



J O U J O U B R A S S E R I E

FOUR SEASONS RESORT DUBAI AT JUMEIRAH BEACH

BREAKFAST, LUNCH & DINNER



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.

THE LINE BENEATH A DISH

Burrata *(D)(G)*

Datterino Tomatoes, Balsamic Crumble, Tomato Relish

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

(C) Celery

(CE) Celery

(CR) Crustacean

(E) Egg

(F) Fish

(G) Gluten

(D) Milk

(MI) Milk

(MU) Mustard

(M) Mustard

(N) Tree Nuts

(S) Soybean

(SF) Mollusks

OF THE KITCHEN

Please communicate with the service staff if you have any food intolerances or allergies.

OF THE PRICES

All prices are in AED, inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.

BREAKFAST

BREAKFAST BUFFET · PER ADULT	PER CHILD
195	98

Classics

Two Eggs Of Your Choice Omelet, Fried, Poached, Boiled, Scrambled	75
Eggs Florentine English Muffin, Spinach, Poached Eggs, Hollandaise Sauce	80
Eggs Benedict English Muffin, Turkey ham, Poached Eggs, Hollandaise Sauce	90
Eggs Royal English Muffin, Norwegian Smoked Salmon, Poached Eggs, Hollandaise Sauce	95
Full English Breakfast Sunny Side Up Eggs, Crispy Veal Bacon, Baked Beans, Mushrooms, Chicken Sausage, Grilled Tomatoes	105

All egg dishes are served with confit vine tomato and hash browns.

Healthy Starts

Egg White Omelette	75
Acai Berry Muesli	65
Morning Matcha Oats Kiwi, Raspberries, Coconut Milk, Greek Yoghurt	80
Selection Of Sliced Fruits and Berries	75

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BREAKFAST

Jou Jou Specials

Jou Jou Oatmeal	65
Peanut Butter, Raspberries, Local Honey, Almonds, Raisins	
Jou Jou Poached Eggs	75
Flavored Labneh, Smoked Brown Butter, Crispy Chickpeas, Sourdough Bread	
Golden Truffle Croissant	95
Scrambled Eggs, Truffle	
Smoked Salmon Croissant	95
Buratta, Rocket Leaves, Cherry Tomato, Parmesan	

From The Region

Ful Medames	60
Parsley, Tomato, Onion, Cumin, Lemon, Tahini Sauce	
Middle Eastern Breakfast	110
Hummus, Muhammara, Foul Medames, Selection Of Mini Manakish, Falafel, Grilled Halloumi Cheese	

Balance By Fourseason

Avocado Toast	70
Sourdough Cereal Bread, Avocado, Goat Cheese, Cherry Toamtoes, Herb Salad	
Shakshuka	80
Spiced Tomato Sauce, Capsicum, Onion, Sunny Side Up Eggs	

Sweeten Your Morning

Home-made Crepes / Pancakes / Waffles	75
Served With Your Choice of Nutella, Icing Sugar, Vanilla Cream OR Maple Syrup	
French Toast	85
Vanilla Dipped Brioche, Cinnamon Apple Compote, Vanilla Cream	

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LUNCH AND DINNER

COLD STARTERS

Artichoke Salad <i>(D)</i>	78
Truffle Oil, Baby Spinach, Parmigiano Reggiano, Crispy Jerusalem Artichoke	
Greek Salad <i>(D)</i>	90
Red Onion, Cucumber, Datterino Tomato, Capsicum, Feta Cheese, Kalamata Olives, Dry Oregano, Citrus Vinaigrette	
Burrata <i>(D)(G)</i>	110
Datterino Tomatoes, Balsamic Crumble, Tomato Relish	
Vitello Tonnato <i>(E)(F)(M)</i>	115
Slow-Cooked Milk-Fed Veal Loin, Creamy Tuna Sauce, Caper Powder	
Beef Carpaccio <i>(D)</i>	165
Crispy Buckwheat, Parmigiano Reggiano, Rucola, Truffle Vinaigrette	

HOT STARTERS

Fritto Misto <i>(G)(SF)(CR)(E)</i>	90
White Prawns, Baby Squid, Zucchini, Carrots, Lemon Aioli	
Arancini allo Zafferano con Battuta di Manzo <i>(G)(D)(E)(S)</i>	95
Black Angus Beef Tartare, Garlic Aioli	
Jou Jou Seafood Soup <i>(G)(C)(CR)(F)(SF)(D)(E)</i>	125
Gnocchetti Pasta, Mediterranean Seabass, White Prawns, Vongole, Datterino Tomatoes, Basil	
Gambas al Ajillo <i>(CR)(D)(C)(F)</i>	140
Sautéed White Prawns, Basilicata Crusco Pepper, Lobster Butter	

PASTA AND RISOTTO

Spaghettoni al Pomodoro e Stracciatella <i>(G)(D)</i>	110
Sicilian Tomato Sauce, Basil	
Gnocchi al Ragu d'Agnello <i>(D)(E)(G)(C)</i>	145
Lamb Ragù, Parmigiano Reggiano	

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LUNCH AND DINNER

PASTA AND RISOTTO • CONTINUED

Artichoke Risotto <i>(D)</i>	165
Parmigiano Reggiano, Amalfi Lemon, Melissa Mint	
Beef Ravioli <i>(G)(E)(D)(C)</i>	165
Braised Beef Cheeks, Beef Jus, Parmigiano Reggiano Cream	

MAIN COURSES

Parmigiana di Melanzane <i>(D)(G)</i>	125
Mozzarella, Eggplant, Sicilian Tomato Sauce, Parmigiano Reggiano Cream	
Roasted Corn-Fed French Baby Chicken <i>(D)(G)(C)</i>	180
Fregola, Rucola, Chicken Jus	
Giant Prawn <i>(CR)(F)</i>	195
Amalfi Lemon Sauce, Crusco Pepper	
Pan-Seared Sea Bass Fillet <i>(CE)(F)(MI)</i>	210
Pan-Seared Sea Bass Fillet, Celeriac Cream, Mixed Aromatic Herbs	
Herb-Crusted Lamb Chops <i>(G)(D)(M)</i>	255
Parsnip Purée, Lamb Jus	
Black Angus Beef Tenderloin <i>(D)(C)(M)</i>	255
Sautéed Baby Spinach, Green Peppercorn Sauce	

SHARING MAIN

Dover Sole Meunière <i>(F)(D)(G)</i>	595
Meunière Sauce, Capers	

SIDES

French Fries	45
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LUNCH AND DINNER

SIDES • CONTINUED

Mediterranean Roasted Vegetables <i>(C)(S)</i>	50
Green and Yellow Zucchini, Carrots, Eggplant, New Potatoes	
Mashed Potato <i>(D)</i>	45
Green Salad	50
Mixed Lettuce, Vinaigrette	

DESSERTS

Ricotta cheese, rosemary and apricot slice cake <i>(E)(N)(D)</i>	85
Soft Almond Sponge, Ricotta Cheese Mousse, Apricot and Rosemary Jam, Rosemary Chantilly, Apricot Sauce	
Ciocolato & Limone <i>(E)(G)(D)(N)(F)</i>	75
Black Lemon Chocolate Ice Cream, Bergamot-Vanilla Gel, Dark Chocolate Mousse, Amalfi Lemon Crisps, Citrus Foam Hazelnut Sablé, Caramelized Chocolate	
Tiramisú <i>(E)(G)(D)(N)</i>	80
Savoiardi Biscuit Soaked with Freshly Brewed Coffee, Traditional Mascarpone Cream	

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BEVERAGES

Sparkling wine by the glass

Prosecco, Argeo, Ruggeri	85
Champagne, Perrier-Jouët, Grand Brut	165
Champagne, Perrier-Jouët, Blason Rosé	250

White wine by the glass

Vinho Verde, Quinta de Azevedo, Reserva, Portugal 2019	75
Mosel, Riesling “Dr. L”, Dr. Loosen Germany 2024	85
South Australia, Chardonnay “Koonunga Hill”, Penfolds Australia 2024	100
Sancerre, Domaine Tassin France 2024	120
Chablis, Domaine Drouhin-Vaudon France 2023	140
Marlborough, Sauvignon Blanc, Cloudy Bay New Zealand 2024	140

Red wine by the glass

Mendoza, Malbec, Terrazas de los Andes Argentina 2022	100
Etna Rosso, Alta Mora Italy 2019	105
Bourgogne Rouge “Cuvée Saint Vincent”, Vincent Girardin France 2021	185
St-Estèphe, Château Les Ormes de Pez France 2012	200
Barolo, Massolino, Italy 2021	240

Rosé wine by the glass

Côtes de Provence, “Whispering Angel”, Château d’Esclans France 2024	100
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BEVERAGES

Rosé wine by the glass · CONTINUED

Côtes de Provence, “Rosé et Or”, Château Minuty France 2023	135
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Beer

Peroni 0.0% ABV	50
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Peroni	75
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Corona 0.0% ABV	50
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Corona	75
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Asahi	75
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Heineken	75
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Stella	75
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SIGNATURE COCKTAILS

Berries Campari	90
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Avantcha Rush Hour Berries Tea-infused Campari, Passion Fruit, Grapefruit Juice, Soda

Costa Amalfi	95
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Bombay Sapphire Gin, Limoncello, White Peach Coulis, Cinnamon Touch, Ruggeri Prosecco

Rose Rosé	95
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Cointreau, Rose Flavour, Strawberry, Rosé Wine

Paloma Verde	85
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Tequila Patron Silver, Venezuelan Bitters, Jalapeño, Rosemary

Eldorado Spritz	105
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Grey Goose Vodka, Aperol, St-Germain, Perrier-Jouët Champagne

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BEVERAGES

MOCKTAILS

Cinnamon Kiss	65
Peach & Pear Tea, Cinnamon Syrup, Peach Syrup, Apple Juice, Tonic water	
Golden Coast	65
Mango and Ginger Juice, Coconut Water, Peach Purée, Ginger Ale	
Citrus Bloom	65
Elderflower Syrup, Cranberry Juice, Hint of Orange, Soda Water	
Emerald Elixir	65
Lychee, Green Apple Juice, Cucumber, Mint, Lemon Juice	

SOFT DRINKS & JUICES

Soft Drinks	45
Red Bull	50
Fresh Juices	50

WATER

Evian Still	35
Evian Sparkling	55
Al Ain Still	35
Al Ain Sparkling	55

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LA PAUSE LUNCH

PER PERSON

165

STARTERS

Vitello Tonnato *(E)(F)(MU)*

Slow-Cooked Milk-Fed Veal Loin, Creamy Tuna Sauce, Caper Powder

Gambas *(CR)(MI)(CE)(F)*

Sautéed White Prawn, Garlic Purée, Basilicata Crusco Pepper, Lobster Butter

Artichoke Salad *(MI)*

Parmigiano Reggiano, Lettuce, Crispy Topinambur, Truffle Vinaigrette

MAIN COURSES

Beef Ravioli *(G)(E)(MI)(CE)*

Braised Oxtail, Beef Jus, Parmigiano Reggiano Fondue

Truffle Risotto *(MI)*

Fresh Black Truffle, Sour Butter, Truffle Cream, Truffle Oil

Mediterranean Sea Bass *(CE)(F)(MI)*

Pan-Seared Seabass Fillet, Celeriac Cream, Mixed Aromatic Herbs

DESSERT

Tiramisu *(E)(G)(MI)(N)*

Savoiardi Biscuit Soaked with Freshly Brewed Coffee, Traditional Mascarpone

Ricotta cheese, rosemary and apricot slice cake

Soft Almond Sponge, Ricotta Cheese Mousse, Apricot and Rosemary Jam, Rosemary Chantilly, Apricot Sauce

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LA PAUSE LUNCH

DESSERT • CONTINUED

Cioccolato & Limone *(E)(MI)(N)(G)(F)*

Black Lemon Chocolate Ice Cream, Bergamot Vanilla Gel, Dark Chocolate Mousse, Amalfi Lemon Crisp, Citrus Foam, Hazelnut Sable, Caramelized Chocolate

Choice of two beverages

120

Beers

Estrella, Kirin, Stella

Wines

Prosecco Argeo, Ruggeri, Italy | Friuliano, Tenuta Ca' del Vescovo, Italy | Gamay, Beaujolais Village, Georges Duboeuf, France | Côtes de Provence Rosé, Minuty Prestige, France

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