



PERSIAN NIGHT

Available every Thursday & Friday

ARABIC BREAD BASKET

Fresh Pita Bread from the Oven, Markouk Bread, Rogag
White & Brown Roll Bread

CONDIMENTS ON THE TABLE

Iranian Spring Onion, Pomegranate, Feta Cheese & Walnut

COLD MEZZEH PLATTER

Hummus, Zathaar (*Fresh Thyme*) Salad, Shirazi Salad, Mirza Ghasemi,
Raisins Salad, Beetroot Mutabal, "Mast-O Khair" Cucumber Yogurt,
Kishkeh, Muhammara, Stuffed Vine Leaves, Spinach Bil Zeit
Fatoush, Tabouleh, Marinated Green Olives, Marinated Black Olives,
Mixed Vegetables Pickled

SALAD BAR

Romaine Lettuce, Arugula Leaves, Red Beans, Iceberg Lettuce, Mixed Green Leaves,
Tomato Slice Cucumber, Carrot, Feta Cheese, Beetroot, Sweet Corn, Croutons,
Mix Bell Pepper, Artichoke, Boiled Chickpeas

ASSORTED DRESSING

Sumac & Pomegranate Dressing, Red Vinegar Dressing, Ranch Dressing,
Thousand Island Dressing, Tahini, Yoghurt with Cucumber

HOT MEZZEH PLATTER

Kebbeh, Cheese Sambusak, Falafel, Spinach Fatayer,

LIVE SHAWARMA STATION

Chicken Shawarma Saffron Flavored, Garlic Mayonnaise, Sumac Salad, Pickles

SOUP

Ash Soup

MAIN COURSE

"*Kalam Polo Cabbage*" Cabbage Rice with Lamb Ball
"Ghaliem Mahi" Persian Fish Stew
"Fesenjan Stew" Pomegranate Walnut
"Khoresh Gheymeh" Beef and Split Pea Stew
White Rice
Saffron Potato Baked
Adsi Vegetable

CARVING STATION

Iranian Lamb Shoulder with Vegetable

MANDI

Shirin Polow - Sweet Rice with Chicken

BBQ STATION

Jujeh Kabab
Lamb Tikka with Labneh, Jujeh Kabab, Saffron Chicken Kabab,
Lamb Labneh Kabab, Lamb Koobideh

DESSERT

Cheese Kunafa
Logaimat
Cheese Cake Kunafa
Saffron Milk Cake, Crème Caramel
Assorted Arabic Sweets
Mouhalabia
Halawa Al Jeben
Aish El Saraya
Warbat Bil Ashta
Traditional Um Ali
Assorted Sliced Fruits
Persian Saffron Sorbet

AED 299 inclusive of buffet and Arabic coffee

All prices are in UAE Dirhams and inclusive of
7% municipality fees, 10% service charge and 5% VAT.



MENU 1

Available every Saturday & Wednesday

ARABIC BREAD BASKET

Fresh Pita Bread from the Oven, Markouk Bread, Rogag, White & Brown Roll Bread

COLD & HOT MEZZEH

Hummus (V), Mutabal Eggplant (D), Zathaar (Fresh Thyme) Salad (V), Babaghanou (V), Kishkeh (D), Muhammara (N), Beetroot Mutabal (D) (N), Fatoush (G) (V), Tabouleh (V), Stuffed Vine Leaves, Spinach Bil Zeit, Mushroom Bil Zeit, Olive Salad with Labneh Ball and Herbs, Marinated Green Olives, Marinated Black Olives, Mixed Vegetables Pickled

SALAD BAR

Romaine Lettuce, Arugula Leaves, Red Beans, Iceberg Lettuce, Mixed Green Leaves, Tomato Slice, Cucumber, Carrot, Feta Cheese, Beetroot, Sweet Corn, Croutons, Mix Bell Pepper, Artichoke, Boiled Chickpeas

ASSORTED DRESSING

Sumac & Pomegranate Dressing, Red Vinegar Dressing, Ranch Dressing, Thousand Island Dressing, Tahini, Yoghurt with Cucumber

HOT MEZZEH

Kebbeh (G) (N), Cheese Sambusak (G) (D) (V), Spinach Fatayer (G) (V)

SAAJ STATION

Cheese Manakish (G) (D) (V), Fresh Thyme Manakish (G) (V), Muhamarah spicy (G) (D) (V) (N)

LIVE SHAWARMA STATION

Chicken Shawarma (G) (D), Garlic Mayonnaise, Sumac Salad, Pickles

SOUP

Oriental Lentil soup (V)
Crispy Pita, Lemon

MAIN COURSE

Fish with Tahini Spicy Sauce (D)
Chicken Mouskkan (G) (N)
“Loubia Baida Beef” Moroccan Beef stew with White Beans (N)
“Shaikh El Mahshi” Stuffed Baby Marrow in Yogurt Sauce
Grilled Vegetables (V)
White Rice (V)
Coriander and Turmeric Potato (V)

LIVE GRILL STATION

Shish Tawook (D), Lamb Chops, Shish Kabab, Lamb Kofta, Arrays (G)

ADD ON GRILLED SEAFOOD (S)

Whole Fish Safi, Salmon Fillet, Shrimp, Lobster

SAUCES

Charmoula Sauce, Daqqous Sauce, Tzatziki Sauce (Khiar Bil Laban), Tahini Sauce

DESSERT

Traditional Um Ali (N) (D) (G)
Selection Of Arabic Sweets
Kunaffa Cheese Cake(D), Cinnamon & Raisins Rice Pudding (G)
Crème Caramel
Rose Jam Mohalabia with Ghazal Beirut (D)
Home Made Basbousa
Assorted Sliced Fruits

AED 249 inclusive of meat buffet and Arabic coffee
AED 299 inclusive of seafood buffet and Arabic coffee

(G) Gluten, (D) Dairy, (Nuts) Nuts, (V) Vegetarian

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MENU 2

Available every Sunday

ARABIC BREAD BASKET

Fresh Pita Bread from the Oven, Markouk Bread,
Rogag White & Brown Roll Bread

COLD MEZZEH BUFFET

Hummus (V), Zucchini Moutable(D), Halloumi Cheese Salad, Oriental Salad (V),
Babaghanou (V), Kishkeh (D), Muhammara (N), Green Bean Bil Zeit (V),
Fatoush (G) (V), Tabouleh (V), Stuffed Vine Leaves, Spinach Bil Zeit,
Okra Bil Zeit, Marinated Green Olives, Marinated Black Olives,
Mixed Vegetables Pickled

SALAD BAR

Romaine Lettuce, Arugula Leaves, Red Beans, Iceberg Lettuce,
Mixed Green Leaves, Tomato Slice, Cucumber, Carrot, Feta Cheese, Beetroot,
Sweet Corn, Croutons, Mix Bell Pepper, Artichoke,
Boiled Chickpeas

ASSORTED DRESSING

Sumac & Pomegranate Dressing, Red Vinegar Dressing, Ranch Dressing,
Thousand Island Dressing, Tahini, Yoghurt with Cucumber

HOT MEZZEH

Kebbeh (G) (N), Cheese Sambusak (G) (D) (V), Spinach Fatayer (G) (V)

SAAJ STATION

Cheese Manakish (G) (D) (V), Fresh Thyme Manakish (G) (V),
Muhamarah Spicy (G) (D) (V) (N)

LIVE SHAWARMA STATION

Chicken Shawarma (G) (D), Garlic Mayonnaise, Sumac Salad, Pickles

SOUP

Freekeh Soup

MAIN COURSE

Fish Sayadieh (S) (N)
"Chicken Bil Sanieh" Oven Baked Chicken, Potatoes, Onion and Turmeric
Beef Dawood Basha with Spiced Tomato Salsa (D)
"Malfouf" Stuffed Cabbage with Lamb Chops
Vegetable Saloona (V)
"Potato Harra" Spicy Potato (V)
Vermicelli Rice (G) (V)

LIVE GRILL STATION

Shish Tawook (D), Lamb Chops, Shish Kabab, Lamb Kofta, Arrayes (G)

ADD ON GRILLED SEAFOOD (S)

Whole Fish Safi, Salmon Fillet, Shrimp, Lobster

SAUCES

Charmoula Sauce, Daqqous Sauce, Tzatziki Sauce (Khiar Bil Laban),
Tahini Sauce

DESSERT

Traditional Um Ali (N) (D) (G)
Selection Of Arabic Sweets
Ashta Bil Assal (D), Layali Lubnan (N) (D) (G), Lotus Cheesecake (D)(G)
Arabic Coffee Rice Pudding (N)
Saffron Milk Cake (D)
Assorted Sliced Fruits

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MENU 3

Available every Tuesday

ARABIC BREAD BASKET

Fresh Pita Bread from the Oven, Markouk Bread, Rogag, White & Brown Roll Bread

COLD MEZZEH BUFFET

Hummus (V), Hummus Bayruti, Mutabal Eggplant (D), Zathaar (Fresh Thyme) Salad (V), Eggplant Moussaka (V), Roca Salad, Fried Vegetables Motaffa with Lemon, Kishkeh (D), Muhammara (N), Beetroot Mutabal (D) (N), Fatoush (G) (V), Tabouleh (V), Stuffed Vine Leaves, Marinated Green Olives, Marinated Black Olives, Mixed Vegetables Pickled

SALAD BAR

Romaine Lettuce, Arugula Leaves, Red Beans, Iceberg Lettuce, Mixed Green Leaves, Tomato Slice Cucumber, Carrot, Feta Cheese, Beetroot, Sweet Corn, Croutons, Mix Bell Pepper, Artichoke, Boiled Chickpeas

ASSORTED DRESSING

Sumac & Pomegranate Dressing, Red Vinegar Dressing, Ranch Dressing, Thousand Island Dressing, Tahini, Yoghurt with Cucumber

HOT MEZZEH

Kebbeh (G) (N), Cheese Sambusak (G) (D) (V), Spinach Fatayer (G) (V)

SAAJ STATION

Cheese Manakish (G) (D) (V), Fresh Thyme Manakish (G) (V), Muhamarah Spicy (G) (D) (V) (N)

LIVE SHAWARMA STATION

Chicken Shawarma (G) (D), Garlic Mayonnaise, Sumac Salad, Pickles

SOUP

Lamb Harirah Soup

MAIN COURSE

Fish Majboos (S)

“Bokhari” Chicken with Carrot and Orange (N) (D)

“Kufta Bill Tahine” Oven Baked Minced Lamb, Potato, Onion (D) (N)

“Mahshi” Stuffed Bell Peppers (V)

Vegetable Moussaka (V)

Saffron Rice (V)

Chermoula Potato (V)

LIVE GRILL STATION

Shish Tawook (D), Lamb Chops, Shish Kabab, Lamb Kofta, Arrayes (G)

ADD ON GRILLED SEAFOOD (S)

Whole Fish Safi, Salmon Fillet, Shrimp, Lobster

SAUCES

Charmoula Sauce, Daqqous Sauce, Tzatziki Sauce (Khiar Bil Laban), Tahini Sauce

DESSERT

Traditional Um Ali (G) (D) (N)

Selection of Arabic Sweets

Ashta Bil Assa(D), Aish El Saraya, Five Spice Crème Brulee,

Homemade Harissa,

Date & Cardamom Tea Cake (N)

Assorted Sliced Fruits

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WINES

By the glass

SPARKLING

Glass/Bottle

Zonin Prestige Prosecco DOCG
Venetto, Italy

77/365

Laurent-Perrier, Brut
Champagne, France

160/780

WHITE WINES

Da Luca, Terre Siciliane
Pinot Grigio, Italy

48/225

Dark Horse
Chardonnay, USA

54/255

Simonsig
Chenin Blanc, South Africa

56/270

Zuccardi - Torrontes
Chile

66/325

Kapuka - Sauvignon Blanc
New Zealand

73/360

Massaya Classic Blanc
Viognier, Vermentino, Chardonnay, Lebanon

100 /485

ROSÉ WINES

Minuty Rosé
Provence, France

75/370

Les Breteches Chateau Kefraya Rosé
Cinsault, Cab Sauv, Syrah, Lebanon

77/375

RED WINES

Marius
Grenache - Syrah, France

48/225

Jabaru - Tinto
Alentejo, Portugal

63/310

Zuccardi Serie A
Malbec, Argentina

70/340

Chianti DOCG, Gabbiano
Tuscan, Italy

72/370

Les Bretches de Chateau Kefraya Rouge
Cinsault Blend, Lebanon

77/375

Massaya Le Colombier (Classic Rouge)
Cinsault, Grenache, Syrah, Tempranillo, Lebanon

93/445

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REGIONAL WHITE

Cankaya White Kavaklidere, Turkey Emir, Narince, Sultaniya	375
Château Ksara Blanc de L'Observatoire, Lebanon Sauvignon Blanc, Muscat, Clairette	415
Château Ksara Blanc de Blanc, Lebanon Sauvignon Blanc, Semillon, Chardonnay	485
Ixsir Altitude White, Lebanon Obeideh, Muscat, Viognier	495

REGIONAL RED

Château Ksara Prieure, Lebanon Cinsault, Cabernet Sauvignon, and Syrah	415
Château Ksara "Reserve du Couvent", Lebanon Cabernet Sauvignon, Syrah and Cabernet Franc	455
Ixsir Altitude Red, Lebanon Cabernet, Syrah, Tempranillo	495
Egeo Kavaklidere, Turkey Cabernet Sauvignon	595
Chateau Kefraya Rouge, Lebanon Syrah, Cabernet Sauvignon, Carignan	850
Massaya Terrasses De Baalbeck, Lebanon Shiraz, Grenache, Mourvedre	860

REGIONAL ROSE

Myst De Chateau Kefraya Rosé, Lebanon Cinsault, Syrah	410
Massaya Classic Rosé, Bekaa Valley, Lebanon Cinsault, Cabernet Sauvignon, Syrah	445
Chateau Musar Rosé, Lebanon Cinsault	880

CHAMPAGNE

Veuve Clicquot Yellow Label Champagne, France	850
Moët & Chandon Rosé Impérial Champagne, France	2,050

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INTERNATIONAL WHITE

Errazuriz Wild Ferment, Chile Chardonnay	500
La Chablisienne, Bourgogne Chardonnay, France Bourgogne Blanc	395
Domaine Montagu Pouilly Fumé, France Sauvignon Blanc	925
Cossetti Gavi di Gavi DOCG, Italy Cortese	450
Albizzia IGT, Frescobaldi, Italy Chardonnay	500
Seresin, Sauvignon Blanc, New Zealand Sauvignon Blanc	495
Riesling Te Muna Road, New Zealand Riesling	650
Waterkloof Circle of Life White Blend, South Africa Viognier, Chardonnay, Sauvignon Blanc, Bourboulenc and Ugni Blanc (Trebiano)	505
Marques De Riscal Rueda Blanco DOCA, Spain Verdejo, Sauvignon Blanc	380
Stags Leap Wine Cellars 'Karia' Napa Chardonnay, USA Sauvignon Blanc	980

INTERNATIONAL RED

Art Series, Leeuwin Estate, Australia Cabernet Sauvignon	1350
Penfolds Bin 389, Australia Cabernet Sauvignon, Syrah	2095
Boisset Pinot Noir Bourgogne, France Pinot Noir	505
Chapoutier CDR Belleruche, France Grenache	415
Pinot Noir QbA, Villa Wolf, Germany Pinot Noir	480
Pio Cesare Dolcetto d'Alba, Italy Dolcetto	450
Felton Road, New Zealand Pinot Noir	1680
Waterkloof Circumstance Merlot, South Africa Merlot	585
Columbia Crest Two Vines, USA Cabernet Sauvignon	350

INTERNATIONAL ROSE

CHATEAU ROUBINE, La Vie en Rose Provence, France	305
Ultimate Provence Rosé Provence, France	495

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AMASEENA SIGNATURES

Amaseena Caipirinha Cachaca, fresh lime, house-crafted date sugar, mist of arak	65
Apricot Whiskey Sour Bourbon whiskey, qamar al deen syrup, lemon	65
Asal Gin & Tonic Lemon, gin, honey, tonic	65
Khabazaa Sunrise Jose Cuervo Gold, house-infused hibiscus honey, orange, lemon	65
Sharab Al Toot Collins Za'atar infused gin, lemon, blackberry syrup, club soda	65
THE RITZ REEF Coconut rum, apricot brandy, aromatic bitters, egg white	65

SHISHA COCKTAILS

Experiential drinks which are served in a small faux shisha, and can be perfectly paired with "real" shishas.

Blueberry Identity Gin, blueberry syrup, fresh basil, iced tea, lemon	120
Watermelon Strawberry Supremacy Tequila, watermelon juice, house-macerated strawberries	120
The Grape & Mint Conspiracy Vodka, concord grape juice, mint, lemon, club soda	120
The Triple Apple Ultimatum Calvados, green apple juice, house-crafted apple, clove & nutmeg liqueur, aromatic bitters	145

BEER

DRAUGHT

Stella Artois	55
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BOTTLE

Almaza	55
Corona	57

ARAK

Ksarak	55
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COGNAC

Hennessy VSOP	85
Martell Cordon Bleu	166
Hennessy XO	205

BLENDED SCOTCH

Johnnie Walker Red Label	45
Chivas Regal, 12 Years Old	68
Chivas Regal, 18 Years Old	115

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SINGLE MALT WHISKY

Glenlivet, Founders Reserve	75
Glenmorangie <i>"The Original"</i>	79
Glenfiddich Solera, 15 Years Old	84
The Macallan 15 Year Old Fine Oak	160

US WHISKEY

Jack Daniel's Old No. 7	65
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IRISH WHISKEY

Jameson	58
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APERITIF WINES

Martini Bianco	55
Martini Rosso	55
Dolin Extra Dry	55

VODKA

Russian Standard	45
Grey Goose	75
Belvedere	75

GIN

Tanqueray	45
Hendricks	65
Tanqueray Ten	65

RUM

Bacardi Superior	45
Bacardi 8 Años	60

TEQUILA

Jose Cuervo Especial Gold	45
Patron Silver	63

LIQUEUR

Campari Bitter	55
Fernet Branca	55
Malibu	55
Baileys Irish Cream	55
Amaretto Disaronno	55
Kahlúa	55
Cointreau	55

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COLD BEVERAGES

Soft Drinks	28
Sparkling Date Juice	28
Red Bull	45

JUICES

Grapefruit, Orange, Apple, Pineapple, Watermelon	34
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STILL WATER

Acqua Panna	Small 28/ Large 38
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SPARKLING WATER

San Pellegrino	Small 28/ Large 38
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HOT BEVERAGES

American Coffee	26
Decaffeinated Coffee	26
Single Espresso	26
Double Espresso	28
Latte Macchiato	28
Cappuccino	28
Turkish Coffee	28

TEA AND TISANE SELECTION

BLACK TEA	35
English Breakfast, Earl Grey	

GREEN TEA	35
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HERBAL TEA	35
Chamomile, Peppermint, Jasmine	

Moroccan Tea	Small 35/ Large 45
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NON ALCOHOLIC COCKTAILS

Orange Blossom Limonada	35
Orange blossom water, rich syrup, lemon, orange, club soda	

Lemonade & Mint Granita	35
Lemonade made with lemons, sugar, water, mint granita	

Incense Jallab	35
Housecrafted jallab syrup, water, raisins, pine nuts, incense smoke	

Foamy Cucumber Ayran	35
Yogurt, cucumber, water, salt	

Arabian Oasis	40
Pomegranate juice, moroccan tea, ginger syrup, date syrup	

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SHISHA FLAVORS *(Urban Nights)*

CLASSIC SHISHA

95

Blueberry
Double Apple
Grape
Grape Mint
Gum
Lemon Mint
Melon
Mint
Orange
Saloum
Strawberry
Watermelon
Watermelon Mint

PREMIUM SHISHA

150

Blue Heaven
Blueberry Watermelon
Gum Cinnamon
Gum Mint
Lemon Mint Orange
Mango Tango
Passion Melon
Raspberry Cream
Sweet Peach
Vanilla

SUPER PREMIUM SHISHA

210

Happy Days
Love XOO
Mix Berries
Mojito
Pina Colada
Romantic Moments

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