

## ***Mumtaz Mahal - The Inspiration***

*Taj Mahal – a symbol of true love built in the memory of beautiful Mumtaz Mahal or Arjumand Banu, still stands as the supreme unparalleled grand monument ever built in the history of human civilization. Arjumand Banu was the daughter of Asaf Khan, who was married to Shahjahan at an early age of 14 years. Imperial city of Agra was already agog with stories of her charm and beauty. She was the third wife of Shahjahan (Prince Khurram) and the most favourite one throughout his life. She was named Mumtaz Mahal in 1612 after her marriage and remained as an inseparable companion of her husband till death. As a symbol of her faith and love, she bore Shahjahan 14 children and died during the birth of their last child. For the love and affection she showed to her husband, Mumtaz Mahal received highest honour of the land – with Royal seal – ‘Mehr Uzaz’ from the Emperor - Shahjahan.*

*The emperor and his empress moved towards Maharashtra or Deccan in the year 1630 to suppress Lodi Empire that was gaining strength at that time. This was the last journey that Mumtaz Mahal ever took. She breathed her last after delivering their 14<sup>th</sup> child (a daughter) in the city of Burhanpur in June 17, 1631. It is said that Mumtaz Mahal on her deathbed asked Shahjahan to create a symbol of their Love for its posterity, and her loyal husband accepted it immediately. Though, many historians do not agree with this story, saying that it was the grief-stricken emperor himself who decided to build the most memorable symbol of love in the world.*

*It took her husband 22 years along with most of his royal treasury to build a monument befitting the memory of his beloved wife. In the name of Mumtaz Mahal stand the most beautiful building in the world, a monument of love, purity and unparalleled beauty as “Taj Mahal”.*

*Recapturing the same essence of Pragmatic Love between two souls; while conquering the hearts of your craving substance desires; our Indian Speciality Restaurant named “Mumtaz Mahal” will relish you to same era where love and passion kindles on our exclusive Dastarkhan\*. You will experience the same royalty and will cherish the feel of Mughal era with our diversified Indian menu selection, with some of Mumtaz and Shahjahan’s personal favourite delicacies like Jhumka-e-Mumtaz, Shahjahani Tikka, Til Mil Jhinga, Paneer Tikka, Dum pukht Biryani, and Afghani Pilaf. Each dish prepared in our Mumtaz Mahal Kitchen by speciality Mughlai Chefs, is to its utmost perfection to meet the expectations of our every guest. (Mehmaan-e-Khaas\*) We use an exclusive variety of Indian herbs and spices to prepare a wide range of vegetarian and non-vegetarian dishes, carried over from Mughal Era.*

*You will be amazed to discover our Nawabi Dastarkhan of Mumtaz Mahal’s royal ambience, alongside of Live entertainment by our talented artists and musicians, coupled with excellent service and hospitality.*

*\*Dastarkhan: Turikish word meaning great food spread.*

*\* Mehmaan-e-khaas: term used for special guests of Mughal era.*

# Food Menu

***Shuruwaat Amrit or Jal***  
***‘Traditional Indian Beverage’***

<b><i>Santra Ka Ras</i></b>	<b><i>AED 35</i></b>
<i>Freshly squeezed orange juice</i>	
<b><i>Tarbuz Ka Ras</i></b>	<b><i>AED 35</i></b>
<i>Freshly squeezed watermelon juice</i>	
<b><i>Ananas Ka Ras</i></b>	<b><i>AED 35</i></b>
<i>Freshly squeezed pineapple juice</i>	
<b><i>Gajar Ka Ras</i></b>	<b><i>AED 35</i></b>
<i>Freshly squeezed carrot juice.</i>	
<b><i>Nimbu aur Pudina Ka Ras</i></b>	<b><i>AED 35</i></b>
<i>Freshly squeezed lemon mint juice.</i>	
<b><i>Chukandar Ka Ras</i></b>	<b><i>AED 35</i></b>
<i>Freshly squeezed Beetroot juice.</i>	
<b><i>Santra aur Gajar Ka Ras</i></b>	<b><i>AED 35</i></b>
<i>Freshly squeezed orange and carrot juice.</i>	

***Smoothie***

<b><i>Strawberry Smoothie</i></b>	<b><i>AED 35</i></b>
<i>Strawberry, Vanilla Ice cream, Yoghurt, Apple juice</i>	
<b><i>Banana Smoothie</i></b>	<b><i>AED 35</i></b>
<i>Banana, Yoghurt, Sugar Syrup, Honey, Milk, Crush Ice</i>	
<b><i>Mango Smoothie</i></b>	<b><i>AED 35</i></b>
<i>Mango Pulp, Milk, Banana, Yoghurt, Honey</i>	
<b><i>Chocolate &amp; Nut Smoothie</i></b>	<b><i>AED 35</i></b>
<i>Chocolate &amp; Nuts, Coconut Milk, Banana, Coco Powder, Crush Ice</i>	

***Lassi***

*A popular drink of Punjab made of thick creamy yoghurt.*

***Choice of Salted / Sweet / Mango*** ***AED 28 / AED 30 / AED 32***

***Masala Chaas*** ***AED 25***

*Soothing yogurt flavored drink infused with ground spices.*

***Jal Jeera*** ***AED 25***

*Made with Chef Special herbs, pinch of lemon juice, coriander, fresh mint leaves.*

## ***Khet Aur Khalyano Se 'Salad'***

- Bahar-e-Bagiya*** **AED 24**  
*Array of fresh seasonal garden greens.*
- Kachumber Salad*** **AED 24**  
*Julians of garden-fresh vegetables tossed with lemon juice.*
- Fattoush*** **AED 24**  
*Crisp lettuce, tomato and a great variety of fresh vegetables and leaves served with fresh lemon juice and olive oil.*
- Hummus*** **AED 24**  
*Blended chickpeas with sesame paste and fresh lemon juice*
- Babaganoush*** **AED 26**  
*Baked eggplant with assorted grilled vegetables served with fresh lemon juice and garlic.*

## ***Chatpati Laziz Chaat***

- Dahi Bhalla*** **AED 29**  
*Stuffed dumpling with loads of nuts and generously poured creamy yoghurt.*
- Choice of Raita*** **AED 24**  
*Boondi / Mixed Vegetable / Pineapple / Mint and Coriander*
- Masala Papad*** **AED 24**  
*Chopped onion and tomato tossed in chaat masala, lemon juice spread on top of papad.*
- Dahi Papdi Chaat*** **AED 29**  
*Mini papadi topped with potato served with mint and tamarind chutney.*
- Aloo Anardana Chaat*** **AED 29**  
*Chickpeas and potato mixed with chopped onion, coriander, fresh lemon juice. flavored with Indian spices, topped with pomegranate seeds.*
- Malta Murgh Chaat*** **AED 34**  
*Combination of Shredded tandoori chicken, onion, bell pepper and orange segments*

## ***Shorba Handi Se 'From the Soup Pot'***

### **Vegetarian Soup**

- Dal Dhaniya Shorba*** **AED 28**  
*Lentil soup infused with fresh coriander and crushed black pepper.*

***Tamatar Dhania Shorba******AED 28***

*For tomato soup lovers, fresh Coriander add a healthy touch to the Indian tomato soup.*

***Subz Makki Shorba******AED 28***

*Creamed sweet corn soup with dice of assorted vegetables.*

**Non-Vegetarian Soup*****Nally Ka Shorba******AED 36***

*Connoisseur's favorite full bodied lamb trotter soup with hint of freshly crushed black pepper.*

***Murgh Badami Shorba******AED 32***

*Pre-meal sensation in true Punjabi style enjoying scintillating almond and chicken flavored soup.*

***Murgh Makai Shorba******AED 32***

*Creamed sweet corn soup with Chicken.*

***Chandani Chawki Saugaat & Tandoori Peshkash***

***'Refreshing vegetarian starters from the Delhi infamous street food.'***

***Karara Subz Roll******AED 38***

*Crisp savory rolls with crunchy vegetables, flavored with Indian spices and deep fried*

***Phaldari Kabab******AED 38***

*Raw banana and boiled sweet potato mixed with chef special spices with green chilli, coriander leaves and golden fried.*

***Kurkuri Bhindi******AED 32***

*Baby okra marinated with Ajwain, and spices deep fried to crispy texture.*

***Hara Bara Kebab******AED 38***

*A kebab made of green peas and potatoes, ginger, coriander, spinach with aromatic spices and shallow fried*

***Kurkure Paneer tikka******AED 45***

*Fresh Paneer marinated in ginger garlic paste, yogurt, and lemon juice and coated in crispy breadcrumbs baked in tandoor.*

***Peshawari Paneer Tikka******AED 45***

*Cottage cheese piccata spiced with turmeric and red chili, cooked in clay oven*

***Dahi Ke Sholay******AED 45***

*Hang curd, khoya, chopped green chili, coriander leaves, Indian spices stuffed with white bread and golden fried.*

**Chili Paneer****AED 42**

Tossed with garlic, onion, celery and spring onion and black pepper.

**Chowk Ki Tikki****AED 34**

Potato patties steeped with fresh ginger chili and coriander fried to perfection.

**Tilora Seekh Kabab****AED 45**

Boiled potato and paneer marinated in chopped green chili, ginger, Coriander leaves, Indian spices and coated with sesame seeds baked in Tandoor.

**Chili Baby Corn****AED 38**

Baby Corn marinated and tossed in onion, chili and spices.

**Vegetable Kebab Platter****AED 68**

“Family Treat” vegetarian kebab platter which includes selection of four. Kebabs

**Soya Malai Chaap Tikka****AED 42**

Fresh soya chaap marinated in curd, lemon juice and cooking cream.

**Tandoori Nazraane**

**‘Rich non vegetarian offerings from the Tandoor’**

**Sea Food****Samandar Ka Badshah****AED 119**

Extract of boneless whole lobster marinated in Lakhnavi spices and char grilled served in the shell.

**Samundari Khazana****AED 125**

Mixed grilled seafood platter marinated with Chef's Special spices.

**Jhumka -e- Mumtaz****AED 95**

Gulf water prawn marinated in home spices, yoghurt and pomegranate juice.

**Mumtaz Patrani Fish Tikka****AED 65**

Fish fillet marinated in mustard paste, yogurt, fresh mint, coriander leaves paste, and ginger garlic and Indian spices baked in tandoor.

**Chatpata Prawn****AED 95**

Shrimp marinated in green herbs. Tossed in red chili sauce and lemon juice. with Ginger, garlic, bell pepper and onion.

**Lahori Zaykedar Machli****AED 65**

Fish marinated with dry coriander, dipped in gram flour, batter. and golden fried.

- Machli Ajwani Tikka** **AED 65**  
*Succulent fish tikka marinated in lemon juice, coriander and Ajwain.*
- Zafrani Machli Tikka** **AED 65**  
*Cubes of hammour matured with olive oil, gram flour and yoghurt.*
- Tawa Haryali Machli** **AED 65**  
*Gulf water fish marinated with gram flour, Ajwain and Indian spices.*

### **Lamb**

- Adraki Mutton Chap** **AED 69**  
*Tender mutton chops marinated with ginger & spices.*
- Chapli Kebab (northwest delicacy)** **AED 69**  
*Made with the freshest minced mutton and mixed with pomegranate and coriander seed, ginger garlic and spices.*
- Mutton Seekh Kebab** **AED 69**  
*A Skewered kebab of lamb flavored with cardamom, cloves, ginger, fresh green coriander and cinnamon.*
- Behari Seekh Kebab** **AED 69**  
*Marinate in a special Behari spices, soft and succulent Botti of lamb from the charcoal grill.*

### **Chicken**

- Banjara Murgh** **AED 54**  
*Chicken breast marinated in ginger garlic paste, lemon juice, ajwain seeds and Indian spices baked tandoor.*
- Lasooni Murgh Tangri** **AED 54**  
*Chicken drumstick marinated in yogurt, garlic paste and Indian spices.*
- Tandoori Chooza** **AED 64**  
*Charcoal grilled spiced chicken served whole.*
- Zafrani Murgh Tikka** **AED 59**  
*Morsels of tender chicken marinated in saffron, cream, cheese.*
- Gilafi Seekh Kebab** **AED 54**  
*Chicken mince kebab mixed with bell pepper, onion & homemade cottage cheese*
- Behari Chicken Seekh Kebab** **AED 60**  
*Boneless, chicken's selective portion marinated in special Behari Kebab Spices freshly served from the charcoal grill.*
- Seven Pepper Chicken Tikka** **AED 65**  
*Boneless chicken marinated with Bell pepper, Indian spices and cooked in tandoor.*

**Kut Kut Pinda****AED 59**

Chicken drumstick marinated in ginger garlic paste, lemon juice, yoghurt, stuffed with minced chicken tossed in fresh onion tomato masala and baked in tandoor.

**Achhari Murgh Tikka****AED 54**

Morsels of chicken marinated in pickled spices.

**Lahori Murgh Tikka****AED 54**

Reviving the memories of undivided-Punjab, chicken tikka perfected with over toning of Degi Mirch' from Lahore.

**Murgh Malai Tikka****AED 59**

Succulent chicken morsel blended with cream, cheese, fenugreek, grilled to perfection.

**Murgh Kali Mirch Tikka****AED 54**

Chicken Supremes marinated in Indian spices and coated with crushed black pepper.

**Mutton Khati Roll****AED 69**

A Skewered kebab of lamb flavored with cardamom, cloves, ginger, fresh green coriander and cinnamon stuffed with kachumber salad and wrapped in rumali roti.

**Mumtaz Ka Khazana****AED 110**

"Family Treat" non-vegetarian kebab platter which includes. Selection of Chef's Special kebab.

**Bahar-e-Subzar** **'Vegetarian Main Course****Mumtaz Dum Paneer****AED 49**

Soft melting cottage cheese cubes simmered in mildly spiced gravy cooked in classic dum style.

**Kadai Paneer****AED 49**

Batons of cottage cheese toasted in spice tomato gravy with mélanges of onions, tomatoes and capsicum.

**Paneer Makhanwala****AED 49**

Cottage cheese cooked in tomato gravy, infused with fenugreek seed and cream.

**Adraki Dhaniya Paneer****AED 49**

Bite size paneer tikka cooked dry on a griddle with fresh coriander and ginger.

**Mushroom Hara Pyaaz****AED 38**

Button mushroom tossed with onion, tomato and spring onion and Indian spices.

**Makai Palak****AED 38**

Home style preparation of fresh sweet corn and spinach.

**Sarson Ka Saag****AED 38**

Famous Punjabi greens cooked home style.

**Methi Malai Mutter****AED 38**

Green peas & fenugreek cooked in cashew nut gravy finished with cream.

**Milli Juli Subzi****AED 44**

Astonishingly tasty preparation of mixed vegetables in brown gravy with homemade garam masala.

**Baghare Baigan****AED 42**

A Hydrabadi vegan delicacy, Cajun eggplant, finished with onion, ginger, garlic and tamarind sauce.

**Sadabahar Kofta Curry****AED 44**

Palak dumplings stuffed with homemade cottage cheese floated in chef special makhni gravy.

**❑ Mirch Baigan Ka Salan****AED 42**

Baby eggplant and chili cooked in gravy made of peanut, coconut and sesame. A delicacy of Hyderabad.

**Gobi Mutter Masala****AED 42**

Florets of fresh cauliflower and green peas stirred with spices and herbs cooked dum Style.

**Bhindi Do Pyaza****AED 44**

Okra is cooked with onion, green chili and ground spices.

**Peshawari Chole****AED 38**

Chickpeas cooked Peshawari style with dry mango powder, Ajwain powder and fenugreek leaves.

**Kadai Chaap****AED 40**

Boiled soya chaap mixed with ginger garlic paste, onion tomato masala and Indian spices.

**Dawat-e-Lazeez****‘Non-Vegetarian Main Course’****Seafood****Maharaja Ki Pasand****AED 129**

Cubes of succulent lobster cooked with onion, tomato and cashew nut gravy.

**Jhinga Kali Mirch****AED 89**

Succulent juicy prawn marinated in exotic spices and cooked with onion and tomatoes and its own juice.

**Machli Vindaloo****AED 69**

Tangy gulf fish cooked in browned onions, tomato puree, sugar, vinegar, ginger and garlic.

**Tawa Machli****AED 69**

Gulf water fish marinated in, ajwain, gram flour, garlic ginger paste and Indian spices cooked on tawa.

## Mutton

### **Raan-e-Begum**

**AED 149**

*An absolute delicacy of North- West Frontier cuisine lamb dasti (front leg) flavored and marinated with North West Central Asian herbs simmered and in low flame over a long time, patiently served in a bed of aromatic pulao.*

### **Lamb Shank Masala**

**AED 72**

*A delicious dish with large piece of shank, cooked to perfection in slow flame, tenderized and served in thick gravy.*

### **Karahi Gosht**

**AED 69**

*Popular Peshawari dish, prepared from fresh mutton with bones, and special spices directly on a desi wok and served in karahi.*

*Chef special gravy.*

### **Mutton Rogan Josh**

**AED 62**

*Popular Kashmiri's bone-in mutton preparation cooked in thin tomato, gravy and finished with ghee.*

### **Lal Maas**

**AED 69**

*Fiery boneless mutton gravy cooked with spicy red chili from the Thar Desert.*

### **Bhuna Gosht**

**AED 69**

*Boneless mutton morsel roasted in natural juice with brown onion, black, pepper and dry spices.*

### **Nawabi Rara Mutton**

**AED 69**

*Fresh mutton cubes and minced mutton mixed with onion tomato, ginger garlic paste, cashew nut paste fresh cream, and Indian spices.*

### **Achari Masala Ka Chap**

**AED 69**

*Succulents lamb chops with mixed pickle cooked in Chef's special whole grounded spices.*

### **Keema Mutter**

**AED 59**

*Choice of minced chicken or mutton cooked with onion, tomato, kadai spices, and fresh coriander.*

## Chicken

### **Murgh Makhani**

**AED 65**

*Boneless Lahori chicken cooked with butter, and dry fenugreek leaves in fiery tomato gravy.*

### **Saagwala Murgh**

**AED 59**

*Boneless chicken in green curry style with puree of fresh coriander, spinach and green chili.*

**Peshawari Murgh Karahi****AED 59**

Boneless chicken preparation with tomatoes, browned sweet onion paste, all cooked to a flavor-rich gravy.

**Murgh Angara****AED 56**

Boneless chicken cooked with onion, red chili paste, and homemade spice Angara and tomato gravy.

**Murgh Vindaloo****AED 56**

Boneless tender chicken cooked in browned onions, tomato puree, sugar, vinegar, ginger and garlic.

**Murgh Jalfrezi****AED 56**

Boneless chicken morsel tossed with bell peppers and onions, stirred in tomato gravy.

**❖ Murgh Handi****AED 56/66**

Bone-in/Boneless chicken cooked with onion and tomato puree yoghurt cream and homemade spices.

**Dawat-e-Aam****Most popular dishes from the Seeds of Lentil****Dal Makhani****AED 42**

Distinguished black lentil preparation of undivided Punjab saliently spiced. with "Degi Mirch" and dry fenugreek.

**Dal Tadka****AED 39**

Homemade masoor and moong dal magic perfected with the combination of onion, cumin and green chilies.

**Rajma Masala****AED 42**

Red kidney beans cooked semi dry in tomato gravy with onion, ginger and garlic.

**Shaan-e-Basmati****'King of rice cooked on Dum.'****Non-Vegetarian****Jhinga Biryani****AED 69**

Shrimp cooked along with basmati rice and finished with saffron and rose water.

**Machli Tikka Biryani****AED 62**

Tandoor marinated fish tikka tossed in long grain aromatic basmati rice.

**Mumtaz Mutton Biryani****AED 69**

Free flowing grains of basmati rice cooked with succulent boneless lamb, brown onions, whole spices and saffron in Awadh style.

**Mumtaz Murgh Biryani****AED 59**

Long and slender basmati rice layered alternating with Bone-in/Boneless chicken cooked in concealed cookware to retain its fragrance.

**Vegetarian****Tarkari Biryani****AED 49**

Mixture of garden fresh vegetables cooked with Indian spices and herbs.

**Afghani Pulao****AED 49**

Scented basmati rice cooked with Kabuli Channa, done Royal style.

**Subz Bahar – e- Pulao****AED 48**

Aromatic experience of Mumtaz kitchen in the form of basmati rice cooked with seasonal vegetables and royal touch of saffron and nutmeg.

**Sada Chawal****AED 24**

Long grain aromatic steamed basmati rice from Northern Punjab.

**Jeera Rice****AED 28**

Long grain aromatic basmati rice from Northern Punjab tempered with cumin.

**Dal Khichdi****AED 49**

Duo of lentils and rice tempered and simmered with onion, garlic and cumin.

*All biryanis will be accompanied by traditional raita.*

**Zaiqadar Rotiyan****‘A delicious selection of Indian Bread’****Assorted Indian Breads****AED 38**

Chef's Special selection of four kinds of bread.

**Choice of Naan**

Leavened bread from clay oven

Plain / Butter

**AED 12**

Garlic / Cheese

**AED 14****Choice of Kulcha****AED 16**

Leavened bread from clay oven

Potato Cauliflower Cottage cheese Onion chilly

**Choice of Parata****AED 15**

Layered unleavened bread from the clay oven.

Potato cauliflower cottage cheese Mix-Veg

**Pyaaaz Mirch Ki Roti****AED 12**

Bread made with whole wheat flour and topped with fresh green chili and chopped onions.

<b>Roomali Roti</b>	<b>AED 10</b>
<i>Soft and extremely paper thin bread cooked plain.</i>	
<b>Makai Ki Roti</b>	<b>AED 12</b>
<i>A flat, unleavened Indian bread made from corn flour and a very good combination with Sarson da saag</i>	
<b>Tandoori Roti or Chapatti</b>	<b>AED 10</b>
<i>Unleavened bread made of whole wheat flour served plain.</i>	

### **Sheer-e-Mehfil** **“Dessert”**

<b>Faluda Kulfi</b>	<b>AED 32</b>
<i>A frozen dessert made of condensed milk flavored with saffron, garnished with pistachio and served with a faluda mug.</i>	
<b>Badami Kulfi</b>	<b>AED 24</b>
<i>A frozen dessert made of almond milk flavored with saffron, garnished with pistachio and served with faluda.</i>	
<b>Gulab Jamun</b>	<b>AED 22</b>
<i>Fried dumpling of reduced milk served warm in rose flavored sugar syrup.</i>	
<b>Kesari Rasmalai</b>	<b>AED 28</b>
<i>Cottage cheese dumpling soaked in reduced milk syrup finished with saffron.</i>	
<b>Gajar Ka Halwa</b>	<b>AED 24</b>
<i>Carrot cooked in milk flavored with green cardamom.</i>	
<b>Cut Fruit Platter (Small/Large)</b>	<b>AED 35 /AED 65</b>
<i>Sliced seasonal fresh fruits.</i>	
<b>Choice of Ice-Cream</b>	<b>AED 28</b>
<i>Vanilla, chocolate, strawberry.</i>	

### **Tea/ Chai/Coffee** **“Indian flavored tea”**

<b>Masala Chai</b>	<b>AED 22</b>
<b>Adraiki Chai</b>	<b>AED 22</b>
<b>Zafrani Chai</b>	<b>AED 22</b>
<b>Green Tea</b>	<b>AED 16</b>
<b>Karak Chai</b>	<b>AED 18</b>
<b>Americano</b>	<b>AED 18</b>
<b>Espresso (single/double)</b>	<b>AED 18/22</b>

*Prices are inclusive of all Tax and subjected to 5% VAT*

# Beverage Menu

<b>Champagne</b>	<b>Bottle</b>
<i>Dom Perignon Brut</i>	<b>AED 3000</b>
<i>Moet &amp; Chandon Brut Imperial</i>	<b>AED 1500</b>
<i>Laurent Perrier Brut NV</i>	<b>AED 1600</b>

<b>Sparkling Wine</b>	
<i>Pol Remy Brut NV</i>	<b>AED 330</b>

### **White Wine**

#### **France**

<b>Chablis, Laroche</b>	<b>AED 500</b>
<i>(Grape: Chardonnay, Region: Chablis)</i>	
<b>Petit Chablis, J. Moreau &amp; Fils</b>	<b>AED 425</b>
<i>(Grape: Chardonnay, Region: Chablis)</i>	
<i>(Grape: Garganega / Trebbiano, Region: Veneto)</i>	

#### **Chile**

<b>Montes, Chardonnay</b>	<b>AED 280</b>
<i>(Grape: Chardonnay, Region: Curico Valley)</i>	
<b>Montes, Sauvignon Blanc</b>	<b>AED 280</b>
<i>(Grape: Sauvignon Blanc, Region: Casablanca / Curico)</i>	

#### **Australia**

<b>Oxford Landing, Sauvignon Blanc</b>	<b>AED 320</b>
<i>(Grape: Sauvignon Blanc, Region: South Australia)</i>	
<b>Oxford Landing, Chardonnay</b>	<b>AED 320</b>
<i>(Grape: Chardonnay, Region: South Australia)</i>	
<b>Eaglehawk, Wolf Blass, Chardonnay</b>	<b>AED 275</b>
<i>(Grape: Chardonnay, Region: South Eastern Australia)</i>	

### **Rosé Wine**

<b>Mateus Rosé</b>	<b>AED 315</b>
<i>(Grape: Blend of Baga, Bastardo, Touriga Nacional, Tinta Roriz and Tinta Pinheira, Region: Portugal)</i>	

## **Red Wine**

### **France**

**La Collection Saint Emilion,**

**AED 470**

**Robert Giraud**

(Grape: Merlot / Cabernet Sauvignon / Cabernet Franc

Region: Bordeaux – St Emillion)

### **Italy**

**Danzante Merlot, Luce Della Vita,**

**AED 330**

**Frescobaldi**

(Grape: Merlot, Region: Sicily)

### **Chile**

**Montes, Merlot**

**AED 280**

(Grape: Merlot, Region: Colchagua Valley)

### **Australia**

**Oxford Landing, Merlot**

**AED 320**

(Grape: Merlot, Region: South Australia)

## **House wines**

**House Wine By the Bottle**

**AED 210**

**House Wine By the Glass**

**AED 45**

### **Aperitif**

**Shot**

**Campari**

**AED 35**

**Martini Extra Dry**

**AED 35**

### **Premium Whisky**

**Shot**

**J. W. Blue Label**

**AED 165**

**J.W. Gold Label**

**AED 79**

**Chivas Regal (18 Years)**

**AED 88**

**J.W. Black Label**

**AED 45**

**Chivas Regal (12 Years)**

**AED 47**

**Dimple**

**AED 45**

**Glenfiddich (12 Years)**

**AED 45**

**Glenmorangie (10 Years)**

**AED 47**

**Jack Daniels**

**AED 47**

**Regular Whisky**

*J.W. Red Label*  
*Famous Grouse*  
*Jim Beam*  
*Jameson*  
*Southern Comfort*

**Shot**

*AED 39*  
*AED 39*  
*AED 39*  
*AED 39*  
*AED 39*

**Gin**

*Tanqueray No. 10*  
*Bombay Sapphire*  
*Gordon*

**Shot**

*AED 45*  
*AED 39*  
*AED 39*

**Rum**

*Captain Morgan Spiced*  
*Bacardi*  
*Captain Morgan*  
*Lamb's Navy*  
*Malibu*

**Shot**

*AED 39*  
*AED 39*  
*AED 39*  
*AED 39*  
*AED 39*

**Vodka**

*Russian Standard*  
*Smirnoff*  
*Absolut*  
*Absolut (half bottle)*  
*Ciroc*  
*Grey Goose*

**Shot**

*AED 39*  
*AED 39*  
*AED 39*  
*AED 360*  
*AED 45*  
*AED 55*

**Bottle**

*AED 790*  
*AED 790*  
*AED 790*  
*AED 1050*  
*AED 1375*

**Tequila Shots**

*Sauza*  
*Patron*

**Shot**

*AED 39*  
*AED 60*

**Brandy/Cognac**

*Courvosier VSOP*  
*Courvosier VS*  
*Hennesy VS*  
*Remy Martin VSOP*

**Shot**

*AED 65*  
*AED 48*  
*AED 48*  
*AED 65*

*ST Remy Napoleon*

*AED 39*

**Whisky**

**Half Bottle**

**Full Bottle**

*J. W. Black Label*

*AED 495*

*AED 995*

*Chivas Regal (12 years)*

*AED 525*

*AED 1050*

*Chivas Regal (18 years)*

*AED 1900*

*J. W. Gold Label*

*AED 1500*

*Dimple*

*AED 1150*

*Jack Daniels*

*AED 550*

*AED 1075*

*Glenfiddich*

*AED 1100*

*J. W. Red Label*

*AED 400*

*AED 790*

**Spirits by the Bottle**

*All bottles to be consumed on the premises only or leave with us for your next visit.*

**Gin**

**Bottle**

*Gordon's*

*AED 790*

*Bombay Sapphire*

*AED 790*

**Rum**

**Bottle**

*Bacardi Rum*

*AED 790*

*Captain Morgan Rum*

*AED 790*

**Shooters & Shots**

**Bullet Shot**

*AED 50*

*Tequila, Sambuca, Absinthe, Dash of Tabasco*

**Drink & Die**

*AED 50*

*Sambuca, Tequila, Tabasco*

**B-52**

*AED 50*

*Kahlua, Bailey's, Grand Marnier*

**Kamikaze**

*AED 50*

*Vodka, Triple Sec, Lemon Juice*

**Digestive**

**Shot**

*Jagermeister*

*AED 39*

*Amaretto Disaronno*

*AED 39*

### ***Liqueur***

***Bailey's***  
***Kahlua***  
***Sambuca***  
***Tia Maria***  
***Grand Marnier***  
***Drambuie***

### ***Shot***

***AED 35***  
***AED 35***  
***AED 35***  
***AED 35***  
***AED 35***  
***AED 35***

### ***Spirits by the Bottle***

*All bottles to be consumed on the premises only or leave with us for your next visit.*

### ***Beer***

***Corona***  
***Heineken***  
***Budweiser***  
***Amstel Light***  
***Tiger***

### ***Bottle***

***AED 41***  
***AED 39***  
***AED 39***  
***AED 39***  
***AED 39***

### ***Draught Beer***

***Foster's***  
***Heineken***  
***Amstel***

### ***Half Pint***

### ***Pint***

***AED 30***  
***AED 32***  
***AED 30***

***AED 45***  
***AED 48***  
***AED 45***

### ***Flavored Drinks***

***Smirnoff Ice***  
***Bacardi Breezer***  
*(Watermelon, Orange, Lime)*

### ***Bottle***

***AED 40***  
***AED 40***

### ***Cocktails***

***Bull Frog***  
*Vodka, Rum, Gin, Tequila, Triple Sec,*  
*Blue Curacao, Energy Drink*

***AED 75***

***Long Island Ice Tea***  
*Vodka, Rum, Gin, Tequila, Triple Sec, Pepsi*

***AED 65***

***Mai Tai***

***AED 48***

*White Rum, Dark Rum, Dash of Cointreau,  
Grenadine, Pineapple Juice*

***Blue Lagoon***

***AED 48***

*Vodka, Blue Curacao, 7up*

***Irish Coffee***

***AED 48***

*Irish Whisky, Sugar, Fresh Hot Coffee, Whipped Cream*

***Dry Martini***

***AED 44***

*Gin, Dry Vermouth, Stuffed Olive*

***Bloody Mary***

***AED 44***

*Vodka, Tomato Juice, Fresh Lemon Juice,  
Dash of Salt & Pepper, Tabasco & Worcestershire Sauce*

***Margarita***

***AED 44***

*Tequila, Triple Sec, Fresh Lemon Juice*

***Screwdriver***

***AED44***

*Vodka, Orange Juice*

***Pinacolada***

***AED 44***

*White Rum, Pineapple Juice, Coconut Cream,  
Dash of Lemon Juice*

***Cosmopolitan***

***AED 44***

*Vodka, Triple Sec, Cranberry Juice*

***Mocktails***

***Cuba Libre***

***AED 35***

*Dark Rum, Lime Juice, Pepsi*

***Gimlet***

***AED 35***

*Gin, Lime Cordial, Sugar Syrup, Lime Juice*

***Daiquiri***

***AED 35***

*White Rum, Sugar Syrup, Lime Juice*

***Rusty Nail***

***AED 35***

*Scotch whisky, Drambuie*

***Fresh Fruit Punch***

***AED 35***

*Strawberry, Kiwi, Mango, Orange, Watermelon*

**Virgin Island Ice Tea** **AED 35**  
*Tea, Dash of Lime, Energy Drink, Sugar Syrup*

**Cinderella** **AED 35**  
*Orange Juice, Pineapple Juice, Dash of Grenadine, Splash of Soda Water and Sour Mix*

**Green Apple** **AED 35**  
*Lime, Apple Juice, Blue Curacao Syrup, Cinnamon Powder*

**Raspberry Cooler** **AED 35**  
*Lime, Apple Juice, Raspberry Syrup, Cinnamon Powder*

**Virgin Colada** **AED 35**  
*Pineapple Juice, Coconut Milk, Dash of Lemon Juice, Dash of Sugar syrup*

**Virgin Mary** **AED 35**  
*Tomato Juice, Dash of Lemon Juice, Tabasco, Worcestershire Sauce*

**Mint Cooler** **AED 35**  
*Mint juice, Dash of Lemon Juice, Dash of Sugar Syrup, Soda Water*

**Virgin Mojito** **AED 35**  
*Fresh Mint Leaves, Lemon Juice, Crushed ice, Sugar Syrup, Soda*

### **Juices**

**Fresh Juices** **AED 35**  
*(Orange, Pineapple, Watermelon, Carrot)*

## ***Water & Aerated Drinks***

	<b><i>Small</i></b>	<b><i>Large</i></b>
<b><i>Perrier (Sparkling Water)</i></b>		<b><i>AED 20</i></b>
<b><i>Evian</i></b>	<b><i>AED 12</i></b>	<b><i>AED 20</i></b>
<b><i>Mineral Water</i></b>	<b><i>AED 8</i></b>	<b><i>AED 15</i></b>
<b><i>Energy Drink</i></b>		<b><i>AED 25</i></b>
<b><i>Aerated Drinks</i></b>		<b><i>AED 15</i></b>
<b><i>(Pepsi, Diet Pepsi, 7-up, Diet 7-up, Mirinda, Soda Water, Tonic Water, Ginger Ale)</i></b>		

## ***Hot Beverages***

<b><i>Masala Tea</i></b>	<b><i>AED 28</i></b>
<b><i>Espresso Single</i></b>	<b><i>AED 20</i></b>
<b><i>Espresso Double</i></b>	<b><i>AED 28</i></b>
<b><i>Cappuccino</i></b>	<b><i>AED 28</i></b>
<b><i>Hot Chocolate</i></b>	<b><i>AED 24</i></b>
<b><i>Tea / Coffee</i></b>	<b><i>AED 22</i></b>

**mumtaz mahal**  
Indian speciality

*Prices are inclusive of all Tax and subjected to 5% VAT*