

Ergo By The Sea

Ergo by the sea, is a partnership between award winning Ergo founder and owner Jimmy Barat, The luxurious Fairmont The Palm, The Botanist Gin and Telmont Champagne.

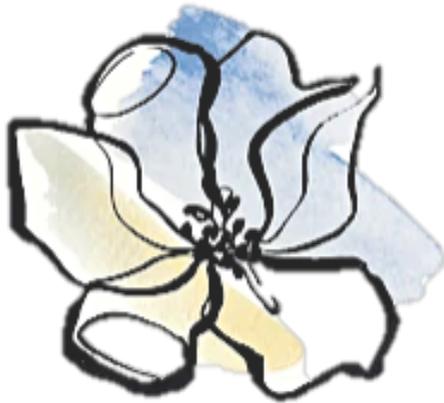
Inspired by the UAE's hosting of COP 28 Ergo by the Sea fuses world-class mixology and sustainable bar practice ensuring that our space, the drinks, and operations have as little an Impact on the environment as possible.

We hope you have fun enjoy the experience.

The Fairmont Palm

At Fairmont The Palm, we are actively involved in sustainability initiatives that support the global Fairmont vision. We aim to not only be a renowned culinary destination on Palm Jumeirah but also a responsible player in the hospitality industry. As we look forward to the addition of another exceptional cocktail bar to our food and beverage portfolio, our mission goes beyond delivering outstanding gastronomic experiences. It centers on embodying the values of sustainability and responsible stewardship, aligning ourselves with the broader Fairmont vision that emphasizes the importance of impactful actions. Our culinary team takes immense pride in their craft, and their dedication extends to minimizing food waste in their production processes while upholding the highest standards of quality and creativity. We firmly believe that culinary excellence and environmental responsibility can coexist harmoniously.

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At Fairmont Palm (this menu is printed on recycled paper)



“Together, we aspire to make a difference and create lasting memories, knowing that we are contributing to the well-being of our planet through our efforts.”

The Botanist Gin

On Monday 4th May 2020 The Botanist gin become officially B Corp certified.

This means that it adheres to the highest standards of social and environmental performance, public transparency, and accountability, or in other words, balancing profit, and purpose. You can find out more details about this and why it matters here: <https://www.thebotanist.com/pages/b-corp>

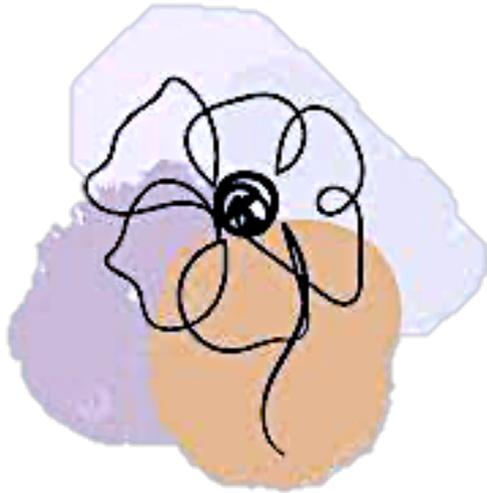
Telmont Champagne

The houses mantra is 'in the name of Mother Nature' and the Maison is one of the truly progressive champagne houses. You can find out more about their mission via the following link: <https://champagne-telmont.com/pages/in-the-name-of-mother-nature>

However, a great summary is shared from one of its investors, "Champagne Telmont, together with its partner wine-growers, has set its sights on producing 100% organic champagne, ensuring a completely sustainable production lifecycle in the coming years. From protecting biodiversity on its land, to using 100% renewable electricity, Champagne Telmont is determined to radically lower its environmental footprint, making me proud to join as an investor."

LEONARDO DICAPRIO

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Ergo By The Sea

& Sustainability

Ergo by the sea prioritizes sustainability throughout its operations:

Local Fruits and Juices: Drinks feature locally sourced fruits and juices, reducing the carbon footprint associated with transportation.

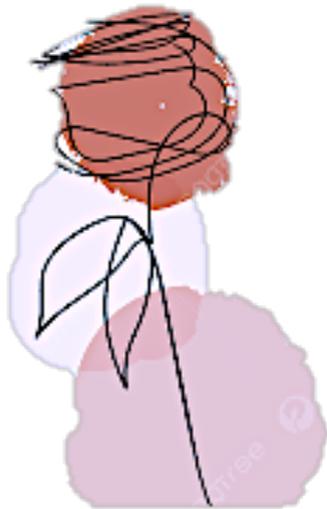
Reusable Materials: The furniture used in the venue is all made from repurposed wood thus giving it a second life within our space. It is made from reusable and eco-friendly materials and can all be recycled.

Plastic-Free Products: Single-use plastic products are eliminated, and eco-friendly alternatives are used for packaging and serving.

Solar Power: The venue harnesses solar power to meet its energy needs, aiming to minimize its reliance on non-renewable energy sources.

Brands that care about the planet: Most of the alcohol products we use are sourced from Remy Cointreau which takes sustainability very seriously. You can read about what they do via the following link: <https://www.remy-cointreau.com/en/csr/our-csr-charter/>

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COCKTAILS

Signature

Ergo Negroni 85

The Botanist, Cucumber Skins
Kalamata Vermouth, Italian Bitter

Jim & Tonic 85

The Botanist, Violette
Artichoke & Sage Tincture, Tonic

Ring My Bell 85

Tequila, Cointreau, Mezcal
Red Bell Pepper, Ergo Faux Citrus, Spicy

Ergo Martini 85

The Botanist x EVOO, Wine Blend
Mandarin Oil

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COCKTAILS

Signature

Gin Basil Collins 85
The Botanist, Basil & Chamomile Cordial
Carbonated

Cogn-Jito 85
Remy Martin VSOP, Cointreau, Mint
Ergo Faux Citrus, Carbonated

Kabana's Bird ^(D) 85
St. Remy, Aperol, Campari, Coconut
Piña, Lapsang Tea, Milk, Clarified

Muscat Express ^(N) 85
St. Remy, Cointreau, Hazelnut
Vanilla, Espresso

French 54 180
The Botanist, Strawberry
Ergo Faux Citrus, Temont Champagne

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TIMELESS COCKTAILS

By Ergo

Gin Martini 85

The Botanist, Dry Vermouth
Olive | Dirty or Lemon Peel

Clarified Sours 85

With House Spirit of Choice

Whisky | Brandy | Cointreau
Ergo Faux Citrus, Bitters

Gin Gimlet 85

The Botanist, Ergo Fux Citrus, Sugar

Rob Roy 85

Bruichladdich Classic Laddie
Sweet Vermouth, Bitters

Sidecar 85

St. Remy, Cointreau
Ergo Faux Citrus, Sugar

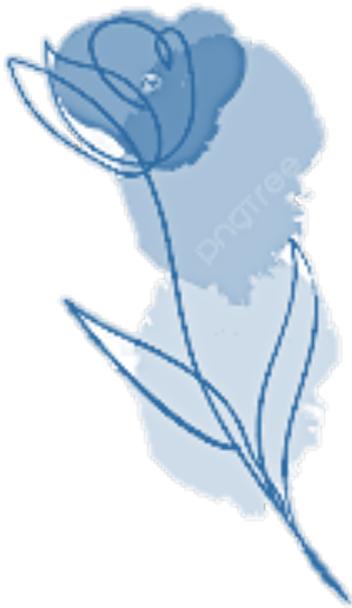
Mamie Taylor 85

Bruichladdich The Classic Laddie, Ginger Ale

Horse's Neck 85

Remy Martin VSOP, Ginger Ale

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CHAMPAGNE

150ml | 70cl

NV Telmont, Réserve Brut Damery – Champagne, France	185 900
NV Telmont, Réserve Rosé Damery – Champagne, France	260 1250

SPIRITS

30ml | 70cl

GIN

Islay Dry Gin

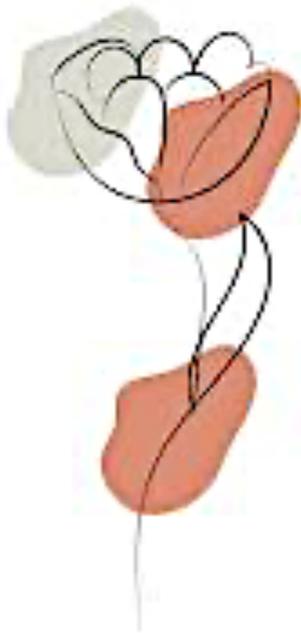
The Botanist Gin	70 1500
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SCOTCH

Islay Single Malt

Bruichladdich Classic Laddie	75 1600
Bruichladdich Port Charlotte	100 2000
Bruichladdich Octomore	325 6500

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SPIRITS

30ml | 70cl

BRANDY

St. Remy XO	50 1000
Metaxa 12 Stars	100 2000

COGNAC

Remy Martin VSOP	100 2000
Remy Martin 1738	110 2500
Remy Martin XO	230 4700

RUM

Mount Gay Eclipse	50 1000
Mount Gay Black Barrel	60 1200

LIQUEUR & DIGESTIVE

Cointreau	50 1000
Metaxa Ouzo	50 1000

All prices in AED and inclusive of 10% service charge; 7% municipality fee and 5% VAT.
Please be advised that some of our cocktails and food may contain allergens such as
Nuts / Sesame (N), Dairy (D), Seafood (S), Shellfish (SH), Vegetarian (V) and Gluten (G)

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“When food is wasted all the resources that went into producing are also wasted.”

Olive and Sundried tomato Twists ^(D/V)	24
The Garden ^(D/V) Crisp Vegetables and leaves, Labneh Tzatziki	34
Olives and Feta ^(D/V)	30
Mushroom and Parmesan Bruschetta ^(D/V) Black Truffle Cream	36
Potato “Bravas” ^(V) Smoked and Spicy Pimento dip	30
Smoked Salmon Croquettes ^(D) Horseradish and Chive Sour Cream	38
Oysters Rockefeller ^(D/SH) Dibba Bay Oysters, Spinach, Fresh Herbs Parmesan Cheese	46
Sausage and Roasted Peppers Smoked Paprika, Dried Tomatoes Rosemary, Olive Oil	40
Bacon, Caramelized Onion, and Rosemary Tart ^(D)	40
Chocolate Bon Bons ^(V/G) Passion Fruit, Raspberry	34

Our menu has been created keeping in mind ingredients and resources we have throughout our kitchens.

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