

IN ROOM DINING MENU

SLS
DUBAI

BREAKFAST MENU

6:00 AM - 11:00 AM

JUICES →

AED 35

- Fresh orange / grapefruit/ pineapple/ green apple / watermelon / mango

HOT BEVERAGES →

AED

- American filtered coffee 35
- Single espresso 30
- Double espresso 35
- Cappuccino / Latte 40
- Whole / Low Fat 25

Milk Alternatives: Soy, Almond Milk

TEA SELECTION →

AED 30

- English Breakfast (Rich Robust)
- Earl Grey (Smooth & Bright)
- Jasmine Silver Needle (Sweet & Aromatic)
- Jade Sword 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 roll ^(V,GF) 3 pcs / 6 pcs
- 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

Please highlight any specific food allergies or intolerances to our colleagues before ordering.

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REFRESHINGLY HEALTHY →

AED

- Sliced fresh fruit selection (V, GF)

55

YOGURT,CHEESE,GRAINS & PULSES →

AED

- Rich & Creamy Yogurts (V, GF)

30

Plain Greek yogurt / Low-fat yogurt / Strawberry laced

- Labneh (V, GF)

35

Labneh, zaatar

- Hummus (VG, GF)

35

Chickpea puree, lemon juice and tahini

- Foul Medammas (VG, GF)

40

Slow-cooked fava beans, garlic, lemon

- Assorted Arabic Cheese (V, GF)

50

Baladia, shellal, halloumi, crisp vegetables

- Cereal Selection (V)

30

Corn Flakes / Coco Pops / Frosties / Rice Krispies

Choice of milk: Whole / low fat / soy or almond milk

SLIM LEAN SUCCULENT →

AED

- Organic Granola Parfait (V, N)

50

Greek yogurt, chia seeds, fresh mixed berries

- Acai Bowl (V, N, GF)

65

Blueberries, shaved coconut, orange honey, banana

- Organic Steel Cut Oatmeal (V)

50

Cinnamon and brown sugar

Choice of warm whole milk, low-fat or soy milk,

Served with banana or fresh strawberries

- Avocado Toast on Sourdough (V, N)

70

Poached egg, toasted pine nut, crumbled feta, 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 with a choice of beef bacon, turkey ham, or chicken sausage

-Three Free Range Egg Omelette 65

Whole egg / Egg whites only

Choose your fillings: Turkey ham, beef bacon, cheddar cheese, mushroom, pepper, basil, onion, chili & tomato

-Egg Shakshuka ^(N) 65

Arabic style eggs baked, 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 Tropical Fruit ^(VG, GF) / Breakfast Potatoes / Sautéed Mushrooms ^(V) 25

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

- Yogurt ^(V, GF) 30
Choice of: Plain, Low-fat, Strawberry Laced

THE BENEDICTS →

AED

Toasted English Muffin & Classic Hollandaise Sauce

Served with tender asparagus, breakfast potato, savory tomato

-Traditional Eggs Benedict 75
Beef bacon

-Smoked Salmon Benedict 80
Cured smoked salmon

-Florentine Eggs Benedict 78
Sautéed young spinach

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OTHER CLASSICS

AED

- | | |
|---|----|
| - Buttermilk Pancakes (V)
Mixed berries, maple syrup, icing sugar | 65 |
| - Thick Cut French Toast (V)
Whipped butter, maple syrup | 65 |
| - Smoked Salmon Plate
Toasted bagel, cream cheese, sweet red onions, capers, lemon | 80 |

SLS BREAKFAST SETS

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

ARABIC →

AED 140

- Two eggs any style, fresh labneh, zaatar, hummus, fowl edamame and pickles.
- Baker's basket served with zaatar croissants and Arabic bread, honey and butter.

SUNSHINE CIEL (N) →

AED 140

- Acai bowl with berries, shaved coconut, honey and banana.
- Avocado toast on sourdough, poached eggs, toasted pine nut, crumbled feta, zaatar.

THE FULL PLATE →

AED 160

- Two eggs prepared to your liking, veal bacon, chicken sausage, baked beans, sautéed mushroom breakfast potato, savory tomato and choice of toasted bread.

THE CONTINENTAL (N,V) →

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

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THE GRABBERS →

AED

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

- Classic Club Sandwich 95
White slice bread , roast chicken, tomato, lettuce, beef bacon, egg and mayonnaise
- Crispy Chicken Burger ^(G,D) 95
Potato bun, crispy chicken, rocket leaves, tomato, siracha mayo
- Shish Taouk Wrap 70
Grilled marinated chicken breast, pickles, garlic sauce, tomato, lettuce
- The SLS Burger 105
Smashed 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 130
Black truffle cream, provolone, rocket, crispy onions, truffle fries and mayo
- Beyond Veg Burger ^(V) 95
Beyond burger patty, potato bun, cheddar, lettuce, tomato, onion, chipotle mayo
- Falafel Roll ^(V) 60
Crispy falafel, seasonal pickled vegetables, mint, tahini, sumac, saj bread, beetroot labneh, tomato, lettuce
- Chicken tikka Wrap 70
Chicken tikka, saj bread, onion, tomato, mayonnaise, mint chutney

PIZZA PLEASURE 12pm-3:30pm & 6:30pm-11pm →

AED

- Quattro Formaggi ^(V,D) 75
Fior di latte, scarozza, gorgonzola dolce, ricotta
- Margherita ^(V) 70
Fresh buffalo mozzarella, tomato sauce, fresh basil
- Black Truffle Pizza ^(V) 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) 490/800
- Gillardeau Oysters (6 pcs / 12 pcs) (S,GF) 220/440

PASS DA PASTAS →

AED

Build your own, freshly tossed pasta finished with parmigiano reggiano

Choose your pasta: Spaghetti / Penne / Gluten free pasta

-Spaghetti Seafood ^(S) Marinara sauce, prawns, mussels, lemon zest, fresh parsley	90
-Beef Bolognese Slow cooked beef ragout	80
-Alfredo Cream, garlic, mushroom, and chicken	85
-Arrabbiata ^(V) Tomato, garlic, chili flakes, parsley and basil	70
-Alio e Olio ^(V) First press olive oil, garlic and crushed red pepper flakes, parsley	70
-Pomodoro ^(V) Vine ripened tomato sauce, first press olive oil, parsley & basil	70
-Spaghetti Pesto Cream ^(V) Pesto ,cream	75
-Mushroom Risotto ^(V) 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 Hasselback potatoes, caramelized shallots, broccolini, cherry tomato, mushroom jus	140
-Grilled Prime Beef Tenderloin 200g Potato gratin, asparagus, baby carrot, broccolini, mushroom jus	220
-Lamb Chops Premium lamb chop, couscous, pomegranate, mushroom jus	180
-Seared Atlantic Salmon Fillet ^(GF) Garden vegetables, butter & thyme, lemon butter sauce	160
-Grilled Prawns Jumbo prawns, caponata sauce, lemon, steam rice, lemon butter sauce	175
-SLS Grilled Platter - Surf and Turf ^(S,D,N) Prawns, salmon, lobster, chicken, lamb chops, kofta, served with saffron rice or fries	450
-Grilled Beef Rib Eye 310g 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) | 40 |
| - Truffle mashed potato ^(V) | 45 |

TASTE OF THE MIDDLE EAST

HOMEMADE ARABIC MEZZE →

AED

- | | |
|--|-----|
| - Cold Mezze Collection ^(V,N)
Hummus, Fattoush, tabbouleh, Mutabal | 85 |
| - Hot Mezze Collection ^(N)
Lamb kibbeh, meat sambousek, cheese rolls and falafel bites | 90 |
| - Build Your Own - Hot & Cold Arabic Mezze ^(N)
Choose 6 items from cold & hot mezze | 110 |
| - Arabic Mix Grill
Lamb chops, shish Taouk, lamb kofta & kebab, harissa bread & garlic sauce, served with saffron rice or fries | 215 |

ARABIC SWEET S →

AED

- | | |
|--|----|
| - Baked Umm Ali ^(N,V)
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) 95
Saffron-basmati rice cooked with mint, Indian spices and cashew nuts
Served with raita, pickles, papad
- Butter Chicken ^(N) 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, galangal, lemongrass, baby eggplant,
baby corn. Served with steamed rice
- Prawns Biryani ^(S,N) 110
Saffron-basmati rice cooked with mint, Indian spices and cashew nuts
served with raita, pickles, papad
- Sushi Platter (24pcs) (12PM - 11PM) 240
California roll, shrimp cocktail roll, vegetable roll, salmon mango salad

DESSERT SELECTION →

AED

- 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 ^(V,N) 55
Raspberry lime topping
- Seasonal Fresh Fruits & Berry Plate ^(VG,GF) 55
- Tiramisu 55
- Selection of Ice Creams & Sorbets ^(V,N) 18 / scoop

OVERNIGHT

11:00 PM - 6:00 AM

STARTERS, SOUPS & SALADS →

AED

- Caesar Salad 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) 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 ^(V,N) 55
Lemon wedges, Arabic croutons
- Cream of Tomato ^(V,N) 55
Herb croutons, cream and basil
- Buffalo Wings 70
Choose your sauce: HOT or BBQ
Sesame seeds, served with vegetable crudité and blue cheese dip
- Classic Shrimp Cocktail ^(S) 85
Iceberg lettuce, poached shrimp, avocado, cocktail sauce
- Cheese Platter ^(N,V) 95
Seasonal selection of Cheese, dried fruits, Fruit Mostarda

THE GRABBERS →

AED

All are served with choice of garden greens or French fries

- Classic Club Sandwich ^(D) 95
White slice bread , Roast Chicken, tomato, lettuce , beef Bacon, egg and mayonnaise
- Crispy Chicken Burger ^(D) 95
Potato bun, crispy chicken, rocket leaves, tomato, sriracha mayo, pickles
- Shish Taouk Wrap 70
Grilled marinated chicken, pickles, garlic sauce, tomato, lettuce, French fries
- The SLS Burger 105
Smashed prime beef patty, potato bun, cheese cheddar, crisp lettuce, bacon, tomato, onion, chipotle mayo
Add On: Fried Egg (^{AED}10) / Cheese (^{AED}10) / Double Patty (^{AED}40)
- Truffle Beef Burger 130
Black truffle cream, provolone, rocket, crispy onions, truffle fries, mayo
- Beyond Burger Patty ^(V) 95
Beyond burger patty, potato bun, cheddar, crisp lettuce, tomato, onion, chipotle mayo
- Falafel Roll ^(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 pasta: Spaghetti / Penne / Gluten Free

- Spaghetti Seafood ^(S) 90

Marinara sauce, prawns, mussels, lemon zest, fresh parsley

- Beef Bolognese 80

Slow cooked beef ragout

- Alfredo 85

Cream, garlic mushroom & chicken

- Arrabbiata ^(V) 70

Tomato, garlic, chili flakes, parsley & basil

- Aglio e Olio ^(V) 70

First press olive oil, parsley, garlic and crushed red pepper flakes

- Pomodoro ^(V) 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) 490 / 800

- Gillardeau Oysters (6 pcs/12 pcs) ^(S,GF) 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 ^(VG,GF) 55

- Selection of Ice Creams & Sorbets ^(N,V,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) Lamb kibbeh, meat sambousek, cheese rolls and falafel bites	90
- Arabic Mix Grill Lamb chops, shish taouk, lamb kofta & 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) Saffron-basmati rice cooked with mint, Indian spices and cashew nuts served with raita, pickles, papad	95
- Prawns Biryani ^(S,N) Saffron-basmati rice cooked with mint, Indian spices and cashew nuts served with raita, pickles, papad	110
- Thai Vegetable Curry 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 ^(V,GF)	35
- Truffle Fries ^(V)	40
- Truffle Mashed Potato ^(V)	45

PARTY PACKAGES

CERVEZA LA PARTE →

AED 699

- Bucket of Beer

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 →

Discover a more responsible festivity

AED 599

**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 SLIDER COMBO

11:30am to 05:00pm

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 / DietPepsi / Mirinda / 7UP / Tonic Water / Ginger Ale / Soda Water

FRESH JUICES →

AED 35

- Orange / Pineapple / Watermelon / Green apple

WATER →

AED 40

- Evian
- Evian Sparkling

MOCKTAILS →

AED 35

- Virgin Mojito
- Virgin Pina Colada
- Fresh Lemonade
- Virgin Bloody Mary

COCKTAILS →

AED

-Aperol Spritz	80
-Long Island Iced Tea	80
-Mimosa	80
-Margarita	75
-Limoncello Spritz	80
-Mojito	75
-Whiskey Sour	70

BEERS →

AED

- Asahi Super Dry	55
- Corona	55
- Peroni	55
- Heineken	50

BOTTLE

VODKA →

SGL BTL

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

GIN →

SGL BTL

- Tanqueray Regular	55	1100
- 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

TEQUILA→

SGL BTL

- Patron Silver	70	1600
- Clase Azul Reposado	260	6000
- Don Julio Reposado	110	2600
- Don Julio 1942	350	8000
- El Jimador	50	950
- Don Julio Anejo	130	3100

COGNAC→

SGL BTL

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

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→

GLZ 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
- Taittinger Brut Réserve, Champagne		970
- Veuve Clicquot 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

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	55	320
- Sauvignon Blanc Alois Lageder, Italy		600
- Vistamare, Ca'Marcanda, Angelo Gaja, Italy		1200
- Sauvignon Blanc, Change Bertrand, France	65	275
- Sauvignon Blanc, Dusky Sounds, Marlborough		365
- Chardonnay Rossj Bass Gaja Italy		2300
- Sauvignon Blanc, Blanc De Lynch Bages, bordeaux, France		2250
- Chardonnay, Planeta, Italy		990

ROSÉ WINE →

	GLS	BTL
- M de Minuty, Château Provence, Provence	75	375
- Whispering Angel, Château d' Esclans, Provence		600
- Domaine OTT Rose		1300
- Miraval Côtes de Provence Rosé		750
- M de 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 Rè mole Rosso, Frescobaldi, Italy	55	320
- Terrazas de los Andes Malbec, Argentina		650
- Penfolds Bin 389, Australia		2800
- Chateau Clos Du Marquis, bordeaux		2650

SCAN THE QR CODE
TO PLACE YOUR ORDER



Tel: +971 4 607 0740
WhatsApp: +971 56 992 1329