

AL N A F O O R A H

— JUMEIRAH AL QASR —

FROM LEBANON WITH LOVE



JUMEIRAH AL QASR • MADINAT JUMEIRAH • DUBAI

A KISMET MENU • JUMEIRAH AL QASR

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

DIETARY MARKS

 Vegetarian

 Vegan



THE LINE BENEATH A DISH

Chef Salad *(N)(SE)*

Baby Spinach, Quinoa, Tomato, Onion, Green Olives, Sesame Seeds, Sunflower Seeds, Lemon, Olive Oil, Sweet Chili

Codes are the allergens the house declares beside a dish; tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(N) Nuts

(GF) Gluten Free

(SF) Shellfish

(D) Dairy

(SE) Sesame

(F) Fish

(R) Raw Food

(LS) Locally Sourced

(CS) Sustainable

(E) Egg

À LA CARTE

SALADS

- Fattoush *(LS)* 55
Cucumbers, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread
- Tabbouleh 55
Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice
- Jergier *(LS)(GF)* 55
Rocca Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce
- Za'atar Salad *(LS)(GF)* 55
Fresh Thyme, Tomatoes, Onions, Pomegranate Sauce
- Al Nafoorah Salad *(N) ♦* 65
Rocca Leaves, Dried Figs & Dates, Beetroots, Tomatoes, Walnuts, Olive Oil & Pomegranate Sauce
- Chef Salad *(N)(SE) ♦* 65
Baby Spinach, Quinoa, Tomato, Onion, Green Olives, Sesame Seeds, Sunflower Seeds, Lemon, Olive Oil, Sweet Chili

SOUPS

- Lentil *(D)* 50
Red Lentil Purée, Garlic, Onion, Leek, Toasted Arabic Bread
- Chicken Vermicelli *(D)* 50
Arabic Vermicelli, Diced Chicken, Lemon

RAW MEAT DISHES

- Kibbeh Nayeh *(R)* 80
Minced Beef, Bourghul, Onion, Basil, Olive Oil, Kibbeh Spices
- Habra Nayeh *(R)* 80
Minced Beef

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À LA CARTE

COLD MEZZEH

- Labneh with Mint *(D)* 50
Strained Yoghurt, Chiffonade Mint, Olive Oil
- Baba Ghanouj *(GF)* 50
Grilled Eggplants, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon
- Hummus *(SE)(GF)* 50
Chickpea Purée, Tahini Sauce, Lemon
- Moutabel *(D)(SE)(GF)* 50
Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate
- Lubia Bil Zaite *(GF)* 55
Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil
- Muhammara *(N)* 55
Chili Paste, Walnuts, Bread Crumbs, Pomegranate Sauce, Olive Oil
- Shanklish *(D)* 55
Crumbled Cheese, Onions, Tomatoes, Parsley, Olive Oil
- Warek Enab Bil Zaite *(GF)* 55
Stuffed Vine Leaves, Rice, Tomato, Onion, Parsley, Mint
- Hindba Bil Zaite 55
Chard Leaves, Onions, Olive Oil, Lemon
- Al Nafoorah Hummus *(N)(SE)* ♦ 55
Chickpea Purée, Tahini Sauce, Lemon Roasted Pine Seeds, Cumin

HOT MEZZEH

- Batata Harrah 55
Fried Potatoes, Garlic, Coriander, Lemon, Chili Flakes
- Cheese Rakakat *(D)(LS)* 55
Akawi Cheese Wrapped in Filo Pastry

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À LA CARTE

HOT MEZZEH • CONTINUED

	Meat Sambousek <i>(N)(D)(LS)</i> Tender Crust Pastry Filled with Minced Lamb & Pine Seeds	55
■	Spinach Fatayer <i>(N)(D)(LS)</i> Pastry Triangle Filled with Spinach, Onions, Pine Seeds	55
	Fried Kibbeh <i>(N)(LS)</i> Fried Lamb Dumpling Filled with Minced Meat & Pine Seeds	55
	Cheese Sujuk Rolls <i>(D)</i> Akkawi Cheese and Sujuk Wrapped in Filo Pastry	58
■	Falafel <i>(SE)</i> Chickpea, Coriander, Garlic, Tahini Sauce	60
	Moajanat Moshakala (1 Piece Each) <i>(N)(D)(LS)</i> Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh	60
	Chicken Liver with Pomegranate <i>(GF)</i> Sautéed Chicken Liver, Pomegranate Sauce	60
	Lamb Makanek <i>(N)(LS)</i> Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds	60
■	Grilled Halloumi <i>(D)</i> Halloumi Cheese, Tomato, Olive Oil, Za'atar, Green Olives	60
	Hummus Bil Lahma <i>(N)(SE)</i> Classic Hummus, Diced Beef, Pine Seeds	65
	Shrimp Fatteh <i>(D)(SE)(SF)(N)</i> Shrimp Layered with Fried Bread and Coated in Yogurt, Tahini Sauce, Lemon, Garlic	65
	Calamari Mtafa <i>(F)</i> Fried Calamari, Baby Squid, Capsicum, Coriander, Lemon	75
	Samak Bizri <i>(F)(SE)</i> Fried Whitebait Fish, Tahina Sauce, Fried Arabic Bread	85



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HOT MEZZEH • CONTINUED

Fried Asafir (6 Pieces) ★ 190
Pan-Fried Birds, Pomegranate Sauce

CHEF SPECIALITY

Kibbeh Bil Laban (N)(D) ★ 110
Lamb Dumpling Stuffed with Minced Meat & Pine Seeds, Cooked Yogurt Sauce, Vermicelli Rice

Vine Leaves and Marrows (D) ★ 120
Baby Marrow, Vine Leaves, Stuffed with Rice and Minced Meat served with Slow Cooked Lamb Shank

Lamb Shank (N)(D) ★ 195
Lamb Shank with Lebanese Spices, Oriental Rice, Lebanese Demi-Glace

VEGETARIAN OPTIONS

■ Oven Roasted Eggplant (N)(D) 85
Eggplant, Capsicum, Chickpea, Tomato Sauce, Garlic, Onion, Vermicelli Rice

■ Grilled Vegetables (D) 85
Zucchini, Potatoes, Eggplant, Asparagus, Tomato, Grilled Vegetable Sauce, Vegetable Rice

FROM THE OVEN

■ Za'atar Manakish (D)(SE) 50
Za'atar, Olive Oil, Sesame Seeds

Kaakeh with Cheese (D)(SE) 55
Flat Kaak Covered with Sesame Seeds, Mixed Akkawi and Kashkaval Cheese

Lahmeh Bel Ajeen Manakish (N)(D) 60
Flat Bread, Minced Lamb, Tomatoes, Onions, Pomegranate Sauce, Pine Seeds

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À LA CARTE

SEAFOOD

Suman Fillet with Chili Sauce (3pc) <i>(F)(N)</i>	175
Suman Fish, Saffron Rice, Tomato Sauce, Capsicums, Onions, Garlic, Pine Seeds, Lebanese Spices	
Grilled Salmon <i>(F)(SE)(N)</i> ✦	195
Grilled Salmon Fillet, Tajen Sauce, Pine Seeds, Grilled Vegetables	
Mediterranean Seabass (1pc, 700g) <i>(F)(D)(LS)</i>	195
Za'atar Spiced Seabass, Lemon, Saffron Rice	
Grilled Sea Bream <i>(F)</i>	195
Charcoal Grilled Sea Bream, Coriander, Garlic, Baby Corn, Asparagus, Baby Carrot	
Grilled Shrimps (4pc) <i>(SF)(D)</i>	195
Saffron Rice, Garlic, Lemon Juice	
Grilled Lobster <i>(SF)(D)</i> ✦	295
Canadian Lobster with White Sauce, Mushrooms, Carrot, Lebanese Spices, Kash Kaval Cheese	
Mixed Seafood Platter (For Two) <i>(SF)(F)(D)</i>	335
1pc Seabass, 2pc Shrimps, 2pc Summan Fish — Seabass, Shrimps, Suman Fillet, Grilled Vegetables	

SIDE DISHES

French Fries	35
Saffron Rice <i>(D)</i>	35
Vermicelli Rice <i>(D)(N)</i>	35
Grilled Vegetable	40
Oriental Rice <i>(D)(N)</i>	40

FROM THE CHARCOAL GRILL

Grilled Sujouk (8pc)	85
Grilled Spicy Beef Sausage, Tomato Sauce	



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FROM THE CHARCOAL GRILL • CONTINUED

Al Nafoorah Shawarma <i>(D)(SE)</i> Chicken or Beef in Saj Bread, Pickled, Fries	80
Arayes <i>(N)</i> Minced Lamb with Onions, Tomatoes, Mint, Capsicum, Pine Seeds on Arabic Bread	90
Chicken Wings (8pc) Grilled Chicken Wings, Garlic, Lemon	90
Shish Taouk (2 Skewers, 5pc Each) Marinated Diced Chicken, Garlic & Lemon	110
Kebab Halabi (3 Skewers) Minced Lamb, Parsley, Onions	110
Kebab Kheshkhash (3 Skewers) Minced Lamb, Spicy Tomato Sauce	115
Farouj Meshwi Grilled Whole Chicken with Grilled Potatoes, Garlic Sauce	130
Grilled Lamb (2 Skewers, 5pc Each) Cubed Lamb Fillet	165
Mixed Grill with Lamb Chops (1 Skewer Each, 1pc Lamb Chops) Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Lamb Chops	170
Lamb Chops (4pc) Grilled Lamb Chops, French Fries	175
Oven Baked Sujouk <i>(SE)</i> ♦ Minced Beef Sausage, Arabic Spices, Zaatar Bread, Capsicum, Tomato, Sesame	175
Beef Sharhat ♦ Sliced Beef Tenderloin, Cherry Sauce, Arabic Water Cress Baklaa, Baked Potatoes	195
Al Nafoorah Mixed Grill (For Two) <i>(SF)</i> ♦ 1 Skewer Each — Lamb Fillet, Minced Lamb, Cubed Chicken, Beef Sausage, Shrimps, Chicken Wings and French Fries	335



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Jumeirah Flavours — Half-Board. Half Board guests are entitled to a choice of one dish from Salads, Cold Mezzeh or Hot Mezzeh, one Main Course and one Dessert per person with a supplement of AED 180 per person. The only dishes excluded from the above are Al Nafoorah Mixed Grills, Mixed Seafood Platter and Grilled Lobster, which can be purchased at a supplement of AED 240 per person.



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BEIRUT SET MENU

PER PERSON · MINIMUM 4 PEOPLE

550

COLD MEZZEH

- Fattoush *(LS)*
Cucumbers, Tomatoes, Herbs, Pomegranate Dressing, Toasted Arabic Bread
- Tabbouleh
Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice
- Jergier *(LS)*
Rocket Leaves, Tomatoes, Onions, Olive Oil, Vinegar, Pomegranate Sauce
- Baba Ghanouj *(GF)*
Grilled Eggplant, Onions, Tomatoes, Parsley, Mint, Capsicums, Pomegranate Seeds Olive Oil, Lemon
- Hummus *(SE)(GF)*
Chickpea Purée, Tahini Sauce, Lemon
- Moutabel *(SE)(D)*
Grilled Eggplant, Tahini Sauce, Labneh, Pomegranate
- Lubia Bil Zaite *(GF)*
Tender Green Beans, Tomato Sauce, Garlic, Onions, Olive Oil
- Shanklish *(D)*
Crumbled Cheese, Onions, Tomato, Parsley, Olive Oil
- Warek Enab Bil Zaite
Stuffed Vine Leaves, Rice, Tomatoes, Onions, Parsley, Mint



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BEIRUT SET MENU

HOT MEZZEH



Batata Harrah

Fried Potatoes, Garlic, Coriander, Lemon, Chili Flakes

Moajanat Moshakala *(LS)(D)(N)*

Cheese Rakakat, Meat Sambousek, Spinach Fatayer, Fried Kibbeh

Chicken Live with Pomegranate *(GF)*

Sautéed Chicken Liver, Pomegranate Sauce

Lamb Makanek *(N)(LS)*

Lamb Sausages, Fresh Lemon Juice, Roasted Pine Seeds

MAIN COURSE

Mixed Seafood *(SF)(F)(D)*

Shrimps, Suman Fillet

Mixed Grill with Arayes *(N)*

Cubed Lamb Fillet, Kofta Kebab, Shish Taouk, Arayes

DESSERTS

Ashta Bil Asal *(N)(D)*

Fresh Cream, Pistachios, Honey

Baklawa *(N)(D)*

Assortment of Buttered Pastry, Nuts

Halawat Al Jeben *(N)(D)*

Sweet Cheese with Fresh Cream, Pistachios, Sugar Syrup

Lebanese Fruit Platter

Mix Fruits



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DESSERTS

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Ashta Bil Asal <i>(D)(N)</i> Fresh Cream, Pistachios, Honey	65
Baklawa <i>(D)(N)</i> Assortment Of Buttered Pastry And Nuts	65
Ghazal Al Banat <i>(D)(N)</i> Ghazal Banat, Ice Cream, Mistakeh & Rose	65
Lebanese Ice Cream <i>(D)(N)</i> Rose, Mistakeh, Pistachios, Fresh Kashta Cream	65
Halawat Al Jeben <i>(D)(N)</i> Sweet Cheese, Pistachios, Sugar Syrup	65
Chocolate Fondant <i>(D)(N)</i> Chocolate, Cardamom Flavour, Kashta Ice Cream	75
Lebanese Fruit Platter Mix Fruits	75
Cheese Cake Baklawa <i>(D)(N)</i> ✦ Filo Baklawa Dough, Cheesecake Cream, Pistachio Paste, Mastika Ice Cream	75
Cheese Kunafa <i>(D)(N)</i> Akawi Cheese Pastry Dipped In Sugar Syrup	75
Coffee Kunafa Royale <i>(D)(N)(E)</i> ✦ Kunafa Dough, Coffee, Roasted Vermicelli, Pistachios, Cream Cheese, Cacao Powder	75



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CEDAR BRUNCH

Friday brunch

SOFT BEVERAGES	HOUSE	PREMIUM	KIDS • 5-12 YRS	SHISHA
375	475	575	175	180

COLD MEZZEH

- Tabbouleh
Finely Chopped Parsley, Mint, Tomatoes, Onions, Bourghul, Olive Oil, Lemon Juice
- Hummus (SE)(GF)
Chickpea Purée, Lemon, Tahini Sauce
- Moutabel (SE)(D)(GF)
Grilled Eggplant, Labneh, Pomegranate, Tahini Sauce
- Shanklish (D)
Crumbled Cheese, Onions, Tomato, Parsley, Olive Oil
- ◉ Bakleh Salad (N)(GF)
Fresh Purslane Leaves, Cherry Tomato, Beetroot, Dry Apricot Fresh Pomegranate, Lemon Zest, Olive Oil
- Baladi Cheese (D)
White Cheese, Cherry Tomato, Cucumber, Fresh Zaatar, Green Olives, Olive Oil
- Shrimps Tajeen (D)(S)(GF)(SE)
Cooked Shrimps, Tahina, Fresh Thyme, Fresh Pomegranate

HOT MEZZEH

- Moajanat Moshakala
Cheese Rakakat | Meat Sambousek | Spinach Fatayer | Fried Kibbeh
- Batata Harra
Fried Potatoes, Garlic, Coriander, Lemon

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CEDAR BRUNCH

HOT MEZZEH • CONTINUED



Falafel *(SE)*

Chickpea, Coriander, Garlic, Tahini Sauce

Crunchy Carrot Kofta Bite *(N)(SE)(CS)*

Arabic Bread, Carrot Mutabel, Lamb Kofta, Pomegranate Sauce, Pine Seeds, Fresh Thyme

FROM THE OVEN

Sfiha Baalbakiyi *(N)(D)*

Minced Lamb, Pine Nuts, Tomatoes, Onion, Pomegranate Sauce

MAIN COURSE

CHOOSE ONE

Mediterranean Sea Bass Sayadieh *(F)(LS)(D)*

Zaatar Spiced Sea Bass, Lemon, Sayadieh Rice and Sauce

Grilled Shrimps *(SF)(D)*

Shrimps, Saffron Rice, Garlic, Lemon Juice

Mixed Grill (1 Skewer Each)

Shish Taouk, Lamb Kofta, Lamb Fillet



Grilled Vegetables *(D)*

Zucchini, Potatos, Eggplant, Asparagus, Tomato, Grilled Vegetable Sauce, Vegetable Rice

DESSERTS

CHOOSE ONE

Madloka *(D)(N)*

Fresh Cream, Pistachios, Sugar Syrup

Cheese Kunafa *(D)(N)*

Akawi Cheese Pastry Dipped in Sugar Syrup

Lebanese Fruit Platter

Mixed Fruits



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CEDAR BRUNCH

House includes soft beverages, beer and wines. Premium includes soft beverages, beer, wines and spirits.



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BAR

SIGNATURE COCKTAILS

Beloved Gimmayzeh	75
Gin, Elderflower Liquor, Pineapple Juice, Peach Bitters	
Cedar Charm	75
Bacardi White, Midori, Banana Liquor, Fresh Pineapple, Lemon Juice	
Bekaa Melody	75
Tequila, Fresh Apricot, Fresh Lime Juice, Ginger Beer	
Wild Negroni	75
Campari, Zaatar Infused Gin, Vermouth, Hibiscus Tea	
Beirut Nostalgia	75
Gin, Lime Juice, Lavender Syrup	
Phoenix Fashioned	85
Woodford Whiskey, Elderflower Liquor, Aperol, Lemon Juice, Fresh Cucumber	
Coupe De L'Ashrafiyeh	85
Vodka, Pomegranate Juice, Champagne Foam	

SIGNATURE MOCKTAILS

Passion Of Love	55
Fresh Cranberry Juice, Vanilla Syrup, Passion Fruit, Yuzu Purée	
Malakiya Lychee's	55
Fresh Lychee Purée, Fresh Coconut Water, Raspberry, Lemon Juice	
Al Nafoorah Breeze	55
Passion Fruit, Peach Fruit, Pineapple Juice, Lime Juice, Soda Water	
Abra View	55
Cherry Purée, Soda Water, Lemon Juice, Fresh Mint Leaves	
Al Qasr Sunrise	55
Blue Tea, Almond Syrup, Fresh Pineapple, Lemon Juice, Elderflower, Soda	



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SIGNATURE MOCKTAILS • CONTINUED

Basil Kalamansi	55
Fresh Apple Juice, Fresh Kalamansi Purée, Fresh Basil	
Madinat Sunset	55
Fresh Mix Berries, Fresh Orange, Red Current	

MARTINI SIGNATURE COCKTAILS

Cucumber Martini	80
Vodka, Cucumber Juice, Lemon Juice, Elderflower Cordial	
Passion Fruit Martini	80
Vodka, Passion Fruit Purée, Lemon Juice	
Lychee Martini	80
Vodka, Yuzu Juice, Lychee Purée, Lemon Juice	

WHITE WINE

BY THE GLASS

Ancora Pinot Grigio, Italy	60
Kaituna Vineyard Sauvignon Blanc, New Zealand	75
Massaya Classic Blanc, Lebanon	90
Chablis, J.Moreau & Fills, France	120

RED WINE

BY THE GLASS

Jean Des Vignes Rouge, Plaimont, France	60
Luigi Bosca La Linda Malbec, Argentina	75
Massaya Rouge, Lebanon	90
Castello Di Albola Chianti Classico, Italy	100

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BAR

ROSÉ WINE

BY THE GLASS

Domaines Fabre Villa Garrel, France	70
Chateau Ksara Sunset Rose, Lebanon	100

CHAMPAGNE AND SPARKLING

BY THE GLASS

Bisol Jeio Prosecco Brut, Veneto, Italy	70
Veuve Clicquot Brut, France	120

BEER

Heineken	50
Almaza	50
Corona	50
Peroni	50

NON ALCOHOLIC

COCKTAILS

Malamour Lyre's Whiskey, Lyre's Aperol, Yuzu, Lemon Juice, Vanilla Syrup, Foamee	55
Douce Brise Lyre's Gin, Lemon Juice, Simple Syrup, Cranberry Juice, Mint Leaves	55
Sainte Paloma Lyre's Rum, Grapefruit Juice, Lemon Juice, Honey	55

BEER

Heineken 0%	50
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BAR

PREMIUM SPARKLING WINE

Wild Idol Sparkling Rose (Per Bottle)	425
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WATER

STILL

Al Ain Water (Small) (CS)	20
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Al Ain Water (Big) (CS)	30
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Evian (Small)	30
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Evian (Big)	40
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SPARKLING

Al Ain Water (Small) (CS)	20
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Al Ain Water (Big) (CS)	30
-------------------------	----

Evian (Small)	30
---------------	----

Evian (Big)	40
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FRESH JUICES

EACH 40

Orange

Pineapple

Green Apple

Pomegranate

Watermelon

Lemon & Mint

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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.

All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax.

BAR

FRESH JUICES • CONTINUED

Classic Lemonade

SOFT DRINKS

EACH 30

Coke

Diet Coke

Coke Zero

Sprite

Diet 7up

Fanta Orange

Tonic Water

Soda

Ginger Ale

Red Bull

45

COFFEE

Espresso

38

Café Blanc (White Coffee)

40

Macchiato

40

American Coffee

45

Double Espresso

45



VEGETARIAN



VEGAN



SIGNATURE

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BAR

COFFEE • CONTINUED

Cappuccino	45
Cafe Latte	45
Turkish Coffee	45

TEA SELECTION

English Breakfast	45
Peppermint Tea	45
Green Sencha	45
Earl Grey	45
Jasmine Blossom Tea	45
Chamomile Tea	55
Fresh Mint Tea	55

SHISHA • AL FAKHER

AED 225 SINGLE FLAVOR • AED 250 MIX FLAVOR

Apple
Grapes
Mint
Watermelon
Peach
Orange

 VEGETARIAN  VEGAN  SIGNATURE

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BAR

SHISHA · AL FAKHER · CONTINUED

Raspberry

Gum

Blueberry

Passion Fruit

Mango

Cinnamon

Lemon

SHISHA · ADALYA

AED 300

Ice Berries

Spiced Cherry

Bana Blue

Crème Biscuit

Love 66

Spiced Peach



VEGETARIAN



VEGAN



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