

WORLD *The* EATERY

Appetisers

Louisiana hot wings and ranch dipping (G) 92

Spiced marinated chicken wings, yoghurt, mayonnaise, coriander, lemon juice

Beef carpaccio (G) 95

Thin sliced beef tenderloin, olive oil, Parmesan, rocket lettuce, caper berries, cornichon, pickled onions, citrus dressing

Oakwood smoked Scottish salmon (G) 95

Crunchy rye bread, horseradish cream cheese, pickled pearl onions, rocket lettuce, caper berries, lemon wedges

Arabic cold mezze (G) (N) (V) 134

Hummus, moutabel, tabbouleh, labneh, baba ghanoush, fatoush, pita bread

Arabic hot mezze (G) (N) 140

Spinach fatayer, kibbeh, falafel, sambousek, rokakat, tahina sauce

POWER BOWLS

Healthy poached shrimps (G) (N) (S) 89

Duo of quinoa, pearl barley, broad beans, avocado, orange segments, broccoli, cherry tomatoes, arugula leaves, poached egg, soy cashew dressing

Sesame chicken and soba noodles (G) (S) 89

Shiitake mushrooms, wakame, tōgarashi, ponzu dressing, bonito flakes, scallions, kinshi tamago

Good
food
is
Good
mood

G: Gluten N: Nuts S: Shellfish V: Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements.

All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax.

Subject to change and market availability.

Salads



So Good!

Pistachio and chia crusted tuna (N) 90

Seared tuna, mesclun salad, fava beans, pickled mushrooms, garlic mustard dressing

Burrata, heirloom tomatoes salad (N) 90

Burrata cheese, heirloom tomatoes, basil leaves, rocket lettuce, balsamic

Cobb salad 85

Romaine lettuce, mixed leaves, avocado, cherry tomatoes, chicken breast, hard-boiled egg, chives, Gorgonzola cheese, French vinaigrette

Buffalo chicken taco salad (G) 85

Marinated buffalo chicken thighs, fried tortilla, kidney beans, corn, lettuce, avocado, cherry tomatoes, scallions, red Cheddar, jalapeño and honey mustard dressing

Caesar salad (G) 75

Romaine lettuce, veal bacon, shaved Parmesan, anchovy fillet, garlic croutons, Caesar dressing

Served with:

Grilled chicken skewers 92

Grilled shrimps skewers (S) 96



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Soups

Lentil soup and lamb kebab (G) 60

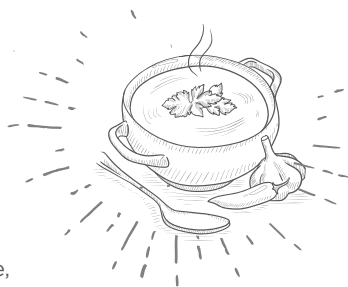
Red lentils, fried pita bread, lemon wedges

Beef borscht soup (G) 60

Beetroot, onion, potatoes, tomatoes, carrot, red cabbage, red vinegar, dill sour cream

Minestrone (G) (N) (V) 60

Mixed vegetables, pasta, tomatoes, basil pesto, croutons



SANDWICHES

Chicken quesadillas (G) 88

Paprika marinated chicken thighs, trio of peppers, onions, kidney beans, Cheddar, smoked tomato jalapeño salsa, sour cream, guacamole, French fries

Wagyu beef burger (G) 99

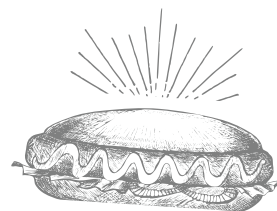
Beef patty, red Cheddar, mushrooms, smoked turkey, tomatoes, onion, gherkins, mayonnaise, lettuce, French fries

Club sandwich (G) 105

Choice of white or brown toast, grilled chicken, fried egg, crispy veal bacon, romaine lettuce, sliced tomato, Emmental, French fries

Grilled caprese panini (G) (V) 80

Mozzarella, herbs bell pepper confit, caramelised onions, tomatoes, pesto mayonnaise, French fries



*Incredibly
delicious*

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BOSTON THICK CRUST, ITALIAN THIN CRUST OR LONG PIZZA

Classic Margherita (G) (V) 85

Chunky tomato sauce,
young basil leaves, buffalo Mozzarella

Burrata (G) (V) 94

Burrata cheese, chunky tomato sauce
cherry tomatoes, basil leaves

Pepperoni (G) 96

Beef pepperoni, Mozzarella,
tomato sauce, oregano

Tex-Mex (G) 96

Slow roasted marinated chicken thighs,
green peppers, mushrooms, black olives,
jalapeño, Mozzarella

Frutti di Mare (G) (S) 105

Chunky tomato sauce, young basil leaves,
buffalo Mozzarella, marinated shrimps,
mussels, calamari, capers, parsley

Curried Paneer (G) 88

Paneer cheese, Mozzarella, tomatoes,
onion masala, green chillies

Hungers roasted veggie (G) (V) 88

Bell peppers, sweet corn,
mushrooms, olives, duo of Mozzarella,
chunky tomato sauce

MAIN COURSES

250 days Australian grain-fed beef rib eye 250G (G) 230

USDA Prime beef tenderloin 220G (G) 250

Chargrilled Australian lamb chops 250G (G) 210

Choice of one sauce and one side dish

Sauces

Green peppercorn (G) 17	Béarnaise 17
Mushroom jus (G) 17	Horseradish cream 17

Side dishes

Glaced market vegetables (V) 28
Grilled asparagus (V) 28
Mixed green salad (V) 28
Mashed potatoes (V) 28



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Lebanese mixed grill (G) 230

Shish taouk, shish kebab, lamb kofta, lamb chops, grilled vegetable skewers, bewaz, tahina sauce, pita bread

Pan-seared sea bass fillet 160

Fennel shallot mousseline, pickled shimeji mushrooms, grape tomato confit, glazed vegetables, garlic and caper butter sauce

Traditional butter chicken (G) (N) 135

Tandoori marinated chicken thighs, makhani gravy, ghee rice, paratha

Mixed seafood platter (G) (S) 260

Shrimps, Omani lobster, cod fillet, saffron rice, grilled vegetable skewers, lemon butter sauce

Teriyaki salmon and soba noodles (G) (N) 160

Oven-baked teriyaki salmon, snow peas, shiitake mushrooms, capsicum spring onions, soy sauce



Pasta

**Spaghetti Bolognese (G) 105**

Slow cooked beef ragout, carrots, celery, tomato sauce, aged Parmesan, rosemary

Tagliatelle aglio, olio e peperoncino with shrimps (G) (S) 125

Garlic, chili flakes, olive oil, parsley

Penne Alfredo (G) 115

Roasted chicken, mushrooms, cream sauce, Parmesan

Fettuccine carbonara (G) 120

Veal bacon, cream, egg yolk, aged Parmesan

Spinach Ricotta ravioli, saffron cream sauce (G) 100

Green asparagus, vine baby tomatoes, baby spinach, Parmesan

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CHEESE & DESSERTS

CHEESE

International cheese platter (G) (N) 112

Fig compote, crackers and country bread

New York cheesecake (G) (N) 50

Digestive cookie base, baked cheesecake, blueberry coulis

Traditional ras malai (G) (N) 50

Creamy dumplings, sweetened saffron milk, almond and pistachio dust

Carrot pineapple cake (G) (N) 50

Carrot pineapple sponge, cheese frosting, walnuts

Chocolate fudge cake (G) (N) 50

Chocolate brownies, emulsion cake, glaze and ganache, raspberry sauce

Jasmin green tea delicie (G) (N) 50

Pistachio sponge, jasmin green tea mousse, vanilla cream

ICE CREAM IN A JAR (2 SCOOPS)

Mango (G) (N) 49

Mango magic ice cream, mashed mango, mango sauce, fresh mint leaves, Chantilly cream

Strawberry (G) (N) 49

Strawberry ice cream, strawberry confit, strawberry sauce, Chantilly cream

Chocolate (G) (N) 49

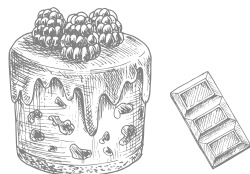
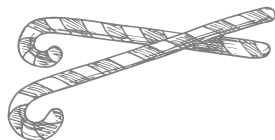
Chocolate ice cream, sauce, and chips, Chantilly cream

Vanilla (G) (N) 49

Vanilla ice cream, peach compote, raspberry coulis, almond crunch, Chantilly cream

Pralines and cream (G) (N) 49

Pralines and cream ice cream, salted caramel, peanut butter chunk cookies, Chantilly cream



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APPETISERS

Kids. MENU

Crudités (V) 35

Carrots, cucumbers, capsicum and romaine lettuce hearts

Tomato Mozzarella (N) (V) 44

Cherry Mozzarella, tomatoes, pesto

SOUP

Chicken noodle soup (G) 39

Chicken breast, noodles, carrots, zucchini, onions, garlic

MAIN COURSES

Served with French fries

Chicken nuggets (G) (N) 50

Fish fingers (G) (N) 50

Kids' hotdog (G) (N) 50

Veal hotdog, mayonnaise

Mini burger (G) 50

Mini beef patty, lettuce, tomato, red Cheddar, mayonnaise



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PASTA AND PIZZA

Spaghetti Bolognese (G) 50

Beef ragout, carrots, onions, celery, tomato sauce

Mac and cheese (G) (V) 50

Baked macaroni, cheese sauce

Mini pepperoni pizza (G) 50

Sliced beef pepperoni, Mozzarella, tomato sauce, oregano

Mini Margherita pizza (G) (V) 50

Mozzarella, tomato sauce



DESSERTS

Rainbow cake (G) (N) 39

Pound cake, vanilla butter cream

Fruit tart (G) (N) 35

Short-crust sweet dough, assorted fresh fruits, raspberry coulis

ICE CREAM

Caramel crunch (G) (N) 20

Chocolate sauce, roasted cashew nuts

Mango magic (G) 20

Mango ice cream, banana, strawberries, chocolate shards

Sweet
Treats



MOCKTAILS

Kids. MENU

Strawberry lemonade 23

Fresh strawberry, lemon juice, pomegranate syrup and ginger ale

Banacolada 23

Banana, pineapple, coconut cream and pineapple juice

Raspberry cooler 23

Cucumber, raspberry, cucumber syrup and pineapple juice

Blue Hawaii 23

Apple, kiwi, blue Curaçao syrup and apple juice



KIDS' BEVERAGES

Sunblast organic - 0.20L 13

Orange, apple or mixed fruit

Juices - 0.20L 13

Orange, lemon and mint, watermelon, apple, mango, peach, pineapple or cranberry

Milkshakes 17

Banana, chocolate, mango, strawberry or vanilla



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Polynesian Signatures



Blue Tematangi 70

White rum, almond liqueur, blue Curaçao, pineapple and lemon juice, orgeat syrup and a dash of Angostura bitters. A deep blue atoll in the Southeastern area of the Tuamotu Archipelago, French Polynesia.

Navy Grog 70

Gold and white rum, homemade allspice syrup, grapefruit and lime juice. A very popular rum based drink, introduced to the Royal Navy by British vice admiral Edward Vernon on 21st of August 1740. One of Frank Sinatra's favorite drinks.

Rakahanga 70

Spiced rum, peach schnapps, pineapple juice and passion fruit syrup. Located in Cook islands in which a Franciscan friar named Fray Martin de Munilla goes for a voyage to the Central Southern Pacific ocean calling it "Gente Hermosa, island of beautiful people".

International Cocktails

Bramble 65

Gin, lemon juice, sugar syrup, Crème de Mûre

Bloody Mary 65

Vodka, tomato juice, Worcestershire sauce, Tabasco, lemon juice

Caipirinha 65

Cachaça, lime and sugar

French martini 65

Vodka, Royal Chambord pineapple juice

Mai Tai 65

Dark and light rum, orange Curaçao, orgeat syrup, lime juice

Margarita 65

Tequila, Cointreau, lime juice

Manhattan 65

Rye whisky, red vermouth, Angostura bitters

Singapore sling 65

Gin, cherry liqueur, Cointreau, D.O.M. Bénédictine, pineapple and lemon juice, grenadine, Angostura bitters

Dark and stormy 65

Dark rum, ginger ale

Cuba Libre 65

Dark rum, lime, cola

Piña Colada 65

Rum, coconut cream, pineapple

Mojito 65

Rum, lime, mint, sugar, soda

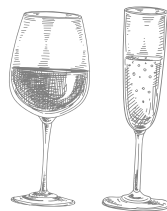


CHAMPAGNE, SPARKLING WINE & WINE BY GLASS

Laurent-Perrier Brut NV 185

Pol Remy, France 60

Simonsig, Kaapse Vonkel Brut, South Africa 90



WHITE WINE

Cave de Lugny, Mâcon-Lugny “Les Charmes” Burgundy, France 80

Antoine Moueix “Le Grand Chapelain Blanc” Bordeaux, France 70

Cuvée Sabourin Sauvignon Blanc, South of France 50

Araldica, Gavi “La Luciana” Piedmont, Italy 70

ROSÉ WINE

Cuvée Sabourin Rosé Pays d’Oc GP, France 50

RED WINE

Antoine Moueix “Le Grand Chapelain Rouge” Bordeaux, France 70

Cuvée Sabourin Cabernet Sauvignon, South of France 50

Araldica Barbera, Piedmont, Italy 70

False Bay Shiraz, Stellenbosch, South Africa 70

DESSERT WINE

Noble One, Botrytis Sémillon, De Bortoli 150

CHAMPAGNE & SPARKLING WINE BY BOTTLE NON-VINTAGE

Laurent-Perrier Brut 835

Laurent-Perrier Brut (1500 ml) 2305

Moët & Chandon Brut “Impérial” 1045

Billecart-Salmon Brut “Réserve” 1040

ROSÉ

Moët & Chandon Rosé “Impérial” 1465

Dom Pérignon, 2000 Rosé 9205

Laurent-Perrier Brut Rosé 2040



VINTAGE

Dom Pérignon, 2004” 3090
Louis Roederer “Cristal” 2005, 5755

SPARKLING WINE

Pol Remy 265
Simonsig “Kaapse Vonkel” Brut, South Africa 415
Zonin Prosecco Brut, Italy 310

WHITE WINE

ALSACE - FRANCE

Hugel et Fils Riesling 625

BORDEAUX - FRANCE

Antoine Moueix “Le Grand Chapelain Blanc” 285

BURGUNDY - FRANCE

Cave de Lugny, Mâcon-Lugny “Les Charmes” 370
J.M.Brocard Chablis 1er Cru “Beauregard” 990
La Chablisienne, Chablis “La Pierrelée” 580

LOIRE VALLEY - FRANCE

De Ladoucette, Pouilly-Fumé 920
Domaine du Bois Bruley, Muscadet Sur Lie 290

SOUTHERN FRANCE

Cuvée Sabourin Sauvignon Blanc 215

RHÔNE VALLEY - FRANCE

M.Chapoutier Côtes du Rhône “Belleruche” Blanc 415

ITALY

Araldica Gavi “La Luciana” Piedmont 310
Argiolas “Costamolino” Vermentino di Sardegna DOC, Sardinia 395
Castello di Gabbiano Pinot Grigio DOC, Venice 310

SPAIN

Martin Códax, Albariño, Rías Baixas 415

GERMANY

Dr. Loosen “Dr.L” Riesling, Mosel 350

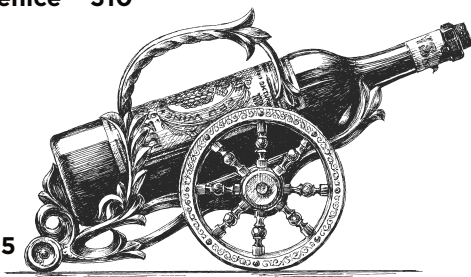
AUSTRIA

Laurenz V Grüner Veltliner “Singing” 395

LEBANON

Château Ksara Blanc de Blancs, Bekaa Valley 370

*Drinking
wine
feeling
fine*



SOUTH AFRICA

The Winery of Good Hope Chenin Blanc, Stellenbosch 240

Thelema Mountain Chardonnay, Stellenbosch 620

USA

Kendall-Jackson Chardonnay "Vintner's Reserve" Sonoma 580

ARGENTINA

Familia Zuccardi Torrontes "Serie A" 325

CHILE

Caliterra Reserva Chardonnay, Colchagua 260

Casa Lapostolle Chardonnay, Casablanca Valley 340

AUSTRALIA

D'Arenberg Viognier Marsanne "The Hermit Crab", McLaren Vale 390

NEW ZEALAND

Cloudy Bay Sauvignon Blanc 1040

Angel Cove Sauvignon Blanc, Marlborough 340

ROSÉ WINE

Cuvée Sabourin Rosé Pays Pays d'Oc GP, France 215

Cuvée Serpolet Côtes de Provence, Henri Fabre 310

RED WINE

POMEROL - FRANCE

Château Pierrefitte "Lalande de Pomerol" 630

BORDEAUX - FRANCE

Château Badette, Saint-Émilion Grand Cru, Saint-Émilion 785

Schröder and Schÿler "Château Bel Air" 310

Antoine Moueix "Le Grand Chapelain Rouge" 285

BURGUNDY - FRANCE

Bouchard Père et Fils, Bourgogne "La Vignée" 550

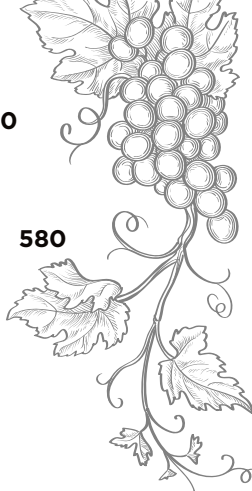
Bouchard Père et Fils, Nuits-Saint-Georges 1550

RHÔNE VALLEY - FRANCE

M.Chapoutier, Châteauneuf-du-Pape "La Bernardine" 1040

SOUTHERN FRANCE

Cuvée Sabourin Cabernet Sauvignon 215



VENETO - ITALY

Luigi Righetti Amarone "Classico" 890

Masi, Valpolicella "Bonacosta" 445

PIEDMONT - ITALY

Araldica Barbera 310

Gaja, Barbaresco 5230

TUSCANY - ITALY

Barone Ricasoli Chianti Classico "Brolio" 550

SPAIN

Arzuaga, La Planta, Ribera del Duero 550

SOUTH AFRICA

False Bay Shiraz, Stellenbosch 265

USA

Columbia Crest, Merlot "Grand Estates" Columbia Valley 415

Kendall-Jackson, Cabernet Sauvignon "Vintner's Reserve" Sonoma 680

ARGENTINA

Kaiken, Malbec "Ultra" Mendoza 520

CHILE

Caliterra Reserva Carmenere, Colchagua 260

Viña Errazuriz, Cabernet Sauvignon, Aconcagua Valley 1250

AUSTRALIA

Sandalford Shiraz, Margaret River 415

NEW ZEALAND

Pinot Noir, Seresin, Marlborough 785

Kim Crawford, Pinot Noir, Marlborough 550

DESSERT WINE

Noble One, Botrytis Sémillon, De Bortoli (375 ml) 750



Beers

Kronenbourg 1664, France 55

Amstel Light, Holland 55

Heineken, Holland 55

Peroni, Italy 55

Corona, Mexico 55

DRAUGHT BEER

Foster's Half pint/Full pint 35/60

Foster's Schooner Pint 65



NON ALCOHOLIC BEER

Bavaria Regular Malt 30

Aperitives and Vermouths

MARTINI ROSSO, EXTRA DRY, BIANCO 50

CAMPARI 50

RICARD 50

PERNOD 50

PIMM'S NO.1 50

Port wine & Sherry

Taylor's Late Bottled Vintage Port 60

Harvey's Bristol Cream Sherry 50

Digestives 30ml

ARMAGNAC AND CALVADOS

Marquis De Puysegur V.S.O.P 60

Calvados Pays d'Auge 60

Best

Spirits 30ml

GIN

Bombay Sapphire 50

Tanqueray 55

Hendrick's 65

Tanqueray No.10 60

VODKA

Stolichnaya Premium 50

Absolut Blue 55

Grey Goose 70

Ketel One 70

TEQUILA

Jose Cuervo Especial Gold 50

Patrón Silver 70

Patrón Añejo 85

RUM

Bacardi Carta Blanca 50

Matusalem Platino 55

Captain Morgan Spiced Rum 55

Havana Club Añejo 3 años 55

Havana Club Añejo 7 años 60

SCOTCH WHISKY

William Grant's 50

Johnnie Walker Black Label 60

Johnnie Walker Blue Label 265

Chivas Regal 12 yrs 60

Chivas Regal 18 yrs 125

Chivas Regal Royal Salute 205



AMERICAN WHISKEY

Elijah Craig 55
Makers Mark 60
Jack Daniel's 60
Jack Daniel's Single Barrel 80

CANADIAN AND IRISH WHISKY

Crown Royal 55
John Jameson 55
Bushmills 55

MALT WHISKY

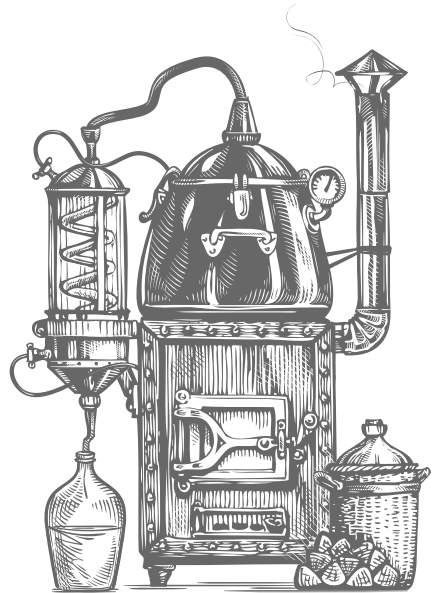
Glenfiddich 12 year old (Speyside) 70
Glenfiddich 18 year old (Speyside) 95
Glenkinchie 12 year old (Lowland) 85
Glenlivet 12 year old (Speyside) 70
Macallan 12 year old (Speyside) 95
Macallan 18 year old (Speyside) 235
Talisker 10 years old (Isle of the sky) 70

COGNAC

Otard VS 60
Hennessy V.S.O.P. 80
Hennessy X.O 205
Hennessy Paradis 430

LIQUEURS

Amaretto Disaronno 45
Baileys Cream 45
Southern Comfort 45



LIQUEUR COFFEE

Irish coffee 60

Irish Whisky, coffee, caramel syrup, cream

Royal coffee 60

Cognac, coffee, caramel syrup, cream

French coffee 60

Grand Marnier, coffee, caramel syrup, cream

Jamaican coffee 60

Appleton rum, Kahlúa, coffee, cream

Calypso coffee 60

Tia Maria, coffee, caramel syrup, cream

MOCKTAILS

Palm star 40

Kiwi, orange and pineapple juice

Pommes farani 40

Apple, banana, apple juice and yoghurt

Tahiti blush 40

Fresh strawberries, orange and pineapple juice, a dash low fat cream and pomegranate syrup

Polynesian dream 40

Lychee, apple syrup, mango and cranberry juice topped with soda



SMOOTHIES

Mango paradise 45

Mango, pineapple, passion fruit, lemon

Tropicolada 45

Banana, pineapple, coconut

Raspberry love 45

Raspberry, blueberry, banana

Green machine 45

Spinach, celery, broccoli, mango, banana

Strawberry split 45

Strawberry, banana, papaya, cherry

Caribbean kiss 45

Melon, strawberry, mango, lemon



LOW CARB AND SODA

Lemongrass and kaffir lime leaf 40

Lemongrass, kaffir lime leaf, turbinado, soda

Cucumber and lime 40

Fresh cucumber slices, fresh lime juice, cucumber syrup, soda

Passion for mojito 40

Passion fruit, fresh lemon juice, mint leaves topped with diet 7UP

Lemon and elderflower 40

Fresh lemon wedges, mint leaves, elderflower syrup topped with Perrier

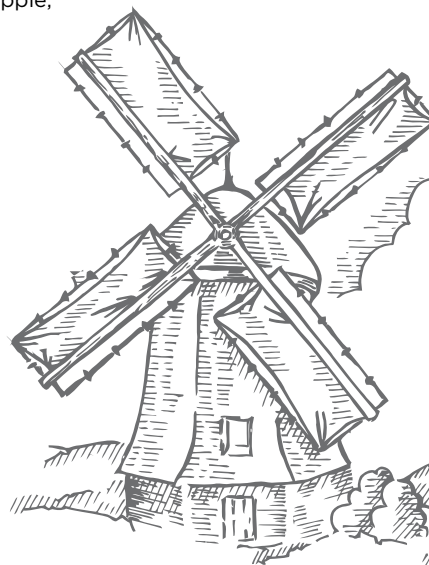
JUICES

Fresh juices 40

Orange, grapefruit, watermelon, green apple, pineapple, mango, lemon and mint

Fruit and vegetables juices 25

Apple, peach, tomato, carrot, cranberry



Mineral Water

STILL

International water 0.33L / 0.75L 30 / 40

House water 0.5L / 1.5L 20 / 30

SPARKLING

International water 0.33L / 0.75L 30 / 40

SOFT DRINKS 30

Pepsi, Diet Pepsi, 7UP, Diet 7UP, Mirinda,
Tonic, Soda Bitter Lemon, Ginger Ale

ENERGY DRINK 40

COFFEE AND HOT CHOCOLATE

Freshly brewed coffee, espresso, decaffeinated coffee 30

Double espresso, Turkish coffee 35

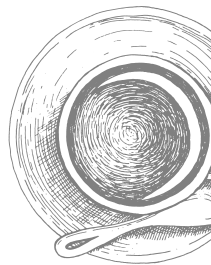
Latte macchiato, cappuccino, café latte 30

Hot chocolate 35





Tea Selection



SOFITEL SIGNATURE 35

Pomegranate and mint

Spring time chocolate mint

Spring time Oolong with ginger

Apple pie and vanilla

HERBAL 35

Gentle camomile

Natural lemon verbena

Pure peppermint

Gentle minty green

Jasmine

CLASSIC 35

Earl Grey

Ceylon Breakfast

Natural pure green tea

Tea
House

JOIN US
FOR THE AFTERNOON
TEA