

POOL BAR MENU

TOSSED SALADS

- GRILLED PRAWNS [N][S] 95
Watermelon, Caperberries,
Avocado Sour Cream,
Semi-dried Tomatoes, Confit
Garlic, Almonds,
Honey Vinaigrette
- SALMON & TUNA POKE [G] 95
Edamame, Onion, Tobiko,
Avocado, Takuwan, Seaweed,
Pickled Ginger, Cucumber,
Wasabi Mayo, Nori Crisp,
Sesame Soy Dressing
- HOUSE-MADE CAESAR SALAD [G][H] 75
Herb-Paprika Croutons,
Shaved Parmesan Cheese,
Crispy Turkey Bacon Bits
With Sous Vide Chicken Breast 90
With Cajun Marinated Prawns 95
- VILLAGE SALAD [V] 75
Feta Cheese Mousse, Cucumber,
Grape Tomatoes, Peppers, Onions,
Parsley, Kalamata Olives, Fried
Capers, Oregano-Lemon Dressing

LIGHT BITES

- CRISPY CALAMARI [G] 80
Lemon Mint Mayonnaise
- BEEF BAO BUN [G] 70
Braised Short Ribs, Pickled Carrots
& Cucumber, Hoisin Sauce
- CLASSIC EDAMAME 40
Maldon Salt
- SEA-SONED CHIPS [G] 165
Fried Battered Snapper Fish Fillet,
Tartare Sauce,
served with Thick Fries
- FRIED CHICKEN WINGS [G] 60
24-hour Herbs Marinated Chicken,
served with Coleslaw Salad

LOAF AND ROLL

- Served with a choice of Sweet Potato Fries,
French Fries, or Mixed Greens
- LOBSTER & PRAWN ROLL [G] 90
Zesty Aioli, Rocket,
Semi-dried Tomatoes Spread,
Brioche Log
- CHICKEN TIKKA POCKET [G] 95
Red Onion, Tomato, Lettuce,
Mint Chutney, Lime, Saj Bread
- FOCACCIA TOASTIE [G] 85
Cecina Beef Prosciutto,
Buffalo Mozzarella, Rocket Salad,
Heirloom Tomatoes,
24 Months Reggiano Cheese
- VEGAN WRAP [V][G] 95
Plant-Based Meat, Avocado,
Lettuce, Honey Mustard Sauce,
Tortilla Bread
- ANGUS BEEF PATTY [G] 75
Grilled Onion, Tomato,
Cheddar Cheese,
Burger Sauce in Soft Potato Bun
- THYME & HONEY-MUSTARD
MARINATED CHICKEN BREAST [G] 90
Grilled Onion, Tomato,
Cheddar Cheese,
Burger Sauce in Soft Potato Bun

WE KNEAD FLATBREAD

- MARGHERITA [V][G] 80
Tomato Sauce,
Mozzarella Fior di Latte,
Parmigiano Reggiano, Basil
- Add-ons 10
Anchovy, Spicy Pepperoni,
Veal Bacon, Black Olives,
Wild Mushroom, Sliced Jalapeno
- FLAT SALMON [G] 90
Red Onions, Capers, Sour Cream,
Rocket Leaves
- VEGAN 95
Tomato Sauce, Plant-Based Meat,
Vegan Feta Cheese, Spinach,
Candy Tomatoes, Mushroom

CHARCUTERIE

- CHEESE SELECTION 105
Selected Cold Cuts,
Mature Cheese, Crackers

FOR LITTLE ONE'S

- JUNIOR FLATBREAD 60
Let your kids choose their own
toppings: 85
Veal Bacon, Cherry Tomatoes,
Mushroom
- SPAGHETTI OR PENNE PASTA 60
Choice of Sauce:
Roma Tomato [V] 95
Basil Pesto [N][V]
Beef Bolognese
Creamy Mushroom
- SLIDERS [G] 60
Chargrilled Beef or Chicken Burger,
Lettuce, Tomato, Cheddar Cheese,
Soft Potato Bun
- CRISPY BITES [G] 60
Breaded Chicken Breast,
French Fries, Tartare Dip

SWEET ENDINGS

- SLICED FRESH FRUITS 60
Lemon Mint Mayonnaise
- TRIO OF ICE CREAM 60
Please ask a member of our team
for today's flavors.

(N) Nuts, (G) Gluten, (D) Dairy, (S) Shellfish, (V) Suitable for Vegetarians

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.
All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

POOL BAR DRINKS

CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
Perrier Jouet Grand Brut		495
Billecart Salmon Brut		980
Perrier Jouet Grand Rose		550
Billecart Salmon Rose		990
Villa Sandi Prosecco	70	340

WINE

	Glass	Bottle
WHITE WINE		
Emotivo Pinot Grigio, Italy	45	215
Dusky Sounds, S. Blanc, New Zealand	60	285
Weingut Tesch, Riesling Germany	65	300
Cosetti, Gavi di Gavi, Cortese, Italy		325
J. Moreau & Fils, Chablis, France		425
RED WINE		
La Linda, Malbec, Argentina	60	260
Matua, Pinot Noir, New Zealand	65	290
Penfolds, C. Sauvignon, Australia	70	325
Planeta Plumbago, Nero D'Avola, Italy		350
Vina Magna, Tempranillo, Spain		450
ROSE WINE		
Fleurs de Prairie, Grenache, France	50	225
Minuty M, Syrah, France		345

SIGNATURE COCKTAILS

KO SAMUI COBBLER TROPICAL FLAVORS FROM THAILAND Rum, Pandan, Mango & Coconut	65
CORFU TONIC TRADITIONAL FLAVORS OF GREECE Gin, Ouzo, Strawberries, Olives & Cucumber	65
AMALFI SPRITZ FRESH FLAVORS FROM THE COAST OF ITALY Gin, Campari, Peach & Basil	65
IBI-ZANGRIA FRUITY SUMMER DRINK FROM SPAIN Red Wine, Vermut, Mint & Citrus	70
PALOMA COZUMEL A TINGLING TWIST OF MEXICO'S TRADITIONS Tequila, Agave, Jalapeno & Grapefruit	70
MANCORA MARACUYA PERU'S SECRET INGREDIENTS Pisco, Passion Fruit & Basil	75
Elevate your experience with a Prosecco Top Up	75

SIGNATURE MOCKTAILS

ZINGREEN FROST Iced Green Tea, Ginger, Citrus & Honey	45
PURITY SODA Green Apple, Cucumber, Pear & Soda Water	50
JABU SPRITZ Jabuticaba Fruit, Citrus & Ginger Beer	50

BEER

BEER CANS		
Stella Artois, Belgium		35
Peroni, Italy		40
Corona, Mexico		40
Guinness, Ireland		55

DRAUGHT BEER

	½ Pt	1 Pt
Menabrea, Lager, Italy	35	50
Krombacher, Lager Germany	35	50
1785, IPA, Belgium	45	55

SOFT BEVERAGES & JUICES

Cola, Fanta, Sprite	25
Pineapple, Orange, Mango, Watermelon, Lemon Mint	65

SMOOTHIES

Mango Paradise, Gren Machine, Berry Love & Caribbean Kiss	40
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MILKSHAKES

Vanilla, Chocolate, Strawberry	40
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HAPPY HOUR MENU

Daily Happy Hour!
5pm to 7pm

