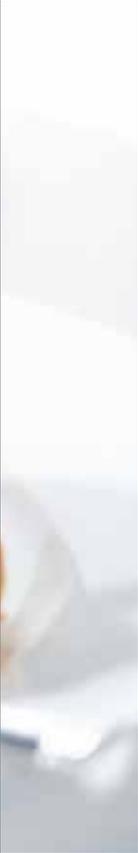


BREAKFAST



CHAMPAGNE BREAKFAST FOR TWO

995

- Bottle of Laurent Perrier, Brut NV
- Fresh orange, pineapple, grapefruit or juice of the day
- Selection of seasonal berries and carved seasonal fruits
- Baker's basket of Danish pastries, croissants, muffins and white or brown toast
- Low calorie yoghurt, natural or fruit flavored
- Truffled scrambled eggs with smoked salmon

or

- Classic poached eggs Benedict with English muffin
- Freshly brewed coffee or Fairmont signature teas

CONTINENTAL BREAKFAST (V)

95

- Fresh orange, pineapple, grapefruit or juice of the day
- Carved seasonal fruits
- Cereal with full cream, skimmed or soya milk
- Low calorie yoghurt, natural or fruit flavored
- Baker's basket of Danish pastries, croissants, muffins and white or brown toast
- Freshly brewed coffee or Fairmont signature tea

ENGLISH BREAKFAST

135

- Fresh orange, pineapple, grapefruit or juice of the day
- Baker's basket of Danish pastries, croissants, muffins and white or brown toast
- Two eggs cooked any style; served with chicken sausage, crisp beef bacon, grilled tomato, asparagus, hash browns and sautéed mushrooms
- Freshly brewed coffee or Fairmont signature teas

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ARABIC BREAKFAST

135

- Fresh orange, pineapple, grapefruit or juice of the day
- Carved seasonal fruits and dates, labneh, grilled halloumi, feta, hummus
- Sliced tomato and cucumber, marinated olives, Arabic mixed pickles
- Foul medames, shakshouka - scrambled eggs with onion and tomato served with grilled tomato, asparagus hash browns and sautéed mushrooms
- Arabic bread, Hallawa (N)
- Freshly brewed coffee or Fairmont signature teas

WELLNESS BREAKFAST

120

- Fresh orange, pineapple, grapefruit or juice of the day
- Sliced seasonal fruits and berries
- Low fat Bircher muesli with grated apple and almonds (N)
- Egg white omelette with grilled tomato, asparagus, steamed spinach, roasted nut and pumpkin seed bread (N)
- Freshly brewed coffee or Fairmont signature teas

FRUITS AND YOGHURTS

- Sliced seasonal fruit plate with cottage cheese (V) 60
- Selection of seasonal berries (V) 55
- Yoghurt - natural or fruit flavoured (V) 45
- Yoghurt and granola parfait with berry compote (N) (V) 55

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THE BAKERY

Croissant: plain, chocolate, almond or zaatar **16 each**

Danish pastries: cherry and cream cheese, apple crumble, apricot, pineapple, blueberry, seasonal fruit **16 each**

Muffins: blueberry, double chocolate, raspberry and yoghurt, orange and chia seed, pear & almond **16 each**

Baker's basket, your selection of any three Served with two slices of toast **48**
Plain, chocolate or almond croissant, Danish pastries, brioche, muffins, doughnut or banana bread

Toast selection **32**
White, whole wheat, grain or rye bread served with butter, assorted jams and honey

Toasted bagel with cream cheese **45**

HOT AND COLD CEREALS

Choice of cereals: Cornflakes, All Bran, Rice Krispies, Coco Pops, Frosties or muesli Served with full cream, skimmed, almond milk or soya milk **45**

Cereals can be served with seasonal berries or fresh fruits **18**

Granola with natural yoghurt or milk (N) (V) **50**

Bircher muesli with grated apple and almonds (N) (V) **50**

Hot oatmeal porridge with cinnamon, raisin and brown sugar Served with milk or cream (V)  **50**

FRENCH TOAST, WAFFLES AND PANCAKES

Brioche French toast with cinnamon sugar, peach compote and maple syrup **75**

Buttermilk pancakes with berry compote, whipped cream and maple syrup **75**

Waffles served with maple syrup, berry compote and whipped cream **75**

Add crispy beef or turkey bacon or chicken or veal sausage **16**

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EGGS AND OMELETTES

Two eggs cooked any style; fried, sunny side up, over easy, scrambled, poached or boiled	75
Eggs Benedict or Florentine, classic with turkey ham or spinach and Hollandaise sauce, on a toasted English muffin	80
Poached eggs on whole grain toast with smoked salmon, steamed asparagus and grilled tomato, served with cottage cheese 	85
Three egg omelette served plain or with your choice of vegetables, cheese, turkey ham	85

All egg dishes (except Lifestyle  options) are accompanied by grilled tomato, hash browns, grilled asparagus and sautéed mushrooms with your choice of chicken, veal sausages, beef or turkey bacon

ARABIC BREAKFAST FAVOURITES

Arabic cheese platter (V) Halloumi, Nabelsiya, Feta, Moshall	50	
Labneh (V) Hung yogurt, dried mint	38	
Chef selection of manakish Lamb safiha, cheese, zatar	40	
Grilled halloumi (V) Cucumber, tomato and pickles	48	
Shakshouka Scrambled eggs, onion, capsicum and tomato	50	
Foul medames (V) Tomato, onion, parsley, and cumin	50	

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BREAKFAST FAVOURITES

Cheese platter (N) (V) **70**
International breakfast cheese plate with honey, fig jam
and fruitbread

Charcuterie plate **80**
Smoked and cured meats, imported cheeses
with pickles and mustard

Croissant and scrambled egg sandwich **75**
with crushed avocado, brie and tomato
Served with hash brown, grilled tomato, grilled asparagus
and sautéed mushrooms

Baked beans (V) **45**
Stewed in thick tomato sauce, whole grain country toast

Smoked salmon with bagel **85**
Toasted bagel, cream cheese, capers, red onions

BREAKFAST TO-GO

Breakfast bag: freshly baked croissant, muffin **85**
of the day, individually portioned breakfast cheese,
Bircher muesli cup and bottled juice selection (N) (V)

BREAKFAST BEVERAGES

Espresso **28**

Double espresso **32**

Individual French press coffee / Decaffeinated **32**

Turkish coffee **28**

Cappuccino **32**

Café latté **32**

Iced coffee **32**

Espresso Freddo, Latté Freddo

Chocolate **32**

Hot chocolate, iced chocolate

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TEA SELECTION

27

Chamomile
Earl Grey
English Breakfast
Japanese Green Tea Sencha
Jasmine Blossom
Masala Chai
Moroccan Mint
Peppermint
Rosehip and Hibiscus Infused

AFTERNOON TEA

155

(IN THE COMFORT OF YOUR BALCONY)

Daily, 12pm to 6pm

Afternoon tea started in the mid - 1800s by the Duchess of Bedford. It is believed that the Duchess found herself with a “sinking feeling”, during the long wait between meals, and decided to have some friends over for assorted snacks and tea, a very fashionable drink at the time. The idea of an afternoon tea gathering spread across and became a favorite pastime of ladies of leisure. Two centuries later, afternoon tea remains a strong tradition at the Fairmont. Our Afternoon tea is inspired by the English, Scottish and Welsh tea traditional accompaniments prepared and presented in a unique way with the finest fresh ingredients. We invite you at Fairmont The Palm to indulge in this beautiful experience with our house made sandwiches, assorted pastries, scones and our very own selection of Fairmont Teas.

A LA CARTE DINING



APPETIZERS AND SALADS

Caesar salad	80
Hearts of Romaine lettuce tossed with beef bacon, garlic croutons and Caesar dressing	
With chicken	90
With grilled prawns (4 pieces) (S)	95
Caprese salad (V) (N)	85
Vine ripened tomatoes, buffalo mozzarella, olive oil and basil	
Greek salad (V) 	75
Tomato, cucumber, feta cheese, capsicum and pitted olives	
Cold smoked salmon	75
Crème fraîche, capers, red onions and crostinis	
Tiger prawn cocktail (S)	95
Marie rose sauce, quail eggs, baby gem, melba toast	
Chicken tikka	80
Tandoori vegetables and mint chutney	
Thai chicken satay (N)	80
With peanut sauce	
Vegetable spring rolls (V)	70
Sweet chili sauce	
Chicken and mushroom croquettes	75

CREATE YOUR OWN SALAD

VEG 65 | NON VEG 85

Choose one item from each category and have our chefs delight you

Salads

Mixed lettuce, romaine leaves, baby spinach, roquette

Vegetable condiments

Asparagus, tomatoes, avocado, cucumber, black olives,
artichoke hearts, marinated roasted peppers,
red onion, garlic croutons

Non vegetable condiments

Poached prawns, grilled chicken, smoked turkey, feta cheese,
buffalo mozzarella, smoked salmon

Dressings

Extra virgin olive oil, balsamic, Caesar, thousand islands, ranch,
herb vinaigrette, blue cheese

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SOUPS

Lentil soup (V)	52
Puree of red lentil, onion and garlic, toasted Arabic bread	
Roasted tomato soup (V)	52
With basil pesto and toasted croutons	
Harrira soup	52
Moroccan lamb soup with vermicelli and lentils	
Chicken noodle soup	52
Chicken broth, vegetables and noodles	
Roasted butternut pumpkin soup (V)	52
French onion soup	52
Cheese croute	

BUILD YOUR OWN SANDWICH VEG 80 | NON VEG 90

Choose one item from each category and have our chefs delight you

Breads

White, brown, rye, baguette, ciabatta

Vegetable condiments

Avocado, tomato, shredded lettuce, cucumber, marinated roasted peppers, semi dried tomatoes, red onions

Non vegetable condiments

Sliced cheddar cheese, tuna mayonnaise, smoked salmon, turkey ham, chicken

SANDWICHES AND BURGERS

Served with French fries and side salad

Clubhouse sandwich	90
Roasted chicken, beef bacon, fried egg, cheddar, lettuce, tomato and mayonnaise	
BLT sandwich	80
Beef bacon, lettuce, tomato and mayonnaise on toasted farmhouse white bread	
Beef pastrami sandwich	80
Coleslaw, Gruyère, German spice bread	
Chicken shawarma sandwich	85
Arabic bread, garlic sauce and mixed pickles	
Vegetable panini (V)	80
Grilled Mediterranean vegetables, black olive tapenade, goat cheese, tomato jam	
Grilled beef burger or cheese burger	100
Lettuce, tomato, onion, mustard, mayonnaise, gherkin	
Falafel pita sandwich (V)	80
Roquette, tomato, tahina sauce and mixed pickles	

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PASTA

Spaghetti or penne pasta 90
Your choice of Bolognese, tomato (V), arrabiata (V),
rosé (V) or cream sauce (V)

Healthy whole wheat penne pasta (V)  90
Broccoli, tomato, garlic, chilli flakes and olive oil

Seafood spaghetti (S) 120
Mixed seafood in rosé sauce

PIZZA

Margherita (V) 85
Fresh tomato, mozzarella, basil

Quattro formaggi (V) 90
Mozzarella, Fontina, Gorgonzola, Asiago

Beef pepperoni 90
Mozzarella, tomato sauce

Prawn (S) 95
Mozzarella, parsley, tomato, pink peppercorn

Quattro stagioni 90
Mushroom, artichoke, pepperoni, tomato basil

INTERNATIONAL MAIN COURSES

Fish & chips 120
Rémoulade sauce and smashed peas with malt vinegar

Traditional beef lasagna 95

Braised lamb shanks 135
Mashed potato, mushroom and beef bacon ragout, asparagus

Kung pao chicken (N) 115
With red chilli, cashew nuts and jasmine rice

Stir fried sweet and sour with pineapple, bell peppers
and jasmine rice

Prawns (S) 125
Chicken 115

Thai green or red curry with jasmine rice

Shrimp (S) 125
Chicken 115
Vegetable 95

Nasi goreng (S)(N) 120
Indonesian stir fried rice with chicken and shrimp,
prawn crackers, condiments

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Indian vegetable curry (N) (V) 95
Tossed in onion tomato gravy, served with Indian bread, pilaf, poppadum and condiments

Dal makhani (V) 85
Indian bread, pilaf, poppadum and condiments

Paneer jalfrezi (N) (V) 95
Indian cottage cheese tossed with onion, tomato and capsicum, served with Indian bread, pilaf, poppadum and condiments

Butter chicken (N) 110
With Indian bread, pilaf, poppadum and condiments

Biryani (N)
Raita, poppadum, mint and mango chutney
Lamb 120
Chicken 110
Vegetable (V) 95

ARABIC FAVOURITES

COLD MEZZEH

Hummus (V) 38
Chickpea purée, tahina, lemon

Labneh (V) 38
Hung yoghurt, dried mint

Moutabel (V) 38
Smoked eggplant, tahina

Tabbouleh (V) 38
Chopped parsley, mint, tomato, cracked wheat

Warak enab (V) 38
Rice filled braised vine leaves

Mohammara (N) (V) 38
Roasted pepper, walnut purée

Babaghanouj (V) 38
Roasted eggplant, tomatoes, onion, peppers, parsley

Fattoush salad (V) 38
Romaine, cucumbers, tomatoes, onions, radish, mint, crisp Arabic bread, sumac vinaigrette

HOT MEZZEH

Cheese sambousek (V) 38
Golden fried pastry filled with Akawi cheese

Spinach fatayer (V) 38
Golden fried pastry filled with spinach

Kebbeh (N) 38
Fried lamb & bulgur dumplings with pine seeds

Chicken wings Chili, lemon, coriander	38
Meat sambousek (N) Golden fried pastry filled with minced lamb	38
Falafel (V) Crispy chickpea dumpling	38
Grilled halloumi (V) Halloumi cheese with cherry tomatoes & pickles	38
Chilled Arabic mezze sampler (V) (N) Hummus, babaganoush, beetroot moutabel, tabouleh and marinated olives	130
Hot Arabic mezze sampler (N) Cheese sambousek, kebbeh, spinach fatayer, falafel, lamb sambousek and glazed chicken wings	130
ARABIC ENTREES	
Arabic mixed grill (N) Shish taouk, shish kebab, lamb kofta, lamb arayas, lamb cutlet, vermicelli rice	180
Seafood mixed grill (N) (S) Prawn, half Canadian lobster tail, sherry fish, scallop, calamari, sayadieh rice	225
Daoud basha (N) Lamb meatballs in tomato sauce, vermicelli rice	130

CHOOSE YOUR OWN GRILL

Selections are served with asparagus and tomato confit, choose one item from each category and have our chefs delight you.

Grill items

Australian lamb cutlets	165
Tenderloin steak	210
Sirloin steak	195
Ribeye	195
Chicken breast	150
King prawns (S)	180
Sea bass	165
Salmon fillet	165
Tuna steak	175

Side dishes

French fries, mashed potato, grilled mushrooms, mixed salad, grilled vegetables, steamed vegetables, steamed basmati rice, steamed or sautéed spinach

Sauce

Veal jus, pepper, béarnaise, lemon herb butter, garlic butter

Healthy choices

Ask for healthy fish preparation of poached, steamed or grilled without any fat

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DESSERTS

Carrot cake	55
Carrot sponge, cream cheese frosting	
Tiramisu	55
Mascarpone cream, lady finger biscuit, espresso coffee	
Decadent chocolate cake	55
Moist chocolate sponge, Bellagio ganache	
Baked blueberry cheesecake	55
Sticky toffee date pudding	55
Toffee sauce, vanilla ice cream	
Baked Umm Ali with mixed nuts topping (N)	55
Ice cream	20 per scoop
Vanilla, chocolate, strawberry, pistachio (N)	
Sorbet	20 per scoop
Lemon, raspberry, mango	
Seasonal sliced fruits	55

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FOR OUR YOUNG GUESTS

Tomato soup (V) Creamy tomato and basil	35
Chicken noodle soup Clear chicken broth with noodles and vegetables	38
Raw vegetable platter (V)  Carrots, cucumber, celery with honey yoghurt dip	30
Cheese plate (V) Cheddar cheese and grape skewers	35
Garden salad (V)  Romaine lettuce, cherry tomato, cucumber, carrot, citrus dressing	30
Kid burger Beef or grilled chicken, cheddar cheese, lettuce, tomato, fries	45
Grilled cheese sandwich (V) White or multigrain bread, cheddar, fries	38
Fish fingers Crumbed fish strips, tartar sauce, fries	48
Chicken fingers Crumbed chicken breast strips, fries	55
Grilled chicken breast Mashed potato, buttered carrots and peas	60

Grilled seabass or salmon  Steamed rice, green beans, lemon	60
Chicken fried rice With mixed vegetables	48
Spaghetti or penne pasta Cream, tomato or bolognaise sauce	45
Mac n cheese (V) Macaroni, cheddar cheese sauce	45
Pizza margherita (V) Tomato sauce, mozzarella	40
Pizza pepperoni Beef pepperoni, tomato sauce, mozzarella	45

TREATS FOR THE LITTLE ONES

Triple chocolate brownie and crispy pearl topping	28
Rice crispy treat and homemade strawberry marshmallow	28
Giant chocolate bounty macaroon (N)	28

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