

*Anna Maria Russell, the 7th Duchess of Bedford was a lifelong friend of Queen Victoria, whom she served as a Lady of the Bedchamber. Anna is said to have complained of «having that sinking feeling» during the late afternoon, She would become hungry around four o'clock in the afternoon. The evening meal in her household was served fashionably late at eight o'clock, thus leaving a long period of time between lunch and dinner. 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 light snacks such as cakes, biscuits and tea taken privately in her boudoir during the afternoon. When she was exposed it became popular and eventually became known as...
"Afternoon Tea"*

AFTERNOON TEA

Sunday to Saturday

2.00 pm – 5.00 pm

195 AED per person with tea, coffee, soft beverages
295 AED per person with unlimited bubbly

Selection of Sandwiches

Figs and onion jam in baguette 🍷🌾🥚🥑 153 Cal

Broccoli and pepper frittata 🍷🌾🥚 61 Cal

Thai Chicken salad sandwich 🌊🌾 117 Cal

Bresoala with Manchego cheese
and rocket leaves 🍷 117 Cal

Truffle hummus with vegetables crudités 🥕🥑 87 Cal

Wagyu beef chorizo and gorgonzola on brown
baguette 🍷🌾🥚 183 Cal

Poached salmon, sour cream, cucumber on squid
ink bread 🍷🌾🐟 214 Cal

Selection of freshly baked scones

Plain scones, raisin scones, clotted cream,
strawberry jam 🍷🌾 325cal

Selection of mini pastries

Fresh Fruit tart 🍷🥚🌾🥚 59 Cal

Coconut pistachio 🍷🥚🌾🥚 89 Cal

Chocolate delice 🍷🌾🥚 218 Cal

Chocolate macaroon 🍷🌾🥚 146 Cal

Lemon olive oil cake 🍷🥚🌾🥚 633 Cal

Raspberry profiterole 🍷🥚🌾🥚 384 Cal

Espresso prune cake with coffee cheese
frosting 🍷🥚🌾🥚 141 Cal

Mango passion curd tart 🍷🥚🌾🥚 75 Cal

Menu Designations:

Alcohol 🍷, Celery 🌿, Crustaceans 🌊, Eggs 🥚, Fish 🐟, Gluten 🌾,
Lupin 🍷, Milk 🍷, Molluscs 🌊, Mustard 🌿, Nuts 🌿, Peanuts 🌿,
Sesame Seeds 🌿, Soybeans 🌿, Sulphur Dioxid 🍷, Vegetarian 🌿,
Healthy Option 🌿

If you have any concerns regarding food allergies, please alert your server prior to ordering.

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BUBBLES BY THE GLASS

Valdo Prosecco Millesimato , Glera, Italy	85
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BLUE WINE BY THE GLASS

IMAJYNE , Vermentinu, Corsica	115
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ROSÉ WINE BY THE GLASS

Montes Cherub , Syrah, Chile,	80
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WHITE WINE BY THE GLASS

La Chablisienne Pas Si Petit Chablis , Chardonnay, France	90
Penfolds, Koonunga Hill , Chardonnay, Australia	85
Allegrini, Corte Giara , Pinot Grigio, Italy	65
Argento , Sauvignon Blanc, Argentina	60
De Bortoli Family Selection , Semillon/Chardonnay, Australia	60

RED WINE BY THE GLASS

Matua Valley , Pinot Noir, New Zealand	85
Alamos Estate , Cabernet Sauvignon, Argentina	80
Torres, Atrium , Merlot, Spain	70
Hardy's, The Riddle , Cabernet Merlot, Australia	60
Moncaro , Montepulciano d'Abruzzo, Italy	60

PORT & SHERRY**60 ML**

Taylor's 10 Year Old Tawny , Wood Aged Port, Portugal	95
Tio Pepe Fino , Fino Sherry, Jerez, Spain	55

CHAMPAGNE & SPARKLING

Bollinger , Special Cuvee, Brut, Ay, France	1160
Taittinger , Réserve, Brut, Reims, France	965
Marquis de Joncry , Grande Reserve Brut	690
Brut Prosecco di Valdobbiadene , Valdo Millesimato, Veneto, Italy, 2018	420

BLUE WINE

Pozzo Di Mastri Imajyne , Corsica Island	535
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ROSE WINE

Turkey Flat Vineyards , Barossa Valley, Australia 2019	430
Montes, Cherub , Rose de Syrah, Colchagua Valley, Chile 2019	395
Sauvion & Fils , Chemin des Sables, Rosé d'Anjou, Loire, France, 2018	270

WHITE WINE

Petit Chablis , La Chablisienne, Burgundy 2018	455
Matua Valley , Sauvignon Blanc, Marlborough 2018	400
Ken Forrester , Chenin Blanc, Stellenbosch 2017	350
Allegrini , Corte Giara, Pinot Grigio, Veneto 2018	305
Miguel Torres , Viña Sol, Catalunya 2018	265
Argento , Sauvignon Blanc, Mendoza 2018	225

RED WINE

Montes, Kaiken , Ultra Malbec, Mendoza 2016	495
Chianti Classico , Castello di Gabbiano, DOCG, Chianti, Tuscany 2016	445
Paul Jaboulet Aîné , Parallèle 45, Côtes du Rhône 2015	425
Matua Valley , Pinot Noir, Marlborough 2018	410
Miguel Torres , Atrium Merlot, Penedès 2017	395
Penfolds, Rawson's Retreat , Shiraz/Cabernet, South Australia 2018	320

BUBBLY COCKTAILS

Lotus Royal	95
Prosecco, Vodka, Blue Curacao, Passion Fruit, Home-made Caviar	
Aperol Spritz	80
Prosecco, Aperol, Splash of Soda Water	
Bellini	80
Prosecco, Peach Liqueur, Peach Puree	
Sparkling Kir	80
Prosecco, Crème De Cassis	
Ambrosia	75
Prosecco, Brandy, Triple Sec, Sour Mix	

SIGNATURE COCKTAILS

B&B Doppelgänger	85
Brandy, Benedictine Dom, Prickly Pear, Lemon Juice, Indian Spices Droplets	
Lotus Affogato	75
Frangelico, Galliano, Kahlua, Espresso, Ice Cream	
Moroccan Raspberry	75
Rum infused Mint, Sparkling Wine, Raspberry	
Uisce-Beatha	75
Whiskey, Huckleberry, Soda, Orange, dash of Peychaud's Bitters	
Palm	70
Vodka, Drambuie, Pineapple, Passion Fruit, Pasteurized Egg White	
Elixir of Life	70
Gin, Elderflower Liqueur, Sour Cherry Juice, Togarashi Powder	
Jimador's Legacy	70
Tequila, Coffee Liqueur, Blood Orange Puree, Lemon Soda Reduction	
Island Fish Bowl	70
White Rum, Malibu, Blue Curacao, Pineapple, Mint, Lime	

Ask your waitress for the classic cocktail

BEERS & CIDER

Asahi Pint Asahi Half Pint , Japan, Rice Lager	60 45
Almaza , Lebanon, Pale Lager	40
Chang , Thailand, Pale Lager	40
Corona , Mexico, Pale Lager	40
Heineken , Netherlands, Pale Lager	40
Singha , Thailand, Pale Lager	40
Guinness , Ireland, Dry Stout	55
Bulmers , United Kingdom, Cider	60
Bavaria , Netherland, Non-Alcoholic Malt	26

APERITIF

60 ML

Aperol , Italy, Aperitivo	60
Campari , Italy, Bitters	60
Martini Rosso , Italy, Sweet Vermouth	60
Pimm's No.1 , England, Fruit Cups	60
Noilly Prat , France, Dry Vermouth	60
Henri Bardouin , France, Pastis	60

VODKA

30 ML/60 ML

Absolut Blue , Sweden	55/90
Smirnoff Black , Russia	55/90
Stolichnaya , Russia / Latvia	55/90
Ketel One , Netherland	65/110
Grey Goose , France	70/120

GIN

Hayman's Sloe Gin , United Kingdom	55/90
Bombay Sapphire/ Beefeater , England	55/90
Hendrick's , Scotland	60/100
Tanqueray 10 , United Kingdom	65/100
Diplôme Dry Gin , Dijon, France	65/110

RUM

Bacardi Superior , Puerto Rico	55/90
Captain Morgan Blanc/ Spiced/ Black , Jamaica	55/90
Havana Club 3 Años , Cuba	55/90
Ron Zacapa XO , Guatemala	105/185

TEQUILA

Jose Cuervo Reposado , El Valle	55/90
Jose Cuervo Silver , El Valle	55/90
Patron XO Café , Los Altos	65/110
Patron Silver , Los Altos	65/110
Patron Reposado , Los Altos	70/120

SINGLE MALT SCOTCH WHISKY

Glenmorangie Original 10 yrs , Highland	60/105
Laphroaig 10 yrs , Islay	60/105
Highland Park 12 yrs , Island	60/105
Auchentoshan 12 yrs , Lowland	65/110
The Macallan 12 yrs Fine Oak , Highland	75/135
Glenfiddich 18 yrs , Speyside	80/140

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BLENDED SCOTCH WHISKY

30 ML/60 ML

The Famous Grouse , Glenturre	55/90
Johnnie Walker Black Label , Leven, Fife, Shieldhall, Glasgow	60/105
Chivas 12 yrs , Strathisla	60/105
Chivas 18 yrs , Strathisla	110/190

IRISH WHISKEY & CANADIAN WHISKY

Jameson , Ireland	55/90
Canadian Club , Canada	55/90

AMERICAN WHISKEY

Elijah Craig 12 yrs , Bourbon	55/90
Evan William Single Barrel , Bourbon	55 90
Maker's Mark , Bourbon	60/105
Jack Daniel's , Tennessee	60/105
Jack Daniel's Single Barrel , Tennessee	70/120

COGNAC

Hennessy VS	60/105
Hennessy VSOP	70/125
Hennessy XO	180/310
Hennessy Paradis	290/530

GRAPPA

Nonino il Moscato Grappa Monovitigno	55/90
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SAKE

180 ML

Honjyozo Josen Hyogo	90
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LIQUEUR

30 ML/60 ML

Jägermeister , Germany	35/60
Sambuca Isolabella , Italy	35/60
Archers Peach Schnapps , United Kingdom	40/70
Cointreau , France	40/70
Disaronno Amaretto , Italy	40/70
Drambuie , Scotland	40/70
Fernet-Branca , Italy	40/70
Frangelico , Italy	40/70
Grand Marnier Cordon Rouge , France	40/70
Kahlua , Mexico	40/70
Tia Maria , Jamaica	40/70
Bailey's Irish Cream , Ireland	50/85

SIGNATURE MOCKTAILS

Arab's Bliss 68 Cal	35
Sparkling Date Juice, Raspberry Puree, Apple Juice, Rose Water	
Mesmerizing Blend 160 Cal	35
Mix Berries Juice, Pineapple Juice, Blue Agave Nectar, Blueberries	
Cha Manao Twist 147 Cal	35
Chai Syrup, Cranberry Juice, Lime, Sweetened Ginger	
Sunset Delight 204 Cal	35
Cotton Candy Sauce, Blue Curacao, Mango Juice, Strawberry Puree	
Magnitude 6 164 Cal	35
Apricot Juice, Papaya Syrup, Orange Juice, Passion Fruit Seed, Tonic, Lemongrass	

SMOOTHIES

Mango Madness 69 Cal	35
Mango Juice, Pineapple Juice and Yogurt	
Triple C 387 Cal	35
Chocolate, Coconut Cream and Caramel	
Essex Concoction 481 Cal	35
Oats, Honey, Ginger, Banana, Full Cream Milk	

MILK SHAKES

Café Mocha 350 Cal Chocolate 371 Cal	
Strawberry 348 Cal Vanilla 350 Cal	30

FRESH JUICES

Green Apple 158 Cal Mango 175 Cal Orange 123 Cal	
Pineapple 158 Cal Watermelon 105 Cal	35
Fresh Young Coconut	50

SPARKLING DATE JUICE

Glass 42 Cal	40
Bottle 210 Cal	150

SOFT DRINKS

Coke 126 Cal Diet Coke 3 Cal Sprite 141 Cal	
Diet Sprite 4 Cal Fanta 174 Cal	26
Red Bull 115 Cal	50

WATER

	ML	
Al Ain	1500/500	25/16
Acqua Panna	750/500	40/25
San Pellegrino	750/500	40/25
Perrier	330	25

COFFEE

Anantara The Palm Dubai Resorts serves only Coffee Planet, UTZ Certified

Espresso 1 Cal Double Espresso 2 Cal	25/30
Americano 1 Cal	25
Cappuccino 70 Cal	30
Café Latte 78 Cal	30
Turkish Coffee 1 Cal	30

TEA SELECTION

Black	25
Brilliant Breakfast Ceylon Ginger Darjeeling Earl Grey	
Green	25
Jasmine Flowers Sencha	
Moroccan	30
Oolong	25
Tie Guan Yin	
White	30
Silver Tips	
Infusion	25
Blueberry & Pomegranate Pure Chamomile Flower Pure Peppermint Leaves	

ICED COFFEE

'Viet-Thanh's Cold Coffee' 133 Cal	35
With sweetened condensed milk	
Caramel 195 Cal Hazelnut 197 Cal Mocha 186 Cal Vanilla 230 Cal	30

Each of them blends with Espresso, Milk of your preference and Whipped Cream

Cold Brewed Coffee 2 Cal	50
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ICED TEA

Classic 110 Cal Strawberry 150 Cal	
Passion Fruit 170 Cal Elderflower 150 Cal	35

Each of them blends with Earl Grey Tea, Sugar and fresh Lemon Juice

CIGAR

One of the major explanations why Cuban Cigars are special is because of the soil, which makes the Tobacco leaves richer and gives them specific characteristics that make them stand out.

	Length	Ring Gauge	Taste Strength	Shape	
Montecristo Joyita	41/2"	26	Woody/Medium-Full	Laguito No.3	85
Rome Y Julieta Cedros De Luxe No. 3	5 1/8"	42	Vegetal/Light - Medium	Petit Corona	90
Cohiba Siglo	4"	40	Spicy/Medium	Petit Corona	120
Hoyo De Monterey, Epicure NO.	47/8	50	Fruity/Light-Medium	Robusto	125
Partagas Serie D No. 4	47/8	50	Woody/Full	Robusto	130
Cohiba Siglo 2	51/8	42	Spicy/Medium	Petit Corona	140
Partagas Serie P No. 2	61/8	52	Spicy/Full	Torpedo	145
Montecristo Edmund	51/3"	52	Spicy/Medium-Full	Robusto	145
Bolivar Royal Coronas	47/8"	50	Spicy/Medium-Full	Robusto	160

CIGAR PAIRING

Cohiba Siglo 1 and 30 ml of Hennessy VSOP 170

A rich and powerful pairing of spicy and medium-bodied cigar and a cognac that has a flavor profile of vanilla, clove and cinnamon with a long-lasting finish.

Hoyo De Monterey, Epicure No. 2 and 30 ml of Macallan 12 yrs Fine O 175

A perfect after meal to aid digestion is a combination of fruity and light to medium-bodied cigar and award-winning single malt whisky with a complex aroma of heather honey and a hint of fruit, which is balance on the palate.

Partagas Serie D No. 4 and 30 ml of Ron Zacapa XO 195

An elegant pairing of woody and full bodied cigar and aged rum that has notes on the palate of toffee, spicy oak and cedar, long and warming finish in sweet, soft spices.

Nutritional guide




While we are committed to providing accurate nutritional information, because our recipes are prepared fresh to order, there may be differences between the actual nutritional content of your order and the nutritional values provided.



The values are derived from standardised recipes and serving sizes. While we will do our best to accommodate special requests to prepare your meal the way you like it; modifications may alter the nutritional values.

A rough consumption of 2,000 calories/day is generally advised for youth and adults (ages 13 and older) and 1,500 calories for children (ages 4 to 12), but individual needs may vary.

SAVORY BITE





Macaroni & Cheese Croquettes     699 Cal **55**
With spicy tomato jam

Lotus Classic Nachos    570 Cal **55**
Crispy corn tortilla, melted yellow cheddar cheese, sliced jalapeno, tomato salsa and guacamole





Cajun Chicken Tacos   494 Cal **65**
Mini taco shells filled with Cajun chicken, crunchy iceberg, mixed bell peppers, avocado and smoked paprika cream






Homemade Guacamole     705 Cal **65**
Grilled panini bread, tortilla chips

Crispy Fried Coconut Prawns     806 Cal **70**
With sweet chili coriander dip


European and Regional Cheese Selection     788 Cal **75**
Soft cheese, hard cheese, crackers, lavender fig chutney, dried fruits, walnuts






THE LOTUS SALAD

Organic Quinoa Salad     584 Cal **85**
Egyptian dukkah, shaved fennel, pomegranate, baby spinach, citrus zest, classic vinaigrette

Classic Caesar Salad       537 Cal **85**
Romaine lettuce, turkey bacon, croutons, Parmesan cheese, caesar dressing

Add grilled chicken 708 Cal **95**

Add grilled prawns  607 Cal **105**

Royal Mezzeh Platter      1614 Cal **110**
Hummus, moutabel, tabbouleh, fattoush, stuffed vine leaves, kibbeh, cheese rokakat, spinach fattayar, meat sambousek

Menu Designations:

Alcohol , Celery , Crustaceans , Eggs , Fish , Gluten ,
Lupin , Milk , Molluscs , Mustard , Nuts , Peanuts ,
Sesame Seeds , Soybeans , Sulphur Dioxide , Vegetarian ,
Healthy Option 

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THE LOTUS SANDWICH

- Chicken Kathi Rolls** 🍷🌾🥚 497 Cal 65
Tandoori marinated shredded chicken, sliced onion, bell peppers wrapped in flat bread, served with mint chutney
- Homemade Falafel** 🌾🥚🌿🥒🥑🥙 1448 Cal 80
Falafel wrapped in Arabic bread with lettuce, garlic mayo hummus, Arabic pickles
- Panini Club** 🌾🥚🌿🍷🥙 1703 Cal 95
Grilled bread, chicken breast, turkey bacon egg mayonnaise, baby gem, sliced plum tomatoes
- Mini Sliders** 🍷🌾🥚🌿🥑 939 Cal 95
Chargrilled wagyu beef patty, cheddar cheese, green salad coleslaw, baby gherkin

THE LOTUS FLATBREAD

Crisp, fresh oven baked breads with assorted toppings, great for sharing

- Pumpkin and Feta Cheese** 🍷🌾🌿 739 Cal 60
Roasted pumpkin, kale, Feta cheese, pumpkin seed
- Goat Cheese and Fresh Figs** 🍷🌾🌿 703 Cal 65
Goat cheese, beetroot, onion jam, fresh figs
- Burrata and Mix Bell Peppers** 🍷🌾🌿 775 Cal 65
Burrata cheese, roasted pepper, basil pesto
- Artichoke and Bresaola** 🍷🌾🥙 742 Cal 75
Artichoke, green olive, beef bresaola, tomato relish, rocket leaves

THE LOTUS DESSERTS

- Sticky Date Pudding** 🍷🌾🥚🌿 391 Cal 60
Butterscotch sauce, vanilla ice cream and caramel tuille
- Vanilla Crème Brulee** 🍷🥚🌿🥑 686 Cal 55

Dessert Extravaganza

Please see our daily changing pastries in the display section

Menu Designations:

Alcohol 🍷, Celery 🌿, Crustaceans 🦀, Eggs 🥚, Fish 🐟, Gluten 🌾, Lupin 🍷, Milk 🍷, Molluscs 🦪, Mustard 🥙, Nuts 🥜, Peanuts 🥜, Sesame Seeds 🥑, Soybeans 🌿, Sulphur Dioxid 🥙, Vegetarian 🌿, Healthy Option 🥑

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