



*alMandhar*

LOUNGE

# ENGLISH STYLE BREAKFAST

Available from 7am to 11am

## Fresh Eggs

Prepared to Your Liking

And

## Choice of Hot Drink

Coffee, Tea, Herbal Tea, Hot Chocolate

And

## Choice of Fresh Juices

And

## Seasonal Fruits & Berries Platter

And

## Choice of Yogurt or Bircher Muesli

And

## Selection of Homemade Bakery

Including Croissants and Homemade Breads

*Gluten free options available upon request.*

And

## Cheese & Cold Cuts

Cut of the day,

Grilled Chicken, Feta Cheese,

Premium Hard and Soft Cheese

## KIDS CORNER

### Choice of Cereals

Frosties, Chocopops or Fruit Loops

Choice of Crêpes, Pancakes, Waffles or  
French Toast

## Oatmeal Porridge

Oats cooked with your choice of Milk or Water

Or

## Three Eggs Omelet

Plain or your choice of Mushrooms, Peppers,

Cheese, Tomatoes, Turkey Ham

Or

## Eggs Benedict

Your choice of Smoked Salmon or

Turkey Ham

Or

## Scrambled Eggs

Plain or your choice of Mushrooms, Peppers,

Cheese, Tomatoes, Turkey Ham

Or

## Two Fried Eggs

Or

## Two Boiled Eggs

Or

## Two Poached Eggs

Or

## Arabic Shakshouka

Eggs Cooked with Cherry Tomatoes, Smoked

Paprika and Roasted Capsicum

Or

## Avocado Toast

Guacamole, Ripe Avocado Cubes,

Cherry Tomatoes

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## Golden Pancakes

Or

## Waffles

Or

## French Toast

With Maple Syrup, Nutella or Honey

Please inform us of any allergies or dietary requirements before ordering

(V) Vegetarian (S) Shellfish (N) Nuts (GF) Gluten Free | Gluten Free items are available upon request

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax

# BREAKFAST A LA CARTE

*Available from 7am to 11am*

<b>Seasonal Fruit Platter</b>	<b>60</b>
<b>Almond Milk Bircher Muesli (N)</b> <i>Goji Berries, Dried Coconut, Sunflower Seeds</i>	<b>48</b>
<b>Homemade Granola (N)</b> <i>Greek Yoghurt, Fresh Berries</i>	<b>48</b>
<b>Organic Greek Yoghurt (N)</b> <i>Honey &amp; Mixed Nuts</i>	<b>33</b>
<b>Crushed Avocado &amp; Labneh (N)</b> <i>Grilled Campaillou Bread</i>	<b>70</b>
<b>Add Egg</b>	<b>80</b>
<b>Shakshouka (N)</b> <i>Eggs cooked in Cherry Tomatoes with Smoked Paprika &amp; Roasted Capsicu With or without Veal Bacon</i>	<b>77</b>
<b>Scrambled Eggs, Smoked Salmon</b>	<b>75</b>
<b>Sour Dough &amp; Buttermilk Pancakes</b> <i>Cinnamon Mascarpone, Maple Syrup, Seasonal Berries</i>	<b>67</b>

## SOUPS

**Lentil Soup (V)** 45  
*Served with Campaillou Croutons & Chili Butter*

## TO START

**Kale, Avocado, & Bresaola Salad** 70  
*Parmesan, Toasted Almonds, Cherry Tomatoes, White Balsamic Vinaigrette*

**Caesar Salad (V)** 82  
*Baby Gem Lettuce, Parmesan, Croutons*

**Add Grilled Chicken** 97  
**Marinated Prawns** 101

**Traditional Niçoise Salad** 97  
*Confit Potatoes, Green Beans, Cherry Tomatoes, Seared Tuna*

**Burrata (V)** 105  
*Marinated Cherry Tomatoes, Grapes, Pomegranate with Basil & Rocket Leaves*

**Selection of Hot Mezzeh** 92  
*Cheese Rakakat, Spinach Fatayer, Meat Sambousek, Meat Kibbeh*

## PASTA

**Penne Arrabiata (V, D)** 85  
*Spicy Cherry Tomato Sauce*

**Linguini Bolognese (D)** 110  
*Parmesan & Basil*

**Mushroom Rigatoni (V, D)** 95  
*Ceps & Morels with Parmigiano Reggiano*

## SANDWICHES

**Chicken Shawarma** 77  
*Marinated Chicken Strips Wrapped in Saj Bread, Arabic Pickle.  
Served with French Fries*

**Al Mandhar Club Sandwich** 87  
*Chicken, Fried Egg, Turkey Ham in Campaillou Bread. Served with French Fries*

**Wagyu Beef Burger** 115  
*Brioche Bun, Caramelized Onions, Tartare Sauce, Veal Bacon & Swiss Cheese  
Served with French Fries*

## MAINS

**Spicy King Prawns** 262

*King Prawns served with Grilled Zucchini, Rocket Leaves and Habanero Sauce*

**Corn Fed Chicken** 130

*Fregola Pasta*

**Wild Caught Salmon** 189

*Grilled, Tomato Sauce, Chef's Style Grilled Vegetables*

**Ribeye steak Black angus (200gr)** 280

*Grilled, wild mushrooms*

## SOMETHING SWEET

**Brownie Tiramisù** 60

*Espresso Soaked Lady Fingers*

*Traditional Tiramisù option available*

**Traditional Crème Brulée** 60

**Umm Ali (N)** 65

*Oven Baked Flaky Puff Pastry with Mixed Nuts*

*Kindly allow us 25 to 30min for preparation*

**Choice of Homemade Pastry** 60

**Homemade Kunafa (N)** 85

*Sugar Syrup, Pistachio*

*Choice of Kishta or Cheese*

*Kindly allow us 25 to 30min for preparation*

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# AL MANDHAR SIGNATURES ICE CREAM

65 AED



**ICE IN GREECE:** 3 scoops of home made greek yogurt ice cream, caramelized pecan nuts, strawberry purée, honey, macarons.

**CHOCOLATE TEMPTATION:** 2 scoops of home made chocolate ice cream, chocolate ganache, whipped cream and pearls.

**EXOTIC SUMMER:** 3 scoops of home made sorbets of the day. Fresh mango and passion fruit purée, macarons

# *alMandhar*

LOUNGE

## **Afternoon Tea Menu**

served daily from 2.30pm to 6.30pm

“Under certain circumstances there are few hours more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

**Henry James**

### **THE AFTERNOON TEA CELEBRATION**

280 AED

Experience the best of the afternoon tea tradition. Indulge yourself with our delicious assortment of savories and home made pastry delicacies, freshly baked scones, served with delectable preserves and Devonshire clotted cream, perfectly paired with loose-leaf tea or specialty hot beverage and a glass of non alcoholic sparkling wine.

### **THE MAJESTIC AFTERNOON TEA**

320 AED

Delight in “The Afternoon Tea Celebration”, enhanced with a glass of Prosecco.

#### Assortment of Finger Sandwiches

Croque-Monsieur  
Tuna Sandwich  
Lobster Roll  
Salmon Sandwich  
Cucumber Sandwich

#### Freshly Baked Scones

Plain and raisin scones  
Devonshire cream, berry and orange preserves

#### Pastries Delicacies

Personalize your selection from our Trolley



# Kids

## MENU



### **Mamma's Chicken Noodle Soup**

29

### **Grilled Chicken Burger (N)**

*Sesame seed bun, tomato, cheese, lettuce*

*Served with fries or mashed potato*

48

### **Spaghetti Bolognese**

*Pasta served with beef bolognese sauce*

38

### **Penne or Spaghetti with Tomato Sauce**

*Gluten free Penne option available*

33



### **Yoghurt with Fruit Coulis**

38

### **Chocolate Mousse Plant Pot**

38

### **Choice of Ice Cream**

*Served with smarties*

19





*Drinks*  
*Menu*

## AL MANDHAR SIGNATURES COCKTAILS

<b>A GIRL LIKE YOU</b>	50
<i>Raspberry purée, litchi juice, home brewed simple syrup, Freshly squeezed lime juice, chili essence</i>	
<b>Enjoy with Tequila</b>	70
<b>BITTER FIZZ</b>	60
<i>Grapefruit juice, saffron home brew syrup, rosemary, Freshly squeezed lime juice, fever Tree Mediterranean tonic</i>	
<b>Enjoy with Vodka</b>	70
<b>ROCK N' ROLL</b>	55
<i>Pineapple juice, fresh ginger, home brewed black pepper syrup, Freshly squeeze lime juice, turmeric</i>	
<b>Enjoy with Rhum</b>	68
<b>GREEN ME</b>	50
<i>Freshly muddled cucumber and lemongrass, basil leaves, elderflower syrup, Freshly squeezed lime juice, soda and ginger beer</i>	
<b>Enjoy with Gin</b>	70
<b>LADY MARMELADE</b>	50
<i>Strawberry purée, home brewed jasmin syrup, Freshly squeeze lime and Yuzu juice</i>	
<b>Enjoy with Prosecco</b>	70

## **CHAMPAGNE**

<b>NON VINTAGE</b>	<b>GLASS</b>	<b>BOTTLE</b>
Ruinart « R de Ruinart », Reims	<b>150</b>	<b>750</b>
Veuve Clicquot Ponsardin Rosé, Reims	<b>139</b>	<b>695</b>

## **WHITE WINE**

2018 Domaine De La Baume Chardonnay France, Languedoc-Roussillon	<b>59</b>	<b>295</b>
2018 Matua Valley Sauvignon Blanc New Zealand, Marlborough	<b>64</b>	<b>320</b>
2018 St Michael-Eppan Pinot Grigio Italy Trentino Alto Adige	<b>69</b>	<b>345</b>

## **ROSE WINE**

2018 Château D' Esclans "Whispering Angel" France, Côtes de Provence AOC	<b>95</b>	<b>475</b>
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## **RED WINE**

2017 Viña Undurraga Aliwen Reserva, Cabernet Sauvignon Chile, Talagante	<b>58</b>	<b>290</b>
2017 M. Chapoutier Belleruche Rouge, Blend Of Grenache and Syrah France, Côtes du Rhône	<b>70</b>	<b>350</b>
2015 Charles Smith Velvet Devil Merlot United States	<b>78</b>	<b>390</b>

## **BEER**

<b>Amstel</b>		<b>48</b>
<b>Peroni, Corona, Heineken, Budweiser</b>		<b>50</b>

## **ICED TEA** 50

### **Pepper Berries**

*Red berries infusion with a hint of black pepper*

### **Smoky Orange**

*Orange infusion enhanced with Lapsang Souchong essence*

### **Oriental Harvest**

*Gunpowder and jasmine tea with a fresh touch of mint*

## **MILKSHAKE** 55

*Taylormade your milkshake choosing from our delicious homemade ice cream flavours*

### **Chocolate, Vanilla or Strawberry**

*Served with colorful nibbles, mini cookies, chocolate pearls*

## **FRESHLY SQUEEZED JUICE** 45

*Orange, Grapefruit, Pineapple, Watermelon, Mango,  
Carrot, Apple, Mixed berries, Mixed greens*

## **MINERAL WATER**

**House Mineral Water**

**S L**

**15 30**

**Acqua Panna**

**30 40**

**San Pellegrino**

**30 40**

## **SOFT DRINKS**

**Pepsi, Diet Pepsi, 7Up, Diet 7Up, Mirinda Orange** 30

**Red Bull, Red Bull Sugar Free\*** 38

*\*As per Dubai law, the sale of energy drinks  
to the consumers below 16 is prohibited*

*Served loose*

## BLACK TEA

**English Breakfast** English Breakfast

*Association of small-sized leaves, a strong blend offering long tasting notes without any bitterness. The ideal cup for breakfast.*

**Earl Grey**

*The most famous flavoured tea comes from a blend of black teas with a fine bergamot from Calabria. Simple and reliable for all connoisseurs!*

**Darjeeling**

*Darjeeling B.O.P tea with broken leaves, giving a strong infusion. A black tea to enjoy consumed with a drop of cold milk.*

**Masala Ani Chai**

*A black tea flavoured according to an Indian recipe. Indian spices are brought to life with pieces of ginger, cloves, red berries and cardamom. Can be brewed with milk.*

**Four Fruits Rouges**

*Combining the Aromas of red currant, wild strawberry, raspberry and cherries*

## WHITE TEA

**Passion de Fleurs**

*With subtle scent of rose and the fruity flavours of apricot and passion fruit*

**Bali Blanc**

*With fruity flavours of lychee, grapefruit, peach, rose and jasmine*

## OOLONG

**Jade Oolong**

*This slightly oxidized Oolong tea comes from Taiwan. Its leaves are manually rolled six times giving it pearly appearance with intense green color. When infused it delivers an extremely aromatic liqueur with a fresh fragrance reminiscent of peach blossom.*

## INFUSIONS

**Peppermint**

*Perennial herb, peppermint has been harvested before flowering. Known for its powerful scent (menthol), its refreshing infusion is appreciated by many.*

**Chamomile**

*An enduring plant grown widely in Eastern Europe and harvested between May and July. Its bright yellow infusion reveals sweet, fruity flavours with notes of pineapple.*

**Rooibos Citrus**

*Here the South African plant rooibos mingles with the acidulous flavour of citrus fruits. Both mild and lively, containing no caffeine, it is an ideal drink for children or at bedtime.*

**Lemon Grass**

*A lemongrass infusion with extremely refreshing and deliciously vegetal and lemony notes.*

**Verbena**

*The verbena is perennial plant harvested after flowering, offering a cup with sweet and slightly lemony notes. Its flavour, extremely fruity gives a refreshing and deliciously scented cup.*

**Fresh mint**

**Fresh ginger, lemon and honey.**

## FLOWER TEA

**Marigold Flowers**

*A fragrant, sweet taste with the lingering flower scent.*

## GREEN TEA

### Sencha de Chine

*The Sencha teas (crafted into flattened-needle shapes after a brief steam treatment) are appreciated in Japan for their refreshing flavour. This summer harvest offers a cup with strong vegetal notes, hints of fruit and light bitterness.*

### L'Oriental

*A deliciously flavoured tea combining the vegetal freshness of a green tea with the fruity aromas of passion fruit, wild peach and wild strawberry. A fresh and velvety infusion.*

### Mandarin Jasmin

*Among China's most celebrated flower tea compositions, this jasmine tea provides a beautiful balance between full-bodied green tea and the white flowers sweet and delicate fragrance.*

### Genmaicha

*A mixture of Bancha green tea, roasted rice and puffed rice give a liquor with hint of green, maritime and roasted cereal aroma.*

## SIGNATURE HOT CHOCOLATE

72

*Enjoy the finest recipe of hot chocolate in town.*

*Silky 66% of dark chocolate smoothly blend with fresh cream and milk.*

*Served with a velvety homemade vanilla whipped cream, marshmallows and chocolate pearls.*

## COFFEE SELECTION

Ristretto, Espresso, Macchiato, Americano, Double Espresso 40

Cappuccino, Cafe Latte, Turkish coffee 45

Spanish Latte, Café Mocha 50

Add Your Flavour: Caramel, Chocolate, Vanilla 4

**SPECIALTY COFFEE** 52

Iced Americano, Iced latte, Iced Cappuccino,

Iced Caramel Latte, Iced Vanilla Latte

## Signature Iced Chocolate or Iced Mocha

55

*Enjoy our finest recipe of hot chocolate lively shaken.*

*Served with chocolate pearls*