

صحن السدار
SAHN 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

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

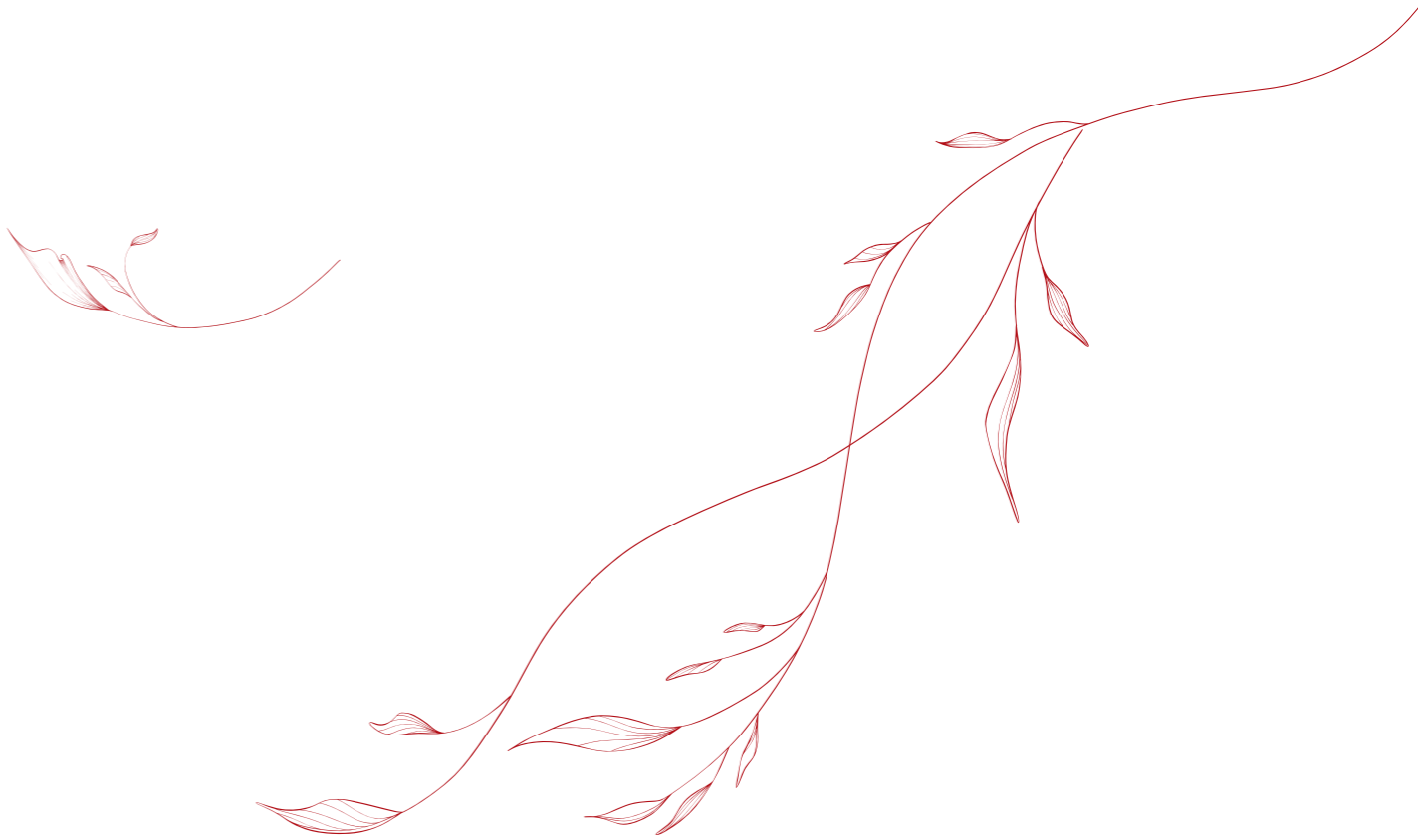
UMM ALI (D, E, N)

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)



STARTERS

CAVIAR SELECTION (D, E, R) <i>Served with Melba toast, blinis, egg white, egg yolk, shallot, apple cider and sour cream</i>	
BELUGA 50GR	2440
OSCIETRA 50GR	1200
MARINATED BEEF CARPACCIO (D, N, R) <i>Angus beef striploin, pecorino cheese, walnuts, rocket, purple artichokes and lemon</i>	170
LOBSTER CEVICHE (SF) <i>Canadian lobster, kumquat, yellow bell pepper ceviche, coriander oil and crispy red quinoa</i>	220
WARM VEGETABLES WITH TRUFFLE (VG, LS) <i>Truffle dressing with carrots, baby marrow, yellow zucchini, green beans, baby fennel, celeriac, broccoli, cauliflower, mixed leaves and seasonal truffle</i>	185
FRIED CALAMARI (D, E, SF) <i>Crispy Mediterranean calamari served with spicy mayo</i>	100
VIOLET ARTICHOKE WITH LAMB KOFTA (D, LS) <i>Purple artichokes, natural kofta meat, mushrooms, fried parsley, basil and kale with lamb jus</i>	160

SALADS

BURRATA (D, V) <i>Red and yellow tomatoes, cucumber, basil and 15-year aged balsamic vinegar</i>	120
CRISPY EGGPLANT (S, SE, LS, SD) <i>Amazu ponzu sauce, violet eggplant, mixed salad leaves and white sesame paste</i>	130
CHICKEN CAESAR SALAD (D, E) <i>Free-range chicken supreme, Caesar dressing, baby gem lettuce, baguette croutons, 24-month aged Parmesan, smoked beef belly</i>	150
ARABIC SALAD (VG, LF, SD, LS) <i>Cucumber, romaine lettuce, parsley, spring onion, banana shallot, red radish, lemon, mint, red tomatoes, olive oil and pomegranate</i>	95
CHICKPEA SALAD (SE, VG, LS, N, SD) <i>Chickpeas, white balsamic dressing, spring onion, blond raisins, hazelnuts, celery, pickled vegetables, hummus and lemon palm</i>	110

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 (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

<i>All the sandwiches and burger are served with mix leaves salad and fresh fries agria potatoes</i>	
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>(served with your choice of gourmet side)</i> <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

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

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TEA

PREMIUM BLACK		WHITE	
ORGANIC ENGLISH BREAKFAST	50	YUNNAN WILD TEA BUDS	50
GOLDEN ASSAM	50	ROSE WHITE	50
ORGANIC DARJEELING 2ND FLUSH	50		
PERFUMED BLACK		INFUSED & HERBAL	
MAJESTIC EARL GREY	50	ORGANIC CHAMOMILE BLOSSOMS	50
VELVET SALTED CARAMEL	50	ORGANIC MINT DUO	50
ORIENTAL MOMENTS	50	ROOIBOS VANILLA EARL GREY	50
GREEN		SIGNATURE ICED TEA	
ORGANIC JAPANESE SENCHA	50	STRAWBERRY & MANGO	60
JASMINE PHOENIX PEARLS	50	<i>Perfect Balance of Sweetness and Sourness with a Hints of Wildflower Honey</i>	
MOROCCAN MINT	50	ARABIAN JASMINE & ROSE	60
MATCHA CEREMONIAL GRADE	60	<i>Delicate Green Tea with Refreshing and Smooth Rose Aftertaste</i>	
OOLONG		ENGLISH BREAKFAST & LEMON	60
MILK OOLONG	50	<i>Rich, Robust and Malty with a Touch of Citrus</i>	

COFFEE

ESPRESSO sgl/dbl	45/50	COLD BREW COLD DRIP COFFEE	65
MACCHIATO sgl/dbl	45/50	<i>Single Origin Arabica Coffee Beans</i>	
RISTRETTO sgl/dbl	45/50	SALTED FUDGE CAPPUCINO	65
LONG BLACK	50	MATCHA ICED LATTE	65
CLASSIC CAPPUCINO	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		
<i>Single Origin Arabica Coffee Beans</i>			

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WATER	0.33L	0.75L
EVIAN SPARKLING	35	55
EVIAN STILL	35	55

DETOX

SOLAR BLOOM <i>Turmeric, Ginger, Aloe Vera, Orange</i>		65
GREEN ELIXIR <i>Celery, Cucumber, Ginger, Parsley, Green Apple, Spinach, Lemon</i>		75
MIND BOOSTER <i>Ginger, Beets, Carrot, Celery</i>		75
GOLDEN REMEDY <i>Turmeric, Carrot, Ginger, Orange, Celery, Lemon</i>		75
IRON THRONE <i>Cucumber, Celery, Romaine Lettuce, Broccoli, Green Apple, Lime</i>		75

FRESH JUICES

CARROT, ORANGE, APPLE, PINEAPPLE, MANGO, LEMON, GRAPEFRUIT, WATERMELON, KIWI		50
STRAWBERRY		70

NON-ALCOHOLIC SOFT BEVERAGES

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

SAHN EDDAR CLASSIC COCKTAILS

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
BELLINI <i>Peach, Champagne</i>	195

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	Glass	Bottle
LOUIS ROEDERER, COLLECTION 244, BRUT	195	975
LOUIS ROEDERER, BRUT ROSÉ	255	1,275
RUINART, BRUT BLANC DE BLANCS		2,170
BOLLINGER, BRUT ROSÉ		2,430
DOM PÉRIGNON, BRUT		3,000
LOUIS ROEDERER, CRISTAL, BRUT	1,090	5,450

WHITE WINE

RIESLING GUTSWEIN, FIVE O' CLOCK, AUGUST KESSELER <i>Rheingau, Germany</i>	120	600
CHABLIS DROUHIN <i>Burgundy, France</i>	125	640
CHENIN BLANC, HEREAFTER HERE, ALHEIT VINEYARDS <i>Western Cape, South Africa</i>		690
SAUVIGNON BLANC, SECTION 94, DOG POINT <i>Marlborough, New Zealand</i>	230	1,130
CHARDONNAY, ROSSJ BASS, GAJA <i>Piedmont, Italy</i>		1,780

ROSÉ WINE

PRESTIGE ROSÉ, MINUTY <i>Côtes de Provence, France</i>	110	550
CHÂTEAU DE SELLE, DOMAINES OTT* <i>Côtes de Provence, France</i>		1,250

RED WINE

MALBEC, THE ORIGINAL, RIGAL <i>Comté Tolosan, France</i>	120	600
CHIANTI, NIPOZZANO, FRESCOBALDI <i>Tuscany, Italy</i>	150	750
PINOT NOIR, DOMAINE CHAVY-CHOUET <i>Bourgogne, France</i>	200	1000
SHIRAZ, GRENACHE, MATARO, BIN 138, PENFOLDS <i>South Australia</i>		1,270
SAN LEONARDO, TENUTA SAN LEONARDO <i>Trentino, Italy</i>		2,100

COGNAC	30ml	60ml
HENNESSY VS	100	170
HENNESSY XO	240	475
MARTELL VSOP	100	180

TEQUILA

PATRON SILVER	115	170
DON JULIO AÑEJO	125	210
CLASE AZUL REPOSADO	220	380
DON JULIO 1942	360	670

RUM & CACHACA

HAVANA CLUB 7 YEARS	95	155
RON ZACAPA 23 YEARS	125	200
DICTATOR	140	255
DIPLOMAT RESERVE	155	275

GIN

GIN MARE	115	180
TANQUERAY NO. 10	115	180
HENDRICKS	115	180
THE BOTANIST	115	180
MONKEY 47	155	250

TONIC
Fever-Tree Tonic, England



VODKA

	30ml	60ml
KETEL ONE, NETHERLANDS	85	160
ABSOULT ELYX , SWEDEN	125	190
GREY GOOSE, FRANCE	125	190
BELVEDERE, POLAND	125	190
BELUGA NOBLE, RUSSIA	125	190

AMERICAN WHISKEY

WOODFORD RESERVE	95	170
BULLEIT BOURBON	95	160
ELIJAH CRAIG 12 YEARS 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	310	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

THE MACALLAN SHERRY OAK 18 YEARS OLD	300	490
THE MACALLAN SHERRY OAK 25 YEARS OLD	980	1550

THE MACALLAN FINE OAK RANGE

THE MACALLAN FINE OAK 12 YEARS OLD	140	230
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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

