

FOOD MENU (12:00–21:00)

APPETIZERS | SALADS

Greek Salad (V) (GF) Feta Cheese, Cucumber and Peppers	65
Classic Caesar (V) Baby Gem, Crispy Bacon, Parmesan, Herbs Croutons	75
Chicken	95
Prawns	105

AL FAYROOZ MEZZE

Hummus (V) Creamy Chickpeas Dip with Tahini and Lemon Salt	40
Moutabel (V) Roasted Eggplant, Tahini, Pomegranate	40
Muhammara (V) (N) Walnuts, Tomato, Chili, Tahini, Pomegranate	40
Selection Of Hot Mezze Sambousek, Kibbeh, Spinach Fatayer, Cheese Rakakat	80

SOUP

Mushroom (V) Cream of Button Mushrooms, Truffle Cream	45
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SANDWICHES

Angus Beef Burger Beef Cheese Burger, Brioche Bun, Special Sauce, French Fries	95
Club Sandwich Veal Bacon, Tomato, Fried Egg and Garden Greens	80

PASTA

Create Your Own Pasta Choice of Pasta: Spaghetti Penne Tagliatelle Choice of Sauces: Beef Bolognaise Basil Pesto (V) Arrabiata (V)	105
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DESSERT

Seasonal Sliced Fruits (GF)	65
Apricot Mille-Feuille	50
Chocolate & Hazelnut Caramel Sphere	50
Vanilla Coffee Cake	50
Very Berry Tart	50

AL QASR AFTERNOON TEA (14:00 – 18:00)

The introduction of Afternoon Tea, a quintessentially British tradition, is usually credited to Anna 7th Duchess of Bedford in early 1800's who was known for "having that sinking feeling" during the late afternoon. At the time it was usual for people to take only two main meals a day, breakfast and dinner at around 8 o'clock in the evening. The solution for the Duchess was a pot of tea and a light snack, taken privately in her boudoir during the afternoon.

Al Qasr Afternoon Tea (N)

Afternoon Tea Sandwiches
Selection of Homemade Scones
Devonshire Clotted Cream and Strawberry Jam
Selection of Petit Fours

215

Royal Afternoon Tea (N)

Al Qasr Afternoon Tea complimented with a
Glass of Champagne Veuve Clicquot

315

Hendrick's Afternoon Tea (N)

Al Qasr Afternoon Tea complimented with
Hendrick's Gin and Tonic or Hendrick's Martini

270

HOT BEVERAGES

Coffee

Espresso | Macchiato | Americano **32**

Cappuccino | Cafe Latte |
Double Espresso **38**

Turkish Coffee **45**

French Press **40**

Hot Chocolate **45**

BLACK TEA

English Breakfast **40**
Darjeeling B.O.P
Ceylon O.P
Smokey Lapsang

FLAVORED BLACK TEA **40**

Earl Grey
Four Fruits Rouges
Pomme D'Amour
Anichai

PUERH TEA **45**

Pu-Erh Gourmand

GREEN TEA **40**

Sencha Fukuyu
Chine Gunpowder
Jasmine Pearl
The Vert A-La-Menthe

WHITE TEA **40**

Bali Blanc

OOLONG TEA **45**

Jardin Des Luxembourg
Osmanthe D'Or

HERBAL INFUSIONS **40**

Chamomile
Peppermint
Lemongrass
Rooibos Citrus
Tisane Bali
Carcade Nuit D'Ete

COLD BEVERAGES

ICED TEA **40**

Choice of Mint, Lemon or Peach Flavour

ICED COFFEE / ICED LATTE **40**

FRESH JUICES

Orange | Grapefruit | Apple **38**
Watermelon | Pineapple **40**

NON ALCOHOL **45**

Gin Free G&T

Chamomile Tea, Rosemary, Mint, Cucumber
Lemon, Cardamom, Cloves, Tonic Water

Watermelon Mojito Mocktail

Watermelon juice, Fresh Mint, Fresh lime
Sugar, Lemonade

Grapefruit Spritzer

Basil, Ginger, Grapefruit Juice, Soda

Port au Prince

Pineapple, Mango, Orange, Strawberries

Mint Mocktail

Lemon Juice, Mint, Water

Healthy

Green Apple Juice, Lemon Juice, Celery
Cucumber

NON ALCOHOLIC BEER **38**

SMOOTHIES AND MILKSHAKES **55**

Red Blast

Strawberry, Raspberry, Yogurt

Mango Smoothie

Mango, Honey, Yogurt

Oreo Smoothie

Oreo Cookies, Ice Cream, Chocolate

Milk Shakes

Banana, Milk, Choice of Ice Cream

MINERAL WATER

Small **Large**

Still

Al Ain Water **15** **30**
Acqua Panna **30** **40**

Sparkling

Al Ain Water **15** **30**
San Pellegrino **30** **40**

SOFT DRINKS **30**

Pepsi | Diet Pepsi | 7UP

Diet 7UP | Miranda Orange
Tonic Water | Soda Water | Ginger Ale

Red Bull | Red Bull Sugar Free **37**

Please inform us of any allergies or dietary requirements before ordering.

(A)ALCOHOL (N) NUTS (\$) SHELLFISH (G) GLUTEN FREE (D) DAIRY (E) EGG (V) VEGETARIAN

All prices are in U.A.E Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax

CHAMPAGNE COCKTAILS 125

Classic Champagne - Champagne, Cognac, Bitters

Kir Royale - Champagne, Crème de Cassis

Bellini - Champagne, Peach Nectar

Rossini - Champagne, Strawberry Purée

CLASSIC COCKTAILS 68

Cosmopolitan - Vodka, Triple Sec, Lime, Cranberry Juice

Mojito - Cuban Rum, Sugar, Fresh Lime, Mint

Mai-Tai - Dark Rum, Citrus Juices, Orange Curacao

Margarita - Tequila, Triple Sec, Lemon Juice

Daiquiri - Rum, Sugar, Lime Juice

Caipirinha - Cachaça, Fresh Lime, Sugar

Bloody Mary - Vodka, Spices, Tomato Juice

Whiskey Sour - Whiskey, Bitters, Sugar, Lemon Juice

Classic Dry Martini - Gin, Dry Vermouth

Olives or Lemon Twist

CHAMPAGNE & PROSECCO

	Glass 150ml	Bottle
Gancia Prosecco, Veneto, Italy	70	350
Veuve Clicquot 'Yellow Label' Brut NV	125	625
Veuve Clicquot Ponsardin Rosé NV		695
Laurent Perrier Rosé NV		1,400

BOTTLED BEER

Heineken Amstel Light	42
Corona Peroni	46

WHITE WINE

Bellingham, Chenin Blanc, South Africa	52	260
Max Côtes-du-Rhône Blanc, France	56	280
Babydoll Sauvignon Blanc, New Zealand	65	325
Domaine Vacheron Sancerre, Loire, France	495	
Cloudy Bay, Sauvignon Blanc, New Zealand	595	

ROSÉ WINE

	Glass 150ml	Bottle
Chevalier Pech-Latt Corbières Rosé	58	290
Languedoc-Roussillon, France		
Château Minuty de M de Minuty		365
Côtes de Provence, France		

RED WINE

Santa Carolina, Carmenere, Chile	58	265
Altos Ibericos, Crianza	71	355
Rioja, Spain		
Les Terroirs, Cabernet Sauvignon	56	250
France		
Marchesi Frescobaldi 'Castiglioni' Chianti		375
Tuscany, Italy		

VERMOUTH & APERITIF

Martini Bianco Rosso and Extra Dry	60 ml	50
Campari Pimm's		

GIN

	30 ml	60 ml
Tanqueray	45	80
Bombay Sapphire	50	90
Hendrick's	65	115
Botanist Gin Mare	60	105
Monkey 47	65	115

VODKA

Russian Standard Platinum	55	100
Grey Goose	70	125
Beluga Noble	60	105

RUM

Bacardi Superior	45	80
Sailor Jerry Spiced	45	80
Ron Zacapa 23 Years	80	145

WHISKY

Glenlivet 12 Yrs	60	105
Jack Daniel's Chivas Regal 12 Yrs	65	115
Johnie Walker Black Label	60	105
Macallan 12 Yrs	75	135
Chivas Regal 18 Yrs	98	175
Macallan 15 Years	115	205