

Spirits of D&A

A true celebration of British spirit, where botanical gins, cask favourites, live music, and vibrant flavours come together for an unforgettable day of festival fun.

Botanical Deck

Mix & Match

Gin: Bombay | Votanikon | Malfy

Mixers: Double Dutch Cucumber & Watermelon
Pink Grapefruit | Pomegranate & Basil

The Captain's Barrel

Signature Cocktails

Nusa Cana Pineapple Collins

Nusa Rum, Pineapple Juice, Lemon Juice, Soda

Bacardi Mojito

Bacardi, Lime Juice, Simple Syrup, Cherry

Bacardi Lavender Dream

Bacardi, Lavender, Lemon Juice, Honey

Wines

Jean Des Vignes Blanc, France

Jean Des Vignes Rouge, France

Pinot Grigio Rosé, Italia

On Tap

Heineken | Birra Moretti

AED 295 per person

3 hours of free-flow drinks
and sharing bites





DHOW & ANCHOR

Starters

Sharing-style platter

House Hot-Smoked Salmon ^(D)

Potato Salad, Horseradish Purée

Truffle & Parmesan Chips ^(V, E, D)

Fresh Truffle and Parmesan

Venison Sausage Rolls ^(D, E)

Plum Ketchup

Mains

Sharing-style platter

Mini Bunny Chow ^(D, N)

Chicken Tikka Masala, Mint Chutney

BBQ Glazed Pork Ribs ^(GF, E, P, S)

Slow-Cooked Pork Ribs

Variation of Heritage Carrots ^(VG, N, GF, LS)

Cashew Cream, Pickled Mustard Seeds,
Coriander Dressing

Desserts

On the table

Eton Mess ^(D, N, E)

Mango Passion Coconut

Apple Pie ^(D, E)

Vanilla Custard, Vanilla Ice Cream



(CS) Certified Sustainable (LS) Locally Sourced (P) Pork (V) Vegetarian (N) Nuts (GF) Gluten Free (S) Soy
(F) Fish (SE) Sesame (SF) Shellfish (D) Dairy (E) Egg (VG) Vegan (R) Raw Food (LF) Lactose Free
Please inform us of any allergies or dietary requirements before ordering.