

سahn eddar

BREAKFAST (From 10:00 AM to 6:00 PM)

SAVOURY

OMELETS OF YOUR CHOICE (D, E)	90
EGGS BENEDICT (SMOKED SALMON OR VEAL HAM), HOLLANDAISE SAUCE (D, E)	100
AVOCADO TOAST (D, N, V)	80
BRESAOLA WAFFLES (D, E)	100

SIGNATURE FEUILLETÉ

TOMATO FEUILLETÉ (D, N, V)	90
SALMON FEUILLETÉ (D, E)	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

VIENNOISERIE

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

AFTERNOON TEA



From 3:00 PM to 6:00 PM, enjoy a luxurious experience at 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 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

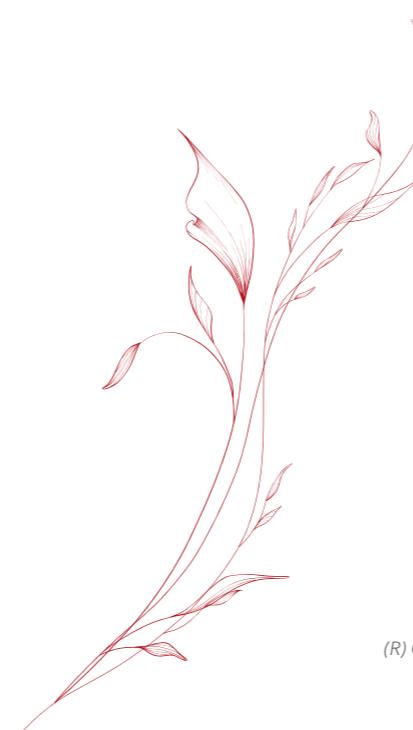
HOMEMADE SCONES (D, E, N)
Served with homemade jam and clotted cream

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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

50

FRENCH TOAST (D, E)

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

80

VEGAN APRICOT CALISSON (VG, N)

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

80

SUGAR-FREE CHEESECAKE (D, E, N)

Baked cheesecake with fresh local berries and berry sauce

80

CRÈME BRÛLÉE (D, E, GF)

Madagascar vanilla cream caramelized with demerara sugar

70

TIRAMISU (D, E)

Ladyfinger sponge soaked in espresso and layered with mascarpone cream

70

HONEY CAKE (D, E)

Local honey sponge with dulcey cream and crème fraîche

70

LUQAIMAT (D, SE)

Traditional Emirati beignets served with date syrup

65

UMM ALI (D, E, N)

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

75

DATE PUDDING (D, E, N)

Warm date pudding served with toffee sauce

70

SIGNATURE CREPES SUZETTE (D, E) (Prepared tableside)

250



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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
OSCIETRA 50GR

MARINATED BEEF CARPACCIO (D, N, R)

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

LOBSTER CEVICHE (SF)

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

WARM VEGETABLES WITH TRUFFLE (VG, LS)

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

FRIED CALAMARI (D, E, SF)

Crispy Mediterranean calamari served with spicy mayo

VIOLET ARTICHOKE WITH LAMB KOFTA (D, LS)

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

SALADS

BURRATA (D, V)

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

CRISPY EGGPLANT (S, SE, LS, SD)

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

CHICKEN CAESAR SALAD (D, E)

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

ARABIC SALAD (VG, LF, SD, LS)

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

CHICKPEA SALAD (SE, VG, LS, N, SD)

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)

Sheep ricotta cheese, fresh spinach, Parmesan, egg yolks, tomato sauce, butter and sage

RIGATONI PRAWNS (SF, D)

Rigatoni pasta with red prawns, datterino tomatoes, butter, lobster bisque, red chilli and parsley

PENNE ALL'ARRABBIATA (VG)

Penne pasta with datterino tomatoes, red chili pepper, tomato sauce, parsley and garlic

HOMEMADE TAGLIOLINI TRUFFLE (D, E)

Fresh homemade tagliolini with seasonal truffle, Parmesan and butter

"RIBOLLITA" TRADITIONAL ITALIAN VEGETABLE SOUP (V, D)

Potato foam, black cabbage cream, coco beans, pickled red onion, tomato confit, carrots, baby marrow, yellow zucchini mirepoix, micro leaves and clear Ribollita broth

SANDWICHES

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

CLUB SANDWICH (D, E)

Boiled egg, smoked beef bacon, free-range chicken supreme, Romain Lettuce, homemade mayonnaise, tomatoes

ANGUS BEEF HAMBURGER (D, E)

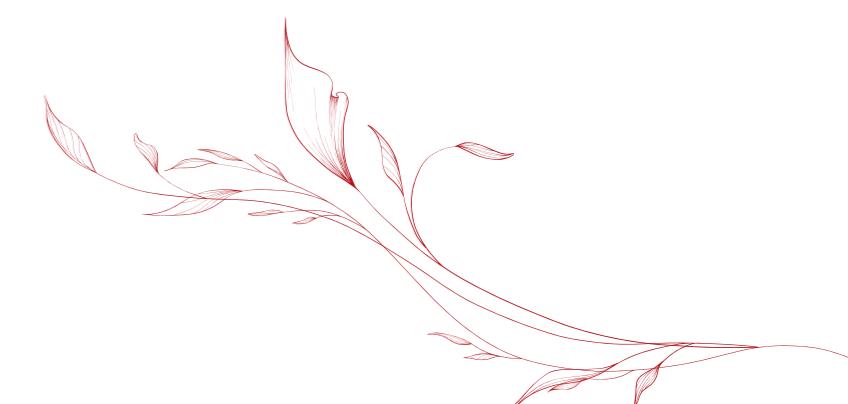
Hokkaido bun, angus beef patty, Montana Sauce, lettuce, tomatoes and cornichons

CROQUE MONSIEUR (D)

Toasted loaf bread, chicken ham, bechamel sauce and comte cheese

LOBSTER ROLL (D, E, SF)

Canadian lobster poached, brioche bread, lemon mayo, parsley, mustard, tarragon and celery



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MAIN COURSES

DRY-AGED BARBECUE WAGYU 8/9 BEEF TENDERLOIN* (200G) (D, E)	480
Wagyu beef tenderloin served with Béarnaise sauce, tartar sauce, chimichurri sauce and French fries	
BABY CHICKEN WITH TRUFFLE SAUCE (D) (served with your choice of gourmet side)	280
Corn-fed baby chicken with seasonal black truffle, chicken jus and aromatic herbs	
MISO-MARINATED BLACK COD WITH WAKAME & GREEN BEANS (D, S, SE, N)	235
Black cod with miso dressing, sesame, seaweed wakame and ginger sprout	
BLUEFIN TUNA WITH PEPPERS, POTATO & CAPERS SAUCE (D, S, CS)	285
Bluefin tuna served with potato millefeuille, green, red and yellow bell peppers, cherry tomatoes and veal jus with capers	
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
Choose your preferred style : Grilled Sautéed Steamed	
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
Tomato, Cream or Bolognese Sauce	
CHICKEN BREAST (D)	105
Mashed Potato, Carrot, Green Peas	
STEAMED SALMON (D)	115
Mashed Potato, Carrot, Green Peas	

TEA

PREMIUM BLACK		WHITE	
ORGANIC ENGLISH BREAKFAST	50	YUNNAN WILD TEA BUDS	50
GOLDEN ASSAM	50	ROSE WHITE	50
ORGANIC DARJEELING 2ND FLUSH	50	INFUSED & HERBAL	
PERFUMED BLACK		ORGANIC CHAMOMILE BLOSSOMS	50
MAJESTIC EARL GREY	50	ORGANIC MINT DUO	50
VELVET SALTED CARAMEL	50	ROOIBOS VANILLA EARL GREY	50
ORIENTAL MOMENTS	50	SIGNATURE ICED TEA	
GREEN		STRAWBERRY & MANGO	60
ORGANIC JAPANESE SENCHA	50	Perfect Balance of Sweetness and Sourness with a Hints of Wildflower Honey	
JASMINE PHOENIX PEARLS	50	ARABIAN JASMINE & ROSE	60
MOROCCAN MINT	50	Delicate Green Tea with Refreshing and Smooth Rose Aftertaste	
MATCHA CEREMONIAL GRADE	60	ENGLISH BREAKFAST & LEMON	60
OOLONG		Rich, Robust and Malty with a Touch of Citrus	
MILK OOLONG	50		
COFFEE			
ESPRESSO sgl/dbl	45/50	COLD BREW COLD DRIP COFFEE	65
MACCHIATO sgl/dbl	45/50	Single Origin Arabica Coffee Beans	
RISTRETTO sgl/dbl	45/50	SALTED FUDGE CAPPUCCINO	65
LONG BLACK	50	MATCHA ICED LATTE	65
CLASSIC CAPPUCCINO	50	BUTTERSCOTCH COFFEE	65
CAFÉ LATTE	50	WHITE CHOCOLATE MATCHA LATTE	70
TURKISH COFFEE	60	AFFOGATO	80
MOCHACCINO	60	SIGNATURE HOT CHOCOLATE	95
FRENCH PRESS 100%	60	Single Origin Arabica Coffee Beans	

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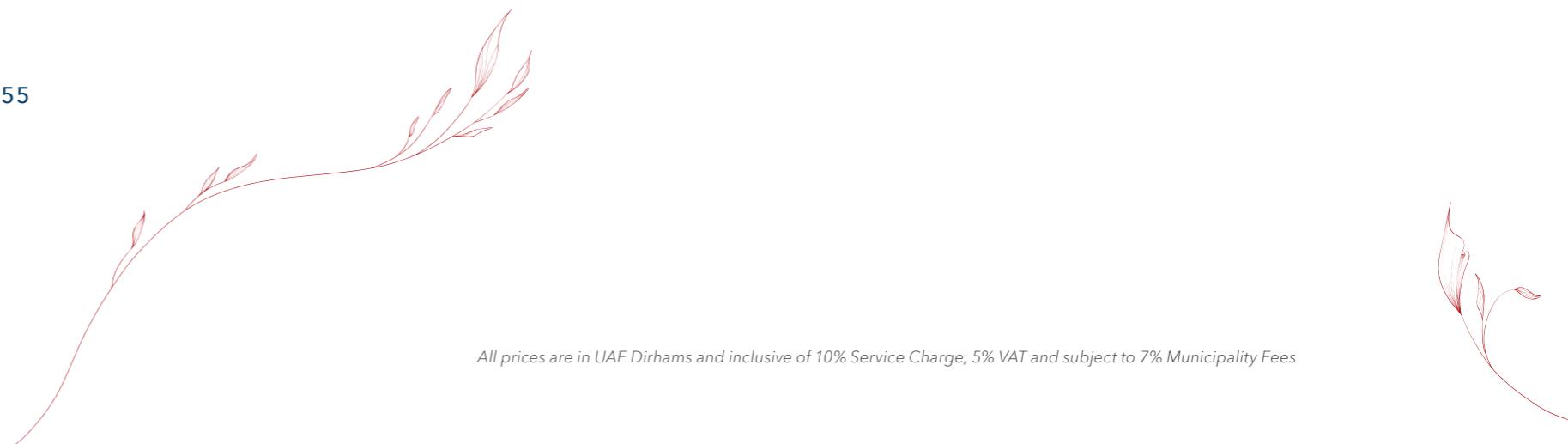
*A supplementary charge of AED 100 applies for guests on Half Board.

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WATER	0.33L	0.75L	SAHN EDDAR CLASSIC COCKTAILS	
EVIAN SPARKLING	35	55	FRENCH 75 <i>Gin, Lemon, Champagne</i>	150
EVIAN STILL	35	55	NEGRONI SBAGLIATO <i>Campari, Sweet Vermouth, Champagne</i>	150
DETOX			GOLDEN ESPRESSO MARTINI <i>Vodka, Coffee Liqueur, Single Origin Espresso, Tonka, Golden Powder</i>	185
SOLAR BLOOM <i>Turmeric, Ginger, Aloe Vera, Orange</i>	65		BELLINI <i>Peach, Champagne</i>	195
GREEN ELIXIR <i>Celery, Cucumber, Ginger, Parsley, Green Apple, Spinach, Lemon</i>	75		JUMEIRAH SIGNATURE COCKTAILS	
MIND BOOSTER <i>Ginger, Beets, Carrot, Celery</i>	75		CUCUMBER MARTINI <i>Vodka, Lime, Elderflower, Cucumber</i>	135
GOLDEN REMEDY <i>Turmeric, Carrot, Ginger, Orange, Celery, Lemon</i>	75		PASSION FRUIT MARTINI <i>Vodka, Passion Fruit, Lime, Amaretto</i>	135
IRON THRONE <i>Cucumber, Celery, Romaine Lettuce, Broccoli, Green Apple, Lime</i>	75		LYCHEE MARTINI <i>Vodka, Lychee, Yuzu</i>	135
FRESH JUICES			ZERO ALCOHOL MOCKTAILS	
CARROT, ORANGE, APPLE, PINEAPPLE, MANGO, LEMON, GRAPEFRUIT, WATERMELON, KIWI	50		SPIRULINA SPRITZ <i>Spirulina, Pineapple Juice & Yuzu Juice</i>	70
STRAWBERRY	70		GOLDEN SAFFRON <i>Homemade Saffron Syrup, Cranberry Juice & Lime Juice</i>	70
NON-ALCOHOLIC SOFT BEVERAGES			ARABIAN SUNRISE <i>Homemade Tonka & Cinnamon Syrup, Apple Juice & Lemon Juice</i>	70
SOFT DRINKS				
COCA COLA, DIET COCA COLA, SPRITE, FANTA	40			
FT GINGER ALE, FT TONIC WATER	40			
RED BULL	60			
RED BULL SUGAR FREE	60			
MALT BEVERAGES				
HEINEKEN 0.0% ALCOHOL 300ML	55			



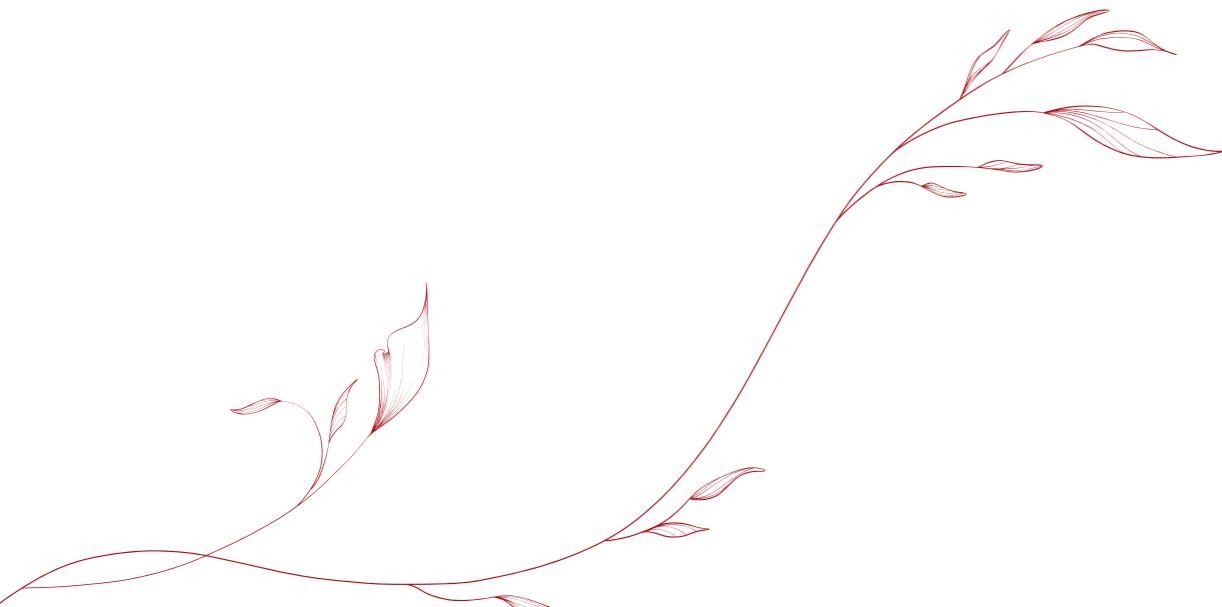
CHAMPAGNE	Glass	Bottle	COGNAC	30ml	60ml
LOUIS ROEDERER, COLLECTION 244, BRUT	195	975	HENNESSY VS	100	170
LOUIS ROEDERER, BRUT ROSÉ	255	1,275	HENNESSY XO	240	475
RUINART, BRUT BLANC DE BLANCS		2,170	MARTELL VSOP	100	180
BOLLINGER, BRUT ROSÉ		2,430			
DOM PÉRIGNON, BRUT		3,000			
LOUIS ROEDERER, CRISTAL, BRUT	1,090	5,450	TEQUILA		
			PATRON SILVER	115	170
WHITE WINE			DON JULIO AÑEJO	125	210
RIESLING GUTSWEIN, FIVE O' CLOCK, AUGUST KESSELER <i>Rheingau, Germany</i>	120	600	CLASE AZUL REPOSADO	220	380
CHABLIS DROUHIN <i>Burgundy, France</i>	125	640	DON JULIO 1942	360	670
CHENIN BLANC, HERAFTER HERE, ALHEIT VINEYARDS <i>Western Cape, South Africa</i>		690	RUM & CACHACA		
SAUVIGNON BLANC, SECTION 94, DOG POINT <i>Marlborough, New Zealand</i>	230	1,130	HAVANA CLUB 7 YEARS	95	155
CHARDONNAY, ROSSJ BASS, GAJA <i>Piedmont, Italy</i>		1,780	RON ZACAPA 23 YEARS	125	200
			DICTATOR	140	255
			DIPLOMAT RESERVE	155	275
ROSÉ WINE			GIN		
PRESTIGE ROSÉ, MINUTY <i>Côtes de Provence, France</i>	110	550	GIN MARE	115	180
CHÂTEAU DE SELLE, DOMAINES OTT* <i>Côtes de Provence, France</i>		1,250	TANQUERAY NO. 10	115	180
RED WINE			HENDRICKS	115	180
MALBEC, THE ORIGINAL, RIGAL <i>Comté Tolosan, France</i>	120	600	THE BOTANIST	115	180
CHIANTI, NIPOZZANO, FRESCOBALDI <i>Tuscany, Italy</i>	150	750	MONKEY 47	155	250
PINOT NOIR, DOMAINE CHAVY-CHOUET <i>Bourgogne, France</i>	200	1000	TONIC <i>Fever-Tree Tonic, England</i>		
SHIRAZ, GRENACHE, MATARO, BIN 138, PENFOLDS <i>South Australia</i>		1,270			
SAN LEONARDO, TENUTA SAN LEONARDO <i>Trentino, Italy</i>		2,100			



VODKA	30ml	60ml	SCOTCH SINGLE MALT	30ml	60ml
KETEL ONE, NETHERLANDS	85	160	GLENFIDDICH 12 YEARS, SPEYSIDE	95	160
ABSOULT ELYX , SWEDEN	125	190	TALISKER STORM, ISLE OF SKYE	115	190
GREY GOOSE, FRANCE	125	190	GLENFIDDICH 18 YEARS, SPEYSIDE	130	190
BELVEDERE, POLAND	125	190	LAGAVULIN 16 YEARS, ISLE OF ISLAY	180	310
BELUGA NOBLE, RUSSIA	125	190			

AMERICAN WHISKEY	30ml	60ml	THE MACALLAN SHERRY OAK RANGE	30ml	60ml
WOODFORD RESERVE	95	170	THE MACALLAN SHERRY OAK 18 YEARS OLD	300	490
BULLEIT BOURBON	95	160	THE MACALLAN SHERRY OAK 25 YEARS OLD	980	1550
ELIJAH CRAIG 12 YEARS OLD	95	150			
JACK DANIEL'S SINGLE BARREL	115	190	THE MACALLAN FINE OAK RANGE		
			THE MACALLAN FINE OAK 12 YEARS OLD	140	230

SCOTCH BLENDED WHISKEY	30ml	60ml	LIQUEURS	30ml	60ml
JOHNNIE WALKER BLACK LABEL 12 YEARS	95	180	SAMBUCA	85	140
CHIVAS REGAL 18 YEARS	170	265	KAHLUA	85	140
CHIVAS ROYAL SALUTE 21 YEARS	265	470	BAILEY'S IRISH CREAM	85	150
JOHNNIE WALKER BLUE LABEL	310	520	DRAMBUIE	85	150
			TIA MARIA	85	150
			AMARETTO DISARONNO	85	150
			GRAND MARNIER	85	170



BOTTLED BEER	30ml	60ml
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	