

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 Jumeirah 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

CANAPÉ SELECTION

Smoked Salmon Blinis E.R Fresh Blinis, Salmon Roe, Sour Cream	80.00
Goat Cheese Toast V.N.S Quince Jam, Pecan Nut	74.00
Truffle Croque Monsieur E.S Veal Ham, Truffle Bechamel, 24-Month Aged Comté Cheese	120.00
Crunchy Spiced Chicken E Masala Spiced Chicken, Sweet Lemon Chutney, Curry Mayonnaise, Mango, Chilli, Coriander	115.00

COLD SAVOURY

Avocado Toast V.SE Pesto, Guacamole, Granola, Multi Grain Toast With Egg E : 92.00 With Smoked Salmon R : 115.00	74.00
Salmon Tartare SE.R.LF Fresh Salmon, Avocado, Yuzu Dressing	90.00
Grilled Corn Salad V.GF.MU.DF.LF Avocado, Baby Gem, Pickled Red Onion, Pumpkin Seeds, Honey Mustard Dressing With Corn Fed Chicken LF.GF : 135.00 With Seared Prawns SF.GF : 150.00	74.00
Lobster Salad GF.SF.DF.S.SE Miso, Truffle Yuzu Dressing, Avocado, Baby Spinach, Parmesan	174.00
Burrata Salad V Basil, Balsamic, Cherry Tomato, Croutons	110.00
Quinoa Salad V.N.GF.MU Pomegranate, Mango, Kale, Roasted Hazelnuts, Feta, Sherry Vinaigrette	90.00

A Contains Alcohol | **V** Vegetarian Dish | **P** Contains Pork | **GF** Gluten Free
SE Contains Sesame | **SF** Contains Seafood | **DF** Dairy Free | **E** Contains Egg | **S** Contains Soy
N Contains Nuts | **VG** Vegan | **R** Raw | **MU** Mustard | **LS** Locally Sourced | **CS** Certified Sustainable

All prices are in UAE Dirhams and are inclusive of a 10% service charge, 5% VAT and subject to 7% Municipality fee

ALL-DAY DINING MENU

WARM SAVOURY

Pierre Hermé Ham & Cheese Croissant E 12-Month Aged Comté Cheese, Turkey Ham, Mornay Sauce	90.00
Scrambled Eggs and Truffle V.E Shaved Black Truffle, Toasted Sourdough	116.00
Moroccan Soup S.E.DF.LF.LS Braised Lamb, Green Lentils, Vermicelli, Dates, Lemon	70.00
Tomato Soup V.SE Slow Roasted Cherry Tomato, Basil, Cream, Tomato Bruschetta	64.00
Provencal Wagyu Sando MU.E.S Breaded Wagyu Tenderloin, Japanese Milk Bread, Smoked Paprika Ketchup, Saffron Aioli	195.00
Club Sandwich MU.E.S Chicken Breast, Beef Bacon, Tomato, Hard Boiled Egg, White Toast	120.00
Cheeseburger MU.E Wagyu Patty, Caramelized Onion, Beef Bacon, Cheddar Cheese, Soft Potato Bun	125.00
Chicken Caesar Cutlet E Breaded Chicken Breast, Beef Bacon, Parmesan, Romaine Lettuce, Caesar Dressing, Quail Eggs	165.00
Truffle Rigatoni V.E Cream, Fresh Truffle,	168.00
Spicy Manchego Penne V Tomato, Cream, Fresh Chilli	116.00
Plain Fries VG.DF.LF	36.00
Truffle Fries V.GF.LF.E.MU Truffle Mayonnaise, Parsley, Fresh Truffle	55.00

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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 flavours and textures, complements the elegance of the space, whether enjoyed in the Lobby Lounge or through private 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

PÂTISSERIE

2000 Feuilles N.E	80.00
Caramelized Puff Pastry, Flaky Hazelnut Praline, Mousseline Cream with Hazelnut Praline	
Ispahan GF.N.E	80.00
Macaron Biscuit, Rose Petal Cream, Raspberries and Lychee	
Tarte Infiniment Vanille N.E	80.00
Shortbread Pastry, Vanilla Cake, Vanilla Ganache and Mascarpone Cream with Vanillas from Tahiti, Mexico and Madagascar	
Plaisir Sucré N.E	80.00
Hazelnut Dacquoise Biscuit, Flaky Praline, Thin Layers of Milk Chocolate, Ganache and Chantilly Cream	
Carrément Chocolat N.E	80.00
Soft Chocolate Cake, Smooth Chocolate Cream, Chocolate Mousse, Dark Chocolate Crisp	
Montebello N.E	80.00
Pistachio Dacquoise Biscuit, Pistachio Mousseline Cream, Red Berries, Pistachio	
Ultime E	80.00
Infiniment Chocolat shortbread pastry, Madagascan vanilla ganache, pure origin Belizean chocolate smooth cream, Cayo district, Xibun Plantation, thin layers of dark chocolate	



Scan to view our menu

MACARON

Per Piece 20 | Six Pieces 120

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

Signature Collection **N.E**
Ispahan, Plaisir Sucré, Mogador

VIENNOISERIE

Croissant E	26.00
Plain Butter Croissant	
Croissant Ispahan N.E	42.00
Rose Almond Paste, Raspberry and Lychee Compote	
Pain Au Chocolat & Pistache N.E	42.00
Chocolate and Pistachio Almond Paste Croissant	
Pain Au Chocolat E	42.00
Gianduja Chocolate Croissant	

MADELEINE

Per Piece 18 | Three Pieces 50

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

Ispahan **E**
Rose Madeleine Garnished with Raspberry and Lychee Compote

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

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BEVERAGE

PIERRE HERMÉ PARIS SIGNATURE

Frappé Macaron **N.E** 65.00
Ispahan (Rose, Lychee, and Raspberry)
Infiniment Chocolate
Infiniment Vanilla

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

LOBBY LOUNGE SIGNATURE

Tiramisu Latte **E** 55.00
Espresso, Vanilla, Cocoa,
Mascarpone, Lady Finger Biscuit

Dirty Coffee 55.00
Espresso, Double Cream Milk

Hot Chocolate 65.00
Homemade Vanilla Whipped Cream,
Marshmallows and Chocolate Pearls

Iced Creamy Matcha Latte 50.00
Matcha Powder, Coconut Milk, Salted
Caramel Syrup, Cream

Date & Tahini Delight Smoothie **SE.N** 50.00
Medjool Date, Banana, Tahini,
Cardamom, Cinnamon, Almond Milk, Honey

SPECIALITY COFFEE SELECTION

Colombia 75.00
Huila

Peru 60.00
Cusco

Ethiopia 60.00
West Arsi Nensebo

Available Brewing Methods

Chemex · Hario V60 · Hoop Drip

LOBBY LOUNGE CLASSICS

Iced Tea 50.00
Mango & Berries
Chamomile & Lemongrass

Iced Coffee 50.00
Salted Caramel
Spanish Latte
Butterscotch

Matcha Latte 50.00
Hot or Iced

Cold Brew 45.00
Original
Vanilla (Milk, Vanilla Syrup)

Single Turkish Coffee 50.00

Double Turkish Coffee 55.00

Moroccan Tea 70.00
Serves Two

Espresso 45.00

Double Espresso, Americano 50.00

Cappuccino, Latte,
Flat White, Cortado 55.00

SIGNATURE JUICES

Detox Me 45.00
Red Apple, Broccoli, Cucumber, Kale, Spinach

Pink Haven 45.00
Red Apple, Strawberry, Banana

Orange Shield 45.00
Ginger, Red Apple, Carrot

Wake Me Up 45.00
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.



UNIQUE FLAVOURS SELECTION

Bamboo Snow White

150.00

Our Bamboo Snow White is a delicate blend of white tea buds and leaves, enhanced with bamboo leaves and natural cranberry essence. The white tea buds impart a subtle, almost floral flavour, while the white tea leaves provide a gentle strength. The addition of sweet bamboo and vibrant cranberries creates a pale pink infusion with a refreshingly sweet note.

Velvet Salted Caramel

135.00

Our sweet caramel tea is a particularly festive blend. This loose black tea combines a base of black tea with small pieces of velvety salted caramel and natural spices like fennel seeds, anise, black peppercorns, and roasted apple pieces. The combination of these ingredients results in an especially smooth, sweet, and full-bodied flavour

Organic Japanese Gyokuro

175.00

This complex Organic Gyokuro green tea is one of the finest green tea specialties from Japan. Originating from the Uji region in Japan, Gyokuro is now one of the most coveted teas globally. The plants are covered with nets (kabuse) as they sprout at the end of April. Careful cultivation and handpicking ensure that only the youngest, tenderest leaves from the first spring harvest are used for this tea. The tea is full-bodied with a rich, savoury flavour. It stands out with its deep green colour and rich umami taste, delighting both tea enthusiasts and connoisseurs alike.

Midnight Chocolate Mint

130.00

A lightly roasted Tie Guan Yin Oolong Tea from Da'tian County, China with pronounced characteristics, including a wonderfully intense floral aroma (Nong Xiang literally means strong fragrance) and a coating mouthfeel with lingering sweetness. These qualities are a result of slightly longer oxidation and roasting process, resulting in an infusion with a clear taste of orchid, creamy honey and mineral undertones with warming, roasted notes. Pair with buttery desserts, spicy noodles, or roasted meats

Handwritten text in a cursive script, possibly a signature or a name, written in dark ink on a light-colored, textured background. The text is slanted and appears to be a single word or a short phrase, possibly "C. J. [unclear]".



Nadine Kanso 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 Kanso, 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.

LOOSE LEAF TEA

Black Tea	55.00
Golden Yunnan	
Oriental Moments	
Earl Grey Majestic	
English Breakfast	
Darjeeling 2nd Flush	

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	50.00
Jasmine Pearls	
Japanese Sencha	
Eight Treasures	

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

Milk Oolong

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 45.00

Orange Blossom Rooibos

Chamomile Blossoms

Rush Hour Berry

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. The project relocated 62% of corals and established a nursery, setting a benchmark for UAE conservation efforts. Stretching 450 metres into the sea, the project was built using 800,000 cubic metres of sand. Guests can enjoy breathtaking views of iconic landmarks such as Jumeirah Burj Al Arab, Burj Khalifa, and Palm Jumeirah. The resort also incorporates eco-glass, adheres to the Green Building Code, and introduces 7,600 new trees. A striking 16.5-metre, 3,000-ton steel arch frames the Jumeirah Burj Al Arab - an accomplishment made possible by the 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

Louis Roederer, Collection 245, Brut	135.00
Louis Roederer, Brut Rosé	180.00
Henri Giraud, Esprit Nature, Brut	260.00
Perrier-Jouët, Belle Époque, Brut Rosé	790.00
Louis Roederer, Cristal, Brut	980.00

WHITE WINE

Sauvignon Blanc, Marsa Al Arab, Sea Change Pays d'Oc, France	70.00
Chablis, Drouhin-Vaudon, Joseph Drouhin Burgundy, France	115.00
Pinot Grigio, La Roncaia Friuli-Venezia Giulia, Italy	130.00

RED WINE

Malbec, Marsa Al Arab, Sea Change Pays d'Oc, France	70.00
Chianti, Castiglioni, Frescobaldi Tuscany, Italy	80.00
Amarone della Valpolicella Classico, Luigi Righetti Veneto, Italy	120.00
Bourgogne HCDN, Louis Auguste, David Duband Burgundy, France	195.00

ROSÉ

Lady A, Château La Coste Côtes de Provence, France	80.00
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BEER

Bottled Beer	
Kirin	50.00
Noam	60.00
Peroni 0%	45.00

ZERO COCKTAILS

Lychee and Rose	40.00
Lychee and Rose Cordial, Elderflower Soda	
Candy Apple	40.00
Fresh Green Apple Juice, Marshmallow, Vanilla	
Hibiscus	40.00
Raisins, Saffron, Fresh Mint	

CLASSIC COCKTAILS

Aperol Spritz	80.00
Aperol, Prosecco, Soda Water	
Bellini	90.00
Peach Purée, Prosecco	
Negroni	75.00
Campari, Vermouth Rosso, London Dry Gin	
Espresso Martini	75.00
Vodka, Coffee Liqueur, Espresso, Vanilla Syrup	

SOFT DRINKS

Coca Cola, Sprite	25.00	
Red Bull, Red Bull Zero	45.00	
Water	330 ml	750 ml
Evian Still	30.00	40.00
Evian Sparkling	30.00	40.00
Fresh Juice	35.00	
Selection of Orange, Carrot, Apple, Grapefruit, Pineapple, Mango, Watermelon		