



LOBBY LOUNGE

STARTERS

SIGNATURE COLD MEZZE	100
Hummus, moutabel, tabbouleh, Baba ghanoush, muhammara, vine leaves, white bean salad, olive oil artichokes, beetroot sultan	
YELLOW LENTIL SOUP	55
Lemon, cumin, crispy fried croutons	
SEAFOOD CHOWDER	80
Prawns, calamari, mussels, basil - saffron cream	

SALADS

CLASSIC CAESAR	65
Romaine lettuce, focaccia croutons, parmesan dressing	
GREEN & HEALTHY	65
Mesclun greens and fine herbs, green apple, toasted pumpkin seeds	
QUINOA & BURRATA	85
Seasonal vegetables, mixed lettuce, sherry vinaigrette	
<i>Add to any of the above salads your favorite protein:</i>	
GRILLED CHICKEN BREAST	45
TIGER PRAWNS	60

SANDWICHES

Served with your choice of small green salad or house fries

CLUB SANDWICH	75
Chicken breast, egg, turkey bacon, tomato, lettuce	
ROAST BEEF – CHEDDAR CIABATTA	75
Caramelized onion, garlic mustard aioli, apple coleslaw	
SMOKED SALMON BAGEL	75
Lettuce, capers, onion, lemon dill crème fraiche	
VEGETABLE - PROTEIN WRAP	60
Roasted zucchini and bell peppers, raita light smoky eggplant, feta	

SUBSTANTIAL

PENNE PASTA OR SPAGHETTI	90
Tomato-basil sauce Alfredo Pesto Garlic-chili-olive oil	
PENNE PASTA OR SPAGHETTI	145
With grilled chicken breast Frutti di mare Bolognese	
GRILLED WAGYU BURGER	125
Brioche bun, caramelized onions, lettuce, tomato, cheddar	
SEARED SEA BASS	165
Cherry tomatoes, asparagus, ratte potatoes, warm citrus basil vinaigrette	
CRISPY SKIN SALMON	175
Roasted potatoes, spinach, lemon butter sauce	
SHISH TAWOOK	170
Garlic yoghurt marinated, piyaz salad, garlic aioli, fries	
TURKISH LAMB & CHEESE KOFTA	155
Bulgur pilaf, walnut chili paste, French fries	

DESSERTS

THE RITZ-CARLTON CAKE	55
Chocolate ganache, orange blossom	
VANILLA CHEESECAKE	60
Graham cracker crust	
CLASSIC CRÈME BRÛLÉE	70
Forest berry	
UMM ALI	50
Baked puff pastry in sweet milk with raisins and nuts	
CHEESE KUNAFI	55
Almond flakes, pistachio	
ICE CREAM SELECTION	25
Vanilla, Chocolate, Strawberry, Caramel	
SEASONAL SLICED FRUITS AND BERRIES	70

BEVERAGES

NON ALCOHOLIC COOLERS

40

BRISE VERTE

Kiwi, green apple and cucumber

FORÊT NOIRE

Blackcurrant, blueberry and cranberry

FRENCH RIVIERA

Passion fruit, orange and pineapple

LA FLEUR

Mango, lemonade and lavender

JARDIN DE VIE

Strawberry, ginger and mint

COMME FOU

Watermelon and guava

SIGNATURE ICED TEA

40

EXOTIC

Black tea, guava, passion fruit

PEACH KISS

Black tea, orange, lemon

TROPICAL

Black tea, mixed berries, lemon juice

ASIAN COOLER

Ginger-lemongrass tea, yuzu, mint

FRESH JUICES	40
ORANGE	
MANGO	
PINEAPPLE	
GRAPEFRUIT	
GREEN APPLE	
STRAWBERRY	
CARROT	
LEMON AND MINT	
SOFT DRINKS	30
PEPSI	
PEPSI DIET	
7 UP	
7 UP DIET	
BITTER LEMON	
LEMONADE	
RED BULL	40
COFFEE	
ESPRESSO	30
DOUBLE ESPRESSO	35
CAPPUCCINO	35
LATTE	35
TURKISH COFFEE	30
BEER	
PERONI	45
HEINEKEN	50
CORONA	50
WATER	
AQUA PANNA SMALL	30
AQUA PANNA LARGE	50
SAN PELLEGRINO SMALL	30
SAN PELLEGRINO LARGE	50

WINES BY THE GLASS

CHAMPAGNE

Brut

Veuve Clicquot "Yellow Label" 160

Rosé

Veuve Clicquot 190

WHITE

Orvieto Rocca delle Macie, Umbria 65

Insolia, Feudo Principi di Butera, Sicily 75

Macon-Fuissee, Domaine Cordier & Fils, Burgundy 95

Sauvignon Blanc, Stags Leap, California 115

2014 Cervaro della Sala Antinori, Umbria * 250

2014 Pouilly fumé "Indigène", Pascal Jolivet, Loire Valley * 275

2013 Chassagne Montrachet 1er Cru "Clos de La Maltroie", Niellon, Burgundy* 370

ROSÉ

Château L'Aumérade, Provence 75

Château Minuty, Provence 95

RED

Syrah, Sallier de la Tour, Sicily 75

Chianti Barone Ricasoli, Tuscany 85

Bourgogne Pinot Noir "La Vignée", Burgundy, France 100

2012 Côte du Rhône, Guigal, Rhône Valley * 125

2015 Le Volte Dell'Ornellaia, Tuscany* 210

2010 Château du Tertre, 5th Growth, Margaux * 370

<i>THE ART OF TEA</i>	
<i>DARK BREW</i>	40
STRONG BREAKFAST DARJEELING SUPERIEUR EARL GREY FRUIT ROUGES PARFUMES	
<i>ASIAN SIGNATURES</i>	40
ANICHAJ SENCHA DE CHINE MATCHA GENMAICHA	
<i>HERBAL INFUSION</i>	40
CHAMOMILE PEPPERMINT LEMONGRASS	
<i>21ST CENTURY</i>	40
POPCORN TEA CACAO JALAPENO	
<i>FROM THE BAGS</i>	35
MINT TOUREG ENGLISH BREAKFAST DARJEELING EARLY GREY CEYLAN OP GUN POWDER FRUIT ROUGES CHAMOMILE JASMINE LEMONGRASS ROOIBOS CITRUS	

All prices are in AED and inclusive of 5% of VAT, 7% Municipality Fees and 10% service charge.
If you have any concerns regarding food allergies,
Please alert your server prior to ordering.

INDULGE YOUR APPETITE

CLASSIC

75

APEROL SPRITZ

Aperol, fever tree soda, bubbles, orange

CAMPARI SODA

Campari, fever tree soda, lemon

CLASSIC GIN TONIC

Tanqueray 10, fever tree tonic, grapefruit

VODKA SODA

Ketel one, fever tree soda, lemon

CONTEMPORARY

75

MOJITO

Matusalem classico, lime, mint, fever tree soda, gourmet syrup

MOSCOW MULE

Ketel one, lime, gourmet syrup, ginger beer

SEA BREEZE

Ketel one, cranberry juice, grapefruit juice

CAIPIRINHA

Cachaca 51, lime, gourmet syrup

UNFORGETTABLE

75

OLD FASHIONED

Makers mark, bitter, sugar cube, orange

WHISKEY SOUR

Makers mark, lemon juice, gourmet syrup, egg white

DRY MARTINI

Martini dry, tanqueray 10, lemon

NEGRONI

Campari, martini rosso, tanqueray 10

SIGNATURES

80

MOJITAI

Matusalem classico, mint leaves, orgeat syrup, cointreau, lime juice, orange juice, soda

MIAMI VICE

Matusalem classico, pineapple, coconut coulis, lime juice, strawberries