



LEBANESE TERRACE

EMIRATES PALACE MANDARIN ORIENTAL

ABU DHABI

Savor the essence of Levantine cuisine with a menu thoughtfully crafted by renowned Lebanese Chef Elias Raed. Celebrating the rich culinary traditions of the region, the selection features timeless favorites such as charcoal-grilled meats, seafood platters, and a variety of vibrant mezzeh. Every day, Chef Gilber prepares signature dishes using the freshest ingredients — including Hummus Bel Habak, Fish Siyyadie, Kebab Bel Habak, Ashta Bel Moukasarat, and many more beloved classics.



EMIRATES PALACE • WEST CORNICHE ROAD • ABU DHABI

A KISMET MENU • EMIRATES PALACE

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

 Vegetarian

 Vegan

THE LINE BENEATH A DISH

MUHAMMARA *(N)(G)(SS)*

Mixed grinded nuts marinated with red chili paste

.....
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THE ALLERGENS THIS MENU DECLARES

(N) Nuts

(G) Gluten

(D) Dairy

(LS) Locally Sourced

(SF) Shellfish

(S) Seafood

(SS) Sesame

(R) Raw

OF THE COFFEE

All our coffee is sustainably sourced.

OF THE PRICES

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LA CARTE

HOT SOUPS

- | | |
|--|----|
| ■ LENTIL SOUP (G) | 65 |
| Served with crispy bread & fresh lemon | |
| ARABIAN SOUP (G)(LS) | 80 |
| Arabic grains mixed with lamb cubes & tomato sauce | |

SALAD

- | | |
|---|-----|
| □ TABOULEH (G) | 80 |
| Parsley, tomato, crushed wheat, lemon juice, mint leaves & onion | |
| □ FATTOUSH (LS)(G) | 80 |
| Tomato, cucumber, lettuce, lemon juice, pomegranate molasses, olive oil, sumac powder & onion | |
| □ GREEN SALAD (LS) | 70 |
| Organic greens mixed with lemon dressing | |
| □ RAHEB SALAD | 70 |
| Eggplant flavored with garlic, capsicum, tomato, lemon juice & olive oil | |
| ■ ROCCA BEL LABAN SALAD (N)(D) | 100 |
| Rocca leaves with yogurt sauce, cherry tomato & walnuts | |
| ■ HALLOUMI POMEGRANATE SALAD (D)(N) | 130 |
| Mix greens with grilled halloumi slices & pomegranate dressing | |

COLD MEZZEH

- | | |
|--|----|
| □ HUMMUS WITH TAHINI (SS) | 70 |
| Puree of chickpeas with sesame, lemon & sesame paste | |
| □ HUMMUS BEIRUTI (SS) | 95 |
| Puree of chickpeas with garlic, chili & parsley | |
| ■ HUMMUS BEL HABAK (SS)(D) | 95 |
| Puree of chickpeas with sesame paste flavored with basil | |

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LA CARTE

COLD MEZZEH • CONTINUED

 EGGPLANT MUTABAL <i>(SS)</i>	70
Grilled eggplant, sesame paste with lemon juice	
 FRIED CHICOREE (HINDBI)	70
Cooked chicoree sautéed with onion & garlic	
 LABNEH BEIRUTI <i>(D)</i>	80
Hard labneh mixed with vegetable cubes	
 VINE LEAVES	80
Vine leaves stuffed with fine vegetables, rice and olive oil	
 MUHAMMARA <i>(N)(G)(SS)</i>	90
Mixed grinded nuts marinated with red chili paste	
 MAFROUKEH TAJINE <i>(N)(SS)</i>	90
Onion, green capsicum, thyme, raisin, green coriander, mixed nuts with sesame paste	
COLD FISH BEIRUTI <i>(S)</i>	100
Oven baked seabass fillet served with warm mixed pepper sauce	
 GREEN BEANS	70
Fresh green beans, onion, garlic with tomato stew	
 EGGPLANT MUSAKAA	75
Grilled flavoured eggplant, onion, chickpeas & tomato sauce	
 QUINOA MUTABAL BEETROOT <i>(N)(SS)</i>	95
Smashed beetroot marinated with sesame paste, quinoa & walnuts	
SHRIMPS MATAWM <i>(SF)(LS)</i>	140
Marinated shrimps with lemon ginger sauce	

FRESH RAW MEAT

RAW KIBBEH <i>(G)(R)</i>	90
Raw minced veal with crushed wheat & spices	



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FRESH RAW MEAT • CONTINUED

FRESH HABRA OR TABLEH <i>(R)</i>	90
Raw minced veal meat with spices	
RAW KOFTA <i>(R)(LS)</i>	90
Raw minced lamb with onion, parsley & spices	

OVEN SECTION

■ MANTI SPINACH <i>(G)(LS)(D)</i>	70
Oven baked dough stuffed with spinach, onion, sumac, lemon juice	
MANTI MEAT <i>(G)(D)(LS)</i>	80
Oven baked dough stuffed with meat, onion, tomato, lebanese spices	
■ MANTI BULGARI CHEESE <i>(D)(G)</i>	70
Grilled dough stuffed with bulgari cheese, fresh mint & spices	

HOT MEZZEH

HOMEMADE SAUSAGE MAKANIK <i>(D)</i>	75
Fried sausage, pomegranate, lemon sauce	
SOJOK	75
Fried spicy sausage with tomato sauce	
CHICKEN LIVER <i>(LS)(D)</i>	80
Fried chicken liver with pomegranate sauce	
⊗ GRILLED HALLOUMI CHEESE <i>(D)</i>	90
Grilled halloumi cheese with tomato sauce & basil	
⊗ CRISPY CHILI & GARLIC POTATO	85
Fried potato cubes, green coriander, garlic & chilly paste	
⊗ FALAFEL <i>(SS)</i>	85
Served with vegetables & sesame paste	

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LA CARTE

HOT MEZZEH • CONTINUED

	SAUTEED IMPERIAL BIRDS <i>(D)</i>	200
	Fried sparrows with pomegranate sauce	
☐	FRENCH FRIES	60
☐	FOUL MEDAMMAS	75
	Cooked fava beans served with cumin & olive oil	
☐	BALILA	75
	Chickpeas sautéed with cumin, pine nuts, lemon & olive oil	
	SHARHAT MTAFAYE <i>(D)</i>	125
	Veal meat slices sautéed with garlic & lemon sauce	
	CHICKEN WINGS PROVENCAL <i>(D)(LS)</i>	90
	Grilled chicken wings sautéed with garlic, coriander & lemon juice	
	RAS ASFOUR BL KARAZ <i>(D)</i>	150
	Veal cubes sautéed with cherry sauce	
	HOT PASTRIES <i>(D)(G)(LS)(N)</i>	75
	Cheese roll, fried kibbeh, spinach fatayer, meat sambusik	

FATTET

	FATTET HUMMUS <i>(D)(G)(LS)</i>	65
	Chickpeas, yogurt, garlic, fried bread & pine seeds	
	FATTET SHRIMPS <i>(D)(G)(SF)(LS)</i>	110
	Shrimps, yogurt, garlic, eggplant, fried bread, green coriander & paprika	
	FATTET LAMB SHANK <i>(G)(D)</i>	95
	Yogurt, garlic, lamb shank, green coriander, fried bread	

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LA CARTE

SIGNATURES

FISH SAYYADIEH <i>(S)(N)(LS)</i>	275
Brown rice, hammour fillet, fried onion & nuts	
KEBBEH BEL LABAN <i>(D)(G)</i>	200
Cooked yogurt with coriander, garlic, fried kebbeh & vermicelli rice	
STUFFED LAMB ORIENTAL RICE <i>(D)(G)(N)</i>	250
Stuffed pita filo, lamb shank, oriental rice & nuts	

BARBEQUE GRILLS

ASSORTED SEAFOOD PLATTER <i>(S)(SF)(D)</i>	350
Grilled lobster tail, jumbo prawns, hammour & salmon served with grilled vegetables	
GRILLED JUMBO PRAWNS <i>(D)(SF)</i>	200
Served with cocktail sauce	
FRESH HAMMOUR FILLET <i>(S)(D)(LS)</i>	200
Grilled with provencal marinade	
MIXED Grill <i>(G)(D)</i>	250
Shish taouk, veal brochettes, lamb kebab, lamb chop served with grilled tomato & onion	
GRILLED VEAL <i>(G)</i>	175
Veal meat served with grilled tomato, onion & biwaz	
GRILLED SHISH TAOUK <i>(G)</i>	160
Marinated chicken cubes with lebanese spices served with garlic & grilled vegetables	
GRILLED KEBAB <i>(G)(LS)</i>	150
Minced lamb meat with onion, parsley & spices	
LAMB CHOPS CASTALETTA <i>(G)(LS)</i>	200
Grilled Lamb Chops	
KEBAB BEL HABAK <i>(D)(LS)</i>	175
Minced lamb meat flavored with lebanese herbs	



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LA CARTE

BARBEQUE GRILLS · CONTINUED

BONELESS GRILLED CHICKEN *(G)(LS)* 170
Served with garlic sauce & grilled vegetables

DESSERTS

- OSMALLIA *(D)(N)(G)* 95
Baked & stuffed osmallia with fresh kashta, fragrant orange blossom drizzled with sugar syrup
- MAFROUKEH PISTACHIO *(D)(N)(G)* 110
Crunchy pistachio nuts & fragrant syrup
- UM ALI *(D)(N)(G)* 90
Puff pastry, nuts, raisins, coconut, sweetened milk, cream
- CHEESE KUNAFI *(D)(N)(G)(LS)* 90
Kunafa dough with akawi cheese & sugar syrup
- MIXED BAKLAWA *(D)(N)(G)(LS)* 90
Mixed lebanese baklava with nuts
- GAZLEYAH (COTTON CANDY) *(D)(N)(G)(LS)* 90
Muhlabia with cotton candy & caramel sauce
- ASHTA WITH NUTS *(D)(N)* 110
Fresh ashta topped with nuts, fruits & honey
- CHEESE HALAWA ROLL *(D)(N)(G)(LS)* 90
Cooked semolina with cheese stuffed by kashta & sugar syrup
- ORIENTAL ICE CREAM *(D)(N)* 95
Mixed of 4 scoops (chocolate, strawberry, mastic & vanilla)
- EXOTIC FRUIT SLICES 135



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DRINKS

SIGNATURE MOCKTAILS

MOROCCAN SPRITZ	50
Moroccan tea, 0.0% Martini, ginger ale	
NASEEM AL SAHRA	60
Almond milk, arabic coffee, jallab, tahini sauce	
BEIRUT GARDENS	50
Orange juice, lemonade, almond syrup	
TABBU LE LAH <i>(G)</i>	50
Tabbouleh juice, sumac, crispy arabic bread	
TOUT FIZZ	50
Mulberry, soda water, rose water	
MOWOW LEBNENE	60
Butterfly pea tea, vanilla, lemon, olive oil	

SOFT DRINKS

ASSORTED CARBONATED DRINKS	32
NON ALCOHOLIC BEER	32
RED BULL	45
FRESH JUICES	55

WATER, STILL

BE WTR 0.5/0.75	30/45
AQUA PANNA 0.5/0.75	35/55

WATER, SPARKLING

BE WTR 0.5 / 0.75 L	30/45
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DRINKS

SOFT DRINKS • CONTINUED

SAN PELLEGRINO 0.5 / 0.75 L	35/55
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HOT BEVERAGES

COFFEE

ESPRESSO	35
AMERICANO	45
CAPPUCCINO	45
CAFE LATTE	45
TURKISH COFFEE	45
SELECTION OF TEA	42
MOROCCAN TEA	50

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BAR

SIGNATURE COCKTAILS

Karkade Spritz	70
Tequila, Karkade, Prosecco	
Zaatar Paloma	75
Tequila, Grapefruit, Zaatar	
Baklava Punch	80
Pisco, Baklava-Feta Elixir, Lemon	
Tabbu Le Eh	80
Vodka, Tabbouleh Juice, Sumac, Crispy Arabic Bread	
Stouh Beirut	80
Whiskey, Arak, Lemon juice, Green tea, Orange bitters	
Tout Tout 3a Beirut	80
Gin, Mulberry, Soda water, Rose	

WINE BY THE GLASS

GLASS / BOTTLE

<i>Champagne</i>	
Ruinart Brut	99 / 590
Ruinart Rosé	145 / 850
<i>White wine</i>	
Domaine Des Tourelles, Muscat, Chardonnay, Viognier, Bekaa Valley, Lebanon	60 / 300
Alois Lageder, Riff, Pinot Grigio, Alto Adige, Italy	65 / 325
Domaine Laroche, Chardonnay, Burgundy, France	110 / 555
Cloudy Bay	115 / 575

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BAR

Rose wine

Domaine Des Tourelles, Syrah, Tempranillo, Cinsault, Bekaa Valley, Lebanon 65 / 325

Red wine

Domaine Des Tourelles, Shiraz, Cabernet Sauvignon, Bekaa Valley, Lebanon 70 / 350

Chateau Kefraya, Les Bretèches, Cinsault, Bekaa Valley, Lebanon 75 / 375

Villa Wolf, Pinot Noir, Pfalz, Germany 90 / 450

Famille Thoilliez, Chateau Puy— Razac, Cabernet Sauvignon, Merlot, St. Emilion, France 110 / 550

BEER

330ML

Al Maza | Lebanon 0.33L 40

Beirut Beer | Lebanon 0.33L 40

Corona | Mexico 0.33L 40

Heineken | Holland 0.33L 40

Stella Artois | Belgium 0.33L 40

Hoegaarden | Belgium 0.33L 42

Kirin Ichiban | Japan 0.33L 42

Erdinger | Germany 0.50L 62

NON-ALCOHOLIC SPARKLING WINE

GLASS / BOTTLE

Martini 0.0 Dolce / Rosé, Italy 35 / 175

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BAR

NON-ALCOHOLIC WINE

GLASS / BOTTLE

White

Vina Chardonnay, Vina 0, France

65 / 325

Red

Vina Merlot, Vina 0, France

65 / 325

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WINE LIST

WHITE WINE

Citrus/Stone Fruits/Mineral

Notios, Gaia, Nemea, Greece	325
Blanc de l'Observatoire, Château Ksara, Bekaa Valley, Lebanon	375
Les Breteches de Chateau Kefraya, Bekaa Valley, Lebanon	410
Ktima, Pavlidis Thema, Drama, Greece	450
IXSIR, Altitudes, Batroun Valley, Lebanon	485
Vismino Tsinandali AOC, Multy Region, Georgia	540
Marsyas Blanc, Bekaa Valley, Lebanon	845

Earthy/Tree Fruits/Vegetal

Elibo Tsinandali, Multy Region, Georgia	395
Musar "Jeune" Blanc, Bekaa Valley, Lebanon	625
B-Qa by Marsyas, Bekaa Valley, Lebanon	635
Merwah Blanc, Château Ksara, Bekaa Valley, Lebanon	685
Thalassitis, Gaia, Santorini, Greece	720
IXSIR, EL White, Batroun Valley, Lebanon	975

Tropical/Honey/Buttery

Massaya "Classic" Blanc, Bekaa Valley, Lebanon	415
Blanc de Blancs, Château Ksara, Bekaa Valley, Lebanon	490
Blanc de Blancs de Chateau Kefraya, Bekka Valley, Lebanon	520



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WINE LIST

WHITE WINE · CONTINUED

IXSIR, Grand Reserve, Batroun Valley, Lebanon	660
Plagios Sideways, Ktima Biblia Chora, Kavala, Greece	950
Château Musar Blanc, Bekaa Valley, Lebanon	1100

RED WINE

Red Fruits/Jammy/Floral

Prieuré, Château Ksara, Bekaa Valley, Lebanon	365
Elibo Kindzmarauli, Multy Region, Georgia	600
Satyr de Marsyas, Bekaa Valley, Lebanon	610
Vismino, Kindzmarauli AOC (Semi-sweet), Multy Region, Georgia	720

Black Fruits/Chocolate/Oak

Notios, Gaia, Nemea, Greece	375
Boulaouane, Meknes, Morocco	410
Massaya “Classic”, Bekaa Valley, Lebanon	490
Elibo, Saperavi, Multy Region, Georgia	500
IXSIR, Altitudes, Batroun Valley, Lebanon	590
S, Gaia, Peloponese, Greece	650
Vismino, Grand Saperavi AOC, Naparauli, Multy Region, Georgia	715
Château Ksara, Bekaa Valley, Lebanon	795
Château Ksara, Cabernet Sauvignon Cuvée Spéciale, Bekaa Valley, Lebanon	810

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WINE LIST

RED WINE • CONTINUED

Plagios Sideways, Ktima Biblia Chora, Kavala, Greece	1250
EL, Batroun Mountains, Batroun Valley, Lebanon	1400
<i>Leather/Earthy/Spices</i>	
Les Breteches de Chateau Kefraya, Bekaa Valley, Lebanon	495
Réserve du Couvent, Château Ksara, Bekaa Valley, Lebanon	525
Elibo, Makuzani AOC, Multy Region, Georgia	640
Musar “Jeune”, Bekka Valley, Lebanon	705
B-Qa, Marsyas, Bekaa Valley, Lebanon	735
IXSIR, Grand Reserve, Batroun Valley, Lebanon	770
Chateau Kefraya, Bekaa Valley, Lebanon	780
Château Musar, Bekaa Valley, Lebanon	1750

ROSE WINE

Les Breteches de Chateau Kefraya, Bekka Valley, Lebanon	400
Massaya Classic, Bekaa Valley, Lebanon	425
Sunset Rosé, Château Ksara, Bekaa Valley, Lebanon	470
IXSIR, Altitudes, Batroun Valley, Lebanon	525
6-4H, Gaia, Nemea, Greece	1250

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REST OF THE WORLD

CHAMPAGNE

Non- Vintage

Perrier Jouët, Brut	470
Louis Roederer, Brut Premier	915
Veuve Clicquot, Ponsardin, Brut	950
Bollinger, Brut	979
Taittinger, Brut Reserve	1080
Billecart Salmon, Brut	1290
Laurent-Perrier, Grand Siècle	1545
Ruinart, Blanc de Blanc	1670

Rosé

Perrier Jouët, Rose	825
Laurent Perrier, Rose	1050
Bollinger, Rosé	1420
Taittinger, Prestige Rosé	1345
Ruinart, Rosé	2165

WHITE WINE

Sauvignon Blanc, Dog Point, Marlborough, New Zealand	505
Sancerre, Comte Lafond, Loire, France	665
Pouilly Fume, Pascal, Jollivet, Loire, France	690

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REST OF THE WORLD

WHITE WINE · CONTINUED

Rousanne & Marsanne, Château Mont-Redon, Châteauneuf-du-Pape, Rhone, France	730
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	750
Chardonnay, La Planeta, Sicilia, Italy	805
Riesling, St Michelle & Dr. Loosen, Eroica, Colombia Valley, USA	970
Chablis, Domaine Laroche, 1er Cru, Burgundy, France	1150

ROSE WINE

Château De L' Aumerade, Provence, France	330
Château De L' Aumerade, Provence, Magnum, France	740
Whispering Angel, Château d'Esclans, Provence, France	580
Whispering Angel, Château d'Esclans, Provence Magnum, France	1295
Garrus, Château d'Esclans, Provence, France	2300

RED WINE

Tenuta Dell Ornellaia, Le Volte, Toscana, Italy	545
Luigi Righetti, Amarone, Veneto, Italy	555
Pio Cesare, Barbera D'Alba, Piedmont, Italy	645
Kanonkop, Pinotage, Stellenbosch, South Africa	725
Château Mont-Redon, Châteauneuf-du-Pape, Rhone Valley, France	780
Alvaro Palacios, Les Terrasses, Priorat, Spain	850

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RED WINE • CONTINUED

Frescobaldi, Brunello Di Montalcino, Castel Giaconda, Tuscany, Italy	1560
Château Batailley, Grand Cru, Bordeaux, France	1555



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BAR MENU

ANISE SELECTION

Ouzo	55
Raki	55
Arak, Touma	55
Arak, Kefraya	55
Arak, BRN	59

BLENDED SCOTCH

Chivas Regal 12 Years	70
Chivas Regal 18 Years	110
Chivas Regal Royal Salute 21 Years	195
Johnnie Walker Black Label	76
Johnnie Walker Double Black	94
Johnnie Walker Blue Label	179
Johnnie Walker King George V	611

SINGLE MALT

Glenfiddich 12 Years	76
Glenfiddich 15 Years	105
Glenfiddich 18 Years	142
Macallan 12 Years	100

 VEGETARIAN  VEGAN

(N) Nuts · (G) Gluten · (D) Dairy · (LS) Locally Sourced · (SF) Shellfish · (S) Seafood
(SS) Sesame · (R) Raw

Some of the Menu Items may contain Nuts, seeds, milk, egg or/and other allergens. We understand the dangers to those with severe allergies. Please ask to speak to the restaurant In charge or Chef for further advice.

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BAR MENU

SINGLE MALT • CONTINUED

Macallan 15 Years	185
Macallan 18 Years	355
Macallan 21 Years	715
Macallan 25 Years	1731

AMERICAN WHISKEY

Maker's Mark	70
Jack Daniel's	65
Woodford Reserve	80

COGNAC

40CL

Hennessy VSOP	165
Hennessy XO	215
Hennessy Paradis	723
Remy Martin VSOP	85
Remy Martin	220

RUM

Havana Club 7 Años	70
Diplomático Planas	65
Diplomático Reserva 12yrs	75

 VEGETARIAN  VEGAN

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BAR MENU

RUM • CONTINUED

Zacapa 23	145
Zacapa XO	165

GIN

Tanqueray	55
Hendrick's	65
Gin Mare	90
Monkey 47	160

VODKA

Ketel One	55
Grey Goose	75
Belvedere	80
Beluga Noble	119
Beluga Gold	225

TEQUILA

Patrón Silver	75
Patrón Añejo	95
Don Julio Blanco	95
Don Julio Reposado	105

 VEGETARIAN  VEGAN

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BAR MENU

TEQUILA • CONTINUED

Don Julio Añejo	120
Don Julio 1942	320

 VEGETARIAN  VEGAN

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