

THE BAY

MANDARIN ORIENTAL JUMEIRA, DUBAI

THE MENU



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

Cauliflower Salad *(N)*

Shaved Cauliflower, Orange, Grapes, Pecan Nuts, Pine Nuts, Comté Cheese & White Balsamic Vinaigrette

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

(G) Gluten

(D) Dairy

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

COLD

-  **Beef Carpaccio** 135
Wagyu Beef Tenderloin, Portobello Purée, Parmesan Cheese & Truffle Dressing
-  **Yellowfin Tuna Tartare** 115
Yellowfin Tuna, Guacamole, Mandarin Dressing & Melba Toast
- Niçoise Salad** 120
Seared Tuna Loin, Tomato, Shallot, Baby Potato, Artichoke, Green Beans, Kalamata Olive, Celery, Basil, Quail Egg & Tomato Dressing
- Vitello Tonnato** 110
Poached Veal, Tonnato Sauce, Celery, Lemon Zest & Caper Dressing
-  **Burrata** 130
Marinated Tomatoes, Aged Balsamic, Rocket Leaves & Pesto Sauce

HOT

- Classic French Onion Soup** 80
French Onion Soup & Gruyère Crostini
- Fried Calamari & Prawns (S)** 105
Breaded Calamari & Prawns, Lobster Mayonnaise
- Escargots de Bourgogne - 6 pieces** 65
Garlic Butter, Parsley, Capers & Toasted Focaccia
-  **Melanzane alla Parmigiana** 85
Roasted Eggplant, Mozzarella Cheese, Basil & Parmesan Cheese
- Sautéed Prawns (S)** 125
Prawns, Garlic, Chilli & Harissa Sauce
-  **Minestrone Soup** 75
Lentils, Pastina, Soffritto, Green Beans, Potato, Pesto & Parmesan Cheese



VEGETARIAN



VEGAN

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MENU

SALADS

-  Cauliflower Salad (N) 85
Shaved Cauliflower, Orange, Grapes, Pecan Nuts, Pine Nuts, Comté Cheese & White Balsamic Vinaigrette
-  Kale Salad (N) 85
Kale Leaves, Green Apple, Pear, Walnut, Parmesan Cheese, Honey-Mustard & Truffle Dressing
-  Lentil Salad 75
Puy Lentils, Pickled Vegetables, Apple, Tarragon & Balsamic Dressing
- Caesar Salad 95
Baby Gem Lettuce, Caesar Dressing, Cured Egg Yolk, Beef Bacon & Parmesan Cheese
 - Add Chicken 30
 - Add Prawns 35

SANDWICHES

- Croque Monsieur 95
Gruyère Cheese, Turkey Ham, Béchamel Sauce & Side Salad
- Wagyu Steak Sandwich 175
Wagyu Beef Steak, Emmental Cheese, Confit Shallots, Tartare Sauce & Barbecue Sauce
- Signature Black Angus Burger 155
Black Angus Beef Patty, Cheddar Cheese, Rocket Leaves & Spicy Relish Mayonnaise

TRADITIONAL PIZZAS

- Margherita 100
Mozzarella Cheese, San Marzano Tomato Sauce, Basil & Extra Virgin Olive Oil
- Diavola 115
Mozzarella Cheese, San Marzano Tomato Sauce, Spicy Beef Salami & Extra Virgin Olive Oil
- Bufala 110
Buffalo Mozzarella, San Marzano Tomato Sauce, Basil & Extra Virgin Olive Oil



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TRADITIONAL PIZZAS • CONTINUED

Regina	115
Mozzarella Cheese, San Marzano Tomato Sauce, Wagyu Bresaola & Rocket	
Funghi e Prosciutto	115
Mozzarella Cheese, San Marzano Tomato Sauce, Mushrooms & Turkey Ham	

PASTA

 Truffle Rigatoni	145
Cream Sauce, Parmesan Cheese & Seasonal Black Truffle	
Pappardelle Bolognese	145
Slow-Cooked Beef Ragù & Parmesan Cheese	
Fettuccine with Prawns <i>(S)</i>	165
Homemade Spinach Fettuccine, Prawns, Cherry Tomatoes, Pine Nuts, Chilli & Bisque Sauce	
Linguine Vongole <i>(S)</i>	165
Clams, Chilli, Garlic, Lemon Zest, Parsley & Bottarga	
 Tagliatelle Straciatella	145
Homemade Tagliatelle, Cherry Tomatoes, Basil Tomato Sauce & Straciatella Cheese	

MAINS

Canarian Sea Bass	195
Grilled Sea Bass Fillet, Miso Cauliflower Purée, Broccoli & Citrus-Beurre Noisette Emulsion	
Grilled Yellowfin Tuna	175
Grilled Yellowfin Tuna Loin, Caponata, Herb Oil & Chives	
Corn-Fed Chicken Breast	225
Roasted Corn-Fed Chicken Breast, Creamy Orzo & Morel Mushrooms	
Veal Milanese	265
Milk-Fed Veal Chop on the Bone & Side Salad	



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MAINS • CONTINUED

Butcher's Cut	155
Wagyu Beef Cut, Café de Paris Butter, French Fries & Side Salad	
Grilled Salmon Escalope	155
Salmon Escalope, Passion Fruit Beurre Blanc, Spinach, Fava Beans, Kalamata Olives, Salmon Roe & Chives	
Provençal Tian	95
Zucchini, Tomato, Eggplant, Onion Confit & Tomato Sauce	

TO SHARE

Dover Sole Meunière	420
Pan-Seared Dover Sole, Capers, Brown Butter, Lemon & Parsley	
Ox Cheek Bourguignon	305
Braised Ox Cheek, Mashed Potatoes, Heritage Baby Carrots, Mushrooms & Pearl Onions	
Lamb Loin	325
Roasted Lamb Loin, Cannellini Bean Purée, Minted Peas, Broad Beans, Tomato & Kalamata Olive Jus	

SIDES

 French Fries	40
 Roasted Baby Potatoes	40
 Broccolini	40
Sautéed Broccolini, Garlic & Chilli	
 Grilled Asparagus	55
Parmesan Cheese, Rocket Leaves & Balsamic Dressing	
 Wild Mushrooms	55
Sautéed Mixed Mushrooms	
 Mesclun Greens	40
Mixed Greens, Datterino, Cucumber & Lemon Dressing	



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MENU

SIDES • CONTINUED

- | | | |
|---|---|----|
|  | Mashed Potatoes | 40 |
|  | Grilled Mixed Vegetables
Broccolini, Capsicum, Eggplant & Zucchini | 40 |



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BREAKFAST

COCKTAILS

Mimosa	75
Bloody Mary	85
Bellini	85
Champagne Bellini	125

SWEET TREATS

-  French Toast *(G)(D)*
Caramel glaze, whipped cream, assorted mixed berries
-  Classic Pancakes *(G)(D)*
Hazelnut-chocolate spread, whipped cream
-  Belgian Waffle *(G)(D)*
Maple syrup, whipped cream, mixed berries compote
-  Syrniki *(G)(D)*
Cottage cheese pancakes, whipped cream, mixed berries compote

AVANTCHA

Tea and Coffee Selection

Experience BOON's 100% Arabica beans, cultivated in Ethiopia and expertly roasted in the UAE for unrivalled flavour

TRADITIONAL COMFORTS

- Classic Porridge *(G)*
Choice of oat or buckwheat, honey, assorted berries
-  Congee
Slow-cooked rice porridge, assorted Oriental condiments



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BREAKFAST

CLASSICS

-  Two Organic Eggs
Boiled | Fried | Scrambled | Poached | Omelette
-  Egg & Avocado Croissant *(G)(D)*
Scrambled eggs, guacamole, rocket leaves, parmesan
-  Avocado Toast *(G)(D)*
Sourdough bread, mechouia salad, avocado, rocket leaves, feta cheese
-  Avocado & Eggs *(G)(D)*
Guacamole, brioche muffin, hollandaise sauce
- Eggs Benedict *(G)(D)*
Canadian beef bacon, brioche muffin, hollandaise sauce
- Eggs Royale *(G)(D)*
Choice of roasted or smoked salmon, brioche muffin, hollandaise sauce

SAHAR

- Çılbır *(G)(D)*
Turkish sour yoghurt, dill, poached eggs, chilli oil, home-made simit bread
- Menemen *(G)(D)*
Buttery tomato and capsicum sauce, scrambled eggs, grilled sourdough
- Shakshouka *(G)*
Spiced tomato and capsicum sauce, fresh eggs, homemade Arabic bread
-  Ful Medames *(G)*
Arabic-inspired baked beans, sauce vierge, homemade Arabic bread



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DESSERTS

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French Toast Tiramisu	75
Caramelised Brioche, Tiramisu Cream & Cocoa Powder	
Caramelised Apple Tart (N)	60
Caramel Sauce & Vanilla Ice Cream	
Île Flottante (N)	65
Soft Meringue, Vanilla Crème Anglaise, Almonds & Caramel Sauce	
Tiramisu	65
Mascarpone Cream, Coffee Syrup, Savoiardi Biscuit & Cocoa Powder	
Chocolate Mousse	65
Dark Chocolate Mousse, Vanilla Whipped Ganache & 24K Gold Leaf	
Panna Cotta	65
Vanilla Panna Cotta & Mixed Berry Compote	
Café Gourmand	70
A choice of coffee or tea, served alongside a trio of our signature miniature desserts	
Exotic Vegan Pavlova	65
Vegan Meringue, Exotic Compote, Passion Fruit Gel, Fresh Coconut & Lime Zest	

TEA SELECTION

English Breakfast	50
Earl Grey	50
Jasmine Silver	50
Green Mountain	50
Peppermint	50
Chamomile	50



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DESSERTS

DIGESTIFS & COCKTAILS

Homemade Limoncello	60
Fernet Branca	55
Pastis	55
Chartreuse Verte	60
Negroni	80
Espresso Martini	85

COFFEE SELECTION

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



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DRINKS

LILLET SPRITZERS

- Tuscan Vine** 80
Lillet Blanc, Bubbles, White Grapes, Chardonnay Juice. A simplistic and elegant Italian Spritzer.
- Rose de Provence** 85
Lillet Rose, Bubbles, Raspberry & Chamomile Infusion, Lemon. A sweet Italian escape, capturing the essence of la dolce vita.
- Island Breeze** 85
Lillet Blanc, Bubbles, Fresh Passionfruit, Passionfruit Syrup, Strawberry, Lemon. A refreshing twist on the Mediterranean classic.

COCKTAILS

- Peach Spritz** 85
Lillet Blanc, Prosecco, Peach Juice, Mint, Soda. A delightful seasonal refresher.
- Limoncello Spritz** 85
Homemade Limoncello, St-Germain Prosecco, Lime, Grenadine. An Italian classic with a touch of French elderflower.
- Basil Spritz** 85
Vodka, Homemade Limoncello, Fresh Basil, Lemon, Soda. A refreshing, herbaceous blend with floral basil notes that brighten every sip.
- Classic Bellini** 90
Peach Purée, Italicus, Prosecco. A sparkling Venetian classic, delicate and uplifting with every sip.
- Classic Negroni** 90
Portofino Gin, Aperol, Mancino Rosso, Aromatic Orange Bitters. Timeless and bold, perfectly balanced for the true aperitivo moment.
- Classic Sgroppino** 80
Homemade Limoncello & Sorbet, Prosecco, Aromatic Mint Spray. Light and frothy, a refreshing blend that turns citrus into pure delight.
- Mango-Chili Margarita** 85
Tequila Blanco, Homemade Spicy Mango Purée, Lime, Agave, Spice & Salt Rim. Our version of a Spicy Margarita.



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DRINKS

COCKTAILS • CONTINUED

Lychee Yuzu 80
Tanqueray, Lychee, Yuzu Juice, Lemon. Vibrant and zesty, where sweet lychee meets the bold kick of yuzu for a lively lift.

Caribbean Feast 80
Takamaka Rum, Amaretto, Pineapple Juice, Lemon, Soda. A tropical indulgence of pineapple, coconut, and amaretto, crafted for pure island bliss.

SIGNATURE MOCKTAILS

Passion Fruit Sour 60
Passion Fruit, Orange Juice, Cranberry Juice, Lime Foam

Garden Spritz 45
Elderflower, Basil, Yellow Bell Pepper, Lemon, Soda

0% Negroni 55
Sabatini 0% Gin, 0% Bitter, 0% Vermouth, Lavender

0% Peach Bellini 75
Wild Idol White Peach Mix

DETOX

Simply Green 50
Cucumber, Green apple, Kale, Spinach, Ginger, Lemon

The Energizer 50
Pineapple, Orange, Grapefruit, Carrot, Turmeric, Cayenne pepper

Feel The Beat 50
Beetroot, Berries, Carrot, Apple, Ginger

FRESH JUICE 35

Orange, Grapefruit, Pineapple, Watermelon



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DRINKS

FRESH JUICE · CONTINUED

Mango, Carrot, Green Apple, Pomegranate

HOME-MADE LEMONADE

Peach, Basil, Lemon Juice 40

Pineapple, Cherry, Lemon Juice 40

SOFT DRINK

Coca Cola, Coca Cola Light, Coca Cola Zero

Fanta, Sprite 35

Fever-Tree Tonic / Soda / Ginger Beer / Ginger Ale 35

ENERGY DRINK

Red Bull 40

Red Bull Sugar Free 40

Red Bull Watermelon 40

HOME-MADE ICED TEA

Raspberry & Rose Iced Tea 55

Lemon Iced Tea 55

JING TEA

English Breakfast 50

Earl Grey 50



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DRINKS

JING TEA • CONTINUED

Mountain Green	50
Jasmine Spring Green	50
Moroccan Mint	50
Chamomile	50
Peppermint	50
Raspberry & Rose	50

COFFEE

Espresso	45
Double Espresso	50
Americano	45
Cappuccino	50
Caffé Latte	50
Hot Chocolate	50

WATER

Evian Sparkling 0.33L	25
Evian Sparkling 0.75L	35
Evian Still 0.33L	25
Evian Still 0.75L	35



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DRINKS

WATER • CONTINUED

Mai Dubai Still 0.33L	25
Mai Dubai Still 0.75L	35



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KIDS MENU

FIRST BITES

- | | |
|---|----|
| Protein Purée | 35 |
| Chicken Breast, Zucchini, Extra Virgin Olive Oil | |
| ■ Vegetable Purée | 25 |
| Pumpkin, Carrot, Zucchini, Extra Virgin Olive Oil | |
| ■ Blueberry Dates Porridge | 35 |
| Oatmeal, Blueberry, Dates, Water | |

LIGHT SNACKS

- | | |
|--|----|
| ■ Vegetable Crudité | 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 | |

SOUPS

- | | |
|--|----|
| ■ Tomato Soup | 55 |
| Sweet Tomato Chutney, Extra Virgin Olive Oil | |
| Chicken and Noodle Soup | 55 |
| Clear Chicken Broth, Egg Noodles | |



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KIDS MENU

SOUPS • CONTINUED

-  Lentil Soup 55
Smooth with Extra Virgin Olive Oil

MAINS

- Grilled Chicken Escalope 60
Choice of French Fries, Mashed Potatoes, Rice or Seasonal Vegetables
-  Pizza Margherita 60
Tomato Pomodoro, Mozzarella, Parmesan, Basil
- Pasta – Choice of Penne or Spaghetti 50
Choice of Tomato, Alfredo or Bolognese Sauce
- 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
Crêpes, Minced Beef and Cheese, French Fries
- Chicken Kotleti 65
Minced Chicken Patties. Choice of Mashed Potatoes or Buttered Buckwheat.

DESSERT

- Chocolate Brownies (N) 45
Vanilla Ice Cream | Chocolate Sauce
-  Banana Split 45
Whipped Cream | Chocolate Sauce | Berries



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KIDS MENU

DESSERT • CONTINUED

Ice Cream and Sorbets

45



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