



BURJ AL ARAB 27TH FLOOR



GILT

G

COCKTAILS

All AED 95



SAKURA

Shochu, Shiso Leaf, Sakura Tea, Grapefruit Zest

Method: Stirred

Taste: Mineral & Floral

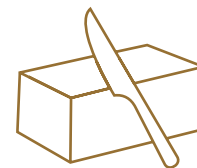


OSEILLE

Vodka Scandinavia Infusion, Sorrel, Yopol, Lime, Green Cardamom, Mint

Method: Shaken

Taste: Fresh & Sour



BEURRE NOISETTE

Gin Brown Butter, Vanilla, Lime, Egg White

Method: Shaken

Taste: Sour & Buttery



Gilt is a contemporary cocktail bar that believes in serious craftsmanship, respect for our produce and has strong attention to detail: in our drinks, food and service.

Constantly changing, innovative and dynamic menu with focus on flavors. Gilt will be a welcoming place for the guests, who desire to have experience in the iconic Burj Al Arab on the 27th floor with an upbeat and vibrant vibe.



SMOKY MILK

Mezcal, Spices, Smoked Duck Fat, Roasted Pineapple, Coconut Water, Lemon Juice, Curd Milk

Method: Clarified

Taste: Smoky & Silky



OOLONG OLD FASHIONED

Bourbon, Cognac, Oolong Tea, Maple Cacao Aztec Xmole bitters, Himalayan Salt

Method: Stirred

Taste: Strong & Mellow

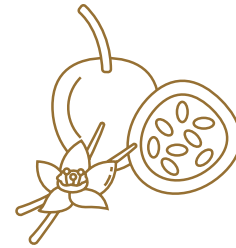


MASALA CHAI SOUR

Rye Masala Chai, Lemon, Porto, Coconut Syrup Egg White, Absinthe

Method: Shaken

Taste: Sour & Spicy



FIZZY P.STAR MARTINI

Vodka Vanilla, Passion Fruit Soda, Champagne Syrup

Method: Carbonated

Taste: Tropical & Fizzy



FIG FINO

Fino Infused Dry Fig Leaf, Tequila Reposado Verjus, Avera

Method: Build

Taste: Fresh & Savoury



TONCAFÉ

Irish Whisky, Tonka, Almond Liquor, Cream, Coffee, Black Salt

Method: Shaken

Taste: Creamy & Coffee





CHAMPAGNE



Louis Roederer Brut	195	975
Louis Roederer Brut Rosé	255	1270
Ruinart Blanc de Blancs		2170
Dom Pérignon		4900
Cristal Brut		4950
Armand de Brignac Gold		5500
Armand de Brignac Blanc de Blancs		8000

WHITE WINE



Les Eglantines, Sauvignon Blanc, 120 Sauvion, Loire, France		600
Terlan, Pinot Grigio, 130 Trentino Alto Adige, Italy		650
Penfolds Max's, Chardonnay, 160 Adelaide Hills, Australia		800

RED WINE



Malbec, Original, Rigal, 120 Comté Tolosan, France		600
Amarone Luigi Righetti, 160 Veneto, Italy		770
Mercurey Pinot Noir, 190 Les Caudroyes, Domaine Mia, Burgundy, France		950

ROSÉ WINE



By OTT 'Domaines OTT', 130 Côtes De Provence, France		650
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Extended wine and spirits list available on request

BEER & CIDER

Asahi Dry, Japan 330ml	70
Birra Moretti, Italy 330ml	70
Brewdog Punk Ipa, Scotland 330ml	70
Corona Extra, Mexico 330ml	70
Heineken Silver, Netherlands 330ml	70
Inedit Damm, Estrella, Spain 330ml	70
Noam, Germany 340ml	70
Thatchers Gold Cider, England 500ml	80

ZERO VOLUME

Gilt Bespoke Mocktails	65
Heineken 0,0%, Netherlands 330ml	55
Les Fleurs	70
<i>Lyre's Gin, Hibiscus Tea, Lychee Puree, Lime Juice, Rose Syrup</i>	
Sainte Paloma	70
<i>Lyre's Rum, Grapefruit Juice, Lemon Juice, Honey</i>	
Malamour	70
<i>Lyre's Whiskey, Lyre's Aperol, Yuzu, Lemon Juice, Vanilla Syrup, Egg White</i>	

SMALL PLATES

*Precisely Selected by Our Michelin Star
Chef Saverio Sbaragli*

Pomme Dauphine (V,D,E)	65
<i>Herb Mayonnaise</i>	
Vegan Arancini (V,SE,VG,LF)	85
<i>Tomato Sauce</i>	
Crab Croquetas (SF,D,E,LS)	95
<i>Local Shrimp, Crab, Herbs</i>	
Chicken Wings "Terre di Siena" (D)	95
<i>Spicy Tomato Sauce</i>	
Beef Carpaccio (D,R)	140
<i>New Zealand Tenderloin, Truffle Tuber Melanosporum</i>	
Sando Wagyu Brisket Sandwich (D,SE,S)	130
<i>Toasted Brioche Bread, Beef Brisket, Pickles, Tonkatsu Sauce</i>	
Balik Salmon (D,E)	130
<i>Rye Bread, Russian Condiments</i>	
Blue Fin Tuna Tartar (S,R,LF)	115
<i>Avocado, Yuzu</i>	
Romanesco Zucchini Tart (V,D,E,LS)	95
<i>Locally Grown Zucchini, Aubergine, Parmesan</i>	
Cheese Platter (V,N,D)	130
<i>French and Italian Unpasteurized Farm Cheese, Fig Jam, Raisin Bread</i>	

ALCOHOL (A), VEGETARIAN (V), NUTS (N), GLUTEN FREE (GF), SESAME (SE), SHELLFISH (SF),
DAIRY (D), EGG (E), SOY (S), VEGAN (VG), RAW FOOD (R), LACTOSE FREE (LF),
LOCALLY SOURCED (LS), CERTIFIED SUSTAINABLE (CS)

CAVIAR

Imperial Beluga 50gr	2600
Oscietra Royal 50gr	1200
Sevruga Caviar 50gr	1200

DESSERT

By Tom Coll

Brownie (N,D,E) <i>Pecan, Vanilla Ice Cream</i>	75
Churros (D,E) <i>Caramel, Chocolate</i>	75
Roasted Pineapple (VG,GF,SE) <i>Coconut Sorbet</i>	75



Gilt's logo was designed by
Guillaume Grando a.k.a. SupaKitch,
a French multidisciplinary artist with an
international following.

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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.

