



Breakfast

Aelia Breakfast Experience

Inclusive of choice from the à la carte menu and dishes on display

Free Range Eggs

CLASSIC OMELETTE OR WHITE OMELETTE - 2 EGGS 75

cheddar, comté, sautéed mushroom, capsicum, onion, tomato,
spinach, turkey ham, beef chorizo, smoked salmon (D, E, V)

CLASSIC - 2 EGGS 65

Scrambled, poached, boiled, fried (D, E, V)

EGGS BENEDICT 85

Smoked salmon, turkey bacon, veal bacon or spinach (D, G, E, V)

CHOOSE YOUR SIDE

Roast tomatoes, asparagus, baked beans (VG, SD, SE)

Sautéed mushrooms, artisan chicken sausages (D, E, G, MO, TN, S, C, M, SE, SD, F)

Artisan veal sausages (D, E, G, MO, TN, S, C, M, SE, SD, F)

Artisan lamb merguez (D, E, G, MO, TN, S, C, M, SE, SD, F)

Veal bacon (D, E, G, MO, TN, S, C, M, SE, SD, F)

Turkey bacon (D, E, G, MO, TN, S, C, M, SE, SD, F)

Hash browns (D, E, G, MO, TN, S, C, M, SE, SD, F)

Roasted potatoes (D, G)

ENGLISH BREAKFAST 150

Classic english breakfast plate with veal bacon, baked beans, tomatoes,
mushrooms, hash browns, chicken sausage or veal sausage and choice of eggs
(D, E, G, MO, TN, S, C, M, SE, SD, F)

CELERY (C) | DAIRY (D) | EGGS (E) | FISH (F) | GLUTEN (G) | LUPIN (L) | MOLLUSCS (MO) | MUSTARD (M)
PEANUTS (P) | RAW (R) | SEAFOOD (SF) | SESAME (SE) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD)
TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG) LOCALLY SOURCED  I SUSTAINABLE

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Savouries

ROSTI BENEDICT 85

Poached eggs, smoked salmon, smashed avocado (G, S, E, D)

TRUFFLE CHEESE TOASTIE 80

Truffle béchamel, emmental, provolone (D, E, G, MO, TN, S, C, M, SE, SD, F)

STEAK & EGG MUFFIN 95

Australian beef, fried egg, mushroom sauce, cheddar (D, E, G)

SCRAMBLED EGG CROISSANT BENEDICT 65

Croissant, scrambled egg, crème fraîche (D, E, G)

BREAKFAST BAGEL 65

Braised brisket, fried egg, cheddar, chipotle cream cheese, gherkins, jalapeño, onion (D, G, E, M, C, TN, SE)

AVOCADO TOAST 65

Poached eggs, feta, dukkha, multigrain bread (V, G, D, TN, E, SE)

Asian Favourites

LAKSA 90

Rice noodle, spicy coconut & prawn soup, chicken, tofu, bean sprouts (E, MO, S, SF, TN)

DIM SUM 95

Asparagus & edamame dumpling, chicken siu mai, prawn & scallop siu mai (E, MO, S, SF, TN)

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Indian Favourites

CHANA MASALA 65

Spicy chickpea curry, paratha (V, G, D)

IDLI WITH SAMBAR 70

Steamed rice cakes, sambar, tomato & coconut chutneys (VG, TN)

UTTAPPAM 70

Fermented rice pancakes, sambar, tomato & coconut chutneys (VG, TN)

MASALA OMELET 70

Chili, tomatoes, coriander (E, G, D)

Booster Bowls

TROPICAL GRANOLA BOWL 60

Coconut yoghurt, granola, exotic fruits, coconut flakes
(D, E, G, MO, TN, S, C, M, SE, SD, F)

BERRY GRANOLA BOWL 80

Berry yoghurt, granola, berries, chia seeds, basil
(D, E, G, MO, TN, S, C, M, SE, SD, F)

AÇAÍ BOWL 65

Berries, banana, almond milk, yoghurt, granola
(D, E, G, MO, TN, S, C, M, SE, SD, F, V)

CELERY (C) | DAIRY (D) | EGGS (E) | FISH (F) | GLUTEN (G) | LUPIN (L) | MOLLUSCS (MO) | MUSTARD (M)
PEANUTS (P) | RAW (R) | SEAFOOD (SF) | SESAME (SE) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD)
TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG) LOCALLY SOURCED & SUSTAINABLE 

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Sweet Delights

gluten-free option available

CARAMELIZED PEAR PANCAKES 55

Poached pear, caramel sauce, crumble (V, G, D, E, TN)

LEMON PANCAKES 55

Ricotta cheese, berries, lemon honey-glaze (V, G, D, E)

CLASSIC FRENCH TOAST 55

Cinnamon sugar, honey, vanilla crème anglaise (V, G, D, E)

CROISSANT FRENCH TOAST 55

Berries, coulis (V, G, D, E, TN)

BRIOCHE FRENCH TOAST 55

Mango, coconut flakes, tropical coulis (V, G, D, E, TN)

Pancakes & Waffles (V, G, D, E)

CHOOSE YOUR CONDIMENTS

Nutella (TN, D)

Maple Syrup (V)

Praline (TN)

Citrus Zest Cream (D)

Whipped Cream (D)

Banana | Strawberries | Mix Berries (VG)

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Middle East Flavors

GRILLED HALLOUMI 65

Zaatar, olives, tomatoes, watermelon (D, SE, V)

BAITH TAMAT 70

Scrambled egg, chili, tomato, onion, coriander (D, E, V, TN)

LAHSA 75

Eggs, tomato stew, cream cheese, chili (D, E, TN)

SHAKSHUKA 75

Spiced tomato stew, scramble egg, feta (D, E, G, V, TN, SE)

FOUL MEDAMES 65

Tomato, parsley, lemon, arabic bread (G, VG, SE, TN)

COFFEE

Arabic Coffee 35
Espresso 35
Double Espresso 45
Americano 40
Macchiato 35
Caffè Latte 45
Cappuccino 45
Iced Latte 45
Matcha Latte 45

TEA

English Breakfast Tea 35
Earl Grey Tea 35
Chamomile Tea 35
Fruit Tea 35
Jasmin Tea 35
Green Tea 35
Peppermint Tea 35
Matcha Tea 35

JUICES

Apple 30
Orange 30
Carrot 30
Grapefruit 30
Pineapple 30
Watermelon 30
Mango 30
Green Mix 30
Lemon 30
Cucumber 30

RAW

ANGUS BEEF TARTARE (D, E, G, M, R)
Leafy Green, Chips
Small 130
Large 230

TUNA TARTARE (F, G, R) 95
Olive Oil, Avocado, Toasted Bread

SALMON GRAVELAX (D, F, G, R) 95
Cucumber Gazpacho & Tzatziki

APPETIZERS

CRISPY RISOTTO (C, D, E, F, G, M, R, SD) 105
Saffron, Beef Tartare, Pecorino Romano

FRITTO MISTO (E, F, G, M, MO, SD, SF) 105
Aioli, Prawn, Calamari, Fish, Pickles

ASPARAGUS CHOWDER (D, G, V) 85
Crème Fraîche, Butter Croutons

PROVENÇALE PISSALADIÈRE (D, G, SF) 95
Caramelized Onion, Anchoivies, Olives

PIZZETA GARDENA (G, VG) 70
Mediterranean Vegetables

Add Truffle per gr 28

Add Caviar per 15gr 185

CAVIAR

CAVIAR (D, E, G, R, SF)
Condiments & Blinis
30gr 390
125gr 1,990

SALADS

NIÇOISE SALAD (E, F, M, SD, SF) 105
Tuna, Egg, French Bean, Potatoes, Olive, Anchovy

MEDITERRANEAN TUNA SALAD (F, R) 95
Basil Marinated Tuna, Sauce Vierge, Piquillos

BURRATA & TOMATO (D, V) 99
Heirloom Tomatoes, Olive Oil, Basil Leave

GREEK SALAD (D, V) 70
Capsicum, Feta, Tomatoes, Olive, Red Onion

SUMMER SALAD (VG) 85
Tomato Dip, Vegetable, Fennel-Vanilla Dressing

SEAFOOD

OYSTERS SELECTION (D, G, MO, R, SF, SD)
Rye Bread, Raspberry Mignonette, Spicy Orange Dressing
Cal 3 per piece 50
Cal 2 per piece 75

SEAFOOD PLATTER (D, F, G, M, SF) 580
Oysters (6), Tuna Tartare, Hamachi Carpaccio, Scallop Crudo, Wild Prawns

FROM THE OVEN

MARGHERITA PIZZA (D, G, V) 85
Pomodoro, Mozzarella Di Bufala

BURRATA PIZZA (D, G, SF) 125
Pomodoro, Anchovy, Lemon

TRUFFLE PIZZA (D, G, V) 155
Mascarpone, Smoked Scamorza, Parmesan Cream, Truffle

SEAFOOD PIZZA (D, G, MO, SF) 125
Pomodoro, Prawn, Mussel, Calamari

Add Stracciatella per 15g 45

Add Caviar per 15gr 185

RIVIERAN CLASSICS

SEAFOOD RISOTTO (C, D, G, SF) 175
Parmesan, Seafood Bisque

LOBSTER TAGLIOLINI (C, D, G, SF) 295
Ribbon Pasta, Crustacean Sauce, Chili Oil

PACCHERI (D, G, TN, V) 115
Pesto, Burrata

BEEF RAGOUT PARPADELLES (C, D, G, S) 125
Ribbon Pasta, Beef Ragout, Olives

LASAGNA (C, D, G, TN) 135
Tomato Sauce, Beef, Parmesan, Basil

Add Truffle per gr 28

Add Caviar per 15gr 185

MAIN COURSES

DRY AGED RIBEYE (C, D, G) 290
Chips, Mushroom Sauce

WAGYU BURGER (C, D, E, G, S, SD) 130
Provolone, Caramelized Onion, Tartare Sauce

IMPOSSIBLE BURGER (SD, TN, VG) 150
Vegan Cheese, Gluten Free Bun

ROASTED CAULIFLOWER (D, SE, TN, V) 105
Paprika Marinated Cauliflower, Tahini Sauce

CHICKEN SUPREME (D, G) 120
Roasted Fennel, Truffle Mash, Gnocchi, Chicken Jus

FISH & CHIPS (D, F, G, S, SF, TN) 160
Crunchy Cod, Chips, Tartare Sauce

GRILLED TIGER PRAWNS (SF) 195
Sauce Vierge

SEABREAM FILET (F) 120
Provençale Barigoule, Confit Tomatoes, Basil

XL TO SHARE

BEEF TOMAHAWK (C, D, G) 850
1.5kg (35 minutes)

VEAL MILANESE 360
(C, D, E, G, M)

WHOLE SEABASS (D, F, G) 390
Lemon Butter Sauce, Sauce Vierge

SIDES

ASPARAGUS (D, V) 55
Lemon, Parmesan Cheese

CHIPS (D, G, V) 55
Pecorino Cheese

GREEN SALAD (V, M) 45
Assorted Mediterranean Leaves

RATATOUILLE (VG) 45
Vegetable Stew

MASHED POTATOES (D, G, V) 45
Mashed Potatoes

ZUCCHINI GRATIN (D, E) 55
Zucchini, Parmesan Cheese, Crème Fraîche

BOUQUETIERE VEGETABLES (V) 45
Steam or Sauteed Vegetables

DESSERTS

CHEESE SELECTIONS (E, D, G, TN, V) 105
Condiments

CHOCOLATE FONDANT (D, E, V) 88
Vanilla Ice Cream

PINAPPLE CARPACCIO (D, GF) 78
Marinated Pineapple, Coconut Espuma Lemon & Thyme Sorbet

ICE CREAM & SHERBET (1 SCP) (D, E, V) 30

FRUIT PLATTER (VG) 75
Assorted Seasonal Fruits, Honey, Lime

DESSERT OF THE DAY (D, E, G, TN, V) 88

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CELERY (C) | DAIRY (D) | EGGS (E) | FISH (F) | GLUTEN (G) | LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUTS (P) | RAW (R) | SEAFOOD (SF) | SESAME (SE) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD) | TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG) | LOCALLY SOURCED & SUSTAINABLE

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RAW

ANGUS BEEF TARTARE (R, M, E, G, D)
Leafy Green, French Fries
Small 130
Large 230

TUNA TARTARE (R, F, G) 95
Olive Oil, Avocado, Toasted Bread

SALMON GRAVELAX (D, F, G, R) 95
Cucumber Gazpacho & Tzatziki

APPETIZERS

FOIE GRAS TERRINE (D, G, C) 180
Toasted Brioche, Figs & Dates Chutney

CRISPY RISOTTO (G, D, C, F, M, E, R) 105
Saffron, Beef Tartare, Pecorino Romano

FRITTO MISTO (G, SF, M, F, E, MO, SD) 105
Aioli, Prawn, Calamari, Fish, Pickles

RAVIOLE (D, E, G) 100 🍷
Spinach, Ricotta, Truffle, Parmesan Foam

PAN-SEARED SCALLOP (SE, G, D) 195
Parsnip espuma, Fried shallot, Potato foam

BUTTERNUT VELOUTÉ (C, D, G) 85
Chesnut Foam

ARTICHOKE POIVRADE (G, V, D) 120
Portobello, Extraction, Parmegiano, White Balsamic

Add Truffle per gr 28 🍷

SALADS

NIÇOISE SALAD (SF, F, E, M, SD) 105
Tuna, Egg, French Bean, Potatoes, Olive, Anchovies

BEETROOT SALAD (V, D, TN, SD) 85
Pickled Ribbon Beetroot, Pecan, Goat Cheese

BURRATA & TOMATO (D, V) 99
Heirloom Tomatoes, Olive Oil, Basil Leave

GREEK SALAD (D, V) 70
Green Bell Peper, Feta Cheese, Tomatoes, Olive,
Cucumber, Red Onion, Caper

SEAFOOD

OYSTERS SELECTION (R, G, MO, SF, SD, D)
Rye Bread, Raspberry Mignonette, Spicy Orange
Dressing
Cal 3 per piece 50
Cal 2 per piece 75

SEAFOOD PLATTER (SF, F, G, D.M) 580
Oysters (6), Tuna Tartare, Hamachi Carpaccio,
Scallop Crudo, Wild Prawns

SEAFOOD PIZZA (G, D, SF) 135
Sauce Pamodoro, Dill, Prawns, Squid

BURRATA PIZZA (D, G, SF) 125
Pomodoro, Anchovies, Lemon

Add Stracciatella per 15g 45

RIVIERAN CLASSICS

LOBSTER TAGLIOLINI (G, D, SF, C) 295
Ribbon Pasta, Crustacean Sauce

PACCHERI (V, G, D, TN) 115
Pesto, Burrata

BEEF CHEEK AGNOLOTTI (D, G, C) 125
Concasse tomato, Slow Cooked Beef, Crispy
Buckwheat

LOBSTER CASSOLETTE (V, G, D) 460
Whole Canadian Lobster, Coco Beans, Tarragon
Beurre Blanc

LASAGNA (C, D, G, TN) 135
Tomato Sauce, Beef, Parmesan, Basil

RIGATONI TRUFFLE PORCINI (G, D) 165
Truffle Cream, Roasted Porcini and Hence of Truffle

SEAFOOD PAELLA (M, SF, C)
230 Prawns, Clams, Calamari, Mussels, Saffron Rice

Add Truffle per gr 28 🍷

MAIN COURSES

GRILLED LAMB CHOPS (G, D, C) 290
Roasted Potatoes, Lamb Jus

WAGYU BURGER (D, G, E) 130
Smashed Burger, Onion Confit with Honey
Mustard, Gerkins, Cheddar

ROASTED CAULIFLOWER (D, SE, TN, VG) 105
Paprika Marinated Cauliflower, Tahina Sauce

SLOW COOKED SEA BASS (D, C, F) 150
Sea Bass, Celeric Extraction, Black Truffle

CHICKEN CARBONARA (D, G, C) 145
Fregola, Turkey Bacon, Parmesan

FISH & CHIPS (G, D, TN, S, F) 160
Fried Cod, Chips, Tartare Sauce

AUSTRALIAN ANGUS RIBEYE (D, C) 290
Chips, Mushroom Sauce

BEEF TENDERLOIN ANGUS (D, C, G, E) 200
Gnocchi, Spinach, Comte Crust, Chicken Jus

GRILLED TIGER PRAWNS (SF) 195
Sauce Vierge

PAN FRIED RED MULLET (F, SD, D, G, C) 220
Caponata Vegetables, Olives, Caper,
Bouillabaise Sauce

XL TO SHARE

BEEF TOMAHAWK (C, D, G) 850
1.5kg (40 minutes)

SEAFOOD PAELLA 360
(D, G, SF, MO)

DOVER SOLE (D, F, G) 450
Brown Butter, Lemon, Parsley

SIDES

CHIPS (D, G, V) 55
Pecorino Cheese

SIMPLE SALAD (VG, M) 45 🍷
Assorted Mediterranean Leaves

RATATOUILLE (VG) 45 🍷
Vegetable Stew

MASHED POTATOES (D, G, V) 45
Mashed Potatoes, Cream, Butter
Add Truffle 28

ZUCCHINI GRATIN (D, E) 55
Zucchini, Onion Confit, Parmesan Cheese,
Crème Fraîche

BOUQUETIERE VEGETABLES (V) 45 🍷 🍷
Steam or Sautéed Vegetables

DESSERTS & FROMAGES

CHEESE SELECTION 3 (G, D, V, TN, E) 105
Condiments

ICE CREAM & SORBET (1 SCP) (D, E, V) 30 🍷

FRUIT PLATTER (VG) 75
Assorted Seasonal Fruits, Honey, Lime

DESSERT OF THE DAY (D, E, G, TN, V) 88

CHOCOLATE MOUSSE (G, E, D, TN) 95
Chocolate Mousse, Hazelnut Praline, Toasted
Grue de Cocoa, Guanaja 70%, Assorted Nuts,
Chocolate Sauce

BANANA SPLIT (G, E, D, TN) 95
Coconut Banana Confit, 64% Chocolate Ganache,
Vanilla & Chocolate & Strawberry Ice Cream,

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SEAFOOD (SF) | SESAME (SE) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD) | TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG)
LOCALLY SOURCED 🍷 I SUSTAINABLE 🍷

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APÉRITIF COCKTAILS

Menton Sour 75

Malfy Limone Gin – Elderflower – Lime
– Basil Leaves – Cucumber – Egg White

La Tomate Fumée 75

Altos Tequila – Del Maguey Vida Mezcal –
Orange Juice – Tomato Juice – Lemon Juice
– Chili Flakes – Agave Syrup – Ginger Beer

Azure Spritz 110

Aperol – Vanilla – Lemon Juice – Raspberry –
Prosecco

Brise Riviera 75

Ketel One Vodka – Rosemary – Lemon Juice –
Peychaud's Bitters – Salt & Pepper

Sage Negroni 85

Malfy Gin Originale – Campari –
Sweet Vermouth – Sage

Éclat D'Agrumes 80

Capucana Cachaça – Amaro – Lemon –
Grapefruit – Oregano – Soda Water

Café Tonka 75

Ketel One Vodka – Tonka – Coffee – Frangelico

NON-ALCOHOLIC COCKTAILS

Rosy Iced Tea 60

Fresh Watermelon Juice – Fresh Raspberries –
Earl Grey – Honey – Rose Syrup

Sunset Spritz 60

Lyre's Italian Orange – Lyre's Dry London
– Fresh Lemon & Orange Juice – Sparkling
White Tea

Garden Daisy 60

Lyre's Dry London – Sugar Snap Pea – Fresh
Mint – Fresh Lime – Cucumber –
Fennel-Infused Agave Syrup

Provence 60

Lyre's Aperitif Rosso – Fresh Lemon Juice
– Lavender Honey – Fresh Blackberries –
Chamomile

BEERS & CIDERS

BOTTLED BEERS & CIDERS

Peroni Nastro Azzurro 60

Birra Moretti 60

Complot IPA 60

Thatchers Gold 60

Bière des Amis 0% 55

Heineken 0% 55

SPIRITS

VODKA

Absolut Elyx 70

Belvedere 70

Belvedere 10 225

Grey Goose 70

Russian Standard Platinum 55

Beluga Gold Line 130

Ketel One 55

GIN

Beefeater 55

Bombay Sapphire 55

Gin Mare 65

Gin Mare Capri 70

GinRaw 70

Malfy Originale 55

Malfy Arancia 55

Malfy Rosa 55

Malfy Limone 55

London No. 3 70

Monkey 47 70

Plymouth Gin 55

Plymouth Sloe Gin 55

The Botanist Gin 65

Hendrick's Gin 65

Tanqueray No. Ten 65

Sipsmith London Dry Gin 65

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PISCO

El Gobernador 55

TEQUILA/MEZCAL

Del Maguey Vida 65

Altos Blanco 55

Altos Reposado 65

Patrón Añejo 95

Patrón El Cielo 325

Patrón Reposado 85

Patrón Silver 75

Don Julio 1942 295

Don Julio Reposado 85

Clase Azul Plata 160

Clase Azul Reposado 200

Clase Azul Añejo 890

RUM

Cachaça Capucana 65

Yaguara Cachaça Organico 55

Appleton Estate 12 Year Old 70

Appleton Estate 21 Year Old 150

Eminente Reserva 90

Goslings Black Seal 55

Havana Club 15 Años 450

Havana Club Añejo 3 Años 50

Havana Club Añejo 7 Años 65

Plantation Stiggins' Fancy
Pineapple Rum 55

Rhum St. Barth's Agricole 65

Ron Zacapa 23 Year Old 90

Takamaka White Rum 50

Takamaka Dark Spiced Rum 50

AMERICAN WHISKY

Buffalo Trace 80

Elijah Craig Small Batch 70

US Michter's *1 Kentucky Straight Bourbon 70

US Michter's*1 Kentucky Straight Rye 70

Woodford Reserve 70

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BLENDDED SCOTCH WHISKY

Chivas Regal 12 Year Old	70
Chivas Regal 18 Year Old	120
Chivas Regal 25 Year Old	350
J Walker Black	70
J Walker Blue Label	300
J Walker 18 Year Old	130

SINGLE MALT

Dalmore 12 Year Old	90
Glenmorangie 18 Year Old	140
Talisker Malt 10 Year Old	70
Ardbeg Uigeadail	90
Lagavulin 16 Year Old	140
Laphroiaig Quarter Cask	70
Aberlour 12 Year Old Double Cask	70
The Macallan 12 Year Old Sherry Cask	80
The Macallan 18 Year Old Sherry Cask	270
Balvenie Double Wood 12 Year Old	70
Glenfiddich 12 Year Old	70
Glenfiddich 18 Year Old	130

IRISH WHISKEY

Jameson Irish Whiske	55
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JAPANESE WHISKY

Nikka Whisky From The Barrel	70
Hibiki Japanese Harmony	90

COGNAC

Hennessy VSOP	80
Hennessy XO	140
Martell VSOP	70
Martell XO	150
Rémy Martin VSOP	90
Rémy Martin XO	150

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GRAPPA (6CL)

Antinori Grappa Di Tignanello 70

Argiolas Grappa Tremontis 55

Berta Oltre Il Vallo 80

APERITIF/LIQUEUR (6CL)

Aperol 50

Campari 50

Cynar 50

Lillet Blanc 50

Lillet Rosé 50

Ricard 50

Branca Menta 55

Fernet Branca 55

Amaro Averna 55

Amaro Montenegro 55

Amaro Lucano 50

Pimms No. 1 Cup 50

Bénédictine 65

Argiolas Limoncello Benalunga 55

Chambord 55

Disaronno 55

Frangelico 65

Galliano Autentico 55

Italicus Rosolio di Bergamotto 65

Kahlúa 65

Maraschino Luxardo 55

Skinos Mastiha 50

St. Germain Elderflower Liqueur Suze 50

Cointreau 50

Baileys Original 65

Drambui 55

Jägermeister 70

Cherry Heering 55

Cocchi Americano 50

Cocchi Storico Vermouth di Torino 50

Dolin Vermouth Dry 50

Punt e Mes 50

Fino del Puerto, Solera Reserva,
Emilio Lustau 50

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF 5% VAT,
10% SERVICE CHARGE AND 7% MUNICIPALITY FEES.

JUICES

Apple	30
Orange	30
Carrot	30
Grapefruit	30
Pineapple	30
Watermelon	30
Mango	30

SOFT DRINKS

Coca-Cola	30
Coca-Cola Zero	30
Fanta	30
Sprite	30
Red Bull	38
Fentimans Ginger Ale	30
Fentimans Ginger Beer	30
Fentimans Tonic Water	30
Fentimans Soda Water	30
Fentimans Gently Sparkling Elderflower	30
Fentimans Victorian Lemonade	30

WATER

Acqua Panna 50cl	25
Acqua Panna 75cl	35
San Pellegrino 50cl	25
San Pellegrino 75cl	35

COFFEE

Espresso	35
Double Espresso	45
Americano	40
Macchiato	35
Caffè Latte	45
Cappuccino	45
Iced Latte	45

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AVANTCHA™ TEA

Breakfast Tea 50

Decaf Breakfast Tea 50

Earl Grey Tea 50

Chamomile Tea 50

Fruit Tea 50

Green Tea 50

Matcha Tea 50

Peppermint Tea 50

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Aelia

Embark on a wine journey, where passion meets expertise, from the meticulous techniques of winemakers to the enchanting landscapes of vineyards, each bottle tells a story of dedication and love. Sommeliers curate our selection, guiding you through the diverse flavours of wine regions.

Join us in celebrating this beautiful world—a tribute to all who cherish the art of winemaking.

A votre santé!

by the glass 150ml

CHAMPAGNE AND SPARKLING

Ruinart Brut NV	125
<i>Pinot Noir - Chardonnay - Meunier / Reims, Champagne, France</i>	
Alberto Nani, Organic NV	80
<i>Glera / Veneto, Italy</i>	

NON-ALCOHOLIC AND SPARKLING

French Bloom Le Rosè	100
<i>Pinot Noir, Chardonnay / Languedoc Roussillon, France</i>	

WHITE WINE

2020 Hugel Classic	95
<i>Pinot Gris / Alsace, France</i>	
2021 Gavi, Pio Cesare	85
<i>Cortese / Piedmont, Italy</i>	
2022 Albariño, Pazo das Bruxas	80
<i>Albariño / Rías Baixas, Spain</i>	
2022 Catena Zapat, Catena	75
<i>Chardonnay / Mendoza, Argentina</i>	

ROSÉ WINE

2021 Rock Angel Rosé Château d'Esclans	85
<i>Grenache-Vermentino / Provence, France</i>	

RED WINE

2020 Tenuta San Guido, Le Difese <i>Cabernet Sauvignon, Sangiovese / Tuscany, Italy</i>	110
2021 Pétales, Alvaro Palacios <i>Mencía / Bierzo, Spain</i>	98
2021 Zuccardi Q Cabernet Sauvignon <i>Cabernet Sauvignon / Mendoza, Argentina</i>	95

SWEET & FORTIFIED WINE 60ml

East India Solera, Emilio Lustau NV <i>Palomino - Pedro Ximénez / Jerez, Spain</i>	45
Graham's Port, Six Grapes <i>Tinta Amarela , Tinta Cão, Touriga Nacional, Touriga Franca, Tinta Roriz Tinta Barroca / Douro, Portugal</i>	40

by the bottle

CHAMPAGNE & SPARKLING

2014 Cristal, Louis Roederer <i>Pinot Noir - Chardonnay / Reims, Champagne, France</i>	4,400
Ruinart, Brut NV <i>Pinot Noir - Chardonnay - Meunier / Reims, Champagne, France</i>	625
Grand Siècle, Laurent Perrier Brut NV <i>Chardonnay - Pinot Noir / Marne, Champagne, France</i>	3,100
Nino Franco Rustico, Prosecco Superiore NV <i>Glera / Valdobbiadene, Veneto, Italy</i>	530
Bisol, Jeio Prosecco Superiore NV <i>Glera - Pinot Bianco - Verdiso / Valdobbiadene, Veneto, Italy</i>	400
2016 Ferrari Perle Nero Extra Brut <i>Pinot Nero / Trento, Trentino-Alto Adige, Italy</i>	1,900
2010 Giulio Ferrari Riserva Fondatore Extra Brut <i>Chardonnay / Trento, Trentino-Alto Adige, Italy</i>	2,500

CHAMPAGNE & SPARKLING ROSÉ

Ruinart, Rosé NV <i>Pinot noir - Chardonnay / Reims, Champagne, France</i>	925
Ferrari Rosé NV <i>Pinot noir - Chardonnay / Trento, Alto-Adige, Italy</i>	800

NON-ALCOHOLIC SPARKLING ROSÉ

French Bloom Le Rosè <i>Pinot noir, Chardonnay / Languedoc Roussillon, France</i>	500
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ROSÉ WINE

2021 Château Romassan Rosé, Domaines Ott <i>Mourvèdre - Cinsault - Grenache / Bandol, France</i>	700
2021 Rock Angel Rosé Château d'Esclans <i>Grenache-Vermentino / Provence, France</i>	425
2022 Cuvée 281, Château Minuty <i>Grenache - Syrah / Provence, France</i>	1,250
2022 Rosé de Léube – Château de Leube <i>Grenache – Cinsault – Syrah – Cabernet Sauvignon – Mourvèdre Provence, France</i>	450
2021 Pure Dédicace – Henri Fabre <i>Grenache – Mourvèdre / Provence, France</i>	510
2022 Chemin Des Sables Rose d'Anjou, Sauvion et Fils <i>Cabernet Franc – Grolleau – Gamay / Loire, France</i>	210
2022 Alie Ammiraglia, Frescobaldi <i>Syrah - Vermentino / Tuscany, Italy</i>	440
2022 “SOF” by Sophia Antinori, Tenuta Campo di Sasso <i>Cabernet Franc - Syrah / Tuscany, Italy</i>	750
2021 Monte Velho Rosé, Esporão <i>Touriga Nacional – Aragonez – Syrah – Trincadeira – Tinta Caida Alentejo, Portugal</i>	360
2021 Domaine Ott, By. Ott <i>Grenache, Cinsault, Syrah / Provence, France</i>	520

WHITE WINE

ITALY

2019 Casòn Bianco, Alois Lageder <i>Viognier - Petit Manseng / Alto-Adige, Italy</i>	1,200
2018 Collio Bianco Col Disòre, Russiz Superiore <i>Pinot Bianco - Friulano - Sauvignon - Ribolla Gialla / Friuli-Venezia Giulia</i>	600
2021 Jermann <i>Vendemia / Friuli-Venezia Giulia, Italy</i>	1,670
2022 Le Fornaci Lugana, Tommasi <i>Traebbianco / Veneto</i>	480
2021 Alteni di Brassica, Gaja <i>Sauvignon Blanc / Piedmont</i>	2,500
2019 Langhe Chardonnay Elorio, Cordero di Montezemolo <i>Chardonnay / Piedmont</i>	1,050
2022 Vistamare, Gaja <i>Vermentino - Viognier - Fiano / Tuscany</i>	1,500
2021 Fiano de Avellino, Feudi di San Gregorio <i>Fiano / Campania</i>	570
2022 Greco di Tufo, Feudi di San Gregorio <i>Greco di Tufo / Campania</i>	550
2022 Anthilia, Donnafugata <i>Catarratto - Ansonica / Sicily</i>	460

WHITE WINE

FRANCE

2020 Hugel Classic	560
<i>Pinot Gris / Alsace</i>	
2022 Pouilly-Fuissé, Louis Latour	840
<i>Chardonnay / Burgundy</i>	
2022 Mâcon-Villages Louis Latour	570
<i>Chardonnay / Burgundy</i>	
2015 Alto de Cantenac Brown	850
<i>Sauvignon Blanc - Sémillon / Bordeaux</i>	
2021 Vouvray, J. Moreau & Fils	350
<i>Chenin Blanc / Loire</i>	
2018 Domaine Ponsot, Saint-Romain Cuvee de la Mesange	1,650
<i>Chardonnay / Burgundy</i>	

HALF BOTTLE

2017 Domaine Bonneau du Martray, Corton-Charlemagne Grand Cru	3,200
<i>Chardonnay / Burgundy</i>	

WHITE WINE

REST OF EUROPE

2021 Riesling Grosses Gewächs, Felsenberg-Dönnhoff <i>Riesling / Nahe, Germany</i>	1,800
2022 Albariño, Paco & Lola <i>Albariño / Rías Baixas, Galicia, Spain</i>	570
2022 Albariño, Pazo das Bruxas <i>Albariño / Rías Baixas, Spain</i>	400

NEW WORLD

2022 Terrunyo Sauvignon Blanc, Concha y Toro <i>Sauvignon Blanc / Casablanca, Chile</i>	570
2022 Catena Zapata, Catena <i>Chardonnay / Mendoza, Argentina</i>	375
2021 Bin 65, Lindeman's / South Australia, Australia <i>Chardonnay</i>	300
2022 Old Vine Reserve Chenin Blanc, Ken Forrester <i>Chenin Blanc / Stellenbosch, South Africa</i>	360
2023 Julius Riesling, Henschke <i>Riesling / Eden, Valley, Australia</i>	995

MAGNUM SELECTION

ROSÉ WINE

2021 Aile Ammiraglia, Frescobaldi <i>Syrah, Vermentino / Tuscany, Italy</i>	870
2021 Rock Angel Rosé Château d'Esclans <i>Grenache-Vermentino / Provence, France</i>	850
2021 Château Romassan Rosé, Domaines Ott <i>Mourvèdre, Cinsault, Grenache / Bandol, France</i>	2,320

RED WINE

2018 Pio Cesare, Barbaresco <i>Nebbiolo / Piedmont, Italy</i>	2,800
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RED WINE

FRANCE

2020 Brune&Blonde de Guigal, E. Guigal <i>Syrah - Viognier / Côte-Rôtie, Rhône</i>	1,950
2019 Cornas, Pierre Gaillard <i>Syrah / Rhône</i>	990
2021 Les Marches de Granit, Ogier <i>Syrah / Saint-Joseph, Rhône</i>	690
2018 Vosne-Romanée 1er Cru 'Les Suchots', Remoissenet Père et Fils <i>Pinot Noir / Côte de Nuits, Burgundy</i>	3,600
2019 Pommard, Bouchard Père et Fils <i>Pinot Noir / Côte de Beaune, Burgundy</i>	1,510
2016 Esprit de Pavie, Château Pavie <i>Merlot - Cabernet Franc / Bordeaux</i>	660
2012 Château Pichon-Baron <i>Cabernet Sauvignon - Merlot / Pauillac, Bordeaux</i>	3,600
2015 Manoir de Gay, Château Le Gay <i>Cabernet Franc - Merlot / Pomerol, Bordeaux</i>	900
2012 Château L'Évangile <i>Merlot - Cabernet Franc / Pomerol, Bordeaux</i>	4,400
2015 Espérance de Trotanoy <i>Merlot / Pomerol, Bordeaux</i>	2,100
2016 Croix Canon, Château Canon <i>Merlot - Cabernet Franc / Saint-Émilion, Bordeaux</i>	1,450
2017 L'eclos des Domaines Edmond De Rotchild <i>Merlot, Cabernet Franc, / Bordeaux, France</i>	830

RED WINE

ITALY

2021 Dolcetto d'Alba, Pio Cesare <i>Dolcetto / Piedmont</i>	490
2020 Barbera d'Alba 'Fides', Pio Cesare <i>Barbera / Piedmont</i>	490
2020 Langhe 'Sito Moresco', Gaja <i>Nebbiolo / Piedmont</i>	1,400
2019 Barolo 'Dagromis', Gaja <i>Nebbiolo / Piedmont</i>	1,950
2019 Barbaresco, Gaja <i>Nebbiolo / Piedmont</i>	4,400
2016 Barolo, Dezzani <i>Nebbiolo / Piedmont</i>	760
2021 Promis Ca'Marcanda, Gaja <i>Merlot - Sangiovese - Syrah / Tuscany</i>	1,100
2021 Insoglio del Cinghiale, Ludovico Antinori <i>Merlot - Syrah - Cabernet Sauvignon - Sangiovese / Tuscany</i>	780
2021 Le Volte dell'Ornellaia, Tenuta Dell'Ornellaia <i>Merlot / Tuscany</i>	690
2020 Le Serre Nuove Dell'Ornellaia, Tenuta Dell'Ornellaia <i>Merlot - Cabernet Sauvignon - Cabernet Franc - Petit Verdot / Tuscany</i>	1,400
2018 Brunello di Montalcino 'Pieve Santa Restituta', Gaja <i>Sangiovese / Tuscany, Italy</i>	1,700
2013 Scio, Le Macchiole <i>Syrah / Tuscany</i>	2,800
2015 Sassicaia, Tenuta San Guido <i>Cabernet Sauvignon - Cabernet Franc / Tuscany</i>	4,300
2019 Montepulciano d'Abruzzo Reserva 'San Martino', Marina Cvetic <i>Montepulciano / Abruzzo</i>	920
2021 Costera Cannonau di Sardegna, Argiolas <i>Cannonau / Sardegna</i>	470
2016 Sito dell'Ulmo, Planeta <i>Merlot / Sicily</i>	800

RED WINE

SPAIN

2021 Pétalos Bierzo, Álvaro Palacios 490
Mencía / Bierzo

NEW WORLD

2019 Terrunyo Carménère, Concha y Toro 630
Carménère, Cachapoal, Chile

2019 Amancaya, Bodegas Caro 480
Malbec - Cabernet Sauvignon / Mendoza, Argentina

2021 Zuccardi Q Cabernet Sauvignon 410
Cabernet Sauvignon / Mendoza, Argentina

2019 José Zuccardi, Zuccardi 820
Malbec - Cabernet Sauvignon / Mendoza, Argentina

2021 Henry's Seven, Henschke 1,100
Grenache - Syrah - Mataro - Viogner / Barossa, Australia

2020 Bin 2, Penfolds 900
Shiraz, Mataro / South Australia, Australia

SWEET & FORTIFIED WINE

2017 Les Carmes de Rieussec, Half Bottle 460
Sémillon, Sauvignon Blanc / Sauternes, Bordeaux, France

2020 Ben Ryé 'Passito di Pantelleria', Donnafugata, Half Bottle 920
Zibibbo (Moscato di Alessandria) / Sicily, Italy

2022 Kabir, Donnafugata, Half Bottle 530
Zibibbo (Moscato di Alessandria) / Sicily, Italy

East India Solera, Emilio Lustau NV 530
Palomino, Pedro Ximénez / Jerez, Spain

Six Grapes Port, Graham's NV 510
*Tinta Amarela - Tinta Cão - Touriga Nacional
Touriga Franca - Tinta Roriz - Tinta Barroca, Douro, Portugal*