

Gulf Pavilion

GREENS & GRAINS

Goat Cheese & Young Spinach (C,D,N,V,MD) 75

Baby spinach, kale leave, celery, strawberry, walnut, blueberry, apple cider vinaigrette

Superfood Vegan Bowl (N,MD,SY,VG) 75

Quinoa, avocado, vegan cheese, chickpeas, pumpkin seed, homegrown leaves

Baby Vegetable & Home Grown Greens (D,N,MD,VG,SU) 70

Carrot, fennel, zucchini, heirloom beets, pistachio pesto, lemon vinaigrette

Romaine Caesar (D,E,F,G,MD) 85

Gem lettuce, parmesan cheese, crispy capers, anchovy dressing, toasted focaccia

Grilled Chicken (MD) 105

Grilled Prawns (CR) 120

House Special Salad (N,MD,SY) 85

Green olive, bell pepper, red onion, cucumber, avocado, datterini tomato, candied pecan, Chicken strips, orange, miso vinaigrette

BITES

BBQ Chicken Wings (C,D,G,MD,SY) 65/115

Half or full dozen, blue cheese dip, celery sticks
Honey-mustard, salt 'n' pepper, teriyaki, sweet BBQ, Sriracha spiced

Crispy Fried Local Calamari (D,E,G,M,MD,SY,LS) 75

Lemon aioli

Vegetable spring roll (G,SY) 55

Coriander & sweet chili sauce

Smoked Chicken Spring Rolls (G) (SY) 65

Coriander & sweet chili sauce

Fin in a Bun Slider (D,E,F,G,MD,SY) 85

Soft potato bun, battered cod fish, mushy peas, tartare sauce

FLAT BREAD

Margherita (D,G,V,SY) 85

Roma tomato, basil, organo, mozzarella, olive oil
(Gluten free option available)

Figs & Akawi Cheese (D,G,SY,V) 95

Pomegranate molasses, rocket, feta cheese

Beef Pepperoni (D,G,SY) 95

Roma tomato, mozzarella, chives

Veal Bacon 'n' White Onion (D,G,SY) 95

Sour cream, Gruyère, homegrown baby kale

Scottish Smoked Salmon (D,F,G,SY) 110

Crème fraîche, avocado, pickle red onion, rocket

MAINS & GRILL

Prime Angus Beef Burger (D,E,G,SY) 125

Veal bacon, white onion, lettuce, tomato, dill pickle, cocktail sauce

Grilled Chicken Club Wrap (E,G,MD,SY) 95

Grilled chicken, veal bacon, egg, tomato, cocktail sauce

Orecchiette with Broccolini (D,G,N,V) 80

Basil pesto, valle verde mozzarella, toasted pine nuts
(Vegan & gluten free option available)

Fish and Chips (D,E,F,G,MD,SY) 145

Tartar sauce, mushy peas, apple cider vinegar, lemon zest

Grilled Lamb Rack (C,D,G) 150

Moghrabieh pearl, mint labneh, eggplant chips, pomegranate

Lime & Cilantro Baby Chicken 135

Baby leeks, asparagus, baby potato, chimichurri sauce

(C) Celery, (CR) Crustacean, (D) Dairy, (E) Eggs, (F) Fish, (G) Gluten, (L) Lupins, (M) Mollusks, (MD) Mustard, (SU) Sustainable, (N) Nuts, (PN) Peanuts, (S) Sesame, (SP) Sulfites, (SY) Soya, (V) Vegetarian, (VG) Vegan,  Signature Dish, (LS) Locally Sourced

Please speak to your server regarding any allergy of food or preferences.

All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.

The Ritz-Carlton, Dubai, Al Mamsha Street, Jumeirah Beach Residences
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SIGNATURE COCKTAILS

Aperol Cooler 70

Aperol, gin, cucumber, club soda

Jamaican Bliss 70

Rum, blue curacao, amaretto, fresh pineapple Juice

Miel-Rita 70

Tequila, hot honey, fresh lime, fresh pineapple juice

Strawberry Fields 70

*Vodka, elderflower syrup, strawberry purée,
fresh lime, club soda*

The Drunken Coconut 75

Rum, young coconut, honey & fresh lime

(Classic cocktails available upon request)

SMOOTHIES

Raspberry Love 45

Raspberry, blueberry, banana

Strawberry Split 45

Strawberry, papaya, banana, cherry

Mango Paradise 45

Mango, pineapple, passion fruit, lemon

Açaí Kick 45

Açaí, blueberry, mango & banana

Pink Dragon 45

Dragon fruit, mango, strawberry

NON-ALCOHOLIC SERVES

Into the Sun 45

*Fresh mango, cranberry, fresh orange juice,
passion fruit purée*

Elderflower Breeze 45

*Elderflower syrup, mint leaves, passion fruit,
fresh lime juice, soda*

Summer Feeling 45

*Fresh watermelon juice, fresh lime juice,
strawberry purée, ginger ale*

Cucumber Lemonade 45

Cucumber, rose water, fresh lime juice, soda water

Tender Coconut 45

Fresh Juices 35

Orange, Pineapple, Watermelon, Mango

House Crafted Iced Tea 38

Cranberry, Orange, Lemon, Peach

Soft Drink 32

Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Mirinda

Red Bull / Sugar Free 45

Tea Selection (SU) 35

Coffee Selection (SU) 40

Water Small/Large

Evian (Still) 32/42

San Pellegrino (Sparkling) 32/42

Locally Sourced Water

(Still & Sparkling) 32

(SU) Sustainable

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BOTTLED BEERS

Birra Moretti (Italy) 60
Heineken (Netherlands) 60
Peroni (Italy) 60
Corona (Mexico) 60

Heineken 0.0 (Non Alcoholic) 49

DRAUGHT BEER

Birra Morretti 69
Stella Artois 70

SPIRITS

Tanqueray Ten 75
Hendrick's 70
Patrón Silver 80
Bacardi Superior 59
Grey Goose 80
Belvedere 80
Johnnie Walker Black Label 80
Jack Daniels Old No. 7 69

CHAMPAGNE & SPARKLING

Glass/Bottle

Alberto Nani Prosecco (Italy) 79/450
Valdo Floral Rosé (Italy) 400
Laurent-Perrier Brut NV (France) 165/980

WHITE WINES

Santa Carolina Reserva, Chardonnay (Chile) 72/350
Da Luca, Pinot Grigio (Italy) 65/320
Zuccardi, Torrontes (Argentina) 70/345
Kapuka, Sauvignon Blanc (New Zealand) 85/420
Ken Forester Old Vine Chenin Blanc (South Africa) 85/420

RED WINES

Luigi Bosca "La Linda" Malbec (Argentina) 76/375
Errazuriz, Cabernet Sauvignon (Chile) 80/395
Philippe Baron Bordeaux (France) 95/465
Chianti DOCG, Gabbiano (Italy) 85/415
Santa Carolina Reserva, Cabernet Sauvignon (Chile) 72/350

ROSÉ WINES

Minuty, Côtes de Provence (France) 95/475
Colombelle L'Original, Côtes de Gascogne (France) 70/340