



HENDRICKS BAR

FOUR SEASONS RESORT DUBAI AT JUMEIRAH BEACH

MENU



Daily, 4:00 pm – 2:00 am

FOUR SEASONS RESORT DUBAI AT JUMEIRAH BEACH • DUBAI
A KISMET MENU • FOUR SEASONS RESORT DUBAI AT JUMEIRAH BEACH

HOW TO READ THIS MENU

Every code below appears beside a dish only when the house prints it there.

DIETARY MARKS

◻ Vegetarian

◻ Vegan

THE LINE BENEATH A DISH

Creekstone Ribeye 300g *(CE)(MU)(SU)(SO)*

Rosemary, Parsley and Thyme Butter, Veal Jus,
Pomme Allumettes, Mesclun Salad

Codes in claret are allergens the kitchen's own ingredients name. This is not a complete allergen declaration — tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(CE) Celery

(CR) Crustacean

(E) Egg

(F) Fish

(G) Gluten

(MI) Milk

(MU) Mustard

(MO) Mollusks

(L) Lupine

(N) Tree Nuts

(PN) Peanuts

(SE) Sesame

(SO) Soybean

(SU) Sulphite

OF THE PRICES

All prices are in AED.

MENU

SIGNITURE COCKTAILS

Floral Nostalgia	85
Chamomile Infused Vodka, Dry Vermouth, Orange Bitters	
Sir James' Secret	85
Bell Peppers Infused Tequila, Orange Liqueur, Agave, Jalapeño	
Rose's Ember	85
Mezcal, Rosemary & Elderflower Liqueur, Grapefruit Soda	
Diana's Embrace	85
London Dry Gin, Sakura Vermouth, Limoncello, Cranberry Bitters	
Dawson's Lesson	85
Pisco, Raspberry Solution, Lychee Liqueur	
Nathaniel's Midnight	85
Tequila, Disaronno, Cinnamon, Coffee	
The Bartender's Legacy	85
Hennessy VS Cognac, Rum, Campari, Sweet Vermouth, Aperol, Vanilla	

CAVIAR SELECTION

Osciatra 50g <i>(MI)(G)(E)(CE)(SU)(F)</i>	500
Served with Blinis, Chives, Sour Cream, Egg	
Beluga 50g <i>(MI)(G)(E)(CE)(SU)(F)</i>	2500
Served with Blinis, Chives, Sour Cream, Egg	

BAR BITES

 Edamame <i>(SO)(G)</i>	60
Salted or Spicy	
Nachos <i>(SU)</i>	70
Homemade Guacamole, Tomato Salsa, Lime Sour Cream	

 VEGETARIAN

 VEGAN

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BAR BITES • CONTINUED

Grilled Halloumi Cheese <i>(MI)(N)(SO)</i> Truffle Honey, Caramelized Walnuts, Rocket Salad	70
Truffle Fries <i>(SO)(MI)(MU)(E)(SU)</i> Parmesan Cheese, Truffle Mayo	75
Fire-Roasted Baby Corn <i>(E)(MU)(SU)</i> Sweet Corn, Spicy Parmesan, Cilantro, Paprika, Spicy Aioli, Lemon Wedges	75
Beef Cecina Sandwich <i>(G)(SU)</i> Comte Cheese, Arugula, Black Truffle, Ciabatta	85
Chicken Popcorn <i>(G)(SE)(SO)(SU)(E)</i> Marinated Chicken Thigh in Garlic, Ginger, Soy Sauce, Sesami Oil, Spicy Mayonnaise	95
Crispy Calamari <i>(MO)(E)(G)(SO)(SE)</i> Basil, Red Chilli, Tartar Sauce, Lemon Wedge	110
Smoked Salmon Croquette <i>(G)(F)(E)(SO)(SU)</i> Fresh Scottish Salmon, Smoked Salmon, 24-Month Aged Parmigiano Reggiano, Chives, Shallots, Sour Cream, Tobiko, Citrus Dip	110

À LA CARTE MENU

Artisanal Cheese Selection <i>(D)(G)</i> Selection of 4 kinds of Cheese, Dry Fruits, Cheese Crackers	115
Charcuterie Platter <i>(G)</i> Selection of Italian Cold Cuts, Cheese Crackers, Parmesan, Marinated Olives	145
Black Angus Beef Sliders <i>(G)(E)(SU)(SO)(MU)</i> Potato Bun, Dry Aged Cheddar Cheese, Pickles, Tomato, Truffle Mayonnaise	160
Creekstone Burger <i>(G)(E)(CE)(SU)(SO)</i> Layered Beef Striploin, Mushroom Duxelles, Cheddar & Gruyere Cheese, Beef Jus, Potato Bun, Steak Fries	180
Creekstone Ribeye 300g <i>(CE)(MU)(SU)(SO)(F)</i> Rosemary, Parsley and Thyme Butter, Veal Jus, Pomme Allumettes, Mesclun Salad	325

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