THE LOUNGE

One&Only

YOUR DINING EXPERIENCE

Seamlessly shifting moods throughout the day, The Lounge provides a stylish sanctuary for morning coffee meetings and indulgent afternoon teas.

As the sun goes down and the candles are lit, the space becomes a chic destination for cocktails, with live piano performances and tempting canapes.

$Alcoholic\,Beverages$

COCKTAILS 5

CHAMPAGNE

WINE 8

BEER 10

SPIRITS 11

Beverages

COFFEE 14

> T E A 14

JUICE 16

SOFT DRINKS 16

> WATER 16

MOCKTAILS 17

All Day Classics

IDEAL TO SHARE 20

SNACKS 20

SALADS AND SOUPS 21

SANDWICHES, BURGERS, AND ROLLS \$22\$

SIDES, DESSERTS 23

ALCOHOLIC BEVERAGES

COCKTAILS

SIGNATURE COCKTAILS

CHAMPAGNE FLOWERS Bacardi, Champagne syrup, elderflower, citrus	90
CLARIFIED MARGARITA (D) Milk washed, Jose Cuervo, Triple Sec, peach, citrus	90
BERRY FIZZ Strawberry Infused Bombay, raspberry, rose water, sugar, citrus, soda	75
NOT A NEGRONI Tanqueray, banana infused Aperol, sweet vermouth, coffee washed	70
OUR SOUR (D) Strawberry yoghurt washed, Jack Daniels, lemon, passionfruit	90
G & TEA Beefeater London Dry, forest fruit loose leaf tea, citrus, simple syrup	90
ESPRESSO COUPER Ketel One, Amaretto, orange infused espresso, simple syrup	75

(D) DAIRY (G) GLUTEN (N) NUTS

BESPOKE COCKTAILS

DRY MARTINI Tanqueray No. TEN Bombay Sapphire Plymouth	95 75 80
COSMOPOLITAN Russian Standard Imperia Ketel One Grey Goose	115 80 105
CAIPIRINHA Cachaça 51	75
MARGARITA Patrón Añejo Patrón Silver Jose Cuervo Reposado	95 90 80
MOJITO Mount gay Bacardi White	75 75
VODKA MARTINI Russian Standard Imperia Ketel One Belvedere	135 95 115
DAIQUIRI Havana Club 7 Años Bacardi 8 Años Mount Gay Rum	95 90 75
CAIPIROVSKA Ketel One Grey Goose	95 90
SIDE CAR Remy Martin VSOP Hennessy VSOP	130 115
MANHATTAN Woodford Reserve Jack Daniel's Old No. 7	110 85

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

CHAMPAGNE

CHAMPAGNE	Glass	Bottle
Louis Roederer, Brut Premier, Reims NV	195	1,150
Moët & Chandon, Brut Impérial NV		1,175
Veuve Cliquot Ponsardin, Yellow Label NV		1,200
Bollinger, Spécial Cuvée NV		1,740
CHAMPAGNE PRESTIGE		
Bollinger, Grande Année 2014		3,655
Dom Pérignon 2013		4,900
Laurent Perrier, Grand Siècle		4,920
Cristal Louis Roederer 2015		9,000
CHAMPAGNE ROSÉ		
Louis Roederer, Brut Rosé Premier NV	290	1,800
Billecart-Salmon Rosé NV		2,280
Laurent Perrier, Cuvée Rosé NV		2,500
Dom Pérignon Brut Rosé 2008		11,350
CHAMPAGNE MAGNUM (1.5LT)		
Louis Roederer, Cristal		16,400
Laurent Perrier, Brut Rosé		4,920

Vintages are subject to change without prior notice

WHITE WINE	Glass	Bottle
2021 Rioja Crianza, Bodegas Navajas, Spain	65	330
2021 Sauvignon Blanc, Dusky Sounds, Marlborough, New Zealand	80	390
2020 Vouvray, Domaine de Vaufuget, Loire Valley, France	85	420
2020 Gavi Granée, Batasiolo, Piedmont, Italy	95	480
2022 Saint Véran, Domaine Cordier, Maconnais, France	130	660
2018 Sauvignon Blanc, Shaw + Smith, Adelaide Hills, South Australia		720
RED WINE		
2018 Cabernet Sauvignon, Kaiken Reserva, Argentina	65	330
2020 Passori Rosso, Veneto, Italy, IGT	85	420
2020 Ribera del Duero La Planta, Arzuaga, Spain	95	480
2019 Cannonau di Sardegna Costera, Argiolas, Italy	100	510
2021 Bourgogne Pinot Noir 'Laforet', J. Drouhin, Burgundy, France	115	570
2019 Château L'Eglise d'Armens, Saint-Émillion, Bordeaux, France	130	690
2016 McLaren Vale, Shiraz 'The Footbolt', D'Arenberg, Australia		575

Vintages are subject to change without prior notice

ROSÉ	Glass	Bottle
2021 M De Minuty, Château Minuty , Côtes de Provence, France	85	420
2021 Whispering Angel, Château d Esclans, Côtes de Provence, France	135	660
Sainte Marguerite Symphony, Côtes de Provence, France	150	750
2004 111 011111 (4.51.5)		
ROSÉ MAGNUM (1.5LT)		
Château Minuty Rosé		815
Château L' Aumérade		1,105
SWEET WINE		
2016 Château Armajan des Ormes, Sauternes, Bordeaux, France	130	990

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BEER Corona 0.0% Peroni, Carlsberg, Heineken Hoegaarden, Corona BDA Biere Des Amis 0.0%	50 55 55 65
SPIRITS & LIQUEURS	
APÉRITIF Absinthe Aperol Campari Martini: Extra Dry, Rosso, Bianco Ricard, Pimm's No. 1, Pernod Lillet Blanc	80 65 65 65 65
GIN Bombay Sapphire Plymouth Gin Mare Tanqueray, Gordon's Monkey 47 Hendrick's, Tanqueray No. TEN Nikka Coffey Gin Roku Gin	75 80 80 70 110 95 85
VODKA Russian Standard Russian Standard Imperia Beluga Noble Beluga Gold Belvedere Grey Goose Flavoured Grey Goose: Citron, Orange, La poire Ketel One Zubrowka Bison Grass Ciroc Crystal Head	70 95 95 235 95 95 95 95 70 95
TEQUILA Don Julio Blanco Patrón Silver Patrón Reposado Patrón Añejo Azul Reposado Don Julio 1942 Casamigos Blanco Gran Patron Burdeos Clase Azul Anejo Clase Azul Plata Jose Cuervo Platino	110 95 115 125 210 330 90 660 1,020 185 115

MEZCAL Los Siete Misterios Pechuga Del Maguey Chichicapa Clase Azul Durango Mezcal	300 115 660
RUM Havana Club 3 Años, Bacardi Superior Wi Havana Club 7 Años Havana Club 15 Años Bacardi 8 Años Mount Gay Eclipse Captain Morgan Black Label Captain Morgan Gold Spiced 10 Cane Ron Zacapa 23-year-old Ron Zacapa XO Gosling's Black Plantation Premium Overproofed Dark Ro	90 535 80 70 65 70 125 145 175
RHUM & CACHAÇA Clément Shrubb Cachaça 51	85 70
SINGLE MALT WHISKY Auchentoshan Three Wood Dalmore 12 year old Dalmore 18 years ago Isle of Jura 16 year old Glenfiddich 12 year old Glenfiddich Solera 15 year old Glenfiddich 18 year old Glenfiddich 12 year old Glenlivet 12 year old Glenmorangie 10 year old Glenmorangie 10 year old Highland Park 12 year old Oban 14 year old The Macallan 12 year old Fine Oak Michel Couvreur overaged Malt Whisky, F	105 80 235 160 85 95 115 230 80 90 240 85 245 95
PEATED SINGLE MALT WHISKY Caol Ila 12 years old Laphroaig 10 years old Bowmore 18 years old	95 80 185
SCOTCH WHISKY Chivas Regal 12 year old Chivas Regal 18 year old Chivas Regal 25 years old Johnnie Walker Black Label Johnnie Walker Gold Label Johnnie Walker Blue Label	90 140 340 90 140 260

AMERICAN WHISKEY Jim Beam Jack Daniel's Old No. 7 Jack Daniel's Single Barrel Woodford Reserve Knob Creek Maker's Mark Parker's Heritage Collection - 27 year old Michter's Rye	70 75 105 80 70 90 395 205
IRISH WHISKEY John Jameson Bushmills 10 year old Midleton Very Rare 2023 Vintage	70 70 265
JAPANESE WHISKEY Hibiki Harmony Nikka Coffey Malt Whisky	140 95
ARMAGNAC / COGNAC Martell VSOP Remy VSOP Hennessy VSOP Remy XO Excellence Hennessy XO Hennessy Paradis	90 110 95 265 265 1,010
GRAPPA / FRUIT BRANDIES Grappa Nonino Pisco 1615 Lapostolle	80 55 50
LIQUEURS Cynar Grand Marnier, Cointreau Amaretto Di Saronno, Frangelico ST- Germain, Limoncello Kahlua, Tia Maria, Baileys Irish Cream Sambuca White Sambuca Black Jägermeister Fernet Branca Drambuie Southern Comfort Malibu	60 70 65 80 65 65 70 70 65 65 65

BEVERAGES

ORGANIC AND SUSTAINABLE COFFEES

Ristretto, Decaffeinated Ristretto, Espresso, Decaffeinated Espresso, Macchiato, Decaffeinated Macchiato	38
Americano, Decaffeinated Americano	38
Cappuccino, Decaffeinated Cappuccino, Café Latte, Turkish coffee	38
Double Espresso, Decaffeinated Double Espresso, Double Espresso Macchiato	38
Decaffeinated Double Espresso Macchiato	38
FRAPPUCCINO Vanilla, chocolate, hazelnut	40
HOT CHOCOLATE Dark	45
ORGANIC SIGNATURE ICED TEAS	45
DREAMLAND Mix berries and mint	
GREEN GRANITE Frosted melon, mint, and lemon	
FLAVOURED ICED TEAS	

ORGANIC AND SUSTAINABLE TEA SELECTION CLASSIC, SCENTED, AND FRUITED BLACKS

38

BRITISH BREAKFAST TEA

Passion fruit, peach, and lemon

Delightfully rich and smooth with classic, deep malty tones.

ELITE EARL GREY TEA

Robust, bold and malty with a flowery aroma and citrusy finish.

SALTORO TEA

Luxury Darjeeling Indian tea and Chinese Oolong tea. Rich and creamy with a hint of floral saffron and a sweet, fresh mango finish.

CHOCOLATE VELVET TEA

Malty and full-bodied with a burst of tarte, sweet raspberry, and a long caramel finish.

38

38

MILKY OOLONG Rich and malty with a smooth and long lasting sweet, creamy finish. CLASSIC, SCENTED AND FRUITED GREENS 38 CHUN MEE GREEN TEA Medium bodied yet subtle with a light nutty and toasted finish. This single estate classic Chun Mi Green tea authentically heralds from the beautiful. mountainous province of Jiangxi in Eastern China. MOROCCAN MINT TEA Enchanting green tea with a minty, cooling and refreshing finish. Harmoniously blended with an exquisite green tea, sourced at 1500 meters above sea level from the Yunnan province in China. JASMIN GREEN TEA A beautiful blend of Yunnan green tea using only the youngest tea leaves. Infused gently with jasmin flowers. Creamy, with a balanced floral undertone. CEREMONIAL MATCHA TEA Creamy, rich; and full bodied with savory notes and a velvety smooth texture. Ceremonial Matcha has perfectly balanced astringency and sweet notes with a pleasant umami aftertaste.

FOREST FRUIT LOOSE LEAF

HERBAL AND FRUIT BLENDS

COLONG

Subtly smoky with floral rose notes and a freshness of lime.

CHAMOMILE BLOSSOM TEA

A light & herbal flavour with a soothing and creamy finish.

ROOIBUS ARABIAN DELIGHT TEA

Full bodied and malty with a fruity, tropical undertone and a subtle, fresh lemon citrus finish.

FRESH FRUIT JUICES		40
Orange, mango, apple, pineapple watermelon, cranberry, grapefruit		
FRESH JUICE CREATIONS		45
SECRET GARDEN (C) Beetroot, celery, cucumber, green apple, and coconut water		
ENERGETIC Apple, strawberries, honey and almond (N)		
POWERFUL (C) Cucumber, celery, green apple, and ginger		
VITAMINS Orange, mango, pineapple and banana		
S OFT DRINKS		
Coca-Cola, Coca-Cola Light, Coca-Cola zero, Sprite, Fanta		30
Tonic Water, Tonic Light, Ginger Ale, Soda		35
Red Bull		45
Red Bull Light		40
STILL & SPARKLING MINERAL WATER	Small	Large
Local Al Ain Still 🚳	20	30
Local Al Ain Sparkling 📆	20	30
Evian Still	30	40
Evian Sparkling	30	40
Perrier	30	40
San Pellegrino	30	40

OLOCALLY & SUSTAINABLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (SH) SHELLFISH (VG) VEGAN (V) VEGETARIAN (S) SEAFOOD (SE) SESAME SEEDS AND MUSTARD (C) CELERY

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SIGNATURE MOCKTAILS

60

CITRUS GINGER Freshly squeezed citrus fruits with a hint of ginger

APPLE FLOWER
A perfect combination of fresh apple and elderflower with a touch of raspberry

CLASSIC MOCKTAILS

60

INNOCENT MARY
A Bloody Mary served alcohol-free
Tomato juice and spices

Based on the Bloody Mary invented by Pete Petiot at Harry's New York Bar, Paris in the 1930s.

INNOCENT MOJITO

A classic Mojito served without rum

Based on the 'Draque' invented by Sir Francis Drake during his service in the Caribbean. The cocktail was originally invented to ward off cholera.

INNOCENT MOSCOW MULE

Traditional recipe in a non-alcoholic version

The mule was born in Manhattan but "stalled" on the West Coast, that was back in 1941 when the first carload of Morgan's Cock 'n' Bull ginger beer was railing over the plains to give New Yorkers a happy surprise.

INNOCENT MAI TAI

Fresh lime and pineapple, shaken with almond syrup

"Mai Tai Roe Ae!" The 'out of this world' Tiki classic created in 1944 by the legendary Trader Vic at his Polynesian restaurant in Oakland, California.

ALL DAY CLASSICS served from 12 noon until 11pm

Please be informed that some dishes with the following symbols contain ingredients which may cause allergies.

- Locally & Sustainably Sourced (D) Dairy (G) Gluten (N) Nuts (S) Seafood (SH) Shellfish (V) Vegetarian (VG) Vegan (SE) Sesame Seeds and Mustard (C) Celery

Please notify our team if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/ nuts and other allergens are handled. Currently, there is no separate concerned allergen-free preparation area.

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

Written further information is available upon request.

SHARING, SNACKS

IDEAL TO SHARE

COLD CUTS BOARD (D)(G)(SE)
Selection of cold cuts, remoulade, homemade grissini
120

CHEESE BOARD (V)(D)(G)(N) Selection of cheeses, homemade jam, homemade grissini $\frac{110}{110}$

ANTIPASTI BOARD (D)(G)(SE) Selection of cold cuts and cheeses, homemade jam, remoulade, homemade grissini 120

SNACKS

CRISPY PRAWNS (S)(D) Fried prawns, tomato batter, Amalfi lemon aioli 95

HOT MEZZEH (D)(N)(G)(SE)® Falafel, cheese sambousek, meat kibbeh, meat sambousek, served with tahini sauce 70

CHARCOAL HUMMUS (VG)(SE) \otimes Served with golden oil, golden chickpeas, and Arabic bread 80

COLD MEZZEH SELECTION (D)(G)(N)(V) \otimes Hummus, eggplant moutabal, vine leaves stuffed with vegetables, mouhamara, served with freshly baked Arabic bread 90

SALADS AND SOUPS

SALADS AND SOUPS

MINESTRONE ALLA LIGURE (V)(D)(G)(N)
Served with pesto sauce
70

BURRATA SALAD (V)(D)(G)(N)
Eggplant puree, tomato textures, pine nuts
110

TABBOULEH (VG)(G)(SE)
Parsley, lemon juice, bulgur, onion, tomato
70

CAESAR SALAD (D)(G)(SE)
Served with prawns (S) or chicken ®
115

FATTOUSH (G)(VG) Lettuce, tomato, cucumber, onion, pomengranate dressing, saj bread croutons 80

OCTOPUS SALAD (S)
Octopus salad, boiled potato, sundried tomato,
olives, capers, parsley
115

CALLY & SUSTAINABLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (SH) SHELLFISH (VG) VEGAN (V) VEGETARIAN (S) SEAFOOD (SE) SESAME SEEDS AND MUSTARD (C) CELERY

SANDWICHES, BURGERS, AND ROLLS

SANDWICHES, BURGERS, AND ROLLS

CHICKEN TAWOOK ROLL (D)(G)®
Marinated chicken, tomato, onion, pickled cucumber, harissa paste, served with garlic sauce and French fries 125

FALAFEL ROLL (VG)(G)(SE)⊕
Homemade falafel, tomato, onion, pickled cucumber, served with tahina sauce and French fries
75

CHICKEN CLUB SANDWICH (D)(G)(N) Veal bacon, tomato, romaine lettuce, hard-boiled egg, served with French fries 120

WAGYU BEEF CHEESEBURGER (D)(G)(SE) Cheddar cheese, crispy onions, tomato, lettuce, gherkins, served with French fries 130

PANINO CAPRESE (V)(D)(G)
Olive ciabatta bread, buffalo mozzarella, sliced tomato,
fresh basil, served with green salad
75

SIDES, DESSERTS

SIDES

FRENCH FRIES (VG) 42

MASHED POTATO (D)(V) 42

DESSERTS

HOMEMADE ICE CREAM (D)(N)(V) AND SORBET (VG)
SELECTION PER SCOOP
Selection of homemade ice creams and sorbets
20

SEASONAL FRUIT (VG) Seasonal fruit plate 55

**OLOCALLY & SUSTAINABLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (SH) SHELLFISH (VG) VEGAN (V) VEGETARIAN (S) SEAFOOD (SE) SESAME SEEDS AND MUSTARD (C) CELERY

