

FESTIVE AFTERNOON TEA

Served daily from 14:00 to 17:00



NON - ALCOHOLIC PACKAGE

AED 220 for one person
AED 410 for two persons

BUBBLY PACKAGE

AED 310 for one person (includes a glass of champagne)
AED 590 for two persons (includes a glass of champagne per guest)

SAVOURY

Pumpkin Flan, Speck Ham, Blue Cheese (D, N)

Mushroom & Truffle Tart (D, N, V)
Toasted Hazelnut, Raspberry Gel

Foie Gras Mousse
Dark Chocolate & Cranberry (D, N, GF, E)
Foie Gras, Pistachio, Pomegranate Pearls

Balik Salmon, Crème Fraîche & Oscietra Caviar (D, G)
Herbed Labneh, Caper Berry



SWEET

Croissant Christmas Tree (D, E)
Filled with Pumpkin Custard Cream

Pecan Tart (D, E, N)
Vanilla White Chocolate Whipped Ganache

Yule Log Black Forest (D, E, N)
Chocolate Sponge Roll, Vanilla Whipped Cream,
Cherry Compote

Mont Blanc (D, E)
French Meringue, Chestnut Mousse, Blueberry Compote

Scones (D, E)
Strawberry Jam, Clotted Cream

French Toast Panettone Cinnamon (GF)
Mixed Berry Compote, Mascarpone Whipped Cream



BEVERAGES

Exclusive Tea Selection or Coffee



V Vegetarian | **N** Nuts | **GF** Gluten Free | **SE** Sesame | **SF** Shellfish | **D** Dairy | **E** Egg
S Soy | **VG** Vegan | **LF** Lactose Free | **LS** Locally Sourced | **CS** Certified Sustainable | **P** Pork

All prices are in UAE Dirhams and are inclusive of 7% Municipality Fees, 10% Service Charge and Value Added Tax. Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements.

LOBBY SELECTION

Served from 12:00 to 22:30

TRUFFLE AND PARMESAN CHIPS ^(V) Fresh Truffle, Parmesan	75
HOUSE HOT-SMOKED SALMON ^(D, F) Potato Salad, Horseradish Purée	105
TRIO OF ARABIC MEZZE ^(VG) Hummus, Moutabal, Muhammara, Arabic Bread	95
CHEESE BOARD ^(D) Selection of British Cheeses, Homemade Chutneys and Pickles	130
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SALT-BAKED BEETROOT ^(VG, N) Cashew Cream, Raspberry, Geranium Leaves, Sriracha Dressing	95
PRAWN COCKTAIL ^(SF, E) Baby Gem Lettuce, Pickled Cucumber, Marie Rose	85
FATTOUSH SALAD ^(VG, LS) Lettuce, Parsley, Tomato, Cucumber, Arabic Croutons	80
CAESAR SALAD ^(D, E, F, CS) Baby Gem, Parmesan, Sourdough Croutons, Caesar Dressing ADD CHICKEN 35 SHRIMP 45 AVOCADO 20	75
PONZU SALMON QUINOA POKE BOWL ^(D, N, V) Avocado, Edamame, Cucumber, Cherry Tomato Confit	105
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CLUB SANDWICH ^(D, E) Chicken Breast, Iceberg Lettuce, Tomato, Veal Bacon, Egg, French Fries	110
LOBSTER ROLL ^(D, E, SF) Citrus Tarragon Dressing, Watercress	145
PEARL LOUNGE BURGER ^(D, E, F) Homemade Burger Patty, Cheddar Cheese, Lettuce, Tomato, Pickle, Homemade Relish	145
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CHICKEN TIKKA MASALA ^(D, N) Basmati Rice, Mint Chutney	125
PENNE ARRABBIATA ^(V) Fresh Chilli, Tomato, Parsley	95
PAN-SEARED SEA BASS ^(D, F, GF) Potato Terrine, Celeriac Purée, Kale, Lemon Butter Sauce	145

DESSERTS

CLASSIC MILLEFEUILLE ^(D)	70
Puff Pastry, Vanilla White Chocolate Ganache, Salted Caramel	
DUBAI CHOCOLATE ÉCLAIR ^(D, E, N, S)	70
Choux Pastry, Milk Chocolate Cream, Pistachio Kunafa	
HONEY CAKE ^(D, G, E, N, S)	70
Honey Sponge, Cream Cheese, Dulce de Leche Confiture	
STRACCIATELLA CAKE ^(D, E, N, G)	70
Vanilla Mousse, Chocolate Sponge, Cherry Compote	
GIRLY BEAR ^(D, E, N, S)	70
Strawberry Mousse, Vanilla Sauce, Vanilla Crumble	
TEDDY BEAR ^(D, E, N, S)	70
Milk Chocolate Mousse, Popcorn Caramel Praline, Chocolate Crumble	
VANILLA ST. SEBASTIAN CHEESECAKE ^(D, E)	70
Baked Vanilla Cheesecake, Chocolate Sauce	
MATCHA ST. SEBASTIAN CHEESECAKE ^(D, E)	70
Baked Matcha Cheesecake, Vanilla Matcha Sauce	
BANOFFEE TART ^(D, E, N, S)	70
Banana Compote, Milk Chocolate Ganache, Salted Peanut Cream	
MIXED FRUIT TART ^(D, E, N)	70
Sablé Breton, Vanilla Custard, Mixed Fresh Red Fruits	

SIGNATURES

PISTACHIO APRICOT ^(D, E, N)	70
Apricot Compote , Pistachio Praline	
CHOCOLATE HAZELNUT ^(D, E, N, S)	70
Dark Chocolate Mousse, Hazelnut Praline, Vanilla Cream	
MANGO COCONUT PASSION ^(D, E, N)	70
Mango Passion Compote, Coconut Biscuit, Vanilla Mousse	
VANILLA RED FRUITS & PECAN NUT ^(D, E, N, S)	70
Vanilla Cream, Red Fruits, Caramelised Pecan Nuts	
FRUIT CUP ^(D, E, N)	70
Genoise Sponge , Vanilla Custard Cream, Fresh Mixed Fruits	

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