

CASA AMOR

MANDARIN ORIENTAL JUMEIRA, DUBAI

RESTAURANT, BAR & SHISHA

Dubai

Made With Love by Chef Zouhair

MANDARIN ORIENTAL JUMEIRA · JUMEIRA BEACH ROAD · DUBAI

A KISMET MENU · MANDARIN ORIENTAL JUMEIRA, DUBAI

HOW TO READ THIS MENU

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

THE LINE BENEATH A DISH

La Gamba Roja *(N)(R)(S)(D)*

Gambero Rosso Carpaccio, Stracciatella Cheese Pistachio & Basil Lemon Dressing

We are happy to provide detailed allergen information for all dishes and drinks on our menus. Please note that our dishes are not prepared in a completely allergen-free environment.

THE MARKS THIS MENU DECLARES

(N) Nuts

(R) Raw

(S) Shellfish

(V) Vegetarian

(VG) Vegan

(D) Dairy

(G) Gluten

OF THE PRICES

All prices are in UAE Dirhams and are inclusive of
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RESTAURANT

APPETIZERS

Wagyu Bresaola (by piece) <i>(R)(D)(G)</i>	45
Brioche Toast Wrapped in Unique Wagyu Bresaola	
Wagyu Bresaola, With Caviar <i>(R)(D)(G)</i>	135
Brioche Toast Wrapped in Unique Wagyu Bresaola	
Black Truffle Dough <i>(V)(D)(G)</i>	225
Neapolitan Pizzetta, Truffle Cream & Fresh Black Truffle Slices	
Beef Tacos <i>(G)</i>	120
Shredded Beef, Grilled Vegetables Coriander & Lime	
Roasted Oven Halloumi <i>(V)(D)</i>	140
Baked Halloumi Cheese, Basil Essence of Tomato	
King Crab Taco (by piece) <i>(S)(G)(D)</i>	315
Guacamole, Herb Salad, Crustacean Hollandaise	

RAW

Pan Amor Caviar (by piece) <i>(R)(G)</i>	75
Spicy Beef Tartare in Crispy Bread with Oscietra Caviar	
La Gamba Roja <i>(N)(R)(S)(D)</i>	155
Gambero Rosso Carpaccio, Stracciatella Cheese Pistachio & Basil Lemon Dressing	
Crispy Shiso Tuna <i>(N)(R)(G)</i>	125
Tempura Shiso Leaves, Bluefin Tuna Tartare (MSC Certified), Pistachio & Lime	
Sea Bass Carpaccio <i>(R)(S)(G)</i>	115
Yuzu, Apple, Olive Oil, Chili, Miso	
Sea Bream Tiradito <i>(R)</i>	110
Blowtorched Sea Bream Tiradito & Gazpacho Salsa	
Tuna Belly (Small) <i>(R)(D)(G)</i>	145
Bluefin Tuna Belly Carpaccio (MSC Certified) & Toast	

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RESTAURANT

RAW • CONTINUED

Tuna Belly (Large) *(R)(D)(G)* 205
Bluefin Tuna Belly Carpaccio (MSC Certified) & Toast

SALADS

Fetacado *(V)(D)* 125
Baby Gem, Avocado, Feta Cheese Red Onion, Cucumber, Sun-Dried Tomato Peppers & Kalamata Olives

Peach Stracciatella *(N)(V)(D)* 125
Stracciatella Cheese, Peach, Baby Gem, Mint Verbena, Toasted Almond & Orgeat Dressing

Tomato Salad *(V)(D)(G)* 75
Tomato, Crouton, Basil, Smoked Ricotta Red Onion & Balsamic Vinegar

Chef's Zouhair Burrata *(N)(V)(D)* 155
Creamy Burrata, Mixed Green, Seasonal Vegetables Praline Vinaigrette

Chef's Jais Style Lobster Salad *(S)(D)* 395
Iceberg Lettuce, Snap Peas, Casa Caesar Style Dressing

Blueberry Salad 115
Blueberry salad, Granny Smith apple and a medley of fresh herbs

TEMPURA

Shrimp Konafa *(S)(D)(G)* 115
XO Dressing, Chilli, Coriander & Yuzu Aioli

Green Bean Tempura *(G)* 65
South of France Herb-Marinated Tempura

Spiny Lobster Tempura *(S)(D)(G)* 150 by 100g
Mediterranean Lobster served with Choron Sauce

Sea Bream Tempura *(D)(G)* 60 by 100g
Served with Choron Sauce

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RESTAURANT

FROM THE SEA

Cod <i>(S)(D)(G)</i>	235
Onion Compote & Foam, Herb Pesto & Seasonal Mushrooms	
Seared Tuna 'Poivre' <i>(D)(G)</i>	225
Semi-cooked Yellowfin Tuna (MSC Certified) with Peppercorn Sauce	
Catch of the Day	60 by 100g
Grilled Fish of the Day, subject to availability	
Spiny Lobster <i>(S)</i>	150 by 100g
Grilled Mediterranean Lobster	

PASTA E AMOR

Always to share

Sea Bass Pasta <i>(D)(G)</i>	60 by 100g
Fish of the Day with Rigatoni Pasta	
Spiny Lobster Pasta <i>(S)(D)(G)</i>	150 by 100g
Mediterranean Lobster & Linguini Pasta	
Wagyu Ragù Pasta (Small) <i>(D)(G)</i>	255
Mezze Maniche Pasta, Parmesan & Pecorino Cheese	
Wagyu Ragù Pasta (Large) <i>(D)(G)</i>	345
Mezze Maniche Pasta, Parmesan & Pecorino Cheese	

TIMBALE DE CAVIAR

By Gourmet House with its Condiments

30g Russian Oscietra <i>(R)(D)(G)</i>	550
50g Imperial Caviar <i>(R)(D)(G)</i>	1150
125g Beluga <i>(R)(D)(G)</i>	3750

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RESTAURANT

CASA AMOR'S SPECIAL CUTS

Black Angus Rib-Eye (D) Australian 250 Days Grain Fed MB 3	235
Wagyu Beef Rib-Eye (D) Australian Grade 6-7	345
Wagyu Beef Tomahawk (D) Australian Grade 4-5	109 by 100g
Chaman's Cut (D) Australian Oyster Blade	310
Lamb Rack (D) Lamb Chops & Tomato Lamb Gravy	225
Yellow Farm Chicken (D) Grilled Whole Chicken Spatchcock, Chilli Espelette Spices & Home-Made French Fries	330

SIDES (V)

Hand-Cut French Fries	60
Mixed Green Salad	40
Spicy Broccoli	45
Corn Salad	45
Escalivada	45

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BAR

As the sun dips over the sea, savour the golden hour at Casa Amor's bar with premium wines, refined spirits, and signature cocktails crafted by our expert mixologists. Enhance the moment with our curated collection of elegant bottles, each capturing the celebratory spirit and effortless joie de vivre of St. Tropez.

SIGNATURE COCKTAILS

Amor de Carajillo	95
Tequila 1800 Añejo, Licor 43, Vanilla Galliano, Kahlúa, Espresso	
Margarita de la Casa	110
Tequila 1800 Cristalino, Cointreau, Yuzu, Agave	
Coco Loco	90
Tequila 1800 Blanco & Coconut, Pineapple, Coconut Purée, Citrus	
Te Amo	95
Tequila 1800 Reposado, Mezcal Verde Amarás Port, Campari, Mancino Rosso, Angostura	
Casa Seducción	95
Casamigos Blanco Tequila, Passoã, Raspberry Passionfruit, Vanilla, Prosecco	
Corazón de Fresa	90
Tequila Cascahuin Blanco, Lime Zest, Lime Strawberry, Miel de Alcaraz	
Palomita	90
Tequila 1800 Blanco, Violet, Grapefruit, Citrus, Grapefruit Soda	
El Amor Amor	150
Clase Azul Plata, Jalapeño, Citrus, Agave	

SIGNATURE MOCKTAILS

Basilic Por Favor	70
Sabatini Non Alcoholic Gin, Basil, Citrus	
Paradise Punch	65
L'Ambrogio Vermouth Rosso 0%, Passion Fruit Purée Elderflower Syrup, Tonic	
Riviera Spritz	70
Wild Idol White, Watermelon Cordial, Mint Leaves	

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SIGNATURE MOCKTAILS · CONTINUED

Island Orchard <i>(D)</i>	65
Coconut, Green Apple, Lemon	

Aura	65
Lychee, Lemongrass, Ginger Ale, Lemon	

WINES BY THE GLASS

CHAMPAGNE

Louis Roederer Collection 246, Brut NV (150ml)	155
Louis Roederer Collection 246, Brut NV (Bottle)	775
Louis Roederer Rosé, Brut Vintage (150ml)	215
Louis Roederer Rosé, Brut Vintage (Bottle)	1080

WHITE WINE

Côtes du Rhône Blanc Réserve, Famille Perrin, France (150ml)	75
Côtes du Rhône Blanc Réserve, Famille Perrin, France (Bottle)	375
Pinot Grigio, Borgo Tesis, Fantinel, Italy (150ml)	98
Pinot Grigio, Borgo Tesis, Fantinel, Italy (Bottle)	480
Gavi del Comune di Gavi, Villa Sparina, Italy (150ml)	135
Gavi del Comune di Gavi, Villa Sparina, Italy (Bottle)	675
Sauvignon Blanc, Cloudy Bay, New Zealand (150ml)	170
Sauvignon Blanc, Cloudy Bay, New Zealand (Bottle)	850

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WINES BY THE GLASS · CONTINUED

Chablis Vaudésir Grand Cru, Drouhin-Vaudon, France (150ml)	330
Magnum	

Chablis Vaudésir Grand Cru, Drouhin-Vaudon, France (Magnum)	3300
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Pouilly-Fumé 'Baron de L', Ladoucette, France (150ml)	560
Magnum	

Pouilly-Fumé 'Baron de L', Ladoucette, France (Magnum)	5400
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PROVENCE ROSÉ

Esprit de Gassier, Château Gassier (150ml)	105
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Esprit de Gassier, Château Gassier (Bottle)	525
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Rosé et Or, Château Minuty (150ml)	140
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Rosé et Or, Château Minuty (Bottle)	700
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Clos Mireille, Domaines Ott (150ml)	180
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Clos Mireille, Domaines Ott (Bottle)	900
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Cuvée 281, Château Minuty (150ml)	300
Double Magnum	

RED WINE

Cabernet Sauvignon, Borgo Tesis, Fantinel, Italy (150ml)	100
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Cabernet Sauvignon, Borgo Tesis, Fantinel, Italy (Bottle)	495
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Bourgogne Pinot Noir, Louis Latour, France (150ml)	160
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Bourgogne Pinot Noir, Louis Latour, France (Bottle)	800
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WINES BY THE GLASS · CONTINUED

Chianti Classico, Castello di Albola, Italy (150ml)	120
Chianti Classico, Castello di Albola, Italy (Bottle)	600
Guidalberto, Tenuta San Guido, Italy (150ml)	195
Guidalberto, Tenuta San Guido, Italy (Bottle)	975
Château de Pez, Bordeaux, France (150ml)	300
Château de Pez, Bordeaux, France (Bottle)	1500

SPIRITS

TEQUILA & MEZCAL

1800 Tequila Blanco	70
1800 Tequila Reposado	75
1800 Tequila Añejo	80
1800 Tequila Cristalino	90
1800 Tequila Milenio	215
Don Julio Blanco	120
Don Julio Reposado	135
Don Julio Añejo	150
Don Julio 1942 (Single Pour)	315
Don Julio 1942 (375ml)	3800

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SPIRITS · CONTINUED

Don Julio 1942 (Bottle)	7200
Don Julio 1942 (Magnum)	15000
Don Julio Primavera	210
Patrón Silver	85
Patrón Reposado	95
Patrón Añejo	105
Patrón El Cielo	210
Patrón XO Cafe	90
Casamigos Silver	85
Casamigos Reposado	95
Casamigos Añejo	105
Clase Azul Plata	185
Clase Azul Reposado (200ml)	1600
Clase Azul Reposado (Single Pour)	260
Clase Azul Reposado (Bottle)	5600
Clase Azul Reposado (Magnum)	12800
Clase Azul Gold	415
Clase Azul Gold (Bottle)	9500

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SPIRITS · CONTINUED

Clase Azul Añejo	750
Clase Azul Añejo (Bottle)	16000
Clase Azul Ultra Añejo	1800
Clase Azul Ultra Añejo (Bottle)	41000
Clase Azul Guerrero Mezcal	420
Clase Azul Guerrero Mezcal (Bottle)	9850
Clase Azul Durango Mezcal	450
Clase Azul Durango Mezcal (Bottle)	10200
Jose Cuervo Reserva de la Familia Extra Añejo	150
Avión Reserva 44 Extra Añejo	180
Mezcal Espadin, The Lost Explorer	89
Mezcal Salmiana, The Lost Explorer	194

VODKA

Grey Goose	90
Grey Goose Altius	170
Beluga Noble	95
Beluga Gold Line	185
Belvedere 10	190
Belvedere 10 (Magnum)	11000

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BAR

GIN

The Gardener Gin, French Riviera Gin	70
Tanqueray 10	70
Gin Mare	75
Hendrick's	85
Monkey 47	100
Seventy One Gin (200ml)	1200
Seventy One Gin (Single Pour)	195
Seventy One Gin (Bottle)	4300

RUM

Diplomático Reserva	65
Havana Club 7yrs	70
Mount Gay Eclipse	75
Ron Zacapa Solera 23yrs	115

COGNAC

Rémy Martin VSOP	90
Rémy Martin XO	250

LOUIS XIII

Louis XIII (15ml)	1000
Each decanter is a life achievement of generations of Cellar Master. Since its origins in 1874, each generation of Cellar Master selects from our cellars the most precious eaux-de-vie for Louis XIII.	
Louis XIII (30ml)	2000

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SPIRITS · CONTINUED

Louis XIII (60ml)	4000
Louis XIII (Bottle)	51750

WHISKY · SCOTCH

Johnnie Walker Black Label, Blended	75
Johnnie Walker Blue Label, Blended	275
The Macallan 12yrs Sherry Cask, Highland	110
The Macallan 18yrs Double Cask, Highland	315
The Macallan 25yrs Sherry Cask, Highland	1200
Laphroaig, Islay	90
Ledaig 18yrs, Islands	125

WHISKY · INTERNATIONAL WHISKY

Maker's Mark, Bourbon	60
Hibiki Harmony, Japan	105
Yamazaki 12yrs, Japan	240

PISCO

El Gobernador	55
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BEER

Corona	55
Noam	65

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BAR

BEER · CONTINUED

Corona 0.0%	40
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SOFT DRINKS

Coca Cola (Regular, Light, Zero), Fanta, Sprite	35
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Fever Tree (Tonic Water, Soda Water, Ginger Ale, Grapefruit Soda, Ginger Beer)	35
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Fresh Juices (Apple, Orange, Pineapple, Watermelon, Grapefruit)	35
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ENERGY DRINKS

Red Bull	40
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Red Bull Sugar Free	40
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Red Bull Red Watermelon	40
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ICED TEA

Raspberry & Rose	55
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Lemon	55
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JING TEA - SUSTAINABLY SOURCED

English Breakfast	50
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Jasmine Silver Needle	50
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Jade Sword Green Tea	50
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Peppermint	50
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JING TEA - SUSTAINABLY SOURCED • CONTINUED

Lemongrass & Ginger	50
Blackcurrant & Hibiscus	50

COFFEE - SUSTAINABLY SOURCED

Espresso	45
Double Espresso	50
Americano	45
Cappuccino	50
Café Latte	50

WATER

Evian Still (Small)	25
Evian Still (Large)	35
Evian Sparkling (Small)	25
Evian Sparkling (Large)	35
Mai Dubai Still (Small)	25
Mai Dubai Still (Large)	35

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DESSERT

DESSERTS

Cookie <i>(N)(D)(G)</i>	85
Chocolate Medleys, Pecan Nuts & Hazelnut Ice Cream	
Gianduja <i>(N)(D)(G)</i>	75
Hazelnut Ice Cream, Namelaka Gianduja & Cacao Crumble	
Coconut <i>(D)</i>	65
Exotic Fruit Salad, Coconut Sorbet, Coconut Espuma Cream & Toasted Coconut Flakes	
San Sebastián Cheesecake <i>(D)(G)</i>	175
Caramelized Banana, Crumble & Chocolate Sauce	
Tropezienne <i>(D)(G)</i>	185
Brioche, Mousseline Cream & Pearl Sugar	
Roasted Pineapple <i>(D)</i>	155
Roasted Victoria Pineapple, Vanilla & Lemon Ice Cream	
Fruit Platter (Small) <i>(VG)</i>	85
Freshly Cut Seasonal Fruits	
Fruit Platter (Large) <i>(VG)</i>	175
Freshly Cut Seasonal Fruits	

SIGNATURE DESSERT COCKTAILS

Amor de Carajillo	95
Tequila 1800 Añejo, Licor 43, Kahlúa, Vanilla Galliano, Espresso	
Tiramisu Martini <i>(D)</i>	95
Kahlúa, Frangelico, Coconut Purée Cream	
Casa Seducción	95
Casamigos Blanco Tequila, Passoa, Raspberry Passionfruit, Vanilla, Prosecco	

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DESSERT

DIGESTIFS

The Macallan 12yrs Sherry Cask	110
Ron Zacapa Solera 23yrs	115
Louis XIII Rémy Martin	2000
Limoncello	60
Sambuca	60

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SHISHA

SHISHA

Casa Classics 220

Let our Shisha Master guide you through a vibrant selection of more than 10 fruit infusions.

Sacred Blends – Premium Tobacco 320

Elevate this moment for a deeper ritual and explore our different options blended with mint.

Mystic Signatures 450

Discover with our experts crafted blends born of passion and soul.

- Love 66
- Marbella
- Mi Amor
- Hawaii
- Istanbul Nights
- Lady Killer
- Cosmo Flower
- Bounty Hunter
- Falling Star
- Mango Lassi
- Polar Cream
- Punkman

The Artist's Flame - by Richard Orlinski 550

Art meets aroma. Choose any flavour, served in the exclusive Hookah designed by Richard Orlinski.

Feel free to ask our expert for additional charcoal or special flavour.

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KIDS MENU

KIDS MENU

Australian Beef Flank Steak With French fries	90
Cornflakes Yellow Chicken Breast (G) With French fries	60
Tomato Pasta (V)(G) Orecchiette Pasta, Tomato Sauce & Basil Leaves	50
Margherita Pizza (V)(D)(G)	60
Roasted Seabass Fillet	60
Penne or Orecchiette Pasta with Butter (V)(D)(G)	45

SIDES

French Fries (V)	50
Broccolini (V)	40
Grilled Vegetables (V)	45

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