



SAMOVAR LOUNGE

— ONE&ONLY ROYAL MIRAGE —

FOOD & BEVERAGE

Step into a world where time slows down, and each sip is a journey through cultural heritage. As the golden sun begins its descent, casting a warm glow over the tranquil gardens of One&Only Royal Mirage, a unique experience unfolds at Samovar Lounge — a celebration of Arabian heritage and the timeless ritual of afternoon tea. The gentle breeze carries the Arabian scent and freshly brewed tea, inviting you to immerse yourself in this serene moment. As the sun sets and the sky is painted in shades of pink and orange, the experience is complete. This is more than just afternoon tea; it is a journey through the heart of Arabia, where every detail reflects the beauty and warmth of its culture.



ONE&ONLY ROYAL MIRAGE • DUBAI

A KISMET MENU • ONE&ONLY ROYAL MIRAGE

HOW TO READ THIS MENU

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

DIETARY MARKS

- ✦ Served at every One&Only resort

THE LINE BENEATH A DISH

Arabic Cold Mezzeh *(G)(SE)(TN)*

A selection of Creamy Hummus, Muhammara, Fresh Tabbouleh, Smoky Mutabbal, and Vibrant Fattoush, served with warm Arabic Bread, Olives, and Pickles for sharing and celebrating Middle Eastern flavors

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

(D) Dairy

(E) Egg

(F) Fish

(G) Gluten

(L) Lupine

(MO) Molluscs

(M) Mustard

(P) Peanut

(R) Raw

(SE) Sesame

(SF) Seafood

(S) Soybeans

(SD) Sulphur Dioxide/Sulphites

(TN) Tree Nuts

(V) Vegetarian

(VG) Vegan

(A) Alcohol

OF THE KITCHEN

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness.

Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.

OF THE PRICES

All prices are in AED and inclusive of applicable municipality fee, service charge and VAT.

OF THE HANDPICKED DISHES

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BEVERAGE

NON-ALCOHOLIC WINES

SPARKLING WINE

Wild Idol Brut, England 525
Müller-Thurgau

Wild Idol Brut Rose, England 595
Müller-Thurgau, Merlot

WHITE WINE

Familia Torres Natureo, Catalonia, Spain 275
Muscat

RED WINE

Familia Torres Natureo, Catalonia, Spain 295
Garnacha, Syrah

NON-ALCOHOLIC BEERS

Heineken, Netherlands 60

Bière des Amis, Belgium 60

MOCKTAILS

Peach Ale 70
Peach, Mix Citrus Fruits, Mint Leaves and Ginger Ale

Passion Chili Soda 70
Red Chili Slices, Passion Fruit, Lemon Juice, Soda

Golden Tonic 70
Cucumber, Rosemary, Elderflower, Agave Syrup and Tonic

Arabian Pearl *(TN)* 70
Coconut Milk, Almond Syrup and Strawberry

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BEVERAGE

MOCKTAILS · CONTINUED

Sand Dune Sunset 70
Orange, Mango, Passion Fruit, Ginger, Lime

FRUIT COCKTAILS 50

Samovar Medley
A Selection of Fresh Fruits Blended with The Juice of Your Choice

Kiwi Lassi (D)
Fresh Kiwi, Yoghurt and Sugar

Simply Arabic (D)
Fresh Milk, Honey and Local Dates

Rose Berry
Cranberry Juice, Fresh Grapefruit Juice, Rose Water and Sugar

FRESHLY SQUEEZED JUICE 40

Orange, Mango, Pineapple, Watermelon, Carrot, Grape Fruit, Lemon & Mint

MINERAL WATER 330 ml · 750 ml

Al Ain (Still / Sparkling) 20 / 35

Evian (Still / Sparkling) 30 / 40

SOFT DRINKS

Coca Cola | Coca Cola Light 35

Coca Cola Zero 35

Fanta 35

Sprite | Diet Sprite 35

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SOFT DRINKS • CONTINUED

Ginger Ale	40
Soda Water	40
Tonic Water	40
Red Bull Red Bull Sugar Free	40

SIGNATURE COCKTAILS

Oasis Highball	85
Whisky, Strawberry Consommé, English Breakfast Tea and Top with Soda	
Olive Negroni	85
Yuzu Infused Beefeater Gin, Aperol, Olive Infused Sweet Vermouth	
Hendricks High Ball	85
Orange and Rosemary Infused Hendricks Gin, Topped with Ginger Ale	
Strawberry Derby	85
Bombay Sapphire Gin, Strawberry Jam, Mint Leaves, Lemon and Soda	
Tipsy Tea	85
Beefeater Gin, Red Berries Tea Reduction, Aperol, Grapefruit Juice, Cucumber	
Elderflower Fizz	85
Basil Infused Beefeater Gin, Vanilla Liqueur, Elderflower, Lemon Juice, Tonic	

SPECIALITY TEA ASSORTMENT 50

BLACK TEAS

Organic Darjeeling 2nd Flush

Finely Balanced Cup with a Striking Muscatel Character and a Fresh Citrusy Aroma

Organic English Breakfast

Aromatic Blend of Malty Assam, Fruity Ceylon and Honeyed Yunnan Teas

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SPECIALITY TEA ASSORTMENT · CONTINUED

Majestic Earl Grey

A Classic Tea Made with the Essence of Bergamot Orange and Finest Black Tea

Velvet Salted Caramel

An Indulgent Black Tea with Warming Spices, Smoothed by Velvety Salted Caramel

GREEN TEAS

Organic Spring Mao Feng

Smooth and Elegant with Soft Nutty Notes from the West Hunan Wuling Mountains

Hojicha Latte — Organic Hojicha Powder

Deeply Roasted Nutty Flavour with Notes of Malt and Pistachio

Matcha Latte — Ceremonial Grade Kagoshima Natural Farming

Perfect for Ceremonial Matcha Latte — Rich, Smooth, and Vibrant

Eight Treasures

Delightful Green Tea Blended with 7 Flower and Fruit Ingredients with a Fruity Melon Aftertaste

Moroccan Mint

Traditional Blend of Green Gunpowder and Moroccan Nana Mint Leaves

MILK OOLONG

Milk Oolong

High Mountain Oolong Infused with Sweet Creamy Notes of French Vanilla

WHITE TEAS

Sapphire Jasmine Needle

A Stunning, Decadent Blue Infusion with Subtle Delicate Notes of Jasmine

Peach & Pear

Smooth and Velvety Pai Mu Tan White Tea Mixed with Dried Peach and Pear Pieces

INFUSIONS

Organic Chamomile Cooler

Finest Whole Organic Chamomile Flowers Combined with Refreshing Organic Peppermint

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SPECIALITY TEA ASSORTMENT • CONTINUED

Orange Blossom Rooibos

South African Rooibos. Lightly fragrancd with real orange flavour and blended with blossoms and natural marigold petals, it offers a gentle floral note, a touch of bright citrus.

Rush Hour Berry

A vibrant blend of carefully selected garden fruits and wild forest berries, delivering bright, layered flavours with a naturally refreshing finish.

THE COFFEE SELECTION

Choice of your favorite milk or plant-based milk

Espresso Single	40
Espresso Double	45
Espresso Macchiato	45
Affogato	45
Americano Coffee	45
French Press	45
Turkish Coffee	45
Arabic Coffee	45
Cappuccino	45
V60	55
Café Latte	45
Spanish Latte	50
Matcha Latte	50
Cortado	45

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THE COFFEE SELECTION · CONTINUED

Piccolo	45
Dark Mocha	45
Homemade Hot Chocolate	50

THE TEA & COFFEE SELECTION

COLD BEVERAGE 50

Lemon Ice Tea
Peach Ice Tea
Lychee Ice Tea
Ice Coffee
Ice Americano
Ice Latte
Ice Spanish Latte
Matcha Latte

BEERS & SPIRITS

BEER DRAUGHT · 40CL / 50CL

Peroni Draught	55 / 70
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BEERS · BOTTLE

Corona, Heineken, Peroni, Amstel Light, Stella Artois	60
Erdinger Weissbier	65

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BEVERAGE

CIDER

Magners 95

APÉRITIFS · 30ML

Martini, Pimm's No. 1, Pernod, Ricard, Campari, Aperol 70

GIN

Bombay Sapphire, Gordon's London Dry 80

Monkey 47 140

Hendrick's 90

VODKA

Belvedere 100

Grey Goose 110

Roberto Cavalli 150

RUM

Bacardi Carta Blanca, Bacardi Gold, Malibu, Havana, Captain Morgan, Angostura 80

TEQUILA

El Jimador Blanco 80

Patrón Silver 85

Patrón Añejo 115

Don Julio Blanco 90

Don Julio Reposado 120

Don Julio Añejo 125

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COGNAC

Hennessy V.S	85
Hennessy V.S.O.P	140
Hennessy X.O	205
Hennessy Paradise	1655
Rémy Martin Louis XIII	2395

SPIRITS

SCOTCH BLENDED WHISKY

Ballantines, Famous Grouse, Dewar's White Label	80
Johnnie Walker Red Label, Johnnie Walker Black Label	80
Dewar's 12 Years Old	80
Dimple 15 Years Old	100
Chivas 12 Years Old	85
Chivas 18 Years Old	130
Chivas 25 Years Old	420
Johnnie Walker Blue Label	270
Royal Salute 21 Years Old	265

SINGLE MALT WHISKY

Macallan Fine Oak 12 Years Old	110
Macallan Fine Oak 15 Years Old	190

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SPIRITS • CONTINUED

Macallan Fine Oak 18 Years Old	270
Macallan Fine Oak 25 Years Old	1140
Glenfiddich 12 Years Old	100
Glenfiddich 15 Years Old	115
Glenfiddich 18 Years Old	235
Glenlivet 12 Years Old	100
Glenlivet 15 Years Old	130
Glenlivet 21 Years Old	445
Glenlivet 25 Years Old	570

AMERICAN WHISKY

Wild Turkey 8 Years Old	80
Marker's Mark, Woodford Reserve	85
Buffalo Trace	95

LIQUEURS

St. Germain	70
Tia Maria, Baileys, Benedictine, Galliano	70
Cointreau, Drambuie, Grand Marnier, Kahlua	70
Amaretto di Saronno, Southern Comfort	80

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WINE LIST

Glass • Bottle

CHAMPAGNE

Louis Roederer Brut Collection	190 / 1020
Louis Roederer Brut Rose, Millesime	210 / 1045
Moët & Chandon Brut Impérial N.V.	1140
Veuve Clicquot Ponsardin Yellow Label N.V.	1140
Moët & Chandon Rose Impérial N.V	1280
Veuve Clicquot Ponsardin Rose N.V.	1680

SPARKLING WINE

Alberto Nani Organic Prosecco, Veneto, Italy	120 / 600
Raventós i Blanc, De Nit Rosado, Penedés, Cava, Spain	635

WHITE

Big Easy Chenin Blanc, Ernie Els, Stellenbosch, South Africa	70 / 340
Koonunga Hill, Chardonnay, Penfolds, Australia	85 / 380
Alois Lageder, Terra Alpina Pinot Grigio, Italy	95 / 430
J. Moreau & Fils Chablis, France	145 / 695
Pouilly-Fumé, Château de Tracy, Loire, France	950
Cloudy Bay, Sauvignon Blanc, New Zealand	1010
Domaine Laroche, Chablis Premier Cru 'Vaudevey', Chardonnay	1435

RED

Lapostolle Grand Selection, Merlot, Rapel Valey, Chile	70 / 325
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WINE LIST • CONTINUED

Catena Alamos, Malbec, Mendoza, Argentina	90 / 410
Robert Mondavi, Private Selection, Pinot Noir, Napa Valley	115 / 560
Château l'Eglise d'Armens, Bordeaux Blend, St.Emilion, France	130 / 595
La Forêt, Pinot Noir, Joseph Drouhin, Bourgogne, France	685
Marques de Riscal Reserva, DOCa, Rioja, Spain	720
Cloudy Bay, Pinot Noir, Marlborough, New Zealand	1330

ROSÉ

Minuty M, Grenache Cinsault, Provence, France	90 / 410
Château D'Esclans Whispering Angel, Blend, Provence, France	130 / 595

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FOOD

SALADS & APPETIZERS

Lentil Soup *(G)(V)(D)(C)* 70

Lemon Wedges served with Crispy Crouton

Caesar Salad *(C)(D)(E)(F)(G)(M)*

Baby gem lettuce, shaved parmesan, caesar dressing, toasted croutons, grilled turkey bacon

– Add: Rosemary-infused corn-fed chicken breast • 125

– Add: Garlic and garden herb grilled tiger prawns (SF) • 140

Greek Feta Salad *(D)(V)(SD)* ★ 115

Heirloom Tomatoes, Cucumber, Red Onion, Kalamata Olives, Extra Virgin Olive Oil, Greek Feta Cheese, Dried Oregano

Quinoa Salad *(M)(TN)(V)* 100

Fluffy Quinoa with Crisp Green Apple, Earthy Beetroot, Orange Segments, Toasted Pine Nuts, and a Zesty Citrus Dressing for a Balance of Flavours

Fattoush Salad *(G)(SD)(VG)* 50

Romaine Lettuce, Tomato, Cucumber, Fresh Leaves and Herbs, topped with Pomegranate Molasses and Crispy croutons

Arabic Cold Mezzeh *(G)(V)(SE)(TN)* ★ 140

A selection of Creamy Hummus, Muhammara, Fresh Tabbouleh, Smoky Mutabbal, and Vibrant Fattoush, served with warm Arabic Bread, Olives, and Pickles for sharing and celebrating Middle Eastern flavors

Arabic Hot Mezzeh *(G)(D)(SE)* 130

Crispy Kibbeh, Golden Falafel, Cheese Sambousek, and Spinach Fatayer, Paired with Tahini Sauce. A warm assortment of traditional favorites to enjoy and share

Classic Cheese Board *(D)(G)(V)(TN)* 120

An assortment of International Cheeses, paired with Fruit Chutney, Crisp Crackers, and Grapes, offering a perfect blend of flavors and textures

BURGER, PIZZA & SANDWICHES

Rigatoni Al Pomodoro *(S)(M)(E)(G)(V)(D)* 160

Fresh San Marzano Tomato Sauce served with Parmesan cheese

Pizza Pepperoni *(SD)(D)(G)* 90

Spicy Salami, Mozzarella And Tomato Sauce

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BURGER, PIZZA & SANDWICHES • CONTINUED

Club Sandwich <i>(D)(E)(G)(M)</i>	135
Grilled Chicken Breast On Sourdough Bread, Mayonnaise, Tomato, Romaine Lettuce, Boiled Egg And Crispy Beef Bacon, Served with French Fries	
Wagyu Burger <i>(D)(G)(SD)</i>	165
Chargrilled Beef Patty, Soft Brioche Bun, Boston Lettuce, Fresh Onion, Bbq Sauce, Tomato, Gherkins Cheddar Cheese, Salad and Served with French Fries	
Grilled Beef Tenderloin Sandwich <i>(D)(G)(M)</i>	150
Caramelised Onions, French Baguette, Dijon Mustard, Crispy Lettuce, Locally Sourced Tomatoes and Served with French Fries	

MAIN COURSES

Angus Rib-Eye <i>(C)(D)</i>	260
Australian Angus served with Beef Jus and one side of your choice	
Seabass Fillet <i>(F)(D)</i>	210
Grilled Sea Bass served with Gremolata Sauce and a side of your choice	
Chicken Biryani <i>(D)(SD)(TN)</i>	165
Stewed Chicken, Basmati Rice, and Oriental Spices served with Papadum, Mixed Pickles, and Raita	
Vegetarian Biryani <i>(SD)(V)(TN)(D)</i>	135
Basmati Rice, and Oriental Spices served with Papadum, Mixed Pickles, and Raita	

SIDES 40

Mashed Potatoes <i>(D)(V)</i>
French Fries <i>(VG)(G)</i>
Grilled Seasonal Vegetables <i>(D)(V)</i>
Roasted Sweet Potatoes <i>(V)(SD)</i>
Steamed Rice <i>(V)(D)</i>

★ SIGNATURE

(C) Celery • (D) Dairy • (E) Egg • (F) Fish • (G) Gluten • (L) Lupine • (MO) Molluscs • (M) Mustard
 (P) Peanut • (R) Raw • (SE) Sesame • (SF) Seafood • (S) Soybeans
 (SD) Sulphur Dioxide/Sulphites • (TN) Tree Nuts • (V) Vegetarian • (VG) Vegan • (A) Alcohol

All dishes marked with the codes above. Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.

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FOOD

DESSERTS

Traditional Tiramisu <i>(E)(G)(D)</i>	75
Layers of Espresso Soaked ladyfinger Biscuits, Creamy Mascarpone, Whipped Eggs and Cream	
Basque Cheesecake <i>(E)(G)(D)</i> ✦	75
Served with Berry Compote	
Brownie with Vanilla Ice Cream <i>(E)(G)(D)(TN)</i>	75
Warm Chocolate Brownie served with smooth Vanilla Ice Cream	
Vanilla Pannacotta <i>(E)(G)(D)</i>	75
A Velvety Vanilla Pannacotta topped with homemade Berry Compote	
Seasonal Fresh Fruits & Berries <i>(VG)</i>	80
A Colorful Medley of Fresh, Seasonal Fruits and Berries	
Homemade Flavored Ice Cream <i>(D)(V)</i>	50
Choose From Vanilla, Chocolate, Strawberry or Pistachio	
Homemade Flavored Sorbet <i>(VG)</i>	50
Choose From Lemon, Coconut or Strawberry	

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A TASTE OF PARADISE

The afternoon tea.

TEA SELECTION

MAJESTIC EARL GREY

Organic English Breakfast

Organic Darjeeling 2nd Flush

Velvet Salted Caramel

THE ROYAL INFUSION

Peach & Pear

Sapphire Jasmine Needle

Orange Blossoms Rooibos

Eight Treasures

THE SCENTED SELECTION

Organic Chamomile Cooler

Rush Hour Berry

Milk Oolong

Organic Spring Mao Feng

MOCKTAIL

Peach Spring Ale

Peach, Citrus Fruits, Mint Leaves & Ginger Ale

70

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A TASTE OF PARADISE

COCKTAIL

Spring Awakening Fizz

Gin, Grapefruit, Lychee, Thyme & Tonic

85

SAVOURY

Lemongrass Infused Curried Chicken Sandwich *(E)(M)(D)(G)*

Chicken Curry mayonnaise in brioche bun

Creamy Crab and Papaya Crostini *(G)(SF)(D)(SD)*

Hand picked Crab with papaya salsa in charcoal crostini

Smoked Salmon Sandwich *(D)(SD)(F)(G)*

Smoked Salmon roulade, lemon scented bread, salmon caviar

Roasted Beef and Horseradish Bagel *(G)(SD)(M)*

Horseradish, thinly shaved beef, rocket leaves

Whipped Feta and Watermelon Tart *(V)(G)(D)(SD)*

Feta, Compressed watermelon, crushed olives

SWEETS

Banana Tea Cake *(G)(D)(E)*

Vanilla tropizienne, banana chunks

Orange, Lemon and Strawberry Macaron *(G)(D)(TN)(E)*

Almond biscuit, lemon cream, confit orange, crispy strawberries

Chocolate and Chili Petit Gateaux *(G)(D)(TN)(E)*

Spiced chocolate mousse, passion cremeux and chocolate sable

Piñacolada Profiterole *(G)(D)(E)*

Crispy choux, coconut cream, confit pineapple

Glazed Mango and Almond Tart *(G)(D)(TN)(E)*

Fresh mango, custard cream, mango compote

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A TASTE OF PARADISE

SWEETS • CONTINUED

Plain & Coconut Scones *(G)(D)(E)*

Served with Devonshire clotted cream, pineapple jam and lemon curd

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