




























BREAKFAST

Available from 6:00 am to 11:00 am

Oberoi breakfast   	150
Fresh juice	
Seasonal fresh fruit platter	
Homemade fruit yogurt	
Fresh bakeries	
Eggs to order	
Omelette scrambled boiled fried	
Served with your choice of beef or turkey bacon, beef or chicken sausages, turkey ham	
Arabic breakfast    	150
Fresh juice	
Seasonal fresh fruit platter	
Foul medames with traditional accompaniments	
Arabic cheese, labneh, olives, Arabic bread	
Egyptian style scrambled egg or omelette	
Healthy breakfast   	135
Fresh juice	
Seasonal fresh fruit platter	
Fruit smoothie	
Granola yogurt parfait    	
<i>whipped yogurt, fresh berries, orange supreme</i>	
Avocado toast  	
<i>kraftkorn toast, poached eggs, paprika salt</i>	
Continental breakfast   	95
Fresh juice	
Seasonal fresh fruit platter	
Fresh bakeries	

 - Vegetarian  - Contains egg, meat or seafood  - Vegan  - Spicy

 - Contains gluten  - Contains alcohol  - Contains shellfish  - Contains fish & fish products

 - Lactose free  - Contains nuts  - Signature preparation  - Sustainable, Local, Organic

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Eggs to Order

Fresh farm eggs ▲	70
Choice of scrambled, sunny side up, fried, poached or boiled	
Omelette ▲	80
Choice of whole eggs or egg white with your choice of filling: Plain smoked salmon mixed vegetables cheddar cheese	
Egg florentine ▲ 🌱	70
Poached eggs, sautéed spinach, hollandaise sauce, steamed brioche	
Egg benedict ▲ 🌱	75
Poached eggs, seared turkey ham, hollandaise sauce, steamed brioche	
Egg royale ▲ 🌱 🐠	75
Poached eggs, Scottish smoked salmon, hollandaise sauce, steamed brioche	

*All of our egg preparations are served with your choice of turkey or beef bacon,
chicken or beef sausages*

Healthy Signatures







Bowl of yogurt 🟢	30
Plain or fruit flavoured	
Cereals 🟢 🌱	35
Choice of corn flakes, all bran, muesli, wheat flakes, rice crispies, special K, coco pops Served with your choice of full or low fat milk, soya milk, almond milk, oat milk or coconut milk	
Porridge 🟢	35
Choice of full or low fat milk, water, soya milk, almond milk, oat milk or coconut milk Plain, pistachio and dates or almond and figs	
Seasonal fresh fruits platter 🟢 🌱	55
Assorted berries 🟢 🌱	55
Granola yogurt parfait 🌱 🌱 🌱	60
Whipped low fat yogurt, toasted granola, fresh berries, orange supreme	
Smoked Scottish salmon ▲ 🌱 🐠	75
Cream cheese, kraftkorn toast	
Artisan cheese platter 🟢 🌱	85
Chef's selection of International cheeses, quince paste, English crackers, nuts, grapes	

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Sweet Treats

- French toast**   40
Orange flavoured brioche
- Vanilla waffle**   40
- Pancakes**   40
Choice of: Vanilla bean, caramel banana or forest berries











All our sweet treats are served with crème Chantilly, fruit compote and maple syrup

- Morning Bakeries**   45
Croissant, pain au chocolat, muffin, banana bread, Danish of the day
Served with fruits preserves, honey and butter













Indian Specialties

- Aloo paratha**   40
Whole wheat dough filled with spiced potato and cooked on a griddle,
served with mango pickles and plain yogurt
- Idli**   40
Steamed rice and lentil cake, lentil stew, selection of chutneys
- Uttapam**   40
Savoury rice pancake served with lentil stew, selection of chutneys

Arabic Specialties

- Creamy labneh**   40
Served with Arabic bread
- Hummus**    40
Chickpea spread, extra virgin olive oil, served with Arabic bread
- Arabic cheese platter** 40
Akawi, baladi, feta, shallal, cucumber, served with Arabic bread
- Pan seared halloumi cheese**  45
Served with seared tomato and olives
- Foul medames**   50
Traditional Arabic style stew of broad bean, garlic, tomato, onion, olive oil
- Scrambled shakshouka**   75
Free range egg with tomato, onion, coriander
served with your choice of beef, turkey bacon, beef, chicken sausage

All our Arabic specialties are locally sourced















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ALL-DAY DINING




Available from 12:00 pm to 11:00 pm

Salads and Appetizers

Baba ghanouj    	40
Charcoal grilled eggplant, pomegranate molasses, extra virgin olive oil, oregano pita	
Salade verte   	70
Organic greens, cherry tomato, dates, cucumber, avocado za'atar cream, Pommery vinaigrette	
Fattoush salad   	70
Cucumber, tomato, mint, lettuce, pomegranate, capsicum, sumac, za'atar pita crisps	
Smoked burratina  	80
Heirloom tomato, rocket, baby kale, nerum balsamic	
Quinoa salad  	80
Raspberry, cherry tomato, avocado, cucumber, edamame, endives, mint, artisanal framboise dressing	
Prawns  	110
Smoked salmon  	105
Caesar salad  	75
Baby gem, herbs and garlic crouton, parmesan, Caesar dressing	
Slow roasted chicken 	85
Prawns  	110
Cold mezze     	80
Avocado hummus, muhammara, babaghanouj, vine leaves, oregano Greek pita	
Hot mezze   	75
Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, paprika chutney, tahini sauce	
Oven roasted paneer tikka   	65
Coated with intense house blend spices, stuffed with rhubarb and ginger compote	
Chicken tikka   	70
Boneless chicken thigh marinated with chili, yogurt, spices and cooked in a tandoor	
Gilafi seekh kebab   	85
Spiced mince of lamb coated with bell, onion, mint and coriander, cooked in a tandoor	

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Soups









Traditional lentil Soup  	50
Pita crisps, lemon	
Mushroom cream  	60
White truffle essence, shimeji confit	
Miso lemon broth 	
Tofu 	55
Chicken 	60
Shrimps  	70

Sandwiches and Burgers

Vegan burger  	90
Plant based steak, lettuce, tomato, smoked paprika, vegan mayonnaise, gluten free bun, potato skin fries	
House club  	90
Toasted white bread, creamy chicken, turkey ham, fried egg, avocado, tomato, rocket, truffle mayonnaise, potato skin fries	
Arabic wraps 	
Avacado hummus, spicy cabbage, Arabic pickles, potato skin fries	
Falafel 	80
Garlic grilled chicken 	85
Spicy harra shrimps  	90
Tandoori chicken burger   	95
Tandoori chicken, slaw, tandoori mayo, tomato, potato bun, potato skin fries	
Artisan Angus burger  	100
Emmental cheese, smoked beef bacon, lettuce, tomato, house barbeque sauce, potato bun, potato skin fries	



Sandwiches and burgers are served with your choice of potato skin fries or garden leaves

Pizzas

Margherita  	75
Tomato sauce, mozzarella, cherry tomato, basil leaves, extra virgin olive oil	
Pepperoni  	80
Tomato sauce, mozzarella, spiced beef pepperoni	
Chicken tikka  	80
Tomato sauce, mozzarella, capsicum, onion	
Funghi e tartufo  	90
Sour cream, parmesan, forest mushroom, truffle essence, rocket	

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












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Pastas and Risottos

Gnocchi ai Funghi   	115
Shallot glazed mushroom ragout, black truffle carpaccio, vegan feta, crispy croutons	
Pumpkin cappelli   	110
Roasted almonds, fontina cheese sauce, pumpkin seeds, DOP Parmigiano	
Spinach and mascarpone ravioli   	115
Homemade pesto cream, semi dried tomato, feta crumble	
Wild mushroom risotto 	125
Slow cooked mushrooms, DOP Parmigiano, black truffle carpaccio	
Black seafood risotto     	145
Squid ink, fresh scallops, tiger prawns, mirepoix, dry white wine, parsley sponge	
Pasta classics 	115
Your choice of spaghetti or penne	
Sauce: Arrabiata, Aglio olio peperoncino, Alfredo	
With: Beef Bolognese, chicken or shrimps 	130

Gluten free pastas are available upon request

International main courses

Baked eggplant casserole   	95
Tomato, onion, chickpeas, pomegranate, smoked capsicum, herbs	
Plancha grills	
Organic chicken breast 	145
US beef tenderloin 	175
Norwegian Salmon  	170
Seabass  	180
Gulf prawns  	185
<i>Served with herbs mashed potato, maple glazed legumes, tomato confit</i>	
French baby chicken 	160
Oven roasted, glazed baby potato, asparagus, parsley, mustard honey sauce	
Mediterranean seafood grills   	230
Seabass, Gulf prawns, octopus, scallops, seasonal legumes, beurre blanc	


















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




Thai curries   	
Choice of red or green	
Coconut milk, Thai chili and palm sugar, jasmine rice	
Chicken 	135
Prawns  	175

Indian Specialties








Paneer makhani  	115
Cooked in a tandoor and braised in a tomato gravy along with fenugreek	
Chicken tikka masala   	135
Cooked in a tandoor and tossed in a spiced onion and tomato gravy	
Butter chicken   	140
Chicken tikka braised in rich tomato gravy scented with fenugreek	
Lamb roganjosh  	145
Spring lamb braised in a saffron gravy, dry ginger, fennel	
Mango fish curry     	155
Wild caught red snapper, raw mango, curry leaf, coconut	
Chingri malai curry  	165
Fresh water prawns, coconut cream finished with Bengali garam masala	

All Indian specialties are served with your choice of Indian bread or steamed basmati rice






















Awadhi dum biryani  	
Basmati rice cooked on "Dum" dough sealed pot, aromatic herbs and spices, served with jeera raita	
Vegetables 	135
Chicken tikka 	145
Lamb 	155
Dal makhani 	50
24 hours slow cooked black lentils with tomato and butter	
Dal tadka 	45
Yellow lentils tempered with cumin, ginger and onion, finished with clarified butter	













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Accompaniments

Indian breads  	25
Choice of: tawa paratha or tawa roti	
Raita 	25
Choice of plain, cucumber or mixed vegetables	
Aloo chatpata  	40
Potatoes tossed with asafoetida, spice mix, garlic, green chili and cilantro	
Rice  	
Saffron pulao	30
Jasmine rice	30
Basmati rice	25

Desserts

Sticky toffee pudding    	55
Khudri date cake soaked in warm toffee sauce and served with vanilla ice cream	
Black forest cheesecake   	55
Philadelphia cream cheese, Amarena cherries, chocolate soil	
Mango passion  	55
Thai mango, mango passion sorbet, mango whipped cream	
Dark chocolate walnut brownie   	55
Bolivian chocolate ganache, vanilla ice cream	
Artisan cheese platter  	85
Chef's selection of International cheeses, quince paste, English crackers, nuts, grapes	
Seasonal fresh fruits platter  	55
Gelato  	30
Vanilla dark chocolate mango strawberry coconut	
Sorbet   	30
Mango passion lime watermelon	




















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LATE NIGHT DINING













Available from 11:00 pm to 6:00 am

Salads and Appetizers

Fattoush salad    	70
Cucumber, tomato, mint, lettuce, pomegranate, capsicum, sumac, za'atar pita crisps	
Smoked burratina  	80
Heirloom tomato, rocket, baby kale, nerum balsamic	
Cold mezze     	80
Avocado hummus, muhammara, wine leaves, babaghanouj, oregano Greek pita	
Hot mezze   	75
Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, paprika chutney, tahini sauce	
Caesar salad  	75
Baby gem, herbs and garlic crouton, parmesan, Caesar dressing	
Slow roasted chicken 	85
Prawns  	110



















Sandwiches and Burgers

Vegan burger  	90
Plant based steak, lettuce, tomato, smoked paprika, vegan mayonnaise and gluten free bun, potato skin fries	
House club  	90
Toasted white bread, creamy chicken, turkey ham, fried egg, avocado, tomato, rocket, truffle mayonnaise, potato skin fries	
Tandoori chicken burger  	95
Tandoori chicken, slaw, tandoori mayo, tomato, potato bun, potato skin fries	
Artisan Angus burger  	100
Emmental cheese, smoked beef bacon, lettuce, tomato, house barbeque sauce, potato bun, potato skin fries	

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Main Courses










Arrabiata   	115
Chili, garlic, olives, spicy tomato sauce, basil	
Aglio olio peperoncino    	115
Olive oil, garlic, chili, cherry tomato, parsley	
Spinach mascarpone ravioli   	115
Homemade pesto, semi dried tomato, vegan feta crumble	
Wild mushroom risotto 	125
Slow cooked mushroom ragout, parmesan cheese, and black truffle carpaccio	
Bolognese  	130
Slow cooked beef ragout, tomato sauce, parsley	
Alfredo  	115
Assortment of mushrooms, creamy sauce	
Organic chicken 	130
Shrimps  	130

All our pastas are served with your choice of penne or spaghetti

Gluten free pastas are available upon request





Awadhi dum biryani  	
Basmati rice cooked on "Dum" dough sealed pot, aromatic herbs and spices served with jeera raita	
Vegetables 	135
Chicken tikka 	145
Lamb 	155

Desserts

Sticky toffee pudding    	55
Khudri date cake soaked in a warm toffee sauce served with vanilla ice cream	
Dark chocolate walnut brownie   	55
Bolivian chocolate ganache, vanilla ice cream	
Seasonal fresh fruits platter  	55

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KIDS MENU

Available for 24 hours





Soups













Minestrone   	35
Sweet corn and chicken 	35

Main Courses

Garden greens 	30
Steamed or sautéed seasonal vegetables	
Crunchy crudities 	30
Carrot, cucumber, green apple, tzatziki	
Toasted tomato cheddar sandwich  	45
Potato skin fries or garden leaves	
Beef slider  	50
Black Angus beef, cheddar cheese, tomato, baby gem iceberg lettuce, pickles, potato skin fries	
Mac casserole  	60
Macaroni, creamy chicken, cheddar melt, fine herbs	
Petit grills 	70
Creamy potato, green peas, honey glazed carrot	
Chicken breast, mushroom sauce	
Beef tenderloin 100 grams, barbecue sauce	
Seabass, beurre blanc 	
Salmon, beurre blanc 	
Little bites  	60
Fried chicken tenders, mozzarella sticks, potato skin fries	
Pastas  	65
choice of: penne or spaghetti	
choice of: pomodoro, beef Bolognese, creamy pesto	
<i>Gluten free pasta is available upon request</i>	

Desserts

Fragola  	35
Chocolate strawberry, whipped Greek yogurt, strawberry ice cream	
Chocolate brownie  	35
Chocolate ganache, vanilla ice cream, dulcely pearls	

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Wines by the glass

Sparkling and Champagne

N/V	Zonin, Prosecco, Brut, Veneto DOC, Italy	65
N/V	Moët & Chandon, Brut Imperial, France	150

Bin End Champagne

N/V	Pommery, Brut Royal	90
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Rosé Wine

2020	De Casta Rosado, Torres, Spain	65
2020	Viña Esmerelda, Torres, Spain	65

White Wine

2020	Viña Esmerelda, Moscatel-Gewürztraminer, Torres, Spain	60
2021	Petit Chablis, J. Moreau & Fills	95
2020	La Scolca, Gavi DOCG, Italy	75
2020	Alois Lageder, Sauvignon Blanc, Alto Adige	130

Red Wine

2020	Bila - Haut, M. Chapoutier, France	65
2017	Gran Coronas Reserva, Cabernet Sauvignon, Torres, Spain	65
2018	The Footbolt, Shiraz, D'Arenberg, McLaren Vale	95
2017	Altos Ibericos, Tempranillo, Torres, Spain	80
2019	Erath, Pinot Noir, Oregon, USA	125

Sweet Wine

2017	Banyuls, Bila-Haut, France	65
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Beverage List

Whisky	30ml
Deluxe whisky	
Johnny Walker Black Label	60
Chivas Regal 12 Year Old	50
American whisky	
Jim beam	50
Woodford reserve	50
Irish whisky	
John Jameson	50
Single malt whisky	
Highlands	
Glenmorangie Original	60
Speyside	
Glenrothes Select Reserve	55
Glenfiddich 12 Year Old	70
Islands	
Talisker Storm	65
Arran Malt 12 Year Old Cask Strength	90
Gin	
Beefeater	50
Bombay Sapphire	50
Hendricks	60
Rum	
Bacardi Carta Blanca	50
Malibu	50
Cachaça 51	50
Vodka	
Belvedere	60
Grey goose	60

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Beers (330ml)	
Stella Artois	45
Budweiser	45
Peroni	45
Corona	45
Cognac	30 ml
Hennessy VS	50
Liqueurs	60 ml
Limoncello	65
Bailey's Irish Cream	65
Kahlua	65
Drambuie	65
Sherry and Port	
Harveys Bristol Cream	45
Cockburns Ruby Port	70
Cocktails	
Bellini	75
peach purée, sparkling wine	
Cosmopolitan	75
vodka, cointreau, cranberry juice,	
Bloody mary	75
vodka, tomato juice, Worcestershire, tabasco, celery salt	
Daiquiri	75
rum, lime, sugar	
Gimlet	75
gin, lime cordial	
Dry martini	75
gin, noilly prat	

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Non Alcoholic Cocktails

Al Zorah sunrise 40
orange juice, rosehip cordial, lemon juice

Very berry 40
orange juice, berries

Mangrove iced tea 40
white tea, wildflower honey, lime juice, sea pepper

Non Alcoholic Beverages

Aerated beverages

Coke, Sprite, Diet coke, Coke zero, Fanta, Ginger ale, Ginger beer, Tonic water 30

Red bull 35

Ice teas

Lemon 25

Peach 25

Still water

Al Ain 330 ml 20
750 ml 25

Evian 330 ml 35
750ml 40

Sparkling water

Al Ain 330 ml 20
750 ml 25

Perrier 330 ml 35
750 ml 40

Hot Beverages

Black teas

English Breakfast | Earl grey | Royal Darjeeling 35

Herbal tea

Chamomile 35

Green teas

Emperor Sencha | Jasmine queen 35

Coffee selection

Freshly brewed | Americano | Espresso 35

Cappuccino | Café Latte | Macchiato 35

Hot Chocolate 35

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