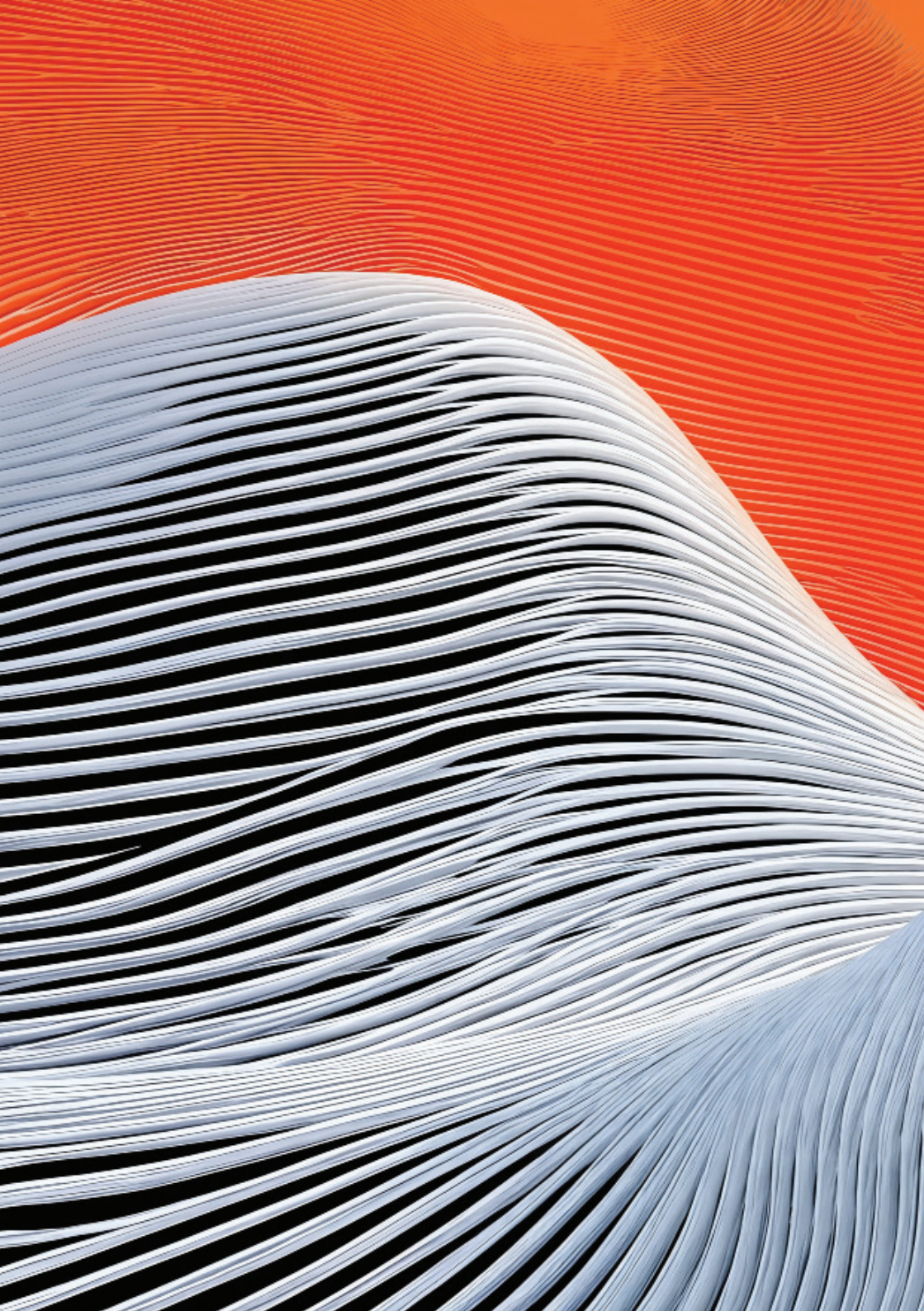


A Vision On The Horizon An Architectural Masterpiece

Inspired by Dubai's deep connection to the ocean, architect Shaun Killa and Jumeirah have created a revolutionary lifestyle experience at Jumeirah Marsa Al Arab. Designed as a futuristic superyacht, it completes Jumeirah's iconic nautical trilogy alongside Jumeirah Beach Hotel and Burj Al Arab. With its split-building structure offering uninterrupted views and a grand arch framing landmarks like Burj Khalifa, the design embodies nautical elegance and Dubai's spirit—where past, present, and future converge into an unforgettable destination.



ALL-DAY DINING MENU

CANAPÉS SELECTION

Smoked Salmon Blinis D.G.SF.E.R	75.00
Fresh Blinis, Salmon Roe, Sour Cream	
Goat Cheese Toast D.G.N	70.00
Quince Jam, Pecan Nut	
Truffle Croque Monsieur D.G.E	115.00
Veal Ham, Truffle Bechamel, 24-Month Aged Comte Cheese	
Puffed Potato and Caviar D.G.SF.E	210.00
Crispy Puffed Potato, Sour Cream, Chive, Beluga Caviar, Gold Leaf	

COLD SAVOURY

Avocado Toast V.G.N.D	70.00
Pesto, Guacamole, Granola, Multi Grain Toast <i>add egg E: 85.00 / add smoked salmon SF: 95.00</i>	
Salmon Tartare R.G.SF	85.00
Fresh Salmon, Avocado, Yuzu Dressing	
Veal Truffle Carpaccio G	90.00
Slow Roasted Veal, Fresh Truffle, Balsamic Vinaigrette	
Grilled Corn Salad D.E	70.00
Avocado, Baby Gem, Pickled Red Onion, Pumpkin Seed, Honey Mustard Dressin <i>add corn fed chicken LF 95.00</i> <i>add seared prawns SF,LF: 115.00</i>	
Lobster Salad D.S.SF.SE	165.00
Miso, Truffle Yuzu Dressing, Avocado, Baby Spinach, Parmesan	
Burrata Salad V.D.G	105.00
Basil, White Balsamic, Dijon Mustard, Cherry Tomato, Crouton	
Quinoa Salad D.N	85.00
Pomegranate, Mango, Kale, Roasted Hazelnut, Feta, Dijon Vinaigrette	

G Gluten | **D** Dairy | **E** Eggs | **F** Fish | **N** Nuts | **SF** Shellfish/Seafood
V Vegetarian | **VG** Vegan | **M** Mustard

Prices include a 10% service charge and are subject to a 5% VAT and a 7% municipality fee, applied to the final bill.

ALL-DAY DINING MENU

WARM SAVOURY

Pierre Hermé Ham & Cheese Croissant D.G.E 12-month aged Comte Cheese, Turkey Ham and Mornay Sauce	85.00
Scrambled Eggs and Truffle D.G.E Shaved Black Truffle, Toasted Sourdough	110.00
Lentil Soup V.G Crispy Arabic Crouton, Lemon	60.00
Tomato Soup D.V.G Slow Roasted Cherry Tomato, Basil, Cream, Tomato Bruschetta	60.00
Club Sandwich D.G.E Chicken Breast, Beef Bacon, Hard Boiled Egg, White Toast	115.00
Cheeseburger D.G.N.E Wagyu Patty, Caramelized Onion, Cheddar Cheese, Soft Potato Bun	105.00
Crispy Lobster Roll D.S.F.G.E Kimchi Mayonnaise, Horseradish, Corn Flour Soft Bun	140.00
Truffle Rigatoni V.D.G Fresh Truffle, Cream	160.00
Spicy Manchego Penne V.D.G Tomato, Cream, Fresh Chili	110.00
Plain Fries	35.00
Truffle Fries D Parmesan, Parsley	50.00

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The Art of Pierre Hermé At Jumeirah Marsa Al Arab

Pierre Hermé, the “Picasso of Pastry,” brings his visionary creations to Jumeirah Marsa Al Arab, offering exclusive, limited-edition delicacies that redefine indulgence. Each pastry, crafted with a perfect balance of flavors and textures, complements the elegance of the space, whether enjoyed in the Lobby Lounge or through in room dining. This collaboration unites Pierre Hermé’s artistry with Jumeirah’s renowned hospitality, transforming every moment into a sensory journey of unforgettable sophistication.



PIERRE HERMÉ PARIS SWEET COLLECTION

DESSERTS À LA MINUTE

Pain Perdu **D.G.N.E** 95.00
Vanilla Brioche, Seasonal Berries, Caramel

Minute Millefeuille **D.G.N.E** 75.00
Caramelized Puff Pastry, Vanilla
Mascarpone Cream

Coupe Glacée Ispahan **D.N.E** 60.00
Raspberry Sorbet, Lychee Sorbet with Rose,
Lychee, Raspberries, Whipped Cream, Rose Petal

PÂTISSERIE

2000 Feuilles **D.G.N.E** 75.00
Caramelized Puff Pastry, Flaky Hazelnut Praline,
Mousseline Cream with Hazelnut Praline

Ispahan **D.N.E** 75.00
Macaron Biscuit, Rose Petal Cream,
Raspberries and Lychee

Tarte Infiniment Vanille **D.G.N.E** 75.00
Shortbread Pastry, Vanilla Cake, Vanilla Ganache
and Mascarpone Cream with Vanillas from Tahiti,
Mexico and Madagascar

Plaisir Sucré **D.G.N.E** 75.00
Hazelnut Dacquoise Biscuit, Flaky Praline, Thin
Layers of Milk Chocolate, Ganache and Chantilly
Cream

Carrément Chocolat **D.G.N.E** 75.00
Soft Chocolate Cake, Smooth Chocolate Cream,
Chocolate Mousse, Dark Chocolate Crisp

Montebello **D.N.E** 75.00
Pistachio Dacquoise Biscuit, Pistachio
Mousseline Cream, Red Berries, Pistachio

MACARON

Per Piece 20 | Six Pieces 90

Infiniment Collection **D.N.E**
Madagascan Vanilla, Chocolate Painerias,
Raspberry, Caramel, Hazelnut Praliné,
Pistachio Praliné, Passion Fruit

Signature Collection **D.N.E**
Ispahan, Plaisir Sucré, Mogador, Chado, Solento

VIENNOISERIE

Croissant **D.G.E** 25.00
Plain Butter Croissant

Croissant Ispahan **D.G.N.E** 40.00
Rose Almond Paste, Raspberry and Lychee
Compote

Pain Au Chocolat & Pistache **D.G.N.E** 40.00
Chocolate and Pistachio Almond Paste Croissant

Pain Au Chocolat **D.G.E** 40.00
Gianduja Chocolate Croissant

MADELEINE

Per Piece 20 | Three Pieces 50

Jardin D'Atlas **D.G.N.E**
Lemon Zest, Orange Blossom, Maquis Honey

Ispahan **D.G.N.E**
Rose Madeleine Garnished with Raspberry
and Lychee Compote

Infiniment Praliné Noisette **D.G.N.E**
Hazelnut Madeleine, Hazelnut Cream,
Caramelized Hazelnut

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PIERRE HERMÉ PARIS SWEET COLLECTION

PIERRE HERME PARIS SIGNATURE

Frappé Macaron **D** 65.00
Ispahan (Rose, Lychee, and Raspberry)
Infiniment Chocolate
Infiniment Vanilla

Virgin Mojito Café 50.00
Fresh Mint, Lime, Tonic, Espresso

Tea Infusion 55.00
ISPAHAN
Black Tea Infused with Rose, Raspberry,
and Lychee
CÉRÉMONIE
Blend of Sencha and Jasmine Green Tea Infused
with Orange Blossom and Citrus

LOBBY LOUNGE SIGNATURE

Tiramisu Latte **D.G** 55.00
Espresso, Vanilla, Cocoa,
Mascarpone, Lady Finger Biscuit

Hot Chocolate **D** 65.00
Silky 66% Dark Chocolate Blended
with Fresh Cream and Milk. Served with
Homemade Vanilla Whipped Cream,
Marshmallows and Chocolate Pearls

Iced Creamy Matcha Latte **D** 55.00
Matcha Powder, Coconut Milk, Salted
Caramel Syrup, Cream

Date & Tahini Delight Smoothie **SE** 55.00
Medjool Date, Banana, Tahini,
Cardamom, Cinnamon, Almond Milk,
Honey

LOBBY LOUNGE CLASSICS

Iced Coffee 50.00
Salted Caramel
Spanish Latte
Butterscotch

Matcha Latte 55.00
Hot or Iced

Cold Brew 50.00
Original
Vanilla (Milk, Vanilla Syrup)

Single Turkish Coffee 50.00

Double Turkish Coffee 65.00

Moroccan Tea 70.00
Serves 2

Espresso, Double Espresso,
Americano 50.00

Cappuccino, Latte,
Flat White, Cortado 55.00

SIGNATURE JUICES

Detox Me 50.00
Red Apple, Broccoli, Cucumber, Kale, Spinach

Pink Haven 50.00
Red Apple, Strawberry, Banana

Orange Shield 50.00
Fresh Orange, Ginger, Red Apple, Carrot

Wake Me Up 50.00
Red Apple, Mint, Ginger

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Nautical Glamour With Timeless Artistry & Elegance

Jumeirah Marsa Al Arab's interiors blend superyacht-inspired elegance with exquisite comfort. Smooth marble, organic wood, and handcrafted silk carpets pair with shimmering crystal lights and rich fabrics, creating a refined yet inviting ambiance.

At the heart of the lobbies, the "Breeze" chandelier by CRSTL Studio—a masterpiece of 1,646 handcrafted crystal tubes inspired by sails in the wind—commands attention, reflecting timeless Bohemian artistry. Complementing this is a serene blue wall by Lucas ter Hall of Studio RAP, evoking the sea's depth and calm through innovative design, adding a tranquil touch to this visionary space.



GRAND CRU RARE TEA SELECTION

The Tale of Pu-erh 150.00

Born in the misty hills of Yunnan, Pu-erh tea carries the essence of time and tradition. First crafted during the Tang Dynasty, it was a treasure for merchants on the Tea Horse Road, evolving its flavor as it traveled. Coveted by emperors for its rich, earthy taste and medicinal qualities, Pu-erh became a symbol of patience and mastery.

Each sip tells a story of ancient forests and timeless care, offering a taste of history in every cup—a drink as enduring as the journey it represents.

The Legend of Wild White Tip Silver Needle 135.00

High in the pristine mountains of Fujian, where mist dances through ancient tea gardens, grows the Wild White Tip Silver Needle—a tea as rare as it is exquisite. Harvested from the first tender buds of wild tea trees, each leaf is cloaked in silvery down, a sign of its purity and perfection.

Once reserved for emperors, this tea symbolizes elegance and serenity. Its delicate, floral aroma and smooth, honey-like taste embody the untouched wilderness of its origins. To sip Wild White Tip Silver Needle is to embrace nature's finest gift, a fleeting moment of luxury captured in every cup.

The Story of Green Peony 130.00

In the lush valleys of Anhui, artisans craft the Green Peony tea—a masterpiece of nature and skill. Named for its resemblance to a blooming peony flower, this tea is meticulously hand-tied, each bundle a work of art.

When steeped, the leaves unfurl gracefully, releasing a vibrant, vegetal aroma and a refreshing, sweet flavor. Once a favorite of Chinese nobility, Green Peony is a celebration of beauty and tradition, offering a moment of tranquility with every cup—a reminder of the harmony between craftsmanship and nature.

The Essence of Golden Hour 175.00

Inspired by the magical moments just before sunset, Golden Hour tea is a rare blend that captures the warmth and glow of the day's end. Crafted from sun-kissed tea leaves with golden tips, it exudes a rich amber hue when brewed.

Its flavor is a perfect balance of malt and honey, with a hint of citrus that lingers like twilight. Sipping Golden Hour is like pausing to savor nature's most serene moments—a cup of liquid sunshine, radiating calm and comfort.



Nadine Kansa For Jumeirah Marsa Al Arab

The Lobby Lounge at Jumeirah Marsa Al Arab reimagines the modern Majlis, blending heritage with contemporary elegance. Its bespoke chinaware, designed by Nadine Kansa, founder of Bil Arabi in collaboration with French porcelain house Bernardaud, features the word Maraheb—a poetic fusion of Marhaba (welcome) and Hubb (love)—expressed in calligraphy inspired by the anchor's fluidity, symbolizing strength and individuality.

This unique collection complements the resort's superyacht-inspired architecture, offering guests a refined experience that celebrates local artistry and cultural sophistication.

apple

LOOSE LEAF TEA

Black Tea

50.00

Royal Breakfast

Darjeeling

Earl Grey

Arabian Nights

Deep in the misty mountains of Asia, where the air is rich with the scent of rain-soaked earth, black tea was born. Known as “hong cha” in China, meaning “red tea” for its fiery hues, this beloved brew has traveled the world, captivating hearts and palates.

Legend tells of monks who sipped it for focus during long meditations, merchants who traded it as gold along ancient silk routes, and explorers who carried its bold flavor to faraway lands. Each variety, from malty Assam to smoky Lapsang Souchong, carries the essence of its homeland.

With every sip, black tea tells a tale of resilience and warmth—a robust embrace that awakens the senses and inspires adventure.

Green Tea

55.00

Sencha

Jasmine Pearl

Flowering Jasmine Lotus

Royal Kahwa

In the serene, dew-kissed gardens of ancient China and Japan, green tea was cherished as a drink of vitality and wisdom. Legend says it was discovered by Emperor Shen Nong, whose curiosity led him to boil water under a wild tea tree. A stray leaf fell into his pot, creating the first cup of this vibrant elixir.

Praised for its fresh, grassy flavor and delicate aroma, green tea became a symbol of balance and harmony. From the tranquil tea ceremonies of Kyoto to the bustling marketplaces of Hangzhou, its story has woven through centuries as a bridge between nature and spirit.

Each sip of green tea is like stepping into a peaceful forest—a moment of clarity and renewal in a busy world.

LOOSE LEAF TEA

White Tea

55.00

Silver Needle

White Peony

Hidden in the misty highlands of Fujian, white tea is a secret whispered by nature. Harvested from the youngest buds, cloaked in silvery down, it was once reserved for emperors seeking purity and refinement.

Legend tells of artisans rising at dawn to pluck the delicate leaves by hand, preserving their essence. Unfurling in water, white tea reveals its subtle elegance—a soft floral aroma and a sweet, silky taste that lingers like a dream.

Each cup of white tea is a quiet celebration of simplicity and grace, a gentle reminder that beauty lies in the delicate and rare.

Herbal

50.00

Rooibos Orange

Chamomile

Hibiscus Berries

Herbal Calm

Peppermint

Herbal teas, nature's timeless gift, weave together the magic of flowers, roots, and herbs into a symphony of wellness. From ancient healers crafting potions of chamomile and mint to soothing weary travelers, each blend carries the wisdom of the earth.

Legend speaks of lavender calming restless minds, hibiscus brightening the spirit, and ginger igniting warmth in the soul. Free of caffeine yet rich in character, herbal teas are a celebration of life's natural rhythms.

Every cup tells a story of healing and harmony, a sip of serenity that connects us to the nurturing heart of the wild.

Curious Facts: Innovation & Sustainability By The Sea

Jumeirah Marsa Al Arab exemplifies innovation, sustainability, and design excellence. • It relocated 62% of corals and established a nursery, setting a benchmark for UAE conservation efforts. • Extending 450 meters into the sea, the project utilized 800,000 cubic meters of sand and achieved zero Lost Time Injuries over 1.5 million construction hours. • It offers breathtaking views of iconic landmarks such as Burj Al Arab, Burj Khalifa, and Palm Jumeirah. • The resort incorporates eco-glass, adheres to the Green Building Code, and introduces 7,600 new trees. • A striking 16.5-meter, 3,000-ton steel arch frames the Burj Al Arab. • This feat was accomplished by a collaboration of 32 nationalities and leading firms like Killa Design. As a symbol of sophistication, Jumeirah Marsa Al Arab redefines luxury while harmonizing with the environment.



CHAMPAGNE		ZERO COCKTAILS	
Louis Roederer, Collection 245	135.00	Red Pepper	45.00
Henri Giraud, Esprit Nature, Brut	260.00	Roasted Sweet Pepper, Pink Peppercorn, Sugar	
Perrier-Jouët, Belle Époque, Brut Rosé	790.00	The Forest 🍷	45.00
Louis Roederer, Cristal, Brut	980.00	Fresh Pear Juice, Rosemary, Elderflower Cordial	
RED WINE		Lychee and Rose	45.00
Malbec, Marsa Al Arab, Sea Change	70.00	Lychee and Rose Cordial, N-A Sparkling Wine	
Pays d'Oc, France		Candy Apple	45.00
Chianti, Castiglioni, Frescobaldi	80.00	Fresh Green Apple Juice, Marshmallow, Vanilla	
Tuscany, Italy		Hibiscus	45.00
Amarone della Valpolicella Classico, Luigi Righetti	120.00	Raisins, Saffron, Fresh Mint	
Giulia, Italy		COCKTAILS	
Mercurey Pinot Noir, Les Caudroyes, Domaine Mia	180.00	Selene's by Iliana	75.00
Burgundy, France		Vodka, African Basil, Mint, Lavender, Soda	
WHITE WINE		Izumi by Umi Kei	75.00
Sauvignon Blanc, Marsa Al Arab, Sea Change	70.00	Vodka, Grapefruit & Peppercorn Cordial, Raspberry & Rhubarb Soda	
Pays d'Oc, France		Provence Bellini by Mirabelle	65.00
Chablis, Drouhin-Vaudon, 115.00		Prosecco, Pear & Apple Cordial, Apple Liqueur	
Joseph Drouhin		Mandarin Jade by Madame Li	65.00
Burgundy, France		Tequila Reposado, Mandarin Shrub, Lime, Chili	
Pinot Grigio, La Roncaia Friulia-Venezia	130.00	Gianduja by Rialto	75.00
Giulia, Italy		Nutella-Washed Rum, Espresso, Dark Chocolate, Amaretto	
ROSÉ		Fresh Juice	35.00
Lady A, Château La Coste	80.00	Selection of Orange, Carrot, Apple, Grapefruit, Pineapple, Mango, Watermelon	
Côtes de Provence, France		SOFT DRINKS	
BEER		Soda	
Bottled Beer		Coca Cola, Sprite	30.00
Kirin	50.00	Red Bull, Red Bull Zero	45.00
Noam	60.00	Water	500 ml 750 ml
Perroni 0%	45.00	Aqua Panna Still	26.00 36.00
		San Pellegrino Sparkling	26.00 36.00

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