

صحن الدار
SAHN EDDAR

FUWALA



FUWALA | AED 250

A curated celebration of Emirati flavours, reimagined with contemporary finesse.

Includes your choice of tea or coffee, served with Arabian Sunrise, a refined welcome blend of homemade tonka cinnamon syrup, red apple juice and fresh lemon.

Ferni Choux (D,E)

Delicate chouquettes filled with ferni cream, gahwa crunch and loomi caramel

Batheeth (D, E, N, SE)

Almond & palm water sponge paired with yogurt date mousse, traditional Emirati batheeth and black dried lime gel

Pistachio Rahash (D, E, N, SE)

Moist pistachio sponge layered with whipped rahash ganache, tahini and sesame praline

Luqaimat to Share (D, SE)

Classic Emirati doughnuts drizzled with rich date syrup, perfect for sharing



AFTERNOON TEA



From 3:00 PM to 6:00 PM, enjoy a luxurious experience for AED 390 per person, including a glass of Gold Emotion and your choice of tea or coffee.

TRADITIONAL SANDWICHES

Chicken Coronation (E, N, S, D)

Tomato bread, green apple, celery, light curry mayo

Dill Egg & Smoked Salmon (D, S, E, N)

White bread, lemon cream, yuzu, edible flower

Cucumber & Chives Cream (D, N, V, S)

Spinach bread, English cucumber, chives, cream cheese

Oxtail Veal Confit (E, S, D, N)

Rye bread, tonnato sauce, oxtail cooked at low temperature

PASTRIES

Chocolate Nox (GF, D, E, N)

70% dark chocolate mousse, cocoa nib crémeux, pecan crunch, cocoa sponge

Lemon Flower (N, D, E)

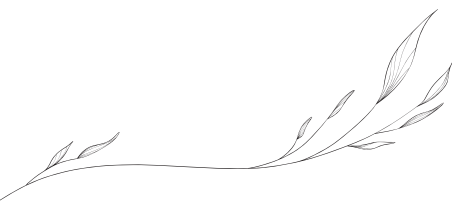
Lemon crémeux, yuzu mousse, eucalyptus gel, lemon sablé, fresh finger lime

Strawberry Tart (N, D, E)

Shortbread, almond frangipane, vanilla cream, strawberry confit and fresh UAE strawberries

Homemade Scones (D, E, N)

Served with homemade jam and clotted cream



LES DESSERTS | AED 80

Hazelnut Paris-Brest (D, E, N)

Chocolate pâte à choux filled with hazelnut cream and praliné crunch

Strawberry Tart (D, E, N)

Shortbread base with almond frangipane, vanilla cream, strawberry confit and fresh UAE strawberries

Lemon Flower (D, E, N)

Lemon crémeux, yuzu mousse, eucalyptus gel, lemon sablé and fresh finger lime

Chocolate Nox (D, E, GF, N)

70% dark chocolate mousse, cocoa nib crémeux, pecan crunch and cocoa sponge

Dice (D, E, N)

New Caledonia vanilla mousse with tonka bean crémeux, caramel, almond sponge and crunchy layer

Coffee (D, E, N)

Coffee mousse with crémeux and ganache, caramel, nut sponge and crunchy layer

Mango Cheesecake (D, E)

Baked passion fruit cheesecake on Lotus sablé, topped with fresh mango

Pistachio Religieuse (D, E, N)

Pâte à choux filled with pistachio crémeux and praliné

À LA CARTE

Homemade Scones (D, E, N)

50

Classic plain and raisin scones served with homemade jam and clotted cream

French Toast (D, E)

80

Brioche soaked in crème anglaise, served with vanilla ice cream, mixed berries and salted butter caramel sauce

Vegan Apricot Calisson (VG, N)

80

Dragée crunch, financier sponge, apricot marmalade, and almond mousse

Sugar-Free Cheesecake (D, E, N)

80

Baked cheesecake with fresh local berries and berry sauce

Crème Brûlée (D, E, GF)

70

Madagascar vanilla cream caramelized with demerara sugar

Tiramisu (D, E)

70

Ladyfinger sponge soaked in espresso and layered with mascarpone cream

Honey Cake (D, E)

70

Local honey sponge with dulcify cream and crème fraîche

Luqaimat (D, SE)

65

Traditional Emirati beignets served with date syrup

Umm Ali (D, E, N)

75

Warm croissant pudding with milk, pistachio and a hint of rose water

Date Pudding (D, E, N)

70

Warm date pudding served with toffee sauce

Signature Crepes Suzette (D, E) *(Prepared tableside)*

250

BREAKFAST *(From 10:00 am 6:00 pm)*

SAVOURY

Omelets of Your Choice (D, E)	90
Eggs Benedict (Your choice of Smoked Salmon or Veal Ham with Hollandaise Sauce) (D, E)	100
Avocado Toast (D, N, V)	80
Waffles with Bresaola (D, E)	100

SIGNATURE FEUILLETÉ

Tomato Feuilleté (D, N, V)	90
Salmon Feuilleté (D, E, R)	100

SWEET TOOTH

Pancakes (D, E)	80
Waffles (D, E)	80
Nutella Crêpe Cake (D, E, N)	80

HEALTHY BOWLS

Mango Chia Pudding (VG, GF)	80
Raspberry Chia Pudding (VG, GF)	80
Bircher Muesli (D, N, V)	80
Greek Yogurt with Granola (D, N, V)	80

BAKERY BASKET

Croissant (D, E)	15
Pain au Chocolat (D, E)	20
Pain Suisse (D, E)	25
Blueberry Danish (D, E)	25

BURJ AL ARAB GOLD SELECTION

Signature Gold Cappuccino	150
Sparkling Gold Emotion Juice	130/600
Golden Espresso Martini	185



STARTERS

Caviar Selection (D, E, R)

Served with Melba toast, blinis, egg white, egg yolk, shallot, apple cider and sour cream

Beluga 50gr 2440

Oscietra 50gr 1200

Marinated Beef Carpaccio (D, N, R)

170

Angus beef striploin, pecorino cheese, walnuts, rocket, purple artichokes and lemon

Lobster Ceviche (SF)

220

Canadian lobster, kumquat, yellow bell pepper ceviche, coriander oil and crispy red quinoa

Warm Vegetables with Truffle (V, VG, LS)

185

Truffle dressing with carrots, baby marrow, yellow zucchini, green beans, baby fennel, celeriac, broccoli, cauliflower, mixed leaves and seasonal truffle

Fried Calamari (D, E)

100

Crispy Mediterranean calamari served with spicy mayo

Violet Artichokes with Lamb Kofta (D, LS)

160

Purple artichokes, natural kofta meat, mushrooms, fried parsley, basil and kale with lamb jus

SALADS

Burrata (D, V)

120

Red and yellow tomatoes, cucumber, basil and 15-year aged balsamic vinegar

Crispy Eggplant (S, SE, LS, SD)

130

Amazu ponzu sauce, violet eggplant, mixed salad leaves and white sesame paste

Chicken Caesar Salad (D, E)

150

Free-range chicken supreme, Caesar dressing, baby gem lettuce, baguette croutons, 24-month aged Parmesan, smoked beef belly

Arabic Salad (V, VG, LF, SD, LS)

95

Cucumber, romaine lettuce, parsley, spring onion, banana shallot, red radish, lemon, mint, red tomatoes, olive oil and pomegranate

Burj Al Arab Salad (Chickpea Salad) (SE, V, VG, LS, N, SD)

110

Chickpeas, white balsamic dressing, spring onion, blond raisins, hazelnuts, celery, pickled vegetables, hummus and lemon palm

PASTA & SOUP

Ravioli Florentine with Butter & Sage (D, E, V)	190
<i>Sheep ricotta cheese, fresh spinach, Parmesan, egg yolks, tomato sauce, butter and sage</i>	
Rigatoni Prawns (SF, D)	210
<i>Rigatoni pasta with red prawns, datterino tomatoes, butter, lobster bisque, red chilli and parsley</i>	
Penne all'Arrabbiata (V, VG)	135
<i>Penne pasta with datterino tomatoes, red chili pepper, tomato sauce, parsley and garlic</i>	
Homemade Tagliolini Truffle (D, E)	280
<i>Fresh homemade tagliolini with seasonal truffle, Parmesan and butter</i>	
"Ribollita" Traditional Italian Vegetable Soup (V, D)	100
<i>Potato foam, black cabbage cream, coco beans, pickled red onion, tomato confit, carrots, baby marrow, yellow zucchini mirepoix, micro leaves and clear Ribollita broth</i>	

SANDWICHES

All the sandwiches and burger are served with mix leaves salad and fresh fries agria potatoes

Club Sandwich (D, E)	160
<i>Boiled egg, smoked beef bacon, free-range chicken supreme, Romain Lettuce, homemade mayonnaise, tomatoes</i>	
Angus Beef Hamburger (D, E)	150
<i>Hokkaido bun, angus beef patty, Montana Sauce, lettuce, tomatoes and cornichons</i>	
Croque Monsieur (D)	125
<i>Toasted loaf bread, chicken ham, bechamel sauce and comte cheese</i>	
Lobster Roll (D, E, SF)	190
<i>Canadian lobster poached, brioche bread, lemon mayo, parsley, mustard, tarragon and celery</i>	

MAIN COURSES

Dry-Aged Barbecue Wagyu 8/9 Beef Tenderloin (200g) (D, E)	480
<i>Wagyu beef tenderloin served with Béarnaise sauce, tartar sauce, chimichurri sauce and French fries</i>	
Baby Chicken with Truffle Sauce (D) (served with your choice of gourmet side)	280
<i>Corn-fed baby chicken with seasonal black truffle, chicken jus and aromatic herbs</i>	
Miso-Marinated Black Cod with Wakame & Green Beans (D, S, SE, N)	235
<i>Black cod with miso dressing, sesame, seaweed wakame and ginger sprout</i>	
Bluefin Tuna with Peppers, Potato & Capers Sauce (D, S, CS)	285
<i>Bluefin tuna served with potato millefeuille, green, red and yellow bell peppers, cherry tomatoes and veal jus with capers</i>	

SIDES DISHES

Mashed Potato (D, V)	65
Fresh French Agria Fries with Seasonal Truffle (D, N, V)	75
White Rice (VG)	65
Seasonal Vegetables - Your Way (D, V)	65
<i>Choose your preferred style : Grilled Sautéed Steamed</i>	
Steamed Broccoli (VG)	65
Green Leaf Salad (VG)	65

LITTLE FOODIES MENU

Kids Beef Burger With French Fries (D, E)	95
Fish Fingers With French Fries (D, E)	90
Chicken Nuggets With French Fries (D, E)	90
Penne Or Spaghetti (D)	80
<i>Tomato, Cream Or Bolognese Sauce</i>	
Chicken Breast (D)	105
<i>Mashed Potato, Carrot, Green Peas</i>	
Steamed Salmon (D)	115
<i>Mashed Potato, Carrot, Green Peas</i>	

TEA

Premium Black

Rare Assam 65
English Breakfast 50
Organic Darjeeling 50
Organic Lapsang 50

Perfumed Black

Organic Majestic Earl Grey 50
Chocolate Tea 50
Arabian Nights 50

Pu-erh

Vanilla Pu Erh 50

Green

Organic Japanese Gyokuro 50
Matcha Iri Genmaicha 50
Gunpowder 50
Empress Jasmine 50
Mystic Detox 50
Matcha Ceremonial 60

Oolong

Milk Oolong 50

White

Persian Rose 50
White Peony 50
Peach & Raspberry 50
Silver Needle 50

Infused & Herbal

Chamomile (Ls, Cs) 50
Strawberry & Mango 50
Elderflower & Lemon 50
Peppermint Tea (Ls, Cs) 50
Rooibos Tiramisu 50
Blueberry Rising Flower 50
Lychee Rising Flower 50
Spa Blend 50

Signature Iced Tea

Strawberry & Mango 60
*Perfect Balance of Sweetness and Sourness with
a Hints of Wildflower Honey*

Arabian Jasmine & Rose 60
*Delicate Green Tea With Refreshing and Smooth
Rose Aftertaste*

English Breakfast & Lemon 60
Rich, Robust and Malty With A Touch of Citrus

COFFEE

Signature Hot Chocolate	95
Espresso Sgl/DbI	45/50
Macchiato Sgl/DbI	45/50
Ristretto Sgl/DbI	45/50
Long Black	50
Turkish Coffee	60
Classic Cappuccino	50
Café Latté	50
Affogato	80

Mochaccino	60
French Press 100% <i>Single Origin Arabica Coffee Beans</i>	60
Cold Brew Cold Drip Coffee <i>Single Origin Arabica Coffee Beans</i>	65
Salted Fudge Cappuccino	65
Matcha Iced Latte	65
White Chocolate Matcha Latte	70
Butterscotch Coffee	65

WATER	0.33L	0.75L
Evian Sparkling	35	55
Evian Still	35	55

DETOX

Green Elixir	75
<i>Celery, Cucumber, Ginger, Parsley, Green Apple, Spinach, Lemon</i>	
Mind Booster	75
<i>Ginger, Beets, Carrot, Celery</i>	
Golden Remedy	75
<i>Turmeric, Carrot, Ginger, Orange, Celery, Lemon</i>	
Iron Throne	75
<i>Cucumber, Celery, Romaine Lettuce, Broccoli, Green Apple, Lime</i>	
Solar Bloom	65
<i>Turmeric, Ginger, Aloe Vera, Orange</i>	

FRESH JUICES

Strawberry	70
Carrot, Orange, Apple, Pineapple, Mango, Lemon, Grapefruit, Watermelon, Kiwi	50

NON-ALCOHOLIC SOFT BEVERAGES

Soft Drinks	
Coca Cola, Diet Coca Cola, Sprite, Sprite Sugar Free, Fanta	40
FT Ginger Ale, FT Tonic Water	40
Red Bull	60
Malt Beverages	
Heineken 0.0% Alcohol 300ml	55

SAHN EDDAR CLASSIC COCKTAILS

Bellini <i>Peach, Champagne</i>	195
French 75 <i>Gin, Lemon, Champagne</i>	150
Negroni Sbagliato <i>Campari, Sweet Vermouth, Champagne</i>	150
Golden Espresso Martini <i>Vodka, Coffee Liqueur, Single Origin Espresso, Tonka, Golden Powder</i>	185

JUMEIRAH SIGNATURE COCKTAILS

Cucumber Martini <i>Vodka, Lime, Elderflower, Cucumber</i>	135
Passion Fruit Martini <i>Vodka, Passion Fruit, Lime, Amaretto</i>	135
Lychee Martini <i>Vodka, Lychee, Yuzu</i>	135

ZERO ALCOHOL MOCKTAILS

Spirulina Spritz <i>Spirulina, Pineapple Juice & Yuzu Juice</i>	70
Golden Saffron <i>Homemade Saffron Syrup, Cranberry Juice & Lime Juice</i>	70
Arabian Sunrise <i>Homemade Tonka & Cinnamon Syrup, Apple Juice & Lemon Juice</i>	70

CHAMPAGNE

	Glass	Bottle
Louis Roederer, Collection 244, Brut	195	975
Louis Roederer, Brut Rosé	255	1,275
Louis Roederer, Cristal, Brut	990	4,950

WHITE WINE

Sauvignon Blanc, Les Eglantines <i>Touraine, Loire, France</i>	120	600
Chablis Drouhin <i>Burgundy, France</i>	125	640
Pinot Grigio, Terlan, <i>Alto Adige, Italy</i>	130	650

ROSÉ WINE

Prestige Rosé, Minuty <i>Côtes De Provence, France</i>	110	550
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RED WINE

Malbec, The Original, Rigal <i>Comté Tolosan, France</i>	120	600
Chianti, Nipozzano, Frescobaldi <i>Tuscany, Italy</i>	150	750
Pinot Noir, Domaine Chavy-Chouet <i>Bourgogne, France</i>	200	1000

COGNAC	30ml	60ml
Hennessy Vs	100	170
Hennessy Xo	240	475
Martell VSOP	100	180

TEQUILA		
Patron Silver	115	170
Don Julio 1942	360	670
Don Julio Añejo	125	210
Clase Azul Reposado	220	380

RUM & CACHACA		
Havana Club 7 Years	95	150
Ron Zacapa 23 Years	125	200
Dictator	140	255
Diplomat Reserve	155	275

GIN		
Monkey 47	155	250
Gin Mare	115	180
Tanqueray No. 10	115	180
Hendricks	115	180
The Botanist	115	180
Tonic		
<i>Fever-Tree Tonic, England</i>		

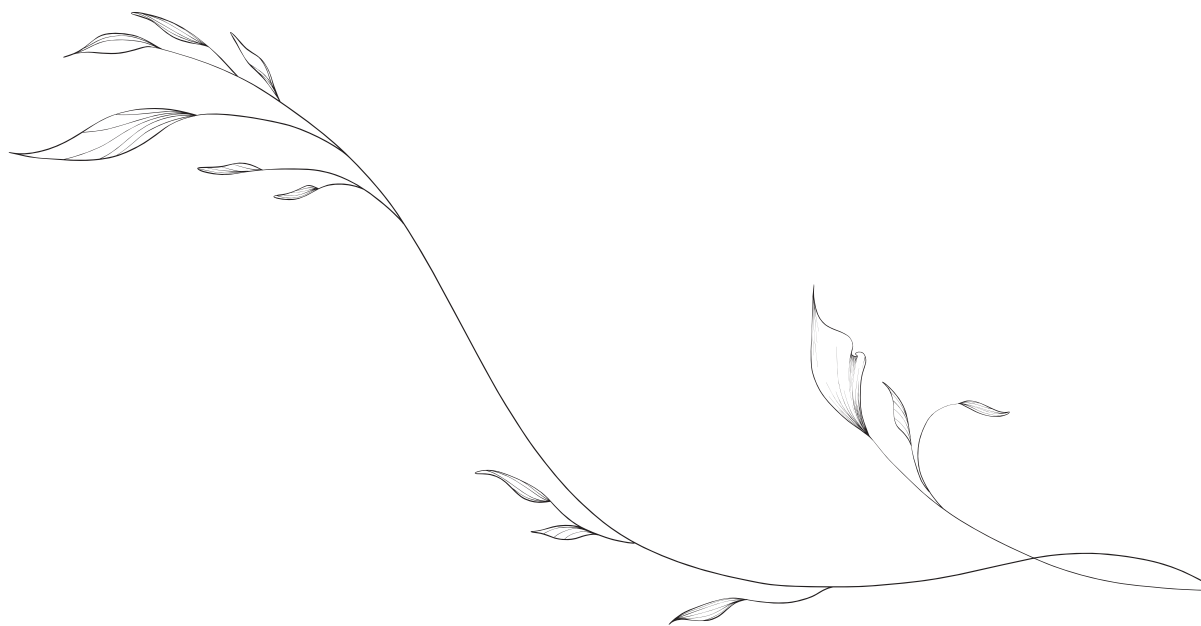
VODKA	30ml	60ml
Ketel One, Netherlands	85	160
Absolut Elyx , Sweden	125	190
Grey Goose, France	125	190
Belvedere, Poland	125	180
Beluga Noble, Russia	125	190

AMERICAN WHISKEY

Woodford Reserve	95	170
Bulleit Bourbon	95	160
Elijah Craig 12 yeards old	95	150
Jack Daniel's Single Barrel	115	190

SCOTCH BLENDED WHISKEY

Johnnie Walker Black Label 12 Years	95	180
Chivas Regal 18 Years	170	265
Chivas Royal Salute 21 Years	265	470
Johnnie Walker Blue Label	320	520



SCOTCH SINGLE MALT	30ml	60ml
Glenfiddich 12 Years, Speyside	95	160
Talisker Storm, Isle of Skye	115	190
Glenfiddich 18 Years, Speyside	130	190
Lagavulin 16 Years, Isle of Islay	180	310
The Macallan Sherry Oak Range		
Macallan Sherry Oak 18 Years Old	300	490
Macallan Sherry Oak 25 Years Old	980	1550
The Macallan Fine Oak Range		
Macallan Fine Oak 12 Years Old	140	230

LIQUEURS

Sambuca	85	140
Kahlua	85	140
Bailey's Irish Cream	85	150
Drambuie	85	150
Tia Maria	85	150
Amaretto Disaronno	85	150
Grand Marnier	85	170

BOTTLED BEER

Heineken, Netherlands 330ml	70
Birra Moretti, Italy 330ml	70
Noam, Germany 340ml	70
BrewDog Punk IPA Craft Beer, Scotland 330ml	70
Corona, Mexico 335ml	70