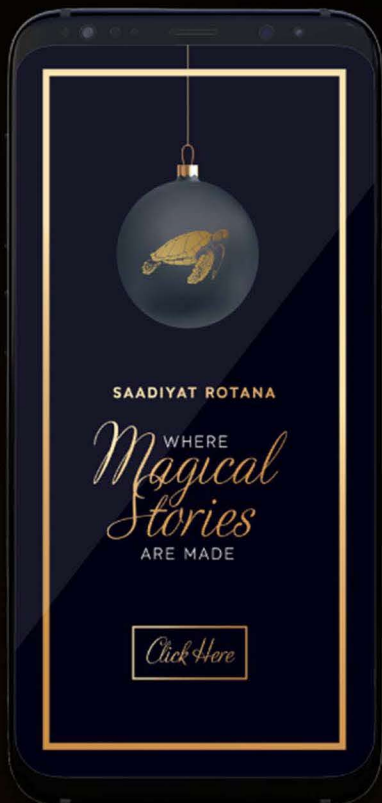


SAADIYAT ROTANA FESTIVE E-BROCHURE 2020



SCAN THE QR CODE TO VIEW ALL
OF OUR FANTASTIC SUPRISSES
THIS FESTIVE SEASON

Saadiyat
Rotana
Resort & Villas - Abu Dhabi



Festive Turkey Takeaway

Order your turkey takeaway before
December 15 and the Yule Log
"Bûche de Noël" is on us.

AED 550* | 5 - 6 kg for 5 - 6 people
AED 750* | 8 - 9 kg for 8 - 10 people

ROAST

whole roasted turkey served with
stuffing and cranberry sauce

VEGETABLES

brussel sprouts, maple glazed,
carrots and roasted potatoes

SAUCE

turkey gravy

Orders to be placed 24 hours in advance. Pick-up point
at Sama Lobby Lounge, between 10 am and 9 pm.

For reservations, call 02 697 0000
or email fb.saadiyat@rotana.com.

*All prices are in UAE Dirham and are inclusive of all applicable
service charges, local fees and taxes.

From The Coffee Lab

Chemex "Pure and Smooth" 75
brewed from single Origin beans (serves 2 guests)

Syphon "Extraordinary Concentration" 35
full emersion coffee with a stimulating taste

Classic Coffees

Hot	
Espresso	20
Double espresso	25
Americano	25
Cappuccino	30
Café latte	30
latte macchiato	30
Turkish coffee	35
Café mocha	28
Cold	
Iced latte	35
Ice cappuccino	35
Ice caramel macchiato	35

The above selection is available decaffeinated.

Frappés and More

Caramel – coffee, caramel, milk and whipped cream	35
Mocha – coffee, cocoa, dark chocolate	35

Hot and Cold Chocolates

mint, orange, hazelnut, caramel	35
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Tea Selection

Moroccan Mint Tea S/M/L	35/55/90
Black Tea	
Ceylon breakfast	28
Aromatic earl grey	28
Springtime oolong with ginger	28
Green Tea	
Fragrant jasmine green tea	28
Naturally pure green tea	28
Signature Infusions	
Gentle chamomile	28
Pure peppermint	28
Iced Teas	
Mint tea – black tea, mint, lemon	35
Peach tea – chamomile tea, peach fruit	35
Hibiscus tea – tea, syrup, hibiscus flower	35
Elderflower tea – green tea, elderflower	35

Refresh and Unwind

Mint Fresca – mint, lemon, orange	42
Sunny Days – green apple, elderflower, soda	42
Strawberry Sensation – strawberry, apple, pineapple	42
Rose Lemonade – rose water, lemon	42
Melon and Mary – watermelon, lemon and rosemary	42

Designed with Nutrition in Mind

Red booster – beetroot, carrot, ginger	42
Power gulp – kale, green grape, cucumber, apple	42
Antioxidant – blueberry, kiwi, honey, strawberry, mint	42
Detox – carrot, celery, cucumber, beetroot, apple	42

Fruits and Yoghurt Based – Smooth and Creamy

Very berry – mixed berries, banana, soy milk	42
Mango Treat – mango, orange, banana, yoghurt	42
Mango Lassi – mango, yoghurt, milk, pistachio	42

Freshly Squeezed Fruit and Vegetable Juices

Orange, Pineapple, Grapefruit, Watermelon, Carrot	35
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Chilled Juices

Apple, Mango, Cranberry, Tomato	25
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Super Thick Milkshakes

Caramel and Date – vanilla ice cream	45
Maltesers Crunch – chocolate ice cream	45
Strawberry Swirl – white chocolate ice cream	45

Energy Drinks

Red bull, Red bull sugar free	39
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Soft Drinks

Pepsi, diet pepsi, 7up, diet 7up,	16
mountain dew, mirinda, ginger ale,	16
bitter lemon, tonic water	16

Still Mineral Water

Acqua Panna small / large	28/38
Local mineral water small / large	18/28

Sparkling Mineral Water

San Pellegrino small / large	28/38
Local sparkling water small / large	18/28

Soups

traditional lentil soup (v)

puree of red lentils, toasted Arabic chips, lemon cheeks

59

Salads

asian beef noodle salad

grilled steak, tossed greens, mango, crispy egg noodle, peanuts, soy dressing

82

blood orange, beet and apple salad

crumbled goat cheese, toasted walnuts, frisee, citrus-honey vinaigrette

75

tossed baby gem salad with chipotle shrimp or chicken

charred corn, turkey bacon, avocado, creamy parmesan dressing

82/72

spinach, kale and quinoa salad (v)

dates, toasted cashews, feta, pomegranate vinaigrette

63

stuffed falafel on salad of tossed greens (v)

cous cous, cucumber, tomatoes, mint shanklish, sumac dressing

63

Sandwiches and More

served with kettle chips and deli salad

pulled chicken salad

avocado, turkey bacon, tomatoes
herb mayo, toasted whole meal bread

83

braised short rib and brie

baby spinach, torn kale
whole grain mustard, toasted ciabatta

94

caprese panini (v)

buffalo mozzarella, vine ripened tomatoes
rocca, pesto, toasted panini

71

angus cheese burger

caramelized onions, dill pickles
signature sauce, toasted bun

119

portobello and black bean burger (v)

cabbage slaw, pickled onions
chipotle mayo, toasted bun

71

Our Signature Tartines

open faced sandwiches on our rustic
home-made sourdough bread

smoked Norwegian salmon

kale-cream cheese, caper berries
pickled shallots

76

flaked tuna and avocado

tomatoes, cucumbers, hummus
preserved lemon dressing

69

herb poached chicken

yoghurt tzaziki, crushed Greek olives
cous cous, chickpeas

65

marinated roasted beets and feta (v)

zaatar labneh, green apples, celery
wild rocca, sliced almonds

62

High Tea

classic - high tea

185

warm traditional plain and raisin scones with clotted cream and preserves
tea sandwiches and savory favorites
variety of house made tarts, chocolates and fine pastries

chocolate - high tea

200

warm traditional plain and raisin scones with dark and white chocolate butter
tea sandwiches and savory favorites
hand crafted pralines, sea salt & caramel truffles and artisan chocolate bars
chocolate fondue with mixed fruits and homemade marshmallow

arabic - high tea

140

baklawa, dates mille feuille and oriental scones with honey whipped cream
halloumi and cucumber sandwich and kuna prawns with spicy tomato
karabich – pistachio maamoul served with oriental meringue
bosaleyeh – pistachio stiffed tart stuffed with fresh ashta

All afternoon teas are served with your choice of tea