

SUN VIBE

MANDARIN ORIENTAL JUMEIRA, DUBAI

POOL BAR



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.

DIETARY MARKS

-  Raw
-  Vegetarian
-  Vegan

THE LINE BENEATH A DISH

Pomodoro *(D)*

San Marzano Tomato Sauce, Olive Oil

The house offers detailed allergen information for all dishes and drinks on request; its dishes are not produced in an entirely allergen-free environment.

THE ALLERGENS THIS MENU DECLARES

(N) Nuts

(S) Shellfish

(D) Dairy

(G) Gluten

OF THE PRICES

All prices are in UAE Dirhams and are inclusive of 7% Municipality Fees, 10% Service Charge and 5% Value Added Tax.

MENU

SALAD

-  **Green Goddess Burrata (D)** 125
Baby Spinach, Rocket Leaves, Asparagus, Basil, Datterino, Herbs Aioli, Sunflower Seeds & Elderflower Dressing
- Caesar Salad (D)(S)** 105
Baby Gem, Beef Bacon, Breadcrumbs, Cured Egg Yolk, Aged Parmigiano Reggiano, Boiled Eggs & Anchovy
— Add Chicken Breast 15
— Add Prawns (S) 25
-  **Greek Salad (D)** 80
Capsicum, Onion, Tomato, Cucumber, Greek Feta, Kalamata Olives

SANDWICH

- Shawarma** 105
Marinated Chicken, Marqooq Bread, Garlic Sauce, Pickles, Fries
- Club Sandwich (D)** 110
Milk Bread, Chicken Breast, Turkey Bacon, Turkey Ham, Cheddar, Lettuce, Tomato, Egg, Avocado, Fries
- Wagyu Cheeseburger (D)** 145
Wagyu Beef Patty, Onion, Lettuce, Tomato, Mature Cheddar, Fries

NEAPOLITAN PIZZA

-  **Margherita** 95
Agerola Mozzarella, San Marzano Dop Tomato, Basil
- Diavola** 120
Agerola Mozzarella, San Marzano DOP Tomato, Spicy Salami

MEAT

- Australian Wagyu Striploin 250gr (D)** 235
Rocket Leaves, Parmesan, Cherry Tomato
- Corn-Fed Baby Chicken** 115
Garlic, Oregano, Shatta & Sumac Corn



VEGETARIAN



VEGAN

(N) Nuts · (S) Shellfish · (D) Dairy · (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

MENU

FISH AND SEAFOOD

- Fried Calamari *(S)* 110
Yuzu Mayonnaise, Espelette Pepper
- Canary Seabass
Chermoula, Grilled Lemon
— Half • 220
— Full • 420

PASTA

- Bolognese 120
Beef Ragout
- Pomodoro *(D)* 75
San Marzano Tomato Sauce, Olive Oil
- Alfredo *(D)* 75
Cream Sauce, Parmesan

Your Choice of Pasta: Rigatoni, Penne, Spaghettoni. Add on: Chicken 15 | Prawns (S) 25

MAKI ROLL (8 PIECES)

- California *(S)* 105
Blue Crab, Avocado, Tobiko
- Prawn Tempura *(S)* 105
Asparagus, Avocado, Spicy Mayonnaise, Teriyaki
- ▲ Salmon 95
Avocado, Takuwan, Sesame Seeds
- ▲ Spicy Tuna 95
Avocado, Gochujang, Tanuki
- Vegetable 65
Tempura Sweet Potato, Cucumber, Carrot, Asparagus, Takuwan, Sesame Dressing, Mamenori



VEGETARIAN



VEGAN

(N) Nuts • (S) Shellfish • (D) Dairy • (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

MENU

Rice or Quinoa • **POKE BOWL** • Kani, Mayo, Pickled Cucumber, Avocado, Edamame, Pickled Carrot, Seaweed, Radish

-  Tuna 205
-  Salmon 185
-  Salmon and Tuna 265
-  Vegan 125
Sushi Rice or Quinoa, Tofu, Radish, Pickled Cucumber, Pickle Carrot, Avocado, Edamame, Mango, Seaweed

VEGETABLE

-  Corn on the Cob *(N)(D)* 50
Sumac Butter
-  Broccolini 50
Grilled Lemon
-  Seasonal Vegetables 50
-  French Fries 50
-  Truffle Fries *(D)* 50
Truffle Paste, White Truffle Oil, Parmesan

SOMETHING SWEET

- Churros *(N)* 65
Cinnamon Sugar, Chocolate Sauce, Caramel Sauce
- Selection of Ice Creams and Sorbets 40
-  Tropical Fruit Platter 65
-  Platter of Watermelon
— Quarter • 70
— Half • 125



VEGETARIAN



VEGAN

(N) Nuts • (S) Shellfish • (D) Dairy • (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

MENU

SOMETHING SWEET · CONTINUED

Selection of Mochi 65

 Acai Bowl *(N)* 65
Banana, Granola, Assorted Berries

ICED COFFEE

Iced Caramel Macchiato 55
Caramel, Chocolate, Espresso, Low Fat Milk

Dolce Vita 55
Coffee, Almond, Vanilla Ice Cream

Classic Ice Coffee 40
Coffee, Low-Fat Milk, Vanilla Ice Cream

ICED TEAS

Matcha Frappuccino 55

Raspberry & Rose 55

Peach 55

ENERGY DRINK

Red Bull 40
Regular, Sugar-free, Watermelon, Coconut, Blueberry

MOCKTAIL & JUICE

Fresh Fruit Juice 35
Orange, Pineapple, Watermelon, Mango

Tender Coconut 75
Served Whole



VEGETARIAN



VEGAN

(N) Nuts · (S) Shellfish · (D) Dairy · (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

MENU

MOCKTAIL & JUICE • CONTINUED

Coco Vibe	70
Coconut Water, Cucumber, Lemon, Mint	
Oriental Delight	55
Raspberry, Grapefruit, Yuzu, Vanilla	
White Beach	55
Coconut, Pineapple, Watermelon, Cherries	
Zero Mirage	65
Corona 0.0%, Lime, Mint	
Mango Inferno	55
Mango, Mango Lolly, Pepper, Lime, Tabasco	

MILKSHAKE & SMOOTHIE

Cream Blend	60
Vanilla, Chocolate, Salted Caramel, Oreo Cheesecake	
Green Harvest	60
Celery, Spinach, Banana, Mango, Green Apple	
Golden Tropics	60
Mango, Pineapple, Passion Fruit, Red Apple	
Berry Bloom	60
Raspberry, Banana, Blueberry, Red Apple	

WATER

Evian Sparkling 330ml	25
Evian Sparkling 750ml	35
Evian 330ml	25



VEGETARIAN



VEGAN

(N) Nuts • (S) Shellfish • (D) Dairy • (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

MENU

WATER • CONTINUED

Evian 750ml	35
Mai Dubai Still 330ml	25

BEER & CIDER

Peroni • Bottle	55
Peroni • Pint	65
Heineken • Bottle	55
Heineken • Pint	60
Corona	55
Asahi	55
Noam	65
Cidre Rosé, Wignac	75
Corona 0.0%	50

SUN VIBE SPRITZER

Royal Spritzer	250
Champagne, Seventy One Gin, Fresh Berries, Yuzu	
Campari	90
Prosecco, Campari, Soda	
Aperol	90
Prosecco, Aperol, Soda	



VEGETARIAN



VEGAN

(N) Nuts • (S) Shellfish • (D) Dairy • (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

MENU

SUN VIBE SPRITZER · CONTINUED

Hugo	90
Prosecco, Elderflower, Mint, Soda	

SUN VIBE CLASSIC

Mojito (Raspberry Strawberry Passion Fruit)	90
Bacardi Carta Blanca, Mint Leaves, Lime, Soda	
Passionfruit Martini	95
Ketel One Vodka, Passion Fruit, Lime	
Patrón Margarita	115
Patrón Silver, Cointreau, Lime	
Bahama Mama	80
Bacardi Carta Blanca, Passion Fruit, Pineapple, Orange, Cranberry	
Sun Burnt Coconut	95
Takamaka Coconut Rum, Coconut Syrup, Coconut Water, Pineapple, Lime, Coconut & Berry Red Bull	
Bubbly Berry Blast	90
Tanqueray Gin, Crème de Cassis, Blueberries, Raspberry Syrup, Lime, Blueberry Red Bull	

CHAMPAGNE

Louis Roederer Brut 'Collection' 246 · Glass	130
Louis Roederer Brut 'Collection' 246 · Bottle	775
Louis Roederer Brut Rosé	1080
Moët & Chandon Ice Demi-Sec	1200
Ruinart Blanc de Blancs, Brut	2200
Cristal Louis Roederer, Brut	4900



VEGETARIAN



VEGAN

(N) Nuts · (S) Shellfish · (D) Dairy · (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

MENU

CHAMPAGNE · CONTINUED

Dom Pérignon, Brut	5500
--------------------	------

WHITE WINE

Pinot Grigio, Borgo Tesis, Fantinel, Italy · Glass	98
--	----

Pinot Grigio, Borgo Tesis, Fantinel, Italy · Bottle	480
---	-----

Albarino, Pazo Das Bruxa, Spain · Glass	110
---	-----

Albarino, Pazo Das Bruxa, Spain · Bottle	550
--	-----

Gavi di Gavi, Cossetti, Italy (Magnum) · Glass	135
--	-----

Gavi di Gavi, Cossetti, Italy (Magnum) · Bottle	1290
---	------

Sauvignon Blanc, Cloudy Bay, New Zealand · Glass	170
--	-----

Sauvignon Blanc, Cloudy Bay, New Zealand · Bottle	850
---	-----

Chablis 1er Cru L' Essence des Climats, Laroche, France · Glass	195
---	-----

Chablis 1er Cru L' Essence des Climats, Laroche, France · Bottle	975
--	-----

Puligny-Montrachet 'VV', Vincent Girardin, France	2600
---	------

ROSÉ WINE

Esprit de Gassier, Château Gassier · Glass	105
--	-----

Esprit de Gassier, Château Gassier · Bottle	525
---	-----

Whispering Angel, Château de Esclans · Glass	125
--	-----

Whispering Angel, Château de Esclans · Bottle	620
---	-----



VEGETARIAN



VEGAN

(N) Nuts · (S) Shellfish · (D) Dairy · (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

MENU

ROSÉ WINE • CONTINUED

Domaines Ott, Clos Mireille • Glass	180
Domaines Ott, Clos Mireille • Bottle	900
Cuvée 281, Château Minuty	1490



VEGETARIAN



VEGAN

(N) Nuts • (S) Shellfish • (D) Dairy • (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

KIDS MENU

FIRST BITES

- | | | |
|---|--------------------------------------|----|
| | Protein Puree | 35 |
| | Chicken Breast, Zucchini, Olive Oil | |
|  | Vegetables Puree | 25 |
| | Pumpkin, Carrot, Zucchini, Olive Oil | |
|  | Blueberry Dates Porridge | 35 |
| | Oatmeal, Blueberry, Dates, Water | |

LIGHT SNACKS

- | | | |
|---|--|----|
|  | Vegetable Crudites | 40 |
| | Carrot, Celery, Cucumber, Guacamole, Chickpea Hummus | |
| | Chicken Nuggets | 65 |
| | French Fries | |
| | Fish & Chips | 60 |
| | French Fries, Tartar Sauce | |
|  | Toasted Cheese Sandwich | 50 |
| | French Fries | |
|  | Watermelon and Feta Salad | 45 |
| | Balsamic Vinaigrette | |
| | Kids Poke | 60 |
| | Sushi Rice or Quinoa, Fava Beans, Fresh Carrot, Cucumber, Avocado, with Cooked Salmon or Chicken | |

MAINS

- | | | |
|---|---|----|
| | Grilled Chicken Escalope | 60 |
| | Choice of French Fries, Mashed Potato, Rice, Vegetables | |
|  | Pizza Margherita | 60 |
| | Tomato Pomodoro, Mozzarella, Parmesan, Basil | |



VEGETARIAN



VEGAN

(N) Nuts · (S) Shellfish · (D) Dairy · (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

KIDS MENU

MAINS • CONTINUED

Pasta – Penne or Spaghetti	50
Choice of: Tomato Alfredo Bolognese	
Grilled Beef Burger	70
Cheddar Cheese, Lettuce, Tomato, French Fries	
Steamed Scottish Salmon	75
Green Peas, Mashed Potato	
Chicken Shawarma	60
Tahini Mayonnaise, Tomato, French fries	
Blinchiki	60
Crepes, Minced Beef and Cheese	
Chicken Kotleti	65
Minced Chicken Patties. Choice of Mashed Potato or Buttered Buckwheat.	

SOUPS

 Tomato Soup	55
Sweet Tomato Chutney, Olive Oil	
Chicken and Noodle Soup	55
Clear Chicken Broth, Egg Noodles	
 Lentil Soup	55
Smooth with Olive Oil	

KIDS BENTO

Kids Bento <i>(N)</i>	125
Crudites, Avocado Dip, Watermelon & Feta Salad. Choice of your Main Course, Chocolate Brownie	



VEGETARIAN



VEGAN

(N) Nuts • (S) Shellfish • (D) Dairy • (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.

KIDS MENU

DESSERT

	Chocolate Brownies (N) Vanilla Ice Cream Chocolate Sauce	45
	Banana Split Whipped Cream Chocolate Sauce Berries	45
	Ice Cream and Sorbets	45



VEGETARIAN



VEGAN

(N) Nuts · (S) Shellfish · (D) Dairy · (G) Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus. Kindly note that our dishes are not produced in an entirely allergen free environment.