

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.

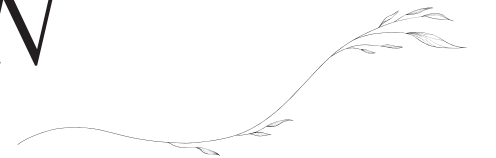
Pistachio Rahash (D, E, N, SE)

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 3-6 pm

390 AED per person

Includes a glass of Gold Emotion

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 crèmeux, pecan crunch, cocoa sponge.

Lemon Flower (N, D, E)

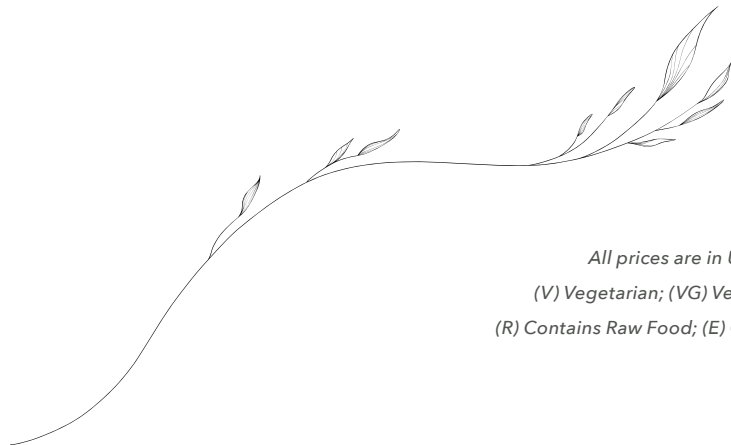
Lemon crèmeux, yuzu mousse, eucalyptus gel, lemon sablé, fresh finger lime.

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



All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Fees
(V) Vegetarian; (VG) Vegan; (GF) Gluten-Free; (N) Contains Nuts; (D) Contains Dairy; (SE) Contains Sesame; (S) Contains Soy;
(R) Contains Raw Food; (E) Contains Egg; (SF) Contains Shellfish; (LS) Locally Sourced; (SD) Signature Dish; (CS) Certified Sustainable

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 crèmeux, yuzu mousse, eucalyptus gel, lemon sablé and fresh finger lime

Chocolate Nox (D, E, GF, N)

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

Dice (D, E, N)

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

Coffee (D, E, N)

Coffee mousse with crèmeux 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 crèmeux and praliné

À LA CARTE

Homemade Scones (D, E, N)

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

French Toast (D, E)

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

Vegan Apricot Calisson (VG, N)

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

Sugar-Free Cheesecake (D, E, N)

Baked cheesecake with fresh local berries and berry sauce

Crème Brûlée (D, E, GF)

Madagascar vanilla cream caramelized with demerara sugar

Tiramisu (D, E)

Ladyfinger sponge soaked in espresso and layered with mascarpone cream

Honey Cake (D, E)

Local honey sponge with dulcey cream and crème fraîche

Luqaimat (D, SE)

Traditional Emirati beignets served with date syrup

Umm Ali (D, E, N)

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

Date Pudding (D, E, N)

Warm date pudding served with toffee sauce

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

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 Bresaoia (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

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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, LF)	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, LF, SF)	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, Signature Dish, 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, LF, 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) <i>Sheep ricotta cheese, fresh spinach, Parmesan, egg yolks, tomato sauce, butter and sage</i>	190
Rigatoni Prawns (SF, D) <i>Rigatoni pasta with red prawns, datterino tomatoes, butter, lobster bisque, red chilli and parsley</i>	210
Penne all'Arrabbiata (V, VG) <i>Penne pasta with datterino tomatoes, red chili pepper, tomato sauce, parsley and garlic</i>	135
Homemade Tagliolini Truffle (D, E) <i>Fresh homemade tagliolini with seasonal truffle, Parmesan and butter</i>	280
“Ribollita” Traditional Italian Vegetable Soup (V, D) <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>	100

SANDWICHES

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

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

MAIN COURSES

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

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) <i>Choose your preferred style : Grilled Sautéed Steamed</i>	65
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) <i>Tomato, Cream Or Bolognese Sauce</i>	80
Chicken Breast (D) <i>Mashed Potato, Carrot, Green Peas</i>	105
Steamed Salmon (D) <i>Mashed Potato, Carrot, Green Peas</i>	115

TEA				WATER		0.33L	0.75L
Premium Black		White		Evian Sparkling		35	55
Rare Assam 65 English Breakfast 50 Organic Darjeeling 50 Organic Lapsang 50		Persian Rose 50 White Peony 50 Peach & Raspberry 50 Silver Needle 50		Evian Still		35	55
Perfumed Black		Infused & Herbal		DETOX			
Organic Majestic Earl Grey 50 Chocolate Tea 50 Arabian Nights 50		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		Green Elixir <i>Celery, Cucumber, Ginger, Parsley, Green Apple, Spinach, Lemon</i>			75
Pu-erh				Mind Booster <i>Ginger, Beets, Carrot, Celery</i>			75
Vanilla Pu Erh 50				Golden Remedy <i>Turmeric, Carrot, Ginger, Orange, Celery, Lemon</i>			75
Green		Signature Iced Tea		Iron Throne <i>Cucumber, Celery, Romaine Lettuce, Broccoli, Green Apple, Lime</i>			75
Organic Japanese Gyokuro 50 Matcha Iri Genmaicha 50 Gunpowder 50 Empress Jasmine 50 Mystic Detox 50 Matcha Ceremonial 60		Strawberry & Mango 60 <i>Perfect Balance of Sweetness and Sourness with a Hints of Wildflower Honey</i>		Solar Bloom <i>Turmeric, Ginger, Aloe Vera, Orange</i>			65
Oolong		Arabian Jasmine & Rose 60 <i>Delicate Green Tea With Refreshing and Smooth Rose Aftertaste</i>		FRESH JUICES			
Milk Oolong 50		English Breakfast & Lemon 60 <i>Rich, Robust and Malty With A Touch of Citrus</i>		Strawberry			70
				Carrot, Orange, Apple, Pineapple, Mango, Lemon, Grapefruit, Watermelon, Kiwi			50
COFFEE				NON-ALCOHOLIC SOFT BEVERAGES			
Burj Al Arab Gold Cappuccino	150	Affogato	80	Soft Drinks			
Signature Hot Chocolate	95	Mochaccino	60	Coca Cola, Diet Coca Cola, Sprite, Sprite Sugar Free, Fanta			40
Espresso Sgl/DbI	45/50	French Press 100%	60	FT Ginger Ale, FT Tonic Water			40
Macchiato Sgl/DbI	45/50	<i>Single Origin Arabica Coffee Beans</i>		Red Bull			60
Ristretto Sgl/DbI	45/50	Cold Brew Cold Drip Coffee	65	Malt Beverages			
Long Black	50	<i>Single Origin Arabica Coffee Beans</i>		Heineken 0.0% Alcohol 300ml			55
Turkish Coffee	60	Salted Fudge Cappuccino	65				
Classic Cappuccino	50	Matcha Iced Latte	65				
Café Latté	50	White Chocolate Matcha Latte	75				
		Butterscotch Coffee	65				

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	500ml	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

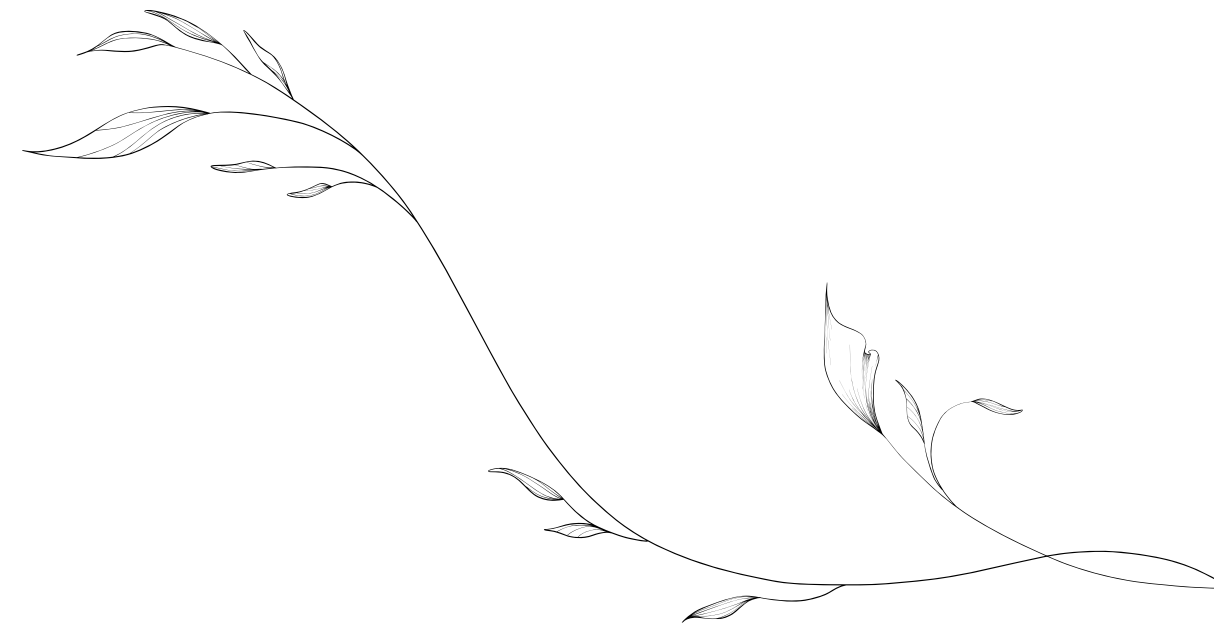
Prestige Rosé, Minuty <i>Côtes De Provence, France</i>	110	550
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RED WINE

Malbec, The Original, Rigal <i>Comté Tolosan, France</i>	120	600
Chianti, Nipozzano, Frescobaldi <i>Tuscany, Italy</i>	150	750
Pinot Noir,Santenay,Justin Girardin <i>Burgundy,France</i>	195	975

COGNAC		
Hennessy Vs	100	170
Hennessy Xo	240	475
Martell VSOP	100	180
TEQUILA		
Patron Silver	30ml 115	60ml 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		
Fever-Tree Tonic, England		

VODKA		
Ketel One, Netherlands	30ml 85	60ml 160
Absoult 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