

SAND & KOAL

EMIRATES PALACE MANDARIN ORIENTAL

ABU DHABI



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

cured local hammour carpaccio *(R)(S)(LS)*

dried tomato relish, aji verde, espelette, lemon & lime

Please ask a member of the team for more information about our ingredients.

THE ALLERGENS THIS MENU DECLARES

(E) Eggs

(D) Dairy

(N) Nuts

(S) Seafood

(SF) Shellfish

(R) Raw

(SOY) Soya

(SS) Sesame

(G) Gluten

(LS) Locally & Sustainably Sourced

OF THE PRICES

All prices are in uae dirham and are inclusive of all applicable service charges and taxes.

MENU

SMALL PLATES

	cold crudités mezze <i>(N)(LS)</i> roasted aubergine dip, local olives, pickles, dukkah	65
	cured local hammour carpaccio <i>(R)(S)(LS)</i> dried tomato relish, aji verde, espelette, lemon & lime	85
	spanish balfego tuna & tomato <i>(S)(R)</i> pure harvest tomatoes, tomato extraction, olive oil, salt & pepper	95
	cold kelly oysters no.4 (6 pcs) <i>(SF)(R)</i> classic mignonette, lemon	100
	roasted heirloom tomato <i>(G)(D)(LS)</i> tomato relish, seasonal herbs, nori sourdough crumb	75
	+ burrata	40
	cured coppa & westholme wagyu beef tartare <i>(R)(D)(E)</i> confit potato, capers, cornichons, mustard, tabasco	120
	pit fired red bell peppers <i>(G)</i> fresh sourdough, house made tomato & pepper paste, olive oil	65
	local grilled squid <i>(SF)(D)(LS)</i> lemon caper butter sauce, parsley	95
	crumbed lamb vitello <i>(S)(E)(G)</i> australian milk fed lamb, vitello sauce, anchovies, capers	80
	baked kelly oysters no.3 (3 pcs) <i>(SF)(R)(G)</i> chives, pickled mustard seed mornay sauce	110
	wagyu burnt ends & roasted bone marrow <i>(G)(D)</i> sourdough bread, date jus, green pepper corn	155
	whole king crab leg <i>(SF)(D)</i> crustacean hollandaise, beurre noisette	240

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SALADS

-  garden beetroot salad *(LS)* 75
koal - baked beetroot, grains, seeds, honey dressing
-  avocado & green salad 75
french bean, local olives, cucumber, tomato
-  sand & koal signature salad *(D)(G)(E)(N)* 95
roasted cos lettuce , mixed nuts, crispy bread, chic peas, lentils, pimento pepper dressing

STEAKS

- angus black tenderloin (200g) *(D)* 275
queensland, australian1824, 3+ mb
- wagyu striploin on bone (500g) *(D)* 385
queensland, australian westholme, 4/5 mb
- wagyu striploin (300g) *(D)* 495
queensland, australian carrara, 4/5 mb
- wagyu rib eye (400g) *(D)* 885
queensland, australian jade, 9+ mb
- kobe (125g) *(D)* 995
hyogo kobe prefecture japan, a5 12+
- angus tomahawk (1.25kg) *(D)* 1250
victoria, australian mackas, 3 mb

EXTRA LARGE PLATES

- chilled seafood platter *(SF)(D)(E)* 695
local prawns, kelly irish oysters, japanese king crab leg, ½ australian rock lobster 300g, thousand island
- wood fired seafood platter *(SF)(D)* 485
local prawns, fremantle octopus, japanese king crab leg, local squid, lemon butter

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EXTRA LARGE PLATES • CONTINUED

japanese king crab rice <i>(SF)(D)(SOY)</i> sofrito, harissa, rouille, bomba rice, raita dressed king crab	455
lamb bomba rice <i>(SOY)(D)</i> bell pepper & onion relish, lemon aioli, lamb textures	415
date glazed half suckling lamb <i>(N)(SOY)(D)</i> spicy cashews, fresh zaatar, sage, raisins, aioli, harissa, bomba rice	1385
reef & beef <i>(SF)(D)</i> 1kg wagyu t-bone 4/5 mb, half 1kg rock lobster, entrecôte sauce	1750

SAUCES

béarnaise <i>(D)(E)</i>	25
 chimichurri	25
 48 hour chili relish	25
 black garlic toum	25

LARGE PLATES

seared fremantle octopus salad <i>(SF)(D)</i> yarra valley feta, olives, roasted potato, tomato, espelette	230
grilled whole line-caught seabass 600-800g <i>(D)(S)</i> tomato pico de gallo, olive tapenade, herb salad	440
 oyster mushroom & maine lions rice <i>(SOY)(LS)</i> fresh zaatar, saffron, rosemary, sage, cardamom aioli	210
flame cooked half local sherry <i>(D)(S)(LS)</i> preserved lemon & caper beurre noisette	310



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LARGE PLATES • CONTINUED

grilled australian rock lobster <i>(D)(SF)</i> chilli, garlic lemon butter, herb salad	
500g half	620
1kg whole	1215
charred spatchcock chicken <i>(D)</i> aji amarillo mojo rojo sauce, crispy potato, puffed rice	185
 josper roasted grilled cabbage <i>(SOY)</i> 48hr chilli sauce, black garlic toum, crispy garlic, parsley, coriander, crispy onions	160
grilled fillet of mangrove jack & local spinach <i>(S)(LS)</i> chermoula sauce, dill leaves, preserved lemon	250
grilled local u7 prawns <i>(SF)(E)(LS)</i> 5 prawns, avocado, padron peppers, lemon & lime segment mayo	230

SIDES

 white asparagus baked in josper <i>(D)(E)</i> seasonal truffle, béarnaise	65
 grilled broccoli <i>(N)(G)</i> roasted almond, romesco	55
 grilled greens lemon dressing	55
 koal baked potato <i>(D)</i> parmesan, truffle crème fraîche	55
 triple-cooked chips herb salt, agria potato	55
 + cheese & truffle <i>(D)</i>	30

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DESSERTS

At Sand & Koal, our Executive Pastry Chef Alexandre Thabard creates desserts that balance indulgence and lightness, enhanced with smoky, roasted or grilled notes, and celebrating local ingredients.

DESSERTS

	smoke chocolate <i>(N)</i>	70
	70% dark chocolate smoked with premium oud vegan & gluten-free	
	exotic vacherin <i>(D)(E)</i>	70
	exotic fruit ice cream vacherin, topped with italian meringue & exotic coulis.	
	burnt cheesecake figs & honey <i>(D)(LS)</i>	70
	roasted vanilla cheesecake, with figs & honey from our gardens	
	so fresh lemon <i>(D)</i>	70
	a refreshing lemon dessert balanced with mint	
	baba herbs & strawberry <i>(G)(D)(LS)</i>	70
	herb-infused baba, al ain strawberries & light chantilly	
	karak tea ice cream <i>(D)(E)</i>	55
	signature karak tea ice cream with spiced crumble & caramel	
	seasonal japanese fruit	110
	premium seasonal fruits, hand-selected from japan	

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BAR & LOUNGE

RAW & CHILLED

cured coppa & westholme beef tartare <i>(R)(D)(E)</i>	80
confit potato, capers, cornichons, mustard, tabasco	
kelly oysters no.4 (6pc) <i>(SF)</i>	100
classic mignonette, lemon	
spanish balfego cubes & tomato <i>(G)(S)</i>	80
fresh sourdough, garlic, chives	
 cold crudités mezze <i>(N)(LS)</i>	65
roasted aubergine dip, local olives, pickles, dukkah	

BITES & SNACKS

baked kelly oysters no.3 (3 pcs) <i>(SF)(R)(G)</i>	110
chives, pickled mustard seed mornay sauce	
crispy fish fingers <i>(S)(G)(E)</i>	80
battered white fish, tartare sauce, lemon	
 barbecue mixed peppers <i>(G)</i>	60
lemon dressing, salt, pepper	
lamb masala rolls <i>(G)(D)</i>	75
brick pastry, spiced lime yogurt, coriander	

SHARING PLATES

confit lamb ribs <i>(D)</i>	215
sticky date sauce, honey, crispy garlic, coriander, basil, lime	
angus black tenderloin with chimichurri (200g) <i>(D)</i>	275
queensland, australian 1824, 3+ mb	
 aubergine & ras el hanout nachos <i>(G)</i>	155
white beans, chickpeas, tahina, lentil cracker, brick pastry, pepper relish	

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BAR & LOUNGE

SWEET PLATES

karak tea ice cream *(D)(E)* 55
chilled delight featuring our signature karak tea ice cream, inspired by the beloved spiced tea of the region, served over a crunchy spiced crumble.

 smoke chocolate *(N)* 70
vegan and gluten-free dessert, made with 70% dark chocolate, smoked with premium oud, a precious aromatic resin known for its woody, enveloping notes, widely used in the uae.

baba mojito strawberry *(G)(D)(LS)* 70
a baba soaked in lemon and fresh mint syrup, served with fresh and grilled strawberries from al ain and a light citrus chantilly.

+ rum havana club 7 años | + aed 30

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COCKTAILS

SIGNATURE

Terra & Tide	70
Pisco with Blackberry & Tomato, Lavender & Vanilla Syrup, Citrus	
Nami	75
Whiskey, Maple, Coconut Water, Acid Blend, Soy Essence	
Golden Drift	65
Vodka, Passion Fruit, Vanilla Yogurt, Prosecco	
Silk Voyage	75
White Rum, Lychee Liqueur, Prosecco, Soda	
Ignis	75
Blanco Tequila, Lime, Agave, Yuzu & Chili	
Berry Blaze	75
Gin, Campari, Berries, Coffee, Vermouth Blend, Casein	

0% ALCOHOL

Halo Glow	55
Non-Alcoholic Gin & Amaretti, Ube Puree, Vanilla, Citrus	
Notti de Lavalì	55
Non-Alcoholic Aperitivo, Berries Mix, Apple & Date Wine Soda	
Sunset Surfer	55
Lychee, Lime Cordial, Club Soda	
Mediterranean Lemonade	55
Lavender Syrup, Olive & Thyme Soda, Lime	

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SPIRITS

BLENDED SCOTCH WHISKEY

Chival Regal 12 Years	76
Chivas Regal 18 Years	105
Johnnie Walker Black Label	76
Johnnie Walker Double Black	94
Johnnie Walker Green Label	90
Johnnie Walker Gold Label	125
Johnnie Walker Blue Label	179
Johnnie Walker King George V	611
Monkey Shoulder	66

SINGLE MALT WHISKEY

Macallan 12 Years	94
Macallan 15 Years	185
Macallan 18 Years	290
Macallan 21 Years	590
Macallan 25 Years	1731
Talisker 10 Years	76
Balvenie Double Wood 12 Years	97



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SPIRITS

SINGLE MALT WHISKY

Lagavulin 16 Years	100
Glenfiddich 12 Years	76
Glenfiddich 18 Years	142
Glenlivet 12 Years	76
Glenlivet 18 Years	94

INTERNATIONAL WHISKEY & WHISKY

John Jameson	55
Canadian Club	55

AMERICAN WHISKEY

Bulleit Frontier Whiskey	69
Maker's Mark	71
Jack Daniel's No. 7	76
Jack Daniel's Single Barrel	86
Woodford Reserve	82
Knob Creek	86

JAPANESE WHISKEY

Suntory Hibiki Harmony	128
Yamazaki 12 Years	190

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SPIRITS

JAPANESE WHISKEY • CONTINUED

Nikka from the Barrel	98
Kamiki	123

COGNAC

Delamain Pale & Dry XO	146
Hine Antique	216
Frapin Cuvée VIP XO	231
Hennessy VSOP	80
Hennessy XO	215
Hennessy Paradis	723
Remy Martin VSOP	80
Remy Martin XO	215
Louis XIII	2715

RUM

Matusalem Platino	55
Matusalem Classic	65
Havana Club 7 Años	59
Diplomático Planas	62
Diplomático Mantuano	62

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SPIRITS

RUM • CONTINUED

Diplomático Reserva 12 Years	82
Zacapa 23	142
Zacapa XO	155

GIN

Tanqueray	55
Tanqueray No Ten	65
Bombay Sapphire	55
Hendrick's	62
Hayman's Old Tom	62
Plymouth	62
Roku the Japanese Craft Gin	75
Gin Mare	94
Monkey 47	120

VODKA

Ketel One	55
Grey Goose	81
Belvedere	94
Beluga Noble	119

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SPIRITS

VODKA • CONTINUED

Beluga Gold	220
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TEQUILA

Patrón Silver	78
Patrón Reposado	87
Patrón Añejo	94
Don Julio Blanco	89
Don Julio Reposado	99
Don Julio Añejo	119
Don Julio 1942	329
Clase Azul Plata	95
Clase Azul Añejo	560

MEZCAL

Del Maguey Vida	60
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FORTIFIED WINE

PORT

Taylor's Tawny 10 Years	53
Quinta De Noval 1995	177
Quinta De Noval 1997	290

SHERRY

Fine "Tio Pepe", González Byass	49
Harvey's Bristol Cream	49

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BEER

BOTTLED BEER

Corona Heineken Peroni Stella Artois	40
Kirin Ichiban Asahi	42
Erdinger	62

DRAUGHT BEER

Asahi 25 cl	25
Asahi 50 cl	50



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WINES BY THE GLASS

CHAMPAGNE

125ML / HALF BOTTLE / BOTTLE

Ruinart, Brut France	99 / 300 / 590
Ruinart, Brut Rosé France	145 / 825

WHITE

150ML / BOTTLE

Gotas del Mar, Rias Baixas, Spain Grapes: Albariño	75 / 375
Château Ste Michelle, Washington, United States Grapes: Riesling	80 / 400
William Fevre, Petit Chablis Magnum, Burgundy, France Grapes: Chardonnay	90 / 900
Cloudy Bay, Marlborough, New Zealand Grapes: Sauvignon Blanc	100 / 500
Bread and Butter, California, United States Grapes: Chardonnay	115 / 575

RED

150ML / BOTTLE

The Long Tom, California, United States Grapes: Zinfandel	55 / 275
Terrazas, Mendoza, Argentina Grapes: Malbec	65 / 325
Casa Ferreirinha, Papa Figos, Douro, Portugal Grapes: Tinta Roriz, Tinta Barroca, Touriga Franca, Touriga Nacional	75 / 375
Bread and Butter, California, United States Grapes: Pinot Noir	90 / 450

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WINES BY THE GLASS

RED • CONTINUED

Pio Cesare, Barbera d'Alba Magnum, Piedmont, Italy
Grapes: Barbera

115 / 1150

ROSÉ

150ML / BOTTLE

Château Minuty, Prestige Rosé Magnum, Provence, France
Grapes: Grenache, Syrah, Rolle, Cinsault

75 / 750

Mateus, The Original Rosé, Douro, Portugal

55 / 275

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SOFT BEVERAGE

WATER

Aqua Panna (500ml 750 ml)	35 45
San Pellegrino (500ml 750 ml)	35 45
BE WTR (500ml 750 ml)	30 40

SOFT DRINKS

Coca-Cola Coca-Cola Zero Coca-Cola Light Sprite Fanta Ginger Ale Ginger Beer	32
Red Bull Red Bull Sugar-Free	45

JUICES

Orange Pineapple Watermelon Pomegranate Green Apple	50
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INFUSIONS SELECTION OF TEAS

English Breakfast Earl Grey Masala Chai	42
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SELECTION OF HERBAL INFUSIONS

Mint Ginger Chamomile	42
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COFFEE

Espresso Espresso Macchiato	35
American Coffee Double Espresso Cappuccino	45
Spanish Latte	55
Turkish Coffee	45
Hot Chocolate	45

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SOFT BEVERAGE

COFFEE • CONTINUED

Iced Coffee

50

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SHISHA

SIGNATURE - HAND MIXES

350

SUNSET LOVE

"PINKMAN, STARLINE BERRY SORBET, BRUSKO MINT"

COLA POLAR EXPRESS

"LEE PUNCH, COLA, SUPERNOVA"

BERRY FEAST

"OSSY BLUEBERRY, RED ALERT, BRUSKO CHERRY"

TROPICANA BREEZE

"ADALIYA HAWAII, STARLINE MANGO, PINEAPPLE RINGS"

DELICIOUS WAFFLES

"STARLINE BELGIUM WAFFLE, BANANAMAMA"

CITRUS EXPLORER

"AF ORANGE, OSSY LOST SPACESHIP, BARVY ORANGE"

INTERNATIONAL TOBACCO

190

SWISS – OSSY

COSMIC CRUSH, GOOD VIBES, SWISS LOVE, LOST SPACESHIP

TURKISH – SERBETLI, ADALIYA

MARBELLA, ISTANBUL NIGHTS, HAWAII, LADY KILLER

RUSSIAN – STARLINE

MANGO, PINEAPPLE, BELGIUM WAFFLE, BERRY SORBET

TRADITIONAL MIX - HOLSTER

190

GRAPE MINT, LEMON MINT, DOUBLE APPLE

CLASSIC MIX - AL FAKHER

150

GRAPE MINT, LEMON MINT, DOUBLE APPLE

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SHISHA

OOKA

150

BASIC TOBACCO FLAVOURS

ORANGE WITH MINT

WATERMELON ICE

GUM AND MINT

TRADITIONAL TOBACCO FLAVOURS

DOUBLE APPLE

POLARIS

GRAPE MINT

STELLAR

LEMON MINT

SOLAR

BLUEBERRY

ASTRA

FUSION TOBACCO MIXES

AURORA

PERSEUS

MAGIC LOVE

DON DOOM

BIG BAGMAN

 VEGETARIAN

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SHISHA

OOKA • CONTINUED

SILLY SCIENTIST

MACHO MANIAC

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