



SAMOVAR
LOUNGE

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.

BEVERAGE

NON-ALCOHOLIC WINES

SPARKLING WINE

Wild Idol Brut, England	Müller-Thurgau	525
Wild Idol Brut Rose, England	Müller-Thurgau, Merlot	595

WHITE WINE

Familia Torres Natureo, Catalonia, Spain	Muscat	275
--	--------	-----

RED WINE

Familia Torres Natureo, Catalonia, Spain	Garnacha, Syrah	295
--	-----------------	-----

NON-ALCOHOLIC BEERS

Heineken, Netherlands	60
Bière des Amis, Belgium	60
Days Pale Malt, England	60

MOCKTAILS

PEACH ALE

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

PASSION CHILI SODA

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

GOLDEN TONIC

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

ARABIAN PEARL (TN)

Coconut Milk, Almond Syrup and Strawberry
AED 70

SAND DUNE SUNSET

Orange, Mango, Passion Fruit, Ginger, Lime
AED 70

FRUIT COCKTAILS

AED 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

AED 40

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

All dishes marked with 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/SALPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |  SUSTAINABLY SOURCED

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.

All our coffee and tea products are sourced following a strict set of rules and are produced with sustainable practices.

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

MINERAL WATER

	330ml	750ml
Al Ain (Still / Sparkling)	20	35
Evian (Still / Sparkling)	30	40

SOFT DRINKS

Coca Cola Diet Coca Cola	35
Coca Cola Zero	35
Fanta	35
Sprite Diet Sprite	35
Ginger Ale	35
Soda Water	40
Tonic Water	40
Red Bull Red Bull Sugar Free	40

SIGNATURE COCKTAILS

OASIS HIGHBALL

Whisky, Strawberry Consommé, English Breakfast
Tea and Top with Soda
AED 85

OLIVE NEGRONI

Yuzu Infused Beefeater Gin, Aperol, Olive Infused
Sweet Vermouth
AED 85

HENDRICKS HIGH BALL

Orange and Rosemary Infused Hendricks Gin,
Topped with Ginger Ale
AED 85

STRAWBERRY DERBY

Bombay Sapphire Gin, Strawberry Jam, Mint Leaves,
Lemon and Soda
AED 85

TIPSY TEA

Beefeater Gin, Red Berries Tea Reduction, Aperol,
Grapefruit Juice, Cucumber
AED 85

ELDERFLOWER FIZZ

Basil Infused Beefeater Gin, Vanilla Liqueur,
Elderflower, Lemon Juice, Tonic
AED 85

SPECIALITY TEA ASSORTMENT

BLACK TEAS

SENCHA BLACK FIGS

Velvety and Medium-Bodied with Sweet Honey
and Fig Finishing Notes
AED 50

SMOKY MOUNTAIN

Subtly Smoky with Floral Rose Notes and
a Freshness of Lime
AED 50

ORGANIC DA HONG PAO

Aromatic with a Deep Body and Subtle Orchid
Notes with a Long-Lasting Malty Finish
AED 50

CHOCOLATE VELVET TEA

Malty and Full-Bodied with a Burst of Tarte, Sweet
Raspberry, and a Long Caramel Finish
AED 50

BRITISH BREAKFAST

Delightfully Rich and Smooth with Classic,
Deep Malty Tones
AED 50

ELITE EARL GREY

Robust, Bold and Malty with a Flowery Aroma
and Citrus Finish
AED 50

FIRST FLUSH DARJEELING

An Elegant Medium Body with Subtle
Muscatel Notes
AED 50

SPECIALITY TEA ASSORTMENT

GREEN TEAS

TROPICAL GREEN ROSE
Fresh and Aromatic with Long-Lasting Tropical Sweet
Notes and a Fragrant Finish
AED 50

GREEN TEA WITH PINEAPPLE AND ROASTED RICE
A Sublime Blend of Energizing and Refreshing Tea
with Fresh Mango and Popcorn Hints
AED 50

HOJICHA CHESTNUT TEA
Nutty, Bold and Smoky Yet Subtle with a Light
Caramel Finish
AED 50

RARE AND EXCLUSIVE SENCHA
Elegantly Refreshing with Subtle Classic Notes of Umami and a
Fragrant Herbaceous Finish
AED 50

SAKURA GREEN TEA
Vibrant and Creamy Premium Grade Sencha Tea with a Juicy
and Sweet Berry Finish
AED 50

GENMAICHA
Smooth and Rich with a Savoury Nutty and Long-Lasting
Popcorn Finish
AED 50

All our coffee and tea products are sourced following a strict set of rules and are produced with sustainable practices.

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

SPECIALITY TEA ASSORTMENT

OO LONG TEAS

MILKY OOLONG

Rich and Malty with a Smooth and Long-Lasting
Sweet, Creamy Finish, with a Distinct Vanilla
AED 50

WHITE TEAS

WHITE TEA ROSE AND JASMINE

Elegant, Sweet Floral Notes with Hints of
Honey and Jasmine
AED 50

INFUSIONS

COCOA BEAN

Decadent Dark Chocolate Notes with a Nutty and Caramel, Sweet
Undertone. Creamy and Rich with a Soothing Texture
AED 50

FOREST FRUIT

Rich and Juicy Fruit with Citrus Notes, Red Berries,
and Hibiscus Shells
AED 50

ROOIBOS ARABIAN DELIGHT

Full-Bodied and Malty with a Fruity, Tropical
Undertone and a Subtle Fresh Lemon Citrus Finish
AED 50

CHAMOMILE BLOSSOM

A Light and Herbal Flavour with a Soothing
and Creamy Finish
AED 50

MORROCAN TEA

With Fresh Mint
AED 50

THE COFFEE SELECTION

HOT BEVERAGES

Choice of your favorite milk or plant-based milk

ESPRESSO SINGLE
AED 40

ESPRESSO DOUBLE
AED 45

ESPRESSO MACCHIATO
AED 45

AFFOGATO
AED 45

AMERICANO COFFEE
AED 45

FRENCH PRESS
AED 45

TURKISH COFFEE
AED 45

ARABIC COFFEE
AED 45

CAPPUCCINO
AED 45

V60
AED 55

All our coffee and tea products are sourced following a strict set of rules and are produced with sustainable practices.

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

THE COFFEE SELECTION

Choice of your favorite milk or plant-based milk

CAFÉ LATTE
AED 45

SPANISH LATTE
AED 50

MATCHA LATTE
AED 50

CORTADO
AED 45

PICCOLO
AED 45

DARK MOCHA
AED 45

HOMEMADE HOT CHOCOLATE
AED 50

THE TEA & COFFEE SELECTION

COLD BEVERAGE

LEMON ICE TEA
AED 50

PEACH ICE TEA
AED 50

LYCHEE ICE TEA
AED 50

ICE COFFEE
AED 50

ICE AMERICANO
AED 50

ICE LATTE
AED 50

ICE SPANISH LATTE
AED 50

MATCHA LATTE
AED 50

All our coffee and tea products are sourced following a strict set of rules and are produced with sustainable practices.

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

BEERS & SPIRITS

BEER DRAUGHT	40cl	50cl
Peroni Draught	55	70
BEERS		Bottle
Corona, Heineken, Peroni, Amstel Light, Stella Artois,		60
Erdinger Weissbier		65
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
COGNAC		
Hennessy V.S		85
Hennessy V.S.O.P		140
Hennessy X.O		205
Hennessy Paradise		1,655
Rémy Martin Louis XIII		2,395

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
Macallan Fine Oak 18 Years Old	270
Macallan Fine Oak 25 Years Old	1,140
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

WINE LIST

	Glass	Bottle
CHAMPAGNE		
Louis Roederer Brut Collection 244	190	1,020
Louis Roederer Brut Rose, Millesime	210	1,045
Moët Chandon Brut Impérial N.V.		1,140
Veuve Clicquot Ponsardin Yellow Label N.V.		1,140
Moët Chandon Rose Impérial N.V.		1,280
Veuve Clicquot Ponsardin Rose N.V.		1,680
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		1,010
Domaine Laroche, Chablis Premier Cru 'Vaudevey', Chardonnay		1,435
RED		
Lapostolle Grand Selection, Merlot, Rapel Valey, Chile	70	325
Catena Alamos, Malbec, Mendoza, Argentina	90	410
Robert Mondavi, Private Selection, Pinot Noir, Napa Valley	115	560
Chateau 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		1,330
ROSÉ		
Minuty M, Grenache Cinsault, Provence, France	90	410
Chateau D'Esclans Whispering Angel, Blend, Provence, France	130	595

Please note that all wines contain sulphites, and certain wines may have traces of eggs due to the wine making process.
For further information, kindly consult our staff.

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

FOOD

SALADS & APPETIZERS

LENTIL SOUP (G)(V)(D)

Grated Halloumi, Lemon Wedges served with Country Bread
AED 70

CAESAR SALAD (F)(E)(D)(G)(M)(C)

Choice of Chicken or Shrimps, Baby Gem, Caesar Dressing,
Turkey Bacon and Croutons
AED 105

GREEK FETA SALAD (D)(V)(SD)

Heirloom Tomatoes, Cucumber, Red Onion, Kalamata Olives, Extra
Virgin Olive Oil, Greek Feta Cheese, Dried Oregano
AED 115

QUINOA SALAD (D)(G)(M)(TN)(VG)

Fluffy Quinoa with Crisp Green Apple, Earthy Beetroot,
Orange Segments, Toasted Pine Nuts, and a Zesty Citrus
Dressing for a Balance of Flavours
AED 100


FATTOUSH SALAD (G)(V)(VG)

Romaine Lettuce, Tomato, Cucumber, Fresh Leaves and Herbs,
topped with Pomegranate Molasses
AED 50

All dishes marked with 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/SALPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |  SUSTAINABLY SOURCED

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.

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

 We've handpicked a selection of favourite dishes for you,
crafted with the same precision and taste at every One&Only resort around the world.

SALADS & APPETIZERS

ARABIC COLD MEZZEH (D)(G)(V)(SE)

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

AED 140

ARABIC HOT MEZZEH (G)(D)(SE)

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

AED 130

CLASSIC CHEESE BOARD (D)(G)(V)


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

AED 120

All dishes marked with 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/SALPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |  SUSTAINABLY SOURCED

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.

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

 We've handpicked a selection of favourite dishes for you, crafted with the same precision and taste at every One&Only resort around the world.

BURGER, PIZZA & SANDWICHES

RIGATONI AL POMODORO (G)(V)

Fresh San Marzano Tomato Sauce

AED 160

PIZZA PEPPERONI (D)(G)

Spicy Salami, Mozzarella And Tomato Sauce

AED 90

CLUB SANDWICH (D)(E)(G)(M)

Grilled Chicken Breast On Sourdough Bread, Mayonnaise,
Tomato, Romaine Lettuce, Boiled Egg And Crispy Beef Bacon

AED 135

WAGYU BURGER (D)(G)(SD)

Chargrilled Beef Patty, Soft Brioche Bun, Fresh Onion, Bbq Sauce,
Tomato, Gherkins Cheddar Cheese And Salad

AED 165

GRILLED BEEF TENDERLOIN SANDWICH (D)(G)(M)


Caramelised Onions, French Baguette, Dijon Mustard, Crispy Lettuce
And Locally Sourced Tomatoes

AED 150

All dishes marked with 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/SALPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |  SUSTAINABLY SOURCED

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.

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

 We've handpicked a selection of favourite dishes for you, crafted with the same precision and taste at every One&Only resort around the world.

MAIN COURSES

RIB-EYE ANGUS (C)(D)

Australian Angus served with Beef Jus and one side of your choice
AED 260

SEABASS FILLET (D)

Grilled Sea Bass served with Gremolata Sauce
and a side of your choice
AED 210

CHICKEN BIRYANI (D)(G)(TN)

Stewed Chicken, Basmati Rice, and Oriental Spices served with
Papadum, Mixed Pickles, and Raita
AED 165

VEGETARIAN BIRYANI (V)(TN)

Grilled Sea Bass served with Gremolata Sauce
and a side of your choice
AED 135

SIDES

MASHED POTATOES (D)(V)

AED 40

FRENCH FRIES (VG)

AED 40

GRILLED SEASONAL VEGETABLES (V)(D)

AED 40

ROASTED SWEET POTATOES (VG)(SD)

AED 40

STEAMED RICE (VG)

AED 40

All dishes marked with 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/SALPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |  SUSTAINABLY SOURCED

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.

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

DESSERTS

TRADITIONAL TIRAMISU (E)(G)(D)
Layers of Espresso Soaked ladyfinger Biscuits,
Creamy Mascarpone, Whipped Eggs and Cream
AED 75

CLASSIC CHEESECAKE (E)(G)(D) (O)
A Lovely Cake made from Cream Cheese, Eggs,
Sugar, Flour, Corn Flour, Cream, Lemon Juice & Vanilla pod
AED 75

BROWNIE WITH VANILLA ICE CREAM (E)(G)(D) (TN)
Warm Chocolate Brownie served with smooth Vanilla Ice Cream
AED 75

VANILLA PANNACOTTA (E)(G)(D)
A Velvety Vanilla Pannacotta topped with homemade Berry Compote
AED 75

SEASONAL FRESH FRUITS & BERRIES (VG)
A Colorful Medley of Fresh, Seasonal Fruits and Berries
AED 75

HOMEMADE FLAVORED ICE CREAM (D)(E)(V)
Choose from Vanilla, Chocolate, or Strawberry,
AED 75

HOMEMADE FLAVORED SORBET (VG)
Choose from Lemon, Raspberry, or Pineapple,
AED 75

All dishes marked with 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/SALPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |  SUSTAINABLY SOURCED

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.

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

