

Served with your choice of fresh juice, seasonal sliced fruit and a hot beverage.

ARABIC ^(G,D) →

AED 140

Two eggs any style, fresh labneh, zaatar, hummus, Foul medammas, pickles, Arabic cheese

Baker's basket served with zaatar croissants and Arabic bread, honey and butter.

SUNSHINE CIEL ^(N,D,G,R) →

AED 140

Acai bowl with berries, shaved coconut, honey.

Avocado toast on sourdough, poached eggs, toasted pine nut, crumbled feta cheese, zaatar.

THE FULL PLATE ^(G) →

AED 160

Two eggs prepared to your liking, veal bacon, chicken sausage, baked beans, sautéed mushroom breakfast potato, savory tomato
Selection of baker's basket, toasted bread.

THE CONTINENTAL ^(N,VD,G) →

AED 135

Baker's basket with butter and fruit preserves.

Homemade granola parfait with Greek yogurt, chia seeds, and fresh mixed berries.

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ALL DAY DINING

11:30 AM - 11:00 PM

STARTERS, SOUPS & SALADS →	AED
Caesar Salad ^(D,G) Baby gem, endive, quail egg, fried capers, croutons, shaved parmesan, Caesar dressing Add: Grilled chicken breast (AED 30), Garlic prawns ^(S) (AED 35)	65
Ciel Rainbow Quinoa Bowl ^(V,GF,D) Quinoa, spring onion, avocado, tomatoes, endive, halloumi cheese, cucumbers, pomegranate, green apple, apple cider dressing	70
Mixed Leaves ^(VG,GF) Mixed lettuce, cherry tomato, cucumber, beetroot, fennel, carrot, avocado, baby radish, lemon dressing	70
Greek Salad ^(V,GF,D) Iceberg lettuce, cucumbers, tomatoes, bell pepper, mix olives, feta cheese, onion, oregano	70
Lobster Cobb ^(S,D) Romaine, avocado, bacon, hardboiled egg, cherry tomatoes, blue cheese, edamame, grilled baby corn, ranch dressing.	95
Lentil Soup ^(V,N,D,G) Lemon wedges, Arabic croutons	55
Cream of Tomato ^(V,D,G) Croutons, basil	55
Clear Chicken Soup Carrot, celery, potato, parsley, orzo pasta	60
Chicken Wings ^(S,D) Choose your sauce: HOT or BBQ Sesame seeds, served with vegetables crudité and blue cheese dip	70
Tofu Poke Bowl ^(V) Rice, tofu, edamame, avocado, seaweed, soy dressing, nori crackers	70
Classic Shrimp Cocktail ^(S,D) Iceberg lettuce, poached shrimps, avocado, cocktail sauce	85
Cheese Platter ^(V,N,D,G) Seasonal selection of cheese, dried fruits, walnuts	95
Potato croquette ^(V,D,G) Crumb fried potato, chipotle mayo	60
Chicken Finger ^(D,G) Crumb fried chicken strips, Chipotle Mayo	80
Hot Mezzeh Collection ^(D,G) Lamb kibbeh, meat sambousek, cheese rolls and falafel bites, spinach fatayer	90

THE GRABBERS → AED

All are served with choice of garden greens or French fries.

Classic Club Sandwich ^(G,D) 95
White bread , roast chicken, tomato, lettuce, beef bacon,
egg and mustard mayonnaise

Crispy Chicken Burger ^(G,D) 95
Potato bun, crispy chicken, rocket leaves, tomato, siracha mayo, gherkins

Shish Taouk Wrap ^(G,D) 70
Grilled marinated chicken breast, pickles, garlic sauce, tomato, lettuce

The SLS Burger ^(G,D) 105
Prime beef patty, potato bun, cheese cheddar, crisp lettuce,
beef bacon, tomato, onion, chipotle mayo
Add On: Fried Egg AED 10 / Cheese AED 10 / Double Patty AED 40

Truffle Beef Burger ^(G,D) 130
Black truffle cream, provolone, rocket, crispy onions, truffle fries and mayo

Beyond Burger ^(V,G,D) 95
Beyond burger patty, potato bun, cheddar, lettuce, tomato, onion, chipotle mayo

Falafel Roll ^(V,G,D) 60
Crispy falafel, seasonal pickled vegetables, mint, tahini, sumac, saj bread,
beetroot labneh, tomato, lettuce

Chicken tikka Wrap ^(G,D) 70
Chicken tikka, tortilla bread, onion, tomato, mayonnaise, mint chutney, lettuce

PIZZA PLEASURE → AED

12:30pm-3:30pm & 6:30pm-11pm

Quattro Formaggi ^(V,G,D) 75
Fior di latte, scarmoza, gorgonzola dolce, ricotta

Margherita ^(V,G,D) 70
Fresh buffalo mozzarella, tomato sauce, fresh basil

Black Truffle Pizza ^(VG,D) 135
Truffle cream, porcini mushrooms, shaved black truffle

Diavola ^(G,D) 85
Spianata sausage, pepperoni, tomato sauce, mozzarella, chili flakes

Feeling decadent.... Don't forget the champagne → AED

Caviar Oscietre (30g / 50g) ^(S,GF,R) 490/800

Gillardeau Oysters (6 pcs / 12 pcs) ^(S,GF,R) 220/440

PASS DA PASTAS →	AED
Build your own, freshly tossed pasta finished with parmigiano reggiano Choose your Barilla pasta: Spaghetti / Penne /Gluten free spaghetti	
Spaghetti Seafood ^(S) Marinara sauce, prawns, mussels, fresh parsley	90
Beef Bolognese ^(D,G) Slow cooked beef ragout	80
Alfredo ^(D,G) Chicken, mushroom, garlic, parsley and basil	85
Alio e Olio ^(V,G,D) First press olive oil, garlic and crushed red pepper flakes, parsley	70
Arrabbiata ^(VG,D) Tomato, garlic, chili flakes, parsley and basil	70
Pomodoro ^(V,G,D) Vine ripened tomato sauce, first press olive oil, parsley & basil	70
Pesto Cream ^(V,G,D) Pesto ,cream	75
Mushroom Risotto ^(V,G) Wild mushroom, shimeji mushroom, arborio rice, black truffle paste, parmesan	105
Enhance your Pasta..... Mushrooms / Broccolini / Kalamata Olives (AED15) Mix in protein if you'd like... Grilled chicken (AED30) Smoked Salmon (AED30) Prawns ^(S) (AED35)	
MAIN SELECTION →	AED
Free Range Chicken Breast ^(D) Hasselback potatoes, caramelized shallots, broccolini, cherry tomato, mushroom jus	140
Grilled Prime Beef Tenderloin 200g ^(D,G) Potato gratin, asparagus, baby carrot, broccolini, mushroom jus	220
Lamb Chops ^(D) Premium lamb chop, couscous, pomegranate, mushroom jus	180
Seared Atlantic Salmon Fillet ^(GF,D) Garden vegetables, butter & thyme, lemon butter sauce	160
Grilled Prawns ^(D) Jumbo prawns, caponata sauce, lemon, steam rice, lemon butter sauce	175
SLS Grilled Platter - Surf and Turf ^(S,D,G,N) Prawns, salmon, lobster, shish taouk, lamb chops, lamb kofta, served with saffron rice or fries	450
Grilled Beef Rib Eye 310g ^(D,G) Potato gratin, asparagus, baby carrot, broccolini, mushroom jus	280

SIDES →	AED
Steamed basmati rice ^(VG)	20
French fries ^(v) / mixed green salad ^(V,GF) / chives mashed potato ^(v)	25
Broccolini with lemon & parmesan / steamed or pan roasted mixed vegetables	40
Sautéed spinach ^(V,GF)	35
Truffle fries ^(V,D)	40
Truffle mashed potato ^(V,D)	45
Sweet Potato Fries ^(V,D)	45

TASTE OF THE MIDDLE EAST

HOMEMADE ARABIC MEZZE →	AED
Cold Mezze Collection ^(V,N) Hummus, fattoush, tabbouleh, mutabal	85
Hot Mezze Collection ^(N,D,G) Lamb kibbeh, meat sambousek, cheese rolls, falafel bites, spinach fatayer	90
Build Your Own - Hot & Cold Arabic Mezze ^(N,D,G) Choose 6 items from cold & hot mezze	110
Arabic Mix Grill ^(D,G) Lamb chops, shish Taouk, lamb kofta & lamb kebab, harissa bread & garlic sauce, served with saffron rice or fries	215

ARABIC SWEETS →	AED
Baked Umm Ali ^(V,N) Sweet milk soaked flaky puff pastry, nuts, raisins, baked with fresh cream	45
Oriental Sweet Plate ^(N,V) Assorted Arabic sweets	55

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TASTE OF ASIA

INDIAN SELECTION → AED

Chicken Biryani ^(N,D) 95
Saffron-basmati rice cooked with mint, Indian spices and cashew nuts served with raita, pickles, papad

Butter Chicken ^(N,D,G) 95
Tandoor-spiced marinated chicken, rich tomato and cashew nut sauce, fresh cream. served with steamed basmati rice or tawa paratha

Thai Green chicken Curry 98
Chicken thigh, green curry paste, baby eggplant, baby corn. mushroom, paksoy, served with steamed rice

Prawns Biryani ^(S,N,D) 110
Saffron-basmati rice cooked with mint, Indian spices and cashew nuts served with raita, pickles, papad

Sushi Platter (24pcs) (12PM - 11PM) ^(S,GF,R) 240
California roll, shrimp cocktail roll, vegetable roll, salmon mango salad

DESSERT SELECTION →

Valrhona Chocolate Brownie ^(N,V) 55
Mascarpone cheese, caramel sauce

Madagascar Vanilla Bean Crème Brûlée ^(N,V) 55
Green apple puree

New York Style Baked Cheesecake 55
Raspberry lime topping

Seasonal Fresh Fruits & Berry Plate ^(VG,GF) 55

Tiramisu 55

Selection of Ice Creams & Sorbets ^(V,N) 18 / SCOOPS

OVERNIGHT

11:00 PM - 6:00 AM

STARTERS, SOUPS & SALADS → AED

Caesar Salad ^(G,D) 65
Baby gem, endive, quail egg, capers, croutons, shaved parmesan, caesar dressing
Add-on: Grilled chicken breast (AED30) / Garlic prawns (S) (AED35)

Lobster Cobb ^(S,D) 95
Iceberg lettuce, avocado, bacon, hardboiled egg, cherry tomatoes, blue cheese, edamame, grilled baby corn, ranch dressing

Tofu Poke Bowl ^(V) 70
Rice, tofu, edamame, avocado, seaweed, soy dressing, nori crackers

STARTERS, SOUPS & SALADS → AED

Lentil Soup ^(N,V,D,G) 55
Lemon wedges, Arabic croutons

Cream of Tomato ^(D,G,V) 55
Croutons and basil

Chicken Wings ^(S,D) 70
Choose your sauce: HOT or BBQ
Sesame seeds, served with vegetable crudité and blue cheese dip

Classic Shrimp Cocktail ^(S,D) 85
Iceberg lettuce, poached shrimp, avocado, cocktail sauce

Cheese Platter ^(N,V,D,G) 95
Seasonal selection of cheese, dried fruits

THE GRABBERS → AED

All are served with choice of garden greens or French fries

Classic Club Sandwich ^(D) 95
White bread , Roast Chicken, tomato, lettuce , beef Bacon,
egg, mustard mayonnaise

Crispy Chicken Burger ^(D) 95
Potato bun, crispy chicken, rocket leaves, tomato, sriracha mayo, gherkins

Shish Taouk Wrap ^(G,D) 70
Grilled marinated chicken, pickles, garlic sauce, tomato, lettuce, French fries

The SLS Burger ^(G,D) 105
Prime beef patty, potato bun, cheese cheddar,
crisp lettuce, bacon, tomato, onion, chipotle mayo
Add On: Fried Egg (AED10) / Cheese (AED10) / Double Patty (AED40)

Truffle Beef Burger ^(G,D) 130
Black truffle cream, provolone, rocket, crispy onions, truffle fries, mayo

Beyond Burger ^(G,D,V) 95
Beyond burger patty, potato bun, cheddar, crisp lettuce,
tomato, onion, chipotle mayo

Falafel Roll ^(G,D,V) 60
Crispy falafel, seasonal pickled vegetables, tomato, lettuce, mint,
tahini, sumac, saj bread, beetroot labneh

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PASS DA PASTAS → AED

Build your own, freshly tossed pasta finished with parmigiano reggiano
Choose your Barilla pasta: Spaghetti / Penne / Gluten Free

Spaghetti Seafood ^(S,G,D) 90
Marinara sauce, prawns, mussels, fresh parsley

Beef Bolognese ^(G,D) 80
Slow cooked beef ragout

Alfredo ^(G,D) 85
Chicken, mushroom, garlic

Arrabbiata ^(V,G,D) 70
Tomato, garlic, chili flakes, parsley & basil

Aglione e Olio ^(V,G,D) 70
First press olive oil, parsley, garlic and crushed red pepper flakes

Pomodoro ^(V,G,D) 70
Vine ripened tomato sauce, first press olive oil, parsley & basil

Enhance your Pasta.....

Mushrooms / Broccolini / Kalamata Olives (AED15)

Mix in protein if you'd like...

Grilled chicken (AED30) Smoked Salmon (AED30) Prawns (S) (AED35)

SAVOUR RICH FLAVOURS → AED

Caviar Oscietre (30g / 50g) ^(S,GF,R) 490/800

Gillardeau Oysters (6 pcs/12 pcs) ^(S,GF,R) 220/440

DESSERT SELECTION → AED

Valrhona Chocolate Brownie ^(N,V) 55
Light chocolate mousse, mascarpone cheese, caramel sauce

Madagascar Vanilla Bean Crème Brûlée ^(N,V) 55
Green apple puree, almond crumbs

Seasonal Fresh Fruits & Berry Plate ^(GF,VG) 55

Selection of Ice Creams & Sorbets ^(V,N,GF) 18 / per scoop

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TASTE OF THE MIDDLE EAST

HOMEMADE ARABIC MEZZE →	AED
Cold Mezzeh Collection ^(V,N) Hummus, fattoush, tabbouleh, mutabal	85
Hot Mezzeh Collection ^(N,D,G) Lamb kibbeh, meat sambousek, cheese rolls, falafel bites, spinach fatayer	90
Arabic Mix Grill ^(D,G) Lamb chops, shish taouk, lamb kofta & lamb kebab, harissa bread, & garlic mayonnaise, served with choice of mixed green salad or french fries	215

TASTE OF ASIA

ASIA SELECTION →	AED
Chicken Biryani ^(N,D) Saffron-basmati rice cooked with mint, Indian spices and cashew nuts served with raita, pickles, papad	95
Prawns Biryani ^(N,S,D) Saffron-basmati rice cooked with mint, Indian spices and cashew nuts served with raita, pickles, papad	110
Thai Vegetable Curry ^(V,D) Vegetables, green curry paste, served with steamed rice	85

SIDES →	AED
Steamed Basmati Rice ^(VG)	20
French Fries ^(V) / Mixed Green Salad ^(V,GF) / Chives Mashed Potato ^(V)	25
Broccolini with Lemon & Parmesan / Steamed or Pan Roasted Mixed Vegetables	40
Sautéed Spinach ^(VG,V)	35
Truffle Fries ^(V)	40
Sweet Potato fries ^(V)	45
Truffle Mashed Potato ^(V)	45

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PARTY PACKAGE

CERVEZA LA PARTE →

AED 699

Bucket of Beer ^(S)

Choice of 12 bottles (Peroni, Heineken, Corona) one beef burger, bowl of fries & nuts

SUIT UP BACHELOR PARTY →

AED 2499

"It's going to be LEGEND wait for it .. DARY "

Bottle of Grey Goose 0.75L, Moet & Chandon Brut

6pcs can of soft drinks, cheese platter, mixed nuts, vegetable crudités, sea salt crisps, salted pretzels, two beef burger

BOUDOIR BACHELORETTE PARTY →

AED 1999

Bottle of Bombay Bramble Gin, Moet & Chandon Rose 0.75L, Minuty Rose

6pcs macaroons, cheesecake raspberry, mixed nuts, baby endive salad, tonic water, mixed berries and cheese platter

DETOX PARTY →

AED 599

Discover a more responsible festivity

*Orders must be placed at least 2 hours prior notice

Green juice with kale, hibiscus tea

Sliced platter of grape fruits and orange, smoked salmon, bagel, oatmeal with coconut milk, green salad

BEER & BEEF SLIDERS COMBO

11:30 AM - 5:00 PM

Beef sliders (4 pcs) and one Heineken beer → AED 115

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SERIOUS FLOW

MORNING → AED

Bellini 75
Prosecco, Peach Puree

Bloody Mary 75
Vodka, tomato, SLS Mary mix

Morning Juices 50
Watermelon & Blueberry / Green Juice / Orange, Carrot & Lemon

CARBONATED DRINKS → AED

Red Bull/ Red Bull Sugar Free 45

Soft Drinks 30
Pepsi /Diet Pepsi / Mirinda / 7UP / Tonic Water / Ginger Ale / Soda Water

FRESH JUICES → AED 35

Orange / Pineapple / Watermelon / Green apple

WATER → AED 40

Eira
Eira Sparkling

BEERS → AED

Asahi Super Dry 60
Corona 55
Peroni 55
Heineken 50

MOCKTAILS → AED 35

Virgin Mojito
Virgin Pina Colada
Fresh Lemonade
Virgin Bloody Mary

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COCKTAILS →

AED

Bull Frog	99
Long Island Iced Tea	80
Mimosa	80
Margarita	75
Limoncello Spritz	80
Mojito	75
Whiskey Sour	70

BOTTLE

VODKA →

SGL BTL

Beluga Nobel	100	2100
Grey Goose	90	1950
Ketel One	60	1100
Belvedere	80	1750

GIN →

SGL BTL

Bombay Sapphire	60	1200
Hendricks	80	1700
Tanqueray No. 10	70	1600
The Botanist	70	1600
Monkey 47 500ml	105	1600

RUM →

SGL BTL

Bacardi Carta Blanca	60	1100
Havana 7 YO	70	1400
Zacapa 23yrs	110	2550

COGNAC →

SGL BTL

Hennessy XO	255	4700
Remy Martin VSOP	95	2200
Hennessy VSOP	95	1950

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TEQUILA →	SGL	BTL
Patron Silver	70	1600
Clase Azul Reposado	260	6000
Don Julio Reposado	110	2600
Don Julio 1942	350	8000
Cazadores Blanco	55	1250
Don Julio Anejo	130	3100

WHISKY →	SGL	BTL
Chivas Regal 12 YO	80	1800
Johnnie Walker Black Label	65	1450
Macallan 12 YO	110	2600
Johnnie Walker Blue Label	320	7500
Chivas 18YRS	145	3100
Jack Daniel	65	1500

WINE

SPARKLING WINES →	SGL	BTL
Alberto Nani Brut, Italy	70	390
Cristal, Louis Roederer, Champagne		5800
Laurent-Perrier Rosé, Brut, Champagne		2400
Moët & Chandon Impérial, Brut, Champagne	120	710
Moët & Chandon Impérial Rosé, Brut,		800
Dom Peignon Brut, Champagne		4500
Veuve Cliquot Yellow Label, Champagne		900
Laurent Perrier Rose, Champagne (Magnum)		5500
Ruinart Blanc de blanc, Champagne		1650
Cristal Louis Roederer , Champagne rose		8000
Dom Perignon Champagne Rose		7500
Bollinger Champagne Rose Brut		1900
Perrier Jouet Blason Champagne rose		1400

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WHITE WINE →	GLS	BTL
Chablis Vieilles Vignes 'Sainte-Claire', Jean-Marc Brocard		750
Gavi Di Gavi, Cossetti, Italy	90	450
Pinot Grigio 'Organic', Vinuva, Italy	60	320
Sauvignon Blanc Alois Lageder, Italy		600
Vistamare, Ca'Marcanda, Angelo Gaja, Italy		1200
Chardonnay Tormaresca, Italy		400
Sauvignon Blanc, Dusky Sounds, Marlborough	75	365
Chardonnay Rossj Bass Gaja Italy		2300
Sauvignon Blanc, Blanc De Lynch Bages, bordeaux, France		2300
Chardonnay, Planeta, Italy		990

ROSÉ WINE →	GLS	BTL
Mde Minuty, Château Provence, Provence	75	375
Whispering Angel, Château d' Esclans, Provence		600
Domaine OTT Rose		1300
Miraval Côtes de Provence Rosé		750
Mde Minuty, Château Provence, Provence, Magnum 1.5L		700

RED WINE →	GLS	BTL
Chianti Riserva Rùfina, Nipozzano, Frescobaldi, Italy		820
Malbec Alamos, Catena, Argentina	90	440
Pinot Noir, Rubicon Meerlust, Stellenbosch		980
Pinot Noir, Gérard Bertrand Reserve, France		365
Chateau Cos d'Estournel Goulee Bordeaux		1150
Merlot, Robert Mondavi, Monterey County, USA		600
Shiraz Cabernet Penfolds 76, Australia		515
Barolo, Cossetti, Piedmont, Italy		1100
Brunello, 'Pieve Restituta', Angelo Gaja, Tuscany		1950
Pian Di Rèmole Rosso, Frescobaldi, Italy	60	320
Terrazas de los Andes Malbec, Argentina		650
Penfolds Bin 389, Australia		2800
Chateau Clos Du Marquis, bordeaux		2650

All prices are in UAE Dirham and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

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