

STARTERS 50 Truffle Oil Infused Creamy Mushroom Soup (V) Truffle butter, heavy cream, thyme and slow roasted garlic brioche crouton 55 Seafood Udon Soup (S) Udon noodles with prawns, mussels crab and shiitake mushroom 60 Caesar Salad Baby gem lettuce, turkey bacon, parmesan, croutons Add on chicken 15 Add on prawns 20 Healthy Salad (H) (V) 65 Quinoa, baby spinach, kale, marinated olives, raspberry vinaigrette Norway Smoked Salmon (sustainably sourced) 85 Served with traditional condiments, horse radish, focaccia chips SANDWICHES & BURGERS All the sandwiches and burgers are served with French fries 85 Wagyu Burger Ground Australian Angus beef chuck, onion, tomato, lettuce on homemade brioche, melted cheddar Fairmont Club Sandwich 75 Chicken breast, lettuce, organic egg, tomato and turkey bacon 60 Halloumi Wrap (V) Hummus spread, halloumi, cucumber, tomatoes, fresh zaatar Pit Smoked Brisket Sandwich 80 Green apple, truffle mayo, horseradish, BBQ sauce

(V) Vegetarians (N) Nuts (S) Shellfish, (H) Healthy

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask the server All prices are in Dirhams and includes 7% municipality fees, 10% service charge and 5% VAT



NIBBLES

Chicken Slider (3 pcs) Sweet cheese, caramelized onion jam, truffle mayo, homemade brioche	55
Truffle & Wagyu Beef Slider (3 pcs) Sweet cheese, caramelized onion jam, truffle mayo, homemade brioche	65
Crispy Baby Calamari Deep fried calamari & sriracha sauce	50
Crispy Vegetable Spring Rolls (V) (7pcs) Sweet chili sauce	45
Dynamite Shrimp (S) Served with traditional condiments, horse radish, focaccia chips	70
Loaded Nachos (V) Warm cheddar cheese sauce, guacamole, jalapeño & tomato salsa	55
Angus Beef Cheesy Fries Sour cream, spicy beef chili	55
Sando Fries Skinny fries, fresh fried chicken, comeback sauce	50
Cajun Chicken Tacos (2 pcs) Chipotle mayo, house slaw & lime	55
Fish Tacos (2 pcs) Chipotle mayo, house slaw & lime	55
Chicken Wings 6pcs/12pcs Option of BBQ or buffalo sauce	55/70

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PIZZAS

Margarita Pizza (V) Mozzarella, basil, tomato, oregano	70
Truffle Oil and Wild Mushroom Pizza (V) Rockets leaves, mozzarella cheese, tomato sauce, parmesan shaving	75
Peri Peri Chicken Pizza Spicy chicken, bell peppers, onion and mozzarella	85
Pepperoni Pizza Pepperoni, olives, bell peppers, tomato and mozzarella	85
MAIN COURSES	
Choice of Pasta Spaghetti, tagliatelle or penne (G) (V) Bolognese, pomodoro, arrabbiata or Alfredo	75
Pan Seared Salmon (sustainably sourced) Served with sautéed kale mixed with turkey bacon and onion, chickpeas and sauce verge	110
Australian Grass Fed Lamb Chops Served with herb roasted baby potato, steamed asparagus, mint jus	180
Australian Beef Rib Eye Steak Truffle mashed potato, grilled asparagus, mushroom sauce	185
Fish & Chips Line caught cod, mushy peas, and tartar sauce	95

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DESSERTS

NY Cheese Cake (N) Mixed berry compote, caramel ice cream	50
Chocolate Molten (N) Moist chocolate cake with liquid center served with vanilla ice cream	50
Umm Ali (N) Puff pastries, almond flakes, rose water, and pistachio cream	50
Freshly Carved Fruit Platter (H) Selection of seasonal fruits	50
KIDS MENU	
Chicken Nuggets Deep fried breaded chicken served with French fries	49
Bunny Mini Burger Beef or chicken served with your soft homemade bun, cheese, and French fries	64
Mac 'n' Cheese	55

The Monkey Ropes Spaghetti Served with your Bolognese sauce

Homemade macaroni pasta cooked in four cheese bechamel sauce

Mini Margherita Pizza (4 pcs)

Chicken Noodle Soup

(V) Vegetarians (N) Nuts (S) Shellfish, (H) Healthy

55

50

55

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BEVERAGE MENU

Draught Beer Heineken Carlsberg Budweiser Stella Brewdog Guinness Peroni Hoegaarden		Half 32 32 32 32 32 32 34 32 34 32 34	Pint 48 48 48 48 58 58 58 58 58
Bottled Beer Corona Stella Budweiser Heineken Peroni Asahi Magners Original		mL 330ml 330ml 330ml 330ml 330ml 330ml 568ml	Bottle 49 48 48 48 48 48 49 55
White Wine Sauvignon Blanc, Vistana, Chile Chardonnay Semillion, Hardys, Australia Pinot Grigio, Delle Venezia, Italy Gavi, La Luciana, Araldica, Italy Sauvignon Blanc, Matua Valley, New Zealand	Small 42 53 62	Large 68 84 100	Bottle 205 263 310 394 446
Red Wine Merlot, Vistana, Chile Cabernet Sauvignon, Montes, Chile Chianti Docg, Ruffino, Italy Pinot Noir, Matua Valley, New Zealand Malbec, Enrique Foster, Argentina	Small 42 68	Large 68 110	Bottle 205 341 394 446 499

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Rose Wine Oh! By Omerade, IGP The Palm, Whispering Angel, France	Small 58	Large 95	Bottle 289 604
Bubbly Conte Fosco, Cuvee Brut Spumante Zonin, Brut, Rose Laurent Perrier, Brut NV		Glass 73	Bottle 368 415 1045
Vodka Stolichnaya Absolut Blue Belvedere Grey Goose Ciroc Beluga	Single 50 55 68 68 68 68 74	Double 74 90 105 105 105 105 110	Bottle 735 982 1155 1155 1155 1212
Gin Bombay Sapphire Haymans Old Tom Plymouth The Bonanist Hendricks London No. 3 Tanqueray 10 Sipsmith	Single 47 53 58 63 68 68 68 68 68 63	Double 74 79 89 95 105 105 105 95	Bottle 795 788 893 945 1155 1155 1155 1155



Rum Bacardi Superior Captain Morgan Black Captain Morgan Spiced Sailor Jerry Bacardi Black Mount Gay Black Barrel Havana 7 Years	Single 47 47 47 47 53 58 74	Double 74 74 74 74 79 89 110	Bottle 735 735 735 735 1181 893 1213
Whiskey	Single	Double	Bottle
Johnnie Walker Red	47	74	735
Johnnie Walker Black	68	105	1155
Johnnie Walker Gold	84	126	1386
Johnnie Walker Blue	215	326	3581
Jameson	68	105	1155
J&B Rare	58	89	982
Chivas 12	68	105	1155
Chivas 18	121	184	2021
Royal Salute	205	310	3098
Jack Daniels	68	105	1155
Gentlemen Jack	74	110	1213
Jack Daniels Sgl Barrel	84	126	1386
Bulleit Bourbon	53	79	1181
Bulleit Bourbon Rye	63	95	1418
Maker's Mark	68	105	1155
Woodford Reserve	68	105	1155
Macallan 12	84	126	1260
Macallan 15	126	200	1995
Macallan 18	205	310	3098
Glenfiddich 12	74	110	1213
Glenfiddich 15	84	126	1386
Glenfiddich 18	105	158	1733
Glenmorangie Original	58	89	893
Laphroaig 10	74	110	1103

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SIGNATURE COCKTAILS

Red Devils Vodka, Secret Mary mix, tomato juice, beef jerky, grated parmesan and stuffed olives	68
Hat-Trick Rum, dragon fruit, passion fruit puree, lime, mint leaves and soda water	68
Home Run Ginger infused vodka, homemade ginger syrup, fresh ginger, lime and Goldberg intense ginger	63
The Captain Bourbon, brown sugar syrup, lemon and egg white with a selection of bitters	68
Lightweight Gin, aperol, honey, thyme and soda water	63
Mexican Wave Tequila, a bottle of Corona, Cointreau peach syrup and lime juice	84



PLANET MINDED MENU As a new sustainability initiative

Did you know that the global emissions from food are larger than those from the transport sector? Our eating habits need to change if we are to reach the UN's climate goals. Together with our guests, we at the Fairmont Dubai want to make a difference and reduce the climate impact - one meal at a time.

Our ambition is to be at the forefront within sustainability and drive the development within the industry forward. As a new sustainability initiative we have chosen to partner with Klimato in order to carbon label our food. All of us can make a difference through small changes, so keep an eye out for the labels below and get inspired to make a more sustainable choice.



Read more about the data and calculations behind the climate labels on www.klimato.se

APPETIZER

Lentil Soup (VE) (G) C Traditional lentil soup served with croutons and lemon wedges	AED 55
Wellness Bowl (VE) B Kale, baby spinach, cherry tomatoes, quinoa, parsley, avocado and raspberry dressing	AED 65
Organic Pomela and Quinoa Salad (VE) B Mesculin green, boiled quinoa, organic pomelo and lemon dressing	AED 65
Harissa Spiced Eggplant Sandwich (VE) (SE) Char grilled eggplant, sliced tomatoes, vegan feta cheese, homemade fries, tahina sauce and molasses	AED 75
Punjabi Samosa (VE) (G) C Deep fried patties stuffed with fresh potatoes, green peas and freshly grounded Indian spices served with tamarind chutney	AED 55
MAIN COURSE	
Spaghetti 2.0 (VE) B Spaghetti with plant base mince protein, chunky tomato sauce, vegan cheese and basil	AED 89
Plant Base Tikka Makhani with Brown Rice (VE) (N) Curry made from plant-base protein tikka with spiced tomatoes and butter makhani gravy, served with brown rice	AED 89
Beyond Burger (VE) (G) B Plant Base Patty, Vegan Mayo, Ice berg lettuce, Tomato slice, Pickle Gherkin and Sliced Onion	AED 110
Vegan Peri Peri Tikka Pizza (VE) (G) B Plant Base Protein Stripes, Vegan Mozzarella Cheese, Tomato Sauce, Capsicum and Onion	AED 119
Vegan Margarita Pizza (VE) (G) B Vegan Mozzarella Cheese, Tomato Sauce, Sliced Tomato and Dried Oregano	AED 85
DESSERTS	
Coconut Cloud with Iced Passion Fruit (B) (Gluten Free)	AED 55
Salted Chocolate and Avocado Cake 🧿	AED 55

Klimato

(Gluten Free)