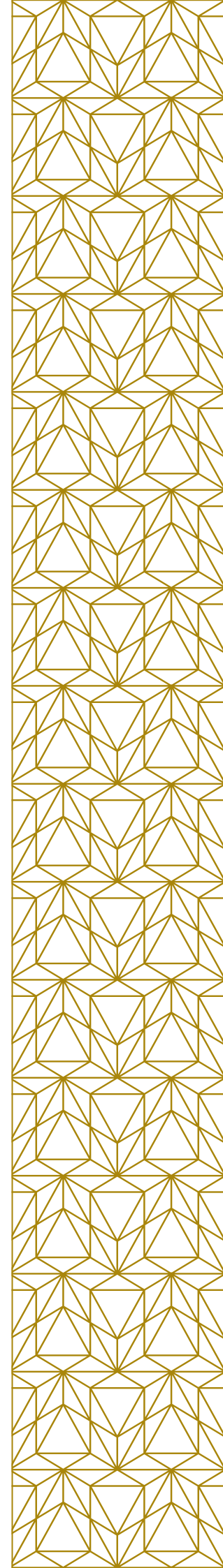


ASIAN



IN ROOM DINING MENU





Dear Guest,

On behalf of our team at Mandarin Oriental Jumeira, Dubai, we wish you a very warm welcome to our resort! It is truly a delight to have you as our guest. Our creative In-Room Dining menu has been developed by our renowned culinary team to feature favourites of all cuisines including those that are more health conscious. Through our partnerships with local farms and artisans, this menu reflects our commitment to sourcing the finest quality, sustainable and organic produce.

If for any reason, we are unable to satisfy your personal preferences or dietary needs with our current In-Room Dining offerings, we encourage you to simply convey your specific wishes to our In-Room Dining team and we will make every attempt to accommodate your needs.

We wish you the most relaxing stay here by the endless blue of the Arabian Gulf at Mandarin Oriental Jumeira, Dubai.

Yours Sincerely,

Leo Concezzi
Executive Chef – Mandarin Oriental Jumeira, Dubai



BREAKFAST

CHINESE BREAKFAST

155

Seasonal fruit plate, chicken congee, wok fried egg noodles
Prawn dumpling (S) & vegetable dumpling, chicken siew mai, kaya toast
Soya bean milk, green tea

ASIAN FAVORITES

Vietnamese Scrambled Eggs (S)

90

Organic pan-fried eggs, crab meat, fish sauce, fresh chives

Tamagoyaki

70

Rolled omelette, sesame oil, soy sauce, fresh coriander

Chinese Omelette

65

Mixed vegetables, soy sauce, fresh chilli

Akooori Style Scrambled Eggs

65

Tomato, cumin, fresh cilantro

{V} Vegetarian {A} Alcohol {N} Nuts {S} Shellfish

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LUNCH & DINNER

11am – 11pm

STARTERS

Sushi, Nigiri & Maki Pickled ginger, wasabi, soy sauce	195
Chinese Scallops Poached okra, superior soy sauce	155
Stuffed Paratha (V) Potato, yogurt, pickles	65
Vegetable & Kaju Samosa (N)(V) Mix vegetables, cashew nuts, mint chutney	60
Duck Spring Roll Chinese spiced duck, foie gras, cabbage	85
Tandoori Chicken Salad Iceberg lettuce, cumin yogurt	60

SOUPS

Cantonese Vegetables Soup (V) Chinese mushrooms, ginger root, long grain brown rice	50
Miso Tofu Soup (V) Miso paste, tofu, spring onion	50

MAIN COURSES

Cantonese Dim Sum (S) Siew mai, har gao, chicken bun, vegetables dumpling, seafood dumpling, xo sauce	95
Pad Thai (N)(S) Tofu, prawns, bean sprouts, lime, Thai rice noodles	105
Steamed Cod Fish (S) Chinese mushrooms, xo sauce	155
Chicken Teriyaki Steamed bok choy, rice	125
Szechuan Beef Sautéed diced beef, Szechuan pepper, chilli	165

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CURRIES, BIRYANIS & TANDOORIS

Biryani (N)

Chicken	125
Lamb	145
Vegetable	95

Tandoori Kebab Platter (S)

Chicken tikka, prawns, lamb	190
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Lamb Roganjosh

Mild spiced lamb curry, yogurt, tomato gravy	120
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Butter Chicken Curry (N)

Tandoori chicken, creamy sauce	90
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All the curry dishes are served with basmati rice, mango chutney, raita, lime pickle, poppadum naan bread and laccha salad

SIDE ORDERS

Wok Fried Bok Choy	40
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Egg Fried Rice	40
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Spicy Wok Fried Vegetables	40
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Steamed Garlic Asparagus In Soy Sauce	40
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SOMETHING SWEET

Chilled Mango & Sago Pudding	50
Sago pearls, mango, grapefruit segments, cream	

Rasmalai (N)	70
Cheese dumplings, saffron syrup	

Ice Cream & Sorbet	50
Two scoops of your choice, golden wafer, fresh berries	

Tropical Seasonal Fruit Plate	50
Assorted tropical fruit	

International Cheese Board (N)	65
Dried fruits, nuts	

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NIGHT MENU

11pm – 5am

STARTERS

Mezze of the day (V)(N)	95
Selection of five different classic mezze Baba ganoush, hummus, moutabel, muhammara, tabbouleh	
Burrata (V)	105
Burrata cheese, orange segments, cherry tomato jam, aged balsamic	
Tuna Carpaccio	110
Mediterranean tuna, citrus ginger dressing	

SALADS

Roasted Pumpkin & Quinoa Salad (V)(N)	65
Pumpkin, coriander, pomegranate seeds, quinoa, sumac, roasted hazelnuts, maple syrup	
Caesar Salad	70
Hearts of romaine, focaccia croutons, aged Parmigiano Reggiano creamy garlic, cracked pepper dressing	
Add grilled chicken	85
Add grilled prawns (S)	95

SOUPS

Cep Mushrooms (V)	55
Stir fried ceps in garlic confit, mixed herbs	
Vegetable Soup (V)	50
Organic vegetable broth, croutons	

MAIN COURSES

Wagyu Beef Burger	145
Oven dried tomato in teriyaki essence, crushed avocado, caramelized onions	
Mandarin Club Sandwich (N)	75
Chicken breast, beef bacon, lettuce, tomato, avocado, pickles, basil pesto aioli, sour dough bread	

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Mixed Grill	225
Shish tawook, lamb kofta, lamb chops, beef kebab mint yogurt, halabi sauce, grilled onion, tomato, Arabic bread	
Wild Seabass	145
Seared seabass, sautéed fennel, lemon marmalade	
Oven Roasted Salmon	145
Caramelized cauliflower, citrus watercress	
Pad Thai (N)(S)	105
Tofu, prawns, bean sprouts, lime, Thai rice noodles	
Lamb Roganjosh	120
Mild spiced lamb curry, yogurt, tomato gravy	
Butter Chicken Curry (N)	90
Tandoori chicken, creamy sauce	
Yellow Dal (V)	65
Lentils cooked with cumin, onions, chillis, tomato	

All the curry dishes are served with basmati rice, mango chutney, raita, lime pickle, poppadum naan bread, laccha salad

PASTA

Your choice of Spaghetti, Farfalle, Fettuccine or Penne

Broccoli & Chilli	75
Pesto (N)	75
Arrabiatta	70
Bolognese	80
Alfredo	80

Topped with shaved cheese: Parmigiano or Pecorino

PIZZA

Margherita (V)	75
Plum tomatoes, mozzarella, fresh basil	
Ai Funghi & Tartufo (V)	80
Mushrooms, seasonal black truffle	

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FROM THE GRILL

Served with two side dishes and a sauce of your choice

Wagyu Tenderloin (marble 7) 180 g	235
Wagyu Rib Eye (marble 6) 200 g	210
Wagyu Striploin (marble 9) 200 g	210
Australian Lamb Rack	165
French Free-Range Chicken Breast	135

Sauces: Béarnaise, fresh herbs beef jus, Café de Paris butter

Side Dishes: Stir fry vegetables, tandoori potato skewer, baked potato, organic spinach (creamed or sautéed)

DESSERTS

Blueberry Cheese Cake	50
<i>Cheese cake, blueberry confit</i>	
Ice Cream & Sorbet	50
<i>Two scoops of your choice, golden wafer, fresh berries</i>	
Tropical Seasonal Fruit Plate	50
International Cheese Board (N)	65
<i>Dried fruits, nuts</i>	

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KIDS MENU

11am – 11pm

Vegetables Crudites (V)	35
Carrots, celery, cucumber, melon, watermelon	
Vegetable Soup (V)	40
Soup prepared daily from our chef using our organic vegetables	
Pappa Al Pomodoro (V)	40
Tomato soup, toasted bread	
Mini Club Sandwich	40
Turkey, bacon, lettuce, tomato	
Jacket Potato (V)	35
Oven baked potato, melted graviera cheese	
Grilled Beef Burger	45
Cheese, tomato, lettuce, French fries	
Penne Pasta	40
Tomato, bolognese or alfredo sauce	
Wok Fried Noodles (V)	40
Egg noodles, Asian vegetables	
Crispy Wild Seabass	80
Bread crumbed, French fries	
Chicken Schnitzel	70
Free range chicken breast, mashed potato, vegetables	
Pizza Margherita (V)	50
Plum tomatoes, mozzarella, fresh basil	

KIDS DESSERTS

Banana Pancakes (N)	40
Soft pancakes, peanut butter, sliced bananas, nutella	
S`mores Parfait	40
Chocolate candy bar, marshmallow	
Double Chocolate Brownie (N)	40
Vanilla ice cream, chocolate sauce	
Ice Cream & Sorbet	40
Two scoops of your choice, golden wafer, fresh berries	

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BEVERAGE MENU

WATER

0.5cl 0.75cl

San Pellegrino	20	30
Acqua Panna	20	30

FRESH JUICES

Orange	30
Grapefruit	30
Pineapple	30
Watermelon	30
Mango	30
Carrot	30
Apple	30

SOFT DRINKS

Coca Cola (regular, zero, light), Fanta , Sprite	22
Schweppes Bitter Lemon	22
Schweppes Soda	22
San Pellegrino Aranciata , Limonata	25
Fever Tree Tonic Water (Light, Indian)	25
Red Bull (Regular, Sugar Free, Tropical)	30

COFFEE

Espresso	20
Double Espresso	35
Americano	25
Cappuccino	35
Caffé Latte	35

TEA SELECTION

30

Royal Breakfast, Masala Chai, 1001 Nights, Moroccan Night, Sencha, Earl Grey Floral, Jasmine Pearl Chamomile Breeze, Rooibos Heal, Happy Forest, Royal Darjeeling

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MOCKTAILS

Apple Pie Mule	45
Homemade apple pie syrup, ginger beer, honey	
Blueberry Rosemary Smash	45
Blueberries, rosemary, honey, lemon, soda	
Lemon & Mint a la Coco	45
Coconut water, cucumber, lemon, mint	
6th floor	45
Strawberry, orange, cinnamon, rose water	

SMOOTHIES/MILKSHAKES

Red Velvet	45
Beet juice, pink lady apple, ginger, honey, yogurt	
Green Detox	45
Spinach, green apple, pineapple, kiwi, ginger, agave syrup, yogurt	
Immune Booster (N)	45
Blueberries, mango, banana, almond, low-fat yogurt	
Freshly Made Fruit Smoothies	45
Banana, strawberry, mango or mixed berries	
Milkshakes	45
Chocolate, vanilla, strawberry	

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BY THE GLASS

CHAMPAGNE

Taittinger Brut Réserve NV Champagne, France	99
Taittinger Prestige Rosé Brut NV Champagne, France	150

SPARKLING

Organic Prosecco DOC, Alberto Nani Veneto, Italy	70
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WHITE

Pinot Grigio, Riff, delle Venezie I.G.T. Veneto, Italy	55
Chenin Blanc, Bellingham Homestead Franschhoek, South Africa	65
Gavi del Comune di Gavi, La Scolca, 'Oro' DOCG Piedmont, Italy	90

ROSE

Mateus Rose Dao, Portugal	50
Mirabeau Rosé Provence, France	80

RED

Malbec Zuccardi Mendoza, Argentina	55
Nocturno Tinto, Quinta da Serralheira Douro, Portugal	45
Pinot Noir, Matua Valley Marlborough, New Zealand	85

CHAMPAGNE

Taittinger Brut Réserve NV Champagne, France	595
Taittinger Prestige Rosé Brut NV Champagne, France	900
Louis Roederer Brut Premier NV Champagne, France	1400
Louis Roederer Brut Rosé Champagne, France	1700
Louis Roederer Cristal Champagne, France	3800
Dom Pérignon Champagne, France	2650
Dom Pérignon Rosé Champagne, France	7950

SPARKLING WINE

Organic Prosecco DOC, Alberto Nani Veneto, Italy	350
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ROSE WINE

Mateus Rose Dao, Portugal	250
Mirabeau Rose Provence, France	400

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WHITE WINE

Pinot Grigio Riff delle Venezie I.G.T. Veneto, Italy	275
Chenin Blanc, Bellingham Homestead Franschhoek, South Africa	325
La Scolca Gavi del Comune di Gavi 'Oro' DOCG Piedmont, Italy	450
Petit Chablis, La Chablisienne Chablis, France	570
Chardonnay, Catena Alamos Mendoza, Argentina	345
Riesling Kabinett, Dr. Loosen Mosel, Germany	410
Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand	950
Penfold's, Max's, Chardonnay South Australia, Australia	980

RED WINE

Nocturno Tinto, Quinta da Serralheira Duoro, Portugal	220
Pinot Noir, Matua Valley Marlborough, New Zealand	425
Malbec Zuccardi Mendoza, Argentina	795
Amarone Valpolicella Classico, Luigi Righetti Veneto, Italy	860
Nuits-Saint-Georges, Domaine Henri Gouges Burgundy, France	1375
Paulliac de Latour Bordeaux, France	1830
Châteauneuf Du Pape, Domaine De La Janasse Rhone Valley, France	1575

SWEET WINE

Sauvignon Blanc Late Harvest, Santa Carolina Rapel Valley, Chile	370
Riesling Beerenauslese QmP, Dr. Loosen Mosel, Germany	690
Icewine Vidal Gold Oak-Aged, Inniskillin Niagara, Canada	2150

APERITIF

	Single	Bottle
Martini Bianco Italy	45	1500
Martini Extra Dry Italy	45	1500
Martini Rosso Italy	45	1500
Campari Italy	45	1500

LIQUEUR

	Single	Bottle
Jägermeister Germany	45	1050
Grand Marnier France	45	1050
Bailey's Irish Cream Ireland	45	1125
Drambuie Scotland	45	1125
Kahlua Mexico	45	1125
Sambuca Italy	45	1125

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VODKA

	Single	Bottle
Stolichnaya <small>Russia</small>	45	1125
Stolichnaya Elite <small>Russia</small>	65	1625
Russian Standard <small>Russia</small>	55	1375
Russian Standard Gold <small>Russia</small>	65	1626
Sipsmith Barley Vodka <small>England</small>	75	1750
Belvedere <small>Poland</small>	75	1875
Grey Goose <small>France</small>	75	1875
Beluga Noble <small>Russia</small>	75	1750
Beluga Gold <small>Russia</small>	185	4400

GIN

	Single	Bottle
Edinburgh <small>England</small>	45	1125
Tanqueray <small>England</small>	45	1125
Bombay Sapphire <small>England</small>	45	1125
Monkey 47 <small>Germany</small>	65	1100
Hendricks <small>Scotland</small>	65	1625

TEQUILA

	Single	Bottle
El Jimador Blanco <small>Mexico</small>	45	1050
El Jimador Reposado <small>Mexico</small>	45	1050
Patron XO Café <small>Mexico</small>	45	1125
Patron Silver <small>Mexico</small>	75	1875
Patron Reposado <small>Mexico</small>	75	1875
Patron Anejo <small>Mexico</small>	75	1875

RUM

	Single	Bottle
Takamaka White <small>Seychelles</small>	45	1125
Bacardi White <small>Jamaica</small>	45	1125
Havana Club Anejo 7 Anos <small>Cuba</small>	65	1550

IRISH WHISKEY

	Single	Bottle
Jameson	45	1125

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AMERICAN WHISKEY	Single	Bottle
Jim Beam USA	45	1125
Jack Daniel's Old Number 7 USA	45	1125
Jack Daniel's Gentleman Jack USA	65	1625
Jack Daniel's Single Barrel USA	85	2125

BLENDED SCOTCH WHISKY	Single	Bottle
Dewar's White Label Scotland	45	1125
Johnnie Walker Red Label Scotland	45	1125
Johnnie Walker Black Label Scotland	55	1375
Johnnie Walker Double Black Scotland	65	1625
Johnnie Walker Gold Label Scotland	75	1875
Johnnie Walker Blue Label Scotland	215	5375
Chivas Regal 12 Years Scotland	65	1625
Chivas Regal 18 Years Scotland	125	3125
Chivas Regal "Royal Salute" 21 Years Scotland	195	4500

SINGLE MALT WHISKY	Single	Bottle
Macallan 12 Years Old Triple Cask Scotland	65	1550
Macallan 15 Years Old Triple Cask Scotland	105	2550
Macallan Fine Oak 21 Years Scotland	445	10400
Laphroaig 10 Years Scotland	75	1750
Lagavulin 16 Years Scotland	145	3390

COGNAC	Single	Bottle
Hennessy V.S. France	55	1285
Hennessy X.O. France	215	5050
Remy Martin V.S.O.P. France	85	1990
Remy Martin X.O. France	215	5050

PORT		
Quinta do Noval LBV Port		820
Quinta do Noval 10-Year-Old Tawny Port		1130

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BEER/CIDER

Sagres (Can)	45
Red Stripe	45
Asahi	45
Heineken	45
Peroni	50
Corona	50
Thatchers	55
Thatchers Haze	55

COCKTAILS

Lisbon Mule Vodka, lucia-lima, lemon, beetroot	65
Bahama Mama Takamaka rum, caribbean fruits, pineapple, orange, cranberry	65
Gin Slings Edinburgh gin, st. germain, lemon, cucumber	65
The Bay Vodka infused with orange marmalade, thyme, tonic, lime	65

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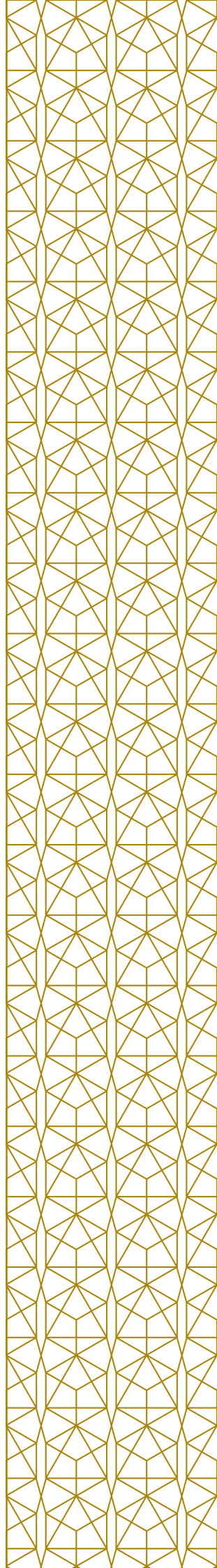
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HEALTHY



IN ROOM DINING MENU





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Yours Sincerely,

Leo Concezzi

Executive Chef – Mandarin Oriental Jumeira, Dubai



BREAKFAST

WELLNESS BREAKFAST

155

3 shots of Wellbeing
Beetroot & pomegranate, pineapple & turmeric, spinach & green apple
Chia seed pot with toasted coconut, Medjool dates & berries, sugar free Madagascan pineapple
Oven baked egg in avocado

Freshly brewed coffee, decaffeinated coffee, selection of fine teas, milk or hot chocolate

HEALTHY BREAKFAST

Steel Cut Irish Oats

Green apple

35

Mandarin Oriental Granola (N)

Dried fruits, nuts

35

Wild Berry Banana Smoothie

Organic yogurt, raw honey

35

Healthy Eggs Benedict

Poached white eggs, fresh avocado, gluten free toast

65

Fluffy White Egg Frittata

Green asparagus, cherry tomato, chives

65

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LUNCH & DINNER

11am – 11pm

STARTERS

Papaya Salad (N)(S) Dried shrimps, green beans, tomato, fish sauce	65
Beetroot Hummus Beetroot, tahina, Arabic bread	60
Vegan Caesar Salad (V) Chickpeas, Lacinato kale, romaine lettuce, vegan Caesar dressing	65
Watermelon Tofu (V) Sesame seeds, light soy sauce	65
Roasted Pumpkin & Quinoa Salad (V)(N) Pumpkin, coriander, pomegranate seeds, quinoa, sumac, roasted hazelnuts, maple syrup	60
Moong Dal Sprout Salad (V) Sprouted green lentils, cucumber, onion, lemon juice dressing	60

SOUPS

Minestrone Soup (V)(N) Basil pesto drops	50
Roasted Bell Pepper Soup (V) Roasted pumpkin seeds, pumpkin oil	50

MAIN COURSES

Tuna steak Tuna, chimichurri, greens	125
Wild Seabass Seared seabass, sautéed fennel, lemon marmalade	135
Oven Roasted Salmon Caramelized cauliflower, citrus watercress	135
Vegetable Curry (V) Onion, tomato	80
Palak Paneer (V) Cottage cheese cooked with spinach	100

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Yellow Dal (V) 65

Lentils, cumin, onions, chillis, tomato

Gluten Free Pasta

Your choice of Spaghetti, Farfalle, Fettuccine or Penne

Broccoli & chilli 75

Pesto (N) 75

Tomato 70

Cheese: Parmigiano or Pecorino

PIZZAS

Margherita (V) 75

Plum tomatoes, mozzarella, fresh basil

Ai Funghi, Tartufo (V) 85

Mushrooms, black truffle

Zucchini (V) 70

Mozzarella cheese, cherry tomato

SOMETHING SWEET

Lemon, Orange & Mandarin Sorbet 50

Citrus confit

Sugar Free Coconut Panna Cotta 50

Spiced pineapple marmalade, mango sorbet

Paleo Blueberry Coffee Cake 50

Coconut cream, blueberry gel

Matcha Tea Ganache 50

Matcha gel, yuzu mint sorbet

Tropical Seasonal Fruit Plate 50

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NIGHT MENU

11pm – 5am

STARTERS

Mezze of the day (V)(N)	95
Selection of five different classic mezze Baba ganoush, hummus, moutabel, muhammara, tabbouleh	
Burrata (V)	105
Burrata cheese, orange segments, cherry tomato jam, aged balsamic	
Tuna Carpaccio	110
Mediterranean tuna, citrus ginger dressing	

SALADS

Roasted Pumpkin & Quinoa Salad (V)(N)	65
Pumpkin, coriander, pomegranate seeds, quinoa, sumac, roasted hazelnuts, maple syrup	
Caesar Salad	70
Hearts of romaine, focaccia croutons, aged Parmigiano Reggiano creamy garlic, cracked pepper dressing	
Add grilled chicken	85
Add grilled prawns (S)	95

SOUPS

Cep Mushrooms (V)	55
Stir fried ceps in garlic confit, mixed herbs	
Vegetable Soup (V)	50
Organic vegetable broth, croutons	

MAIN COURSES

Wagyu Beef Burger	145
Oven dried tomato in teriyaki essence, crushed avocado, caramelized onions	
Mandarin Club Sandwich (N)	75
Chicken breast, beef bacon, lettuce, tomato, avocado, pickles, basil pesto aioli, sour dough bread	

{V} Vegetarian {A} Alcohol {N} Nuts {S} Shellfish

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Mixed Grill	225
Shish tawook, lamb kofta, lamb chops, beef kebab mint yogurt, halabi sauce, grilled onion, tomato, Arabic bread	
Wild Seabass	145
Seared seabass, sautéed fennel, lemon marmalade	
Oven Roasted Salmon	145
Caramelized cauliflower, citrus watercress	
Pad Thai (N)(S)	105
Tofu, prawns, bean sprouts, lime, Thai rice noodles	
Lamb Roganjosh	120
Mild spiced lamb curry, yogurt, tomato gravy	
Butter Chicken Curry (N)	90
Tandoori chicken, creamy sauce	
Yellow Dal (V)	65
Lentils cooked with cumin, onions, chillis, tomato	

*All the curry dishes are served with basmati rice, mango chutney, raita, lime pickle, poppadum
naan bread, laccha salad*

PASTA

Your choice of Spaghetti, Farfalle, Fettuccine or Penne

Broccoli & Chilli	75
Pesto (N)	75
Arrabiatta	70
Bolognese	80
Alfredo	80

Topped with shaved cheese: Parmigiano or Pecorino

PIZZA

Margherita (V)	75
Plum tomatoes, mozzarella, fresh basil	
Ai Funghi & Tartufo (V)	80
Mushrooms, seasonal black truffle	

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FROM THE GRILL

Served with two side dishes and a sauce of your choice

Wagyu Tenderloin (marble 7) 180 g	235
Wagyu Rib Eye (marble 6) 200 g	210
Wagyu Striploin (marble 9) 200 g	210
Australian Lamb Rack	165
French Free-Range Chicken Breast	135

Sauces: Béarnaise, fresh herbs beef jus, Café de Paris butter

Side Dishes: Stir fry vegetables, tandoori potato skewer, baked potato, organic spinach (creamed or sautéed)

DESSERTS

Blueberry Cheese Cake	50
<i>Cheese cake, blueberry confit</i>	
Ice Cream & Sorbet	50
<i>Two scoops of your choice, golden wafer, fresh berries</i>	
Tropical Seasonal Fruit Plate	50
International Cheese Board (N)	65
<i>Dried fruits, nuts</i>	

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KIDS MENU

11am – 11pm

Vegetables Crudites (V)	35
Carrots, celery, cucumber, melon, watermelon	
Vegetable Soup (V)	40
Soup prepared daily from our chef using our organic vegetables	
Pappa Al Pomodoro (V)	40
Tomato soup, toasted bread	
Mini Club Sandwich	40
Turkey, bacon, lettuce, tomato	
Jacket Potato (V)	35
Oven baked potato, melted graviera cheese	
Grilled Beef Burger	45
Cheese, tomato, lettuce, French fries	
Penne Pasta	40
Tomato, bolognese or alfredo sauce	
Wok Fried Noodles (V)	40
Egg noodles, Asian vegetables	
Crispy Wild Seabass	80
Bread crumbed, French fries	
Chicken Schnitzel	70
Free range chicken breast, mashed potato, vegetables	
Pizza Margherita (V)	50
Plum tomatoes, mozzarella, fresh basil	

KIDS DESSERTS

Banana Pancakes (N)	40
Soft pancakes, peanut butter, sliced bananas, nutella	
S`mores Parfait	40
Chocolate candy bar, marshmallow	
Double Chocolate Brownie (N)	40
Vanilla ice cream, chocolate sauce	
Ice Cream & Sorbet	40
Two scoops of your choice, golden wafer, fresh berries	

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BEVERAGE MENU

WATER

0.5cl 0.75cl

San Pellegrino	20	30
Acqua Panna	20	30

FRESH JUICES

Orange	30
Grapefruit	30
Pineapple	30
Watermelon	30
Mango	30
Carrot	30
Apple	30

SOFT DRINKS

Coca Cola (regular, zero, light), Fanta , Sprite	22
Schweppes Bitter Lemon	22
Schweppes Soda	22
San Pellegrino Aranciata , Limonata	25
Fever Tree Tonic Water (Light, Indian)	25
Red Bull (Regular, Sugar Free, Tropical)	30

COFFEE

Espresso	20
Double Espresso	35
Americano	25
Cappuccino	35
Caffé Latte	35

TEA SELECTION

30

Royal Breakfast, Masala Chai, 1001 Nights, Moroccan Night, Sencha, Earl Grey Floral, Jasmine Pearl Chamomile Breeze, Rooibos Heal, Happy Forest, Royal Darjeeling

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MOCKTAILS

Apple Pie Mule	45
Homemade apple pie syrup, ginger beer, honey	
Blueberry Rosemary Smash	45
Blueberries, rosemary, honey, lemon, soda	
Lemon & Mint a la Coco	45
Coconut water, cucumber, lemon, mint	
6th floor	45
Strawberry, orange, cinnamon, rose water	

SMOOTHIES/MILKSHAKES

Red Velvet	45
Beet juice, pink lady apple, ginger, honey, yogurt	
Green Detox	45
Spinach, green apple, pineapple, kiwi, ginger, agave syrup, yogurt	
Immune Booster (N)	45
Blueberries, mango, banana, almond, low-fat yogurt	
Freshly Made Fruit Smoothies	45
Banana, strawberry, mango or mixed berries	
Milkshakes	45
Chocolate, vanilla, strawberry	

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BY THE GLASS

CHAMPAGNE

Taittinger Brut Réserve NV Champagne, France	99
Taittinger Prestige Rosé Brut NV Champagne, France	150

SPARKLING

Organic Prosecco DOC, Alberto Nani Veneto, Italy	70
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WHITE

Pinot Grigio, Riff, delle Venezie I.G.T. Veneto, Italy	55
Chenin Blanc, Bellingham Homestead Franschhoek, South Africa	65
Gavi del Comune di Gavi, La Scolca, 'Oro' DOCG Piedmont, Italy	90

ROSE

Mateus Rose Dao, Portugal	50
Mirabeau Rosé Provence, France	80

RED

Malbec Zuccardi Mendoza, Argentina	55
Nocturno Tinto, Quinta da Serralheira Douro, Portugal	45
Pinot Noir, Matua Valley Marlborough, New Zealand	85

CHAMPAGNE

Taittinger Brut Réserve NV Champagne, France	595
Taittinger Prestige Rosé Brut NV Champagne, France	900
Louis Roederer Brut Premier NV Champagne, France	1400
Louis Roederer Brut Rosé Champagne, France	1700
Louis Roederer Cristal Champagne, France	3800
Dom Pérignon Champagne, France	2650
Dom Pérignon Rosé Champagne, France	7950

SPARKLING WINE

Organic Prosecco DOC, Alberto Nani Veneto, Italy	350
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ROSE WINE

Mateus Rose Dao, Portugal	250
Mirabeau Rose Provence, France	400

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WHITE WINE

Pinot Grigio Riff delle Venezie I.G.T. Veneto, Italy	275
Chenin Blanc, Bellingham Homestead Franschhoek, South Africa	325
La Scolca Gavi del Comune di Gavi 'Oro' DOCG Piedmont, Italy	450
Petit Chablis, La Chablisienne Chablis, France	570
Chardonnay, Catena Alamos Mendoza, Argentina	345
Riesling Kabinett, Dr. Loosen Mosel, Germany	410
Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand	950
Penfold's, Max's, Chardonnay South Australia, Australia	980

RED WINE

Nocturno Tinto, Quinta da Serralheira Duoro, Portugal	220
Pinot Noir, Matua Valley Marlborough, New Zealand	425
Malbec Zuccardi Mendoza, Argentina	795
Amarone Valpolicella Classico, Luigi Righetti Veneto, Italy	860
Nuits-Saint-Georges, Domaine Henri Gouges Burgundy, France	1375
Paulliac de Latour Bordeaux, France	1830
Châteauneuf Du Pape, Domaine De La Janasse Rhone Valley, France	1575

SWEET WINE

Sauvignon Blanc Late Harvest, Santa Carolina Rapel Valley, Chile	370
Riesling Beerenauslese QmP, Dr. Loosen Mosel, Germany	690
Icewine Vidal Gold Oak-Aged, Inniskillin Niagara, Canada	2150

APERITIF

	Single	Bottle
Martini Bianco Italy	45	1500
Martini Extra Dry Italy	45	1500
Martini Rosso Italy	45	1500
Campari Italy	45	1500

LIQUEUR

	Single	Bottle
Jägermeister Germany	45	1050
Grand Marnier France	45	1050
Bailey's Irish Cream Ireland	45	1125
Drambuie Scotland	45	1125
Kahlua Mexico	45	1125
Sambuca Italy	45	1125

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VODKA

	Single	Bottle
Stolichnaya Russia	45	1125
Stolichnaya Elite Russia	65	1625
Russian Standard Russia	55	1375
Russian Standard Gold Russia	65	1626
Sipsmith Barley Vodka England	75	1750
Belvedere Poland	75	1875
Grey Goose France	75	1875
Beluga Noble Russia	75	1750
Beluga Gold Russia	185	4400

GIN

	Single	Bottle
Edinburgh England	45	1125
Tanqueray England	45	1125
Bombay Sapphire England	45	1125
Monkey 47 Germany	65	1100
Hendricks Scotland	65	1625

TEQUILA

	Single	Bottle
El Jimador Blanco Mexico	45	1050
El Jimador Reposado Mexico	45	1050
Patron XO Café Mexico	45	1125
Patron Silver Mexico	75	1875
Patron Reposado Mexico	75	1875
Patron Anejo Mexico	75	1875

RUM

	Single	Bottle
Takamaka White Seychelles	45	1125
Bacardi White Jamaica	45	1125
Havana Club Anejo 7 Anos Cuba	65	1550

IRISH WHISKEY

	Single	Bottle
Jameson	45	1125

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AMERICAN WHISKEY	Single	Bottle
Jim Beam USA	45	1125
Jack Daniel's Old Number 7 USA	45	1125
Jack Daniel's Gentleman Jack USA	65	1625
Jack Daniel's Single Barrel USA	85	2125

BLENDED SCOTCH WHISKY	Single	Bottle
Dewar's White Label Scotland	45	1125
Johnnie Walker Red Label Scotland	45	1125
Johnnie Walker Black Label Scotland	55	1375
Johnnie Walker Double Black Scotland	65	1625
Johnnie Walker Gold Label Scotland	75	1875
Johnnie Walker Blue Label Scotland	215	5375
Chivas Regal 12 Years Scotland	65	1625
Chivas Regal 18 Years Scotland	125	3125
Chivas Regal "Royal Salute" 21 Years Scotland	195	4500

SINGLE MALT WHISKY	Single	Bottle
Macallan 12 Years Old Triple Cask Scotland	65	1550
Macallan 15 Years Old Triple Cask Scotland	105	2550
Macallan Fine Oak 21 Years Scotland	445	10400
Laphroaig 10 Years Scotland	75	1750
Lagavulin 16 Years Scotland	145	3390

COGNAC	Single	Bottle
Hennessy V.S. France	55	1285
Hennessy X.O. France	215	5050
Remy Martin V.S.O.P. France	85	1990
Remy Martin X.O. France	215	5050

PORT		
Quinta do Noval LBV Port		820
Quinta do Noval 10-Year-Old Tawny Port		1130

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BEER/CIDER

Sagres (Can)	45
Red Stripe	45
Asahi	45
Heineken	45
Peroni	50
Corona	50
Thatchers	55
Thatchers Haze	55

COCKTAILS

Lisbon Mule Vodka, lucia-lima, lemon, beetroot	65
Bahama Mama Takamaka rum, caribbean fruits, pineapple, orange, cranberry	65
Gin Slng Edinburgh gin, st. germain, lemon, cucumber	65
The Bay Vodka infused with orange marmalade, thyme, tonic, lime	65

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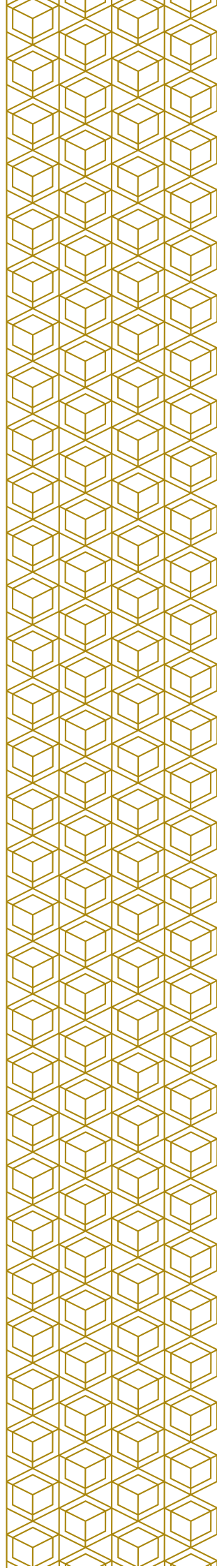
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INTERNATIONAL



IN ROOM DINING MENU





Dear Guest,

On behalf of our team at Mandarin Oriental Jumeira, Dubai, we wish you a very warm welcome to our resort! It is truly a delight to have you as our guest. Our creative In-Room Dining menu has been developed by our renowned culinary team to feature favourites of all cuisines including those that are more health conscious. Through our partnerships with local farms and artisans, this menu reflects our commitment to sourcing the finest quality, sustainable and organic produce.

If for any reason, we are unable to satisfy your personal preferences or dietary needs with our current In-Room Dining offerings, we encourage you to simply convey your specific wishes to our In-Room Dining team and we will make every attempt to accommodate your needs.

We wish you the most relaxing stay here by the endless blue of the Arabian Gulf at Mandarin Oriental Jumeira, Dubai.

Yours Sincerely,

Leo Concezzi
Executive Chef – Mandarin Oriental Jumeira, Dubai



BREAKFAST

THE MANDARIN BREAKFAST (N)

155

Two eggs, any style

Your choice of chicken sausage, beef bacon, breakfast potatoes, grilled tomatoes

Your choice of orange, grapefruit, watermelon, pineapple juice

Our breads - sourdough, walnut raisin, multi-grain, white or whole wheat toast

Bakers Basket - plain croissant, almond croissant, Danish pastries

Freshly brewed coffee, decaffeinated coffee, selection of fine teas, milk or hot chocolate

BREAKFAST FAVOURITES

Eggs Florentine

Spinach, English muffin, hollandaise

65

Avocado Poached Eggs

Avocado, toasted sourdough

65

Eggs Benedict

Beef bacon, English muffin, hollandaise

65

Scrambled Eggs

Goat cheese cream, truffle oil, sourdough

85

Belgian Waffle (N)

Caramelized banana, pecan nuts, chocolate sauce

45

French Toast

Seasonal fruit compote

50

Blueberry Pancakes

Maple syrup, whipped cream

50

Egg Royale

Smoked salmon, chives, caviar, hollandaise

95

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LUNCH & DINNER

11am – 11pm

STARTERS

Papaya Delight (N)(S)	75
Dried shrimps, green beans, tomatoes, fish sauce	
Burrata (V)	105
Burrata cheese, rocket, orange segments, cherry tomato jam, aged balsamic	
Tuna Carpaccio	110
Mediterranean tuna, citrus ginger dressing	
Scallops Ceviche	115
Atlantic scallops, avocado, cilantro, jalapeno	
Caviar	Market price (per g)
Chopped eggs, onions, caper, chives, blinis	

SOUPS

Cep Mushrooms (V)	55
Stir fried ceps in garlic confit, mixed herbs	
Vegetable Soup (V)	50
Organic vegetable broth, croutons	

SALADS

The Mexican (V)	60
Bell peppers, red onion, black bean, tomato, avocado dressing	
Roasted Pumpkin & Quinoa (V)(N)	65
Pumpkin, coriander, pomegranate seeds, quinoa, sumac, roasted hazelnuts, maple syrup	
Watermelon & Feta Cheese (V)	75
Mini herbs, grape seed oil	
Caesar Salad	70
Hearts of romaine, focaccia croutons, aged Parmigiano Reggiano creamy garlic & cracked pepper dressing	
Add grilled chicken	85
Add grilled prawns (S)	95

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BURGERS & SANDWICHES

All burgers & sandwiches are served with your choice of steak fries, French fries or a green salad

Wagyu Beef Burger	145
Oven dried tomato in teriyaki essence, crushed avocado, caramelized onion	
Mandarin Club Sandwich (N)	75
Chicken breast, beef bacon, lettuce, tomato, avocado, pickles, basil pesto aioli, sour dough bread	
Seabass Ciabatta	125
Grilled seabass, tomatoes, onions, chipotle tartar sauce, toasted ciabatta bread	

PASTA

Your choice of Spaghetti, Farfalle, Fettuccine or Penne

Broccoli & Chilli	75
Pesto (N)	75
Arrabbiata	70
Bolognese	80
Alfredo	80
Seafood (S)	115

Topped with shaved cheese: Parmigiano or Pecorino

MAIN COURSES

Wild Seabass	145
Seared seabass, sautéed fennel, lemon marmalade	
Oven Roasted Salmon	145
Caramelized cauliflower, citrus watercress	
Turkish Kuzu Şiş	135
Marinated lamb, bell peppers, roasted tomato	
Urfa Kebab	135
Hand chopped lamb, prime beef meat, Turkish spices	
Moussaka (V)	75
Eggplant, tomato, zaatar, yogurt	

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PIZZAS

Margherita (V) Plum tomatoes, mozzarella, basil	75
Ai Funghi & Tartufo (V) Fresh mushrooms, black truffle	85
Capricciosa Mozzarella, beef ham, black olives, artichoke, mushrooms, oregano	80
Pepperoni Mozzarella, beef salami	80
Potato & Zucchini (V) Mozzarella, cherry tomato	70
Beef Bresaola Buffalo mozzarella, rocket salad, parmesan	70

FROM THE GRILL

Served with two side dishes and a sauce of your choice

Wagyu Tenderloin (marble 7) 180 g	235
Wagyu Rib Eye (marble 6) 200 g	210
Wagyu Striploin (marble 9) 200 g	210
Australian Lamb Rack	165
French Free-Range Chicken Breast	135

Sauces: Béarnaise, fresh herbs beef jus, Café de paris butter

Side dishes: stir fry vegetables, baked potato, organic spinach (creamed or sautéed)

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SOMETHING SWEET

Pistachio Elegance (N)	50
White chocolate mousse, caramel salted cream, white chocolate ice cream	
Pastries of the Day (N)	60
Four delicacies from The Mandarin Oriental Cake Shop	
Blueberry Cheese Cake	50
Cheese cake, blueberry confit	
Dark Chocolate Brownie (N)	50
Walnut frangipane, chocolate cream	
Ice Cream & Sorbet	50
Two scoops of your choice, golden wafer, berries	
Sugar Free Coconut Panna Cotta	50
Spiced pineapple marmalade, mango sorbet	
Tropical Seasonal Fruit Plate	50
International Cheese Board (N)	65
Dried fruits, nuts	

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NIGHT MENU

11pm – 5am

STARTERS

Mezze of the day (V)(N)	95
Selection of five different classic mezze Baba ganoush, hummus, moutabel, muhammara, tabbouleh	
Burrata (V)	105
Burrata cheese, orange segments, cherry tomato jam, aged balsamic	
Tuna Carpaccio	110
Mediterranean tuna, citrus ginger dressing	

SALADS

Roasted Pumpkin & Quinoa Salad (V)(N)	65
Pumpkin, coriander, pomegranate seeds, quinoa, sumac, roasted hazelnuts, maple syrup	
Caesar Salad	70
Hearts of romaine, focaccia croutons, aged Parmigiano Reggiano creamy garlic, cracked pepper dressing	
Add grilled chicken	85
Add grilled prawns (S)	95

SOUPS

Cep Mushrooms (V)	55
Stir fried ceps in garlic confit, mixed herbs	
Vegetable Soup (V)	50
Organic vegetable broth, croutons	

MAIN COURSES

Wagyu Beef Burger	145
Oven dried tomato in teriyaki essence, crushed avocado, caramelized onions	
Mandarin Club Sandwich (N)	75
Chicken breast, beef bacon, lettuce, tomato, avocado, pickles, basil pesto aioli, sour dough bread	

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Mixed Grill	225
Shish tawook, lamb kofta, lamb chops, beef kebab mint yogurt, halabi sauce, grilled onion, tomato, Arabic bread	
Wild Seabass	145
Seared seabass, sautéed fennel, lemon marmalade	
Oven Roasted Salmon	145
Caramelized cauliflower, citrus watercress	
Pad Thai (N)(S)	105
Tofu, prawns, bean sprouts, lime, Thai rice noodles	
Lamb Roganjosh	120
Mild spiced lamb curry, yogurt, tomato gravy	
Butter Chicken Curry (N)	90
Tandoori chicken, creamy sauce	
Yellow Dal (V)	65
Lentils cooked with cumin, onions, chillis, tomato	

All the curry dishes are served with basmati rice, mango chutney, raita, lime pickle, poppadum naan bread, laccha salad

PASTA

Your choice of Spaghetti, Farfalle, Fettuccine or Penne

Broccoli & Chilli	75
Pesto (N)	75
Arrabiatta	70
Bolognese	80
Alfredo	80

Topped with shaved cheese: Parmigiano or Pecorino

PIZZA

Margherita (V)	75
Plum tomatoes, mozzarella, fresh basil	
Ai Funghi & Tartufo (V)	80
Mushrooms, seasonal black truffle	

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FROM THE GRILL

Served with two side dishes and a sauce of your choice

Wagyu Tenderloin (marble 7) 180 g	235
Wagyu Rib Eye (marble 6) 200 g	210
Wagyu Striploin (marble 9) 200 g	210
Australian Lamb Rack	165
French Free-Range Chicken Breast	135

Sauces: Béarnaise, fresh herbs beef jus, Café de Paris butter

Side Dishes: Stir fry vegetables, tandoori potato skewer, baked potato, organic spinach (creamed or sautéed)

DESSERTS

Blueberry Cheese Cake	50
<i>Cheese cake, blueberry confit</i>	
Ice Cream & Sorbet	50
<i>Two scoops of your choice, golden wafer, fresh berries</i>	
Tropical Seasonal Fruit Plate	50
International Cheese Board (N)	65
<i>Dried fruits, nuts</i>	

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KIDS MENU

11am – 11pm

Vegetables Crudites (V)	35
Carrots, celery, cucumber, melon, watermelon	
Vegetable Soup (V)	40
Soup prepared daily from our chef using our organic vegetables	
Pappa Al Pomodoro (V)	40
Tomato soup, toasted bread	
Mini Club Sandwich	40
Turkey, bacon, lettuce, tomato	
Jacket Potato (V)	35
Oven baked potato, melted graviera cheese	
Grilled Beef Burger	45
Cheese, tomato, lettuce, French fries	
Penne Pasta	40
Tomato, bolognese or alfredo sauce	
Wok Fried Noodles (V)	40
Egg noodles, Asian vegetables	
Crispy Wild Seabass	80
Bread crumbed, French fries	
Chicken Schnitzel	70
Free range chicken breast, mashed potato, vegetables	
Pizza Margherita (V)	50
Plum tomatoes, mozzarella, fresh basil	

KIDS DESSERTS

Banana Pancakes (N)	40
Soft pancakes, peanut butter, sliced bananas, nutella	
S`mores Parfait	40
Chocolate candy bar, marshmallow	
Double Chocolate Brownie (N)	40
Vanilla ice cream, chocolate sauce	
Ice Cream & Sorbet	40
Two scoops of your choice, golden wafer, fresh berries	

{V} Vegetarian {A} Alcohol {N} Nuts {S} Shellfish

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BEVERAGE MENU

WATER

0.5cl 0.75cl

San Pellegrino	20	30
Acqua Panna	20	30

FRESH JUICES

Orange	30
Grapefruit	30
Pineapple	30
Watermelon	30
Mango	30
Carrot	30
Apple	30

SOFT DRINKS

Coca Cola (regular, zero, light), Fanta , Sprite	22
Schweppes Bitter Lemon	22
Schweppes Soda	22
San Pellegrino Aranciata , Limonata	25
Fever Tree Tonic Water (Light, Indian)	25
Red Bull (Regular, Sugar Free, Tropical)	30

COFFEE

Espresso	20
Double Espresso	35
Americano	25
Cappuccino	35
Caffé Latte	35

TEA SELECTION

30

Royal Breakfast, Masala Chai, 1001 Nights, Moroccan Night, Sencha, Earl Grey Floral, Jasmine Pearl Chamomile Breeze, Rooibos Heal, Happy Forest, Royal Darjeeling

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MOCKTAILS

Apple Pie Mule	45
Homemade apple pie syrup, ginger beer, honey	
Blueberry Rosemary Smash	45
Blueberries, rosemary, honey, lemon, soda	
Lemon & Mint a la Coco	45
Coconut water, cucumber, lemon, mint	
6th floor	45
Strawberry, orange, cinnamon, rose water	

SMOOTHIES/MILKSHAKES

Red Velvet	45
Beet juice, pink lady apple, ginger, honey, yogurt	
Green Detox	45
Spinach, green apple, pineapple, kiwi, ginger, agave syrup, yogurt	
Immune Booster (N)	45
Blueberries, mango, banana, almond, low-fat yogurt	
Freshly Made Fruit Smoothies	45
Banana, strawberry, mango or mixed berries	
Milkshakes	45
Chocolate, vanilla, strawberry	

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BY THE GLASS

CHAMPAGNE

Taittinger Brut Réserve NV Champagne, France	99
Taittinger Prestige Rosé Brut NV Champagne, France	150

SPARKLING

Organic Prosecco DOC, Alberto Nani Veneto, Italy	70
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WHITE

Pinot Grigio, Riff, delle Venezie I.G.T. Veneto, Italy	55
Chenin Blanc, Bellingham Homestead Franschhoek, South Africa	65
Gavi del Comune di Gavi, La Scolca, 'Oro' DOCG Piedmont, Italy	90

ROSE

Mateus Rose Dao, Portugal	50
Mirabeau Rosé Provence, France	80

RED

Malbec Zuccardi Mendoza, Argentina	55
Nocturno Tinto, Quinta da Serralheira Douro, Portugal	45
Pinot Noir, Matua Valley Marlborough, New Zealand	85

CHAMPAGNE

Taittinger Brut Réserve NV Champagne, France	595
Taittinger Prestige Rosé Brut NV Champagne, France	900
Louis Roederer Brut Premier NV Champagne, France	1400
Louis Roederer Brut Rosé Champagne, France	1700
Louis Roederer Cristal Champagne, France	3800
Dom Pérignon Champagne, France	2650
Dom Pérignon Rosé Champagne, France	7950

SPARKLING WINE

Organic Prosecco DOC, Alberto Nani Veneto, Italy	350
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ROSE WINE

Mateus Rose Dao, Portugal	250
Mirabeau Rose Provence, France	400

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WHITE WINE

Pinot Grigio Riff delle Venezie I.G.T. Veneto, Italy	275
Chenin Blanc, Bellingham Homestead Franschhoek, South Africa	325
La Scolca Gavi del Comune di Gavi 'Oro' DOCG Piedmont, Italy	450
Petit Chablis, La Chablisienne Chablis, France	570
Chardonnay, Catena Alamos Mendoza, Argentina	345
Riesling Kabinett, Dr. Loosen Mosel, Germany	410
Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand	950
Penfold's, Max's, Chardonnay South Australia, Australia	980

RED WINE

Nocturno Tinto, Quinta da Serralheira Duoro, Portugal	220
Pinot Noir, Matua Valley Marlborough, New Zealand	425
Malbec Zuccardi Mendoza, Argentina	795
Amarone Valpolicella Classico, Luigi Righetti Veneto, Italy	860
Nuits-Saint-Georges, Domaine Henri Gouges Burgundy, France	1375
Paulliac de Latour Bordeaux, France	1830
Châteauneuf Du Pape, Domaine De La Janasse Rhone Valley, France	1575

SWEET WINE

Sauvignon Blanc Late Harvest, Santa Carolina Rapel Valley, Chile	370
Riesling Beerenauslese QmP, Dr. Loosen Mosel, Germany	690
Icewine Vidal Gold Oak-Aged, Inniskillin Niagara, Canada	2150

APERITIF

	Single	Bottle
Martini Bianco Italy	45	1500
Martini Extra Dry Italy	45	1500
Martini Rosso Italy	45	1500
Campari Italy	45	1500

LIQUEUR

	Single	Bottle
Jägermeister Germany	45	1050
Grand Marnier France	45	1050
Bailey's Irish Cream Ireland	45	1125
Drambuie Scotland	45	1125
Kahlua Mexico	45	1125
Sambuca Italy	45	1125

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BEER/CIDER

Sagres (Can)	45
Red Stripe	45
Asahi	45
Heineken	45
Peroni	50
Corona	50
Thatchers	55
Thatchers Haze	55

COCKTAILS

Lisbon Mule Vodka, lucia-lima, lemon, beetroot	65
Bahama Mama Takamaka rum, caribbean fruits, pineapple, orange, cranberry	65
Gin Slng Edinburgh gin, st. germain, lemon, cucumber	65
The Bay Vodka infused with orange marmalade, thyme, tonic, lime	65

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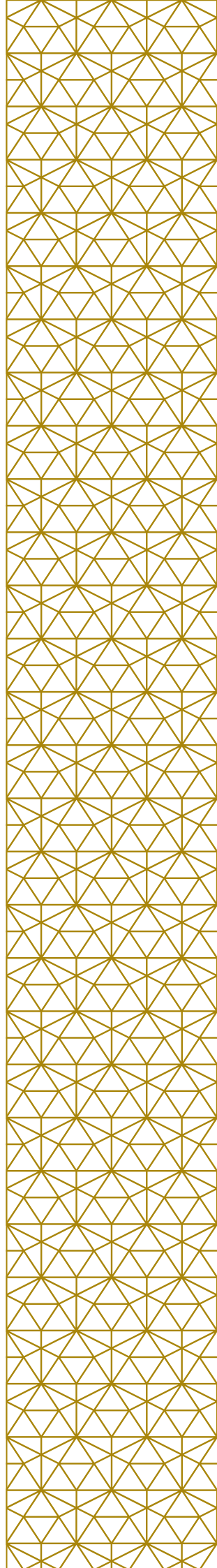
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MIDDLE EASTERN



IN ROOM DINING MENU





Dear Guest,

On behalf of our team at Mandarin Oriental Jumeira, Dubai, we wish you a very warm welcome to our resort! It is truly a delight to have you as our guest. Our creative In-Room Dining menu has been developed by our renowned culinary team to feature favourites of all cuisines including those that are more health conscious. Through our partnerships with local farms and artisans, this menu reflects our commitment to sourcing the finest quality, sustainable and organic produce.

If for any reason, we are unable to satisfy your personal preferences or dietary needs with our current In-Room Dining offerings, we encourage you to simply convey your specific wishes to our In-Room Dining team and we will make every attempt to accommodate your needs.

We wish you the most relaxing stay here by the endless blue of the Arabian Gulf at Mandarin Oriental Jumeira, Dubai.

Yours Sincerely,

Leo Concezzi
Executive Chef – Mandarin Oriental Jumeira, Dubai



BREAKFAST

ARABIC BREAKFAST

155

Seasonal cut fruits, freshly squeezed fruit juice
Arabic bread, zaatar croissants, butter, jams, honey
Labneh, laban, Arabic cheeses, vegetable crudités, foul moudamas, shakshuka

Freshly brewed coffee, decaffeinated coffee, selection of fine teas, milk or hot chocolate

ARABIC FAVOURITES

Zaatar Croissant	55
Eggs, beef sausage, veal bacon	
Shakshuka	65
Scrambled eggs, cherry tomato, smoked paprika, roasted capsicum	
Pide Egg Breakfast	75
Fried eggs, beef loin, veal bacon, pita bread, Turkish spices	
Poached Eggs	60
Pita bread wrap, avocado, poached eggs	

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LUNCH & DINNER

11am – 11pm

COLD MEZZEH

Hummus (V) Chickpeas, tahina	48
Moutabel (V) Chargrill eggplant, yogurt, tahina	48
Muhammara (N)(V) Cashew nut, bread crumb, chilli paste	50
Taboulleh (V) Chopped parsley, burgol, lemon juice	50
Fattoush (V) Cucumber, tomato, lettuce, watercress, mint leave, lemon juice	50
Rocket and Zaatar (V) Fried halloumi cheese	50
Baba Ganoush (V) Chargrilled eggplant, lemon dressing	55

HOT MEZZEH

Served with tartare sauce and pickles

Falafel (V) Crushed chickpeas, cumin, mint, onion, white sesame seeds	50
Meat Kibbeh (N) Crushed wheat, lamb mince, nuts	63
Spinach Fatayer (N)(V) Flat dough, spinach, nuts, pomegranate seeds	50
Cheese Rokakat (V) Cheese spring roll	55
Meat Sambousek (N) Flat dough, lamb mince, labneh, nuts	63

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SOUPS

Classic Shorba (V) Red lentil, lemon juice	50
Chickpeas Soup (V) Boiled chickpeas, vegetables stock, lemon, crunchy pita bread	50

SANDWICHES

Chicken Shawarma French fries, mint yogurt, Arabic pickles	80
Falafel Deep fried falafel, pita bread, drizzled harissa, light garlic tahina	60

FROM THE CHARCOAL GRILL

Arabic Seafood Platter (S) Lobster tails, king prawns, seabass, red snapper, calamari, lemon butter sauce	290
Mixed Grill Shish tawook, halabi kofta, lamb chops, beef kebab, mint yogurt, grilled onion tomato, red chilli, Arabic bread	225
Halabi Kofta Khashkhash sauce, Arabic bread	105
Beef Kebab Marinated beef, smoked eggplant, pomegranate seeds, mint yogurt, Arabic bread	145
Shish Tawook Chicken breast, saffron rice, minty yogurt, Arabic bread	115
Turkish Tavuk Şiş Marinated chicken skewer, bulgur, roasted tomato, bell pepper	115
Chicken Tagine Moroccan chicken casserole, preserved lemon, olives	115

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SWEET TOOTH

Umm Ali (N)	60
Oven baked flaky puff pastry, rosewater infused milk, nuts	
Baklava (N)	55
Pistachios, pine seeds soaked in spiced syrup	
Mahalabia (N)	55
Milk & orange blossom pudding	
Tropical Fruit Plate	50
International Cheese Board (N)	65
Dried fruits, nuts	

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NIGHT MENU

11pm – 5am

STARTERS

Mezze of the day (V)(N)	95
Selection of five different classic mezze Baba ganoush, hummus, moutabel, muhammara, tabbouleh	
Burrata (V)	105
Burrata cheese, orange segments, cherry tomato jam, aged balsamic	
Tuna Carpaccio	110
Mediterranean tuna, citrus ginger dressing	

SALADS

Roasted Pumpkin & Quinoa Salad (V)(N)	65
Pumpkin, coriander, pomegranate seeds, quinoa, sumac, roasted hazelnuts, maple syrup	
Caesar Salad	70
Hearts of romaine, focaccia croutons, aged Parmigiano Reggiano creamy garlic, cracked pepper dressing	
Add grilled chicken	85
Add grilled prawns (S)	95

SOUPS

Cep Mushrooms (V)	55
Stir fried ceps in garlic confit, mixed herbs	
Vegetable Soup (V)	50
Organic vegetable broth, croutons	

MAIN COURSES

Wagyu Beef Burger	145
Oven dried tomato in teriyaki essence, crushed avocado, caramelized onions	
Mandarin Club Sandwich (N)	75
Chicken breast, beef bacon, lettuce, tomato, avocado, pickles, basil pesto aioli, sour dough bread	

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Mixed Grill	225
Shish tawook, lamb kofta, lamb chops, beef kebab mint yogurt, halabi sauce, grilled onion, tomato, Arabic bread	
Wild Seabass	145
Seared seabass, sautéed fennel, lemon marmalade	
Oven Roasted Salmon	145
Caramelized cauliflower, citrus watercress	
Pad Thai (N)(S)	105
Tofu, prawns, bean sprouts, lime, Thai rice noodles	
Lamb Roganjosh	120
Mild spiced lamb curry, yogurt, tomato gravy	
Butter Chicken Curry (N)	90
Tandoori chicken, creamy sauce	
Yellow Dal (V)	65
Lentils cooked with cumin, onions, chillis, tomato	

*All the curry dishes are served with basmati rice, mango chutney, raita, lime pickle, poppadum
naan bread, laccha salad*

PASTA

Your choice of Spaghetti, Farfalle, Fettuccine or Penne

Broccoli & Chilli	75
Pesto (N)	75
Arrabiatta	70
Bolognese	80
Alfredo	80

Topped with shaved cheese: Parmigiano or Pecorino

PIZZA

Margherita (V)	75
Plum tomatoes, mozzarella, fresh basil	
Ai Funghi & Tartufo (V)	80
Mushrooms, seasonal black truffle	

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FROM THE GRILL

Served with two side dishes and a sauce of your choice

Wagyu Tenderloin (marble 7) 180 g	235
Wagyu Rib Eye (marble 6) 200 g	210
Wagyu Striploin (marble 9) 200 g	210
Australian Lamb Rack	165
French Free-Range Chicken Breast	135

Sauces: Béarnaise, fresh herbs beef jus, Café de Paris butter

Side Dishes: Stir fry vegetables, tandoori potato skewer, baked potato, organic spinach (creamed or sautéed)

DESSERTS

Blueberry Cheese Cake Cheese cake, blueberry confit	50
Ice Cream & Sorbet Two scoops of your choice, golden wafer, fresh berries	50
Tropical Seasonal Fruit Plate	50
International Cheese Board (N) Dried fruits, nuts	65

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KIDS MENU

11am – 11pm

Vegetables Crudites (V) Carrots, celery, cucumber, melon, watermelon	35
Vegetable Soup (V) Soup prepared daily from our chef using our organic vegetables	40
Pappa Al Pomodoro (V) Tomato soup, toasted bread	40
Mini Club Sandwich Turkey, bacon, lettuce, tomato	40
Jacket Potato (V) Oven baked potato, melted graviera cheese	35
Grilled Beef Burger Cheese, tomato, lettuce, French fries	45
Penne Pasta Tomato, bolognese or alfredo sauce	40
Wok Fried Noodles (V) Egg noodles, Asian vegetables	40
Crispy Wild Seabass Bread crumbed, French fries	80
Chicken Schnitzel Free range chicken breast, mashed potato, vegetables	70
Pizza Margherita (V) Plum tomatoes, mozzarella, fresh basil	50

KIDS DESSERTS

Banana Pancakes (N) Soft pancakes, peanut butter, sliced bananas, nutella	40
S`mores Parfait Chocolate candy bar, marshmallow	40
Double Chocolate Brownie (N) Vanilla ice cream, chocolate sauce	40
Ice Cream & Sorbet Two scoops of your choice, golden wafer, fresh berries	40

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BEVERAGE MENU

WATER	0.5cl	0.75cl
San Pellegrino	20	30
Acqua Panna	20	30

FRESH JUICES

Orange	30
Grapefruit	30
Pineapple	30
Watermelon	30
Mango	30
Carrot	30
Apple	30

SOFT DRINKS

Coca Cola (regular, zero, light), Fanta, Sprite	22
Schweppes Bitter Lemon	22
Schweppes Soda	22
San Pellegrino Aranciata, Limonata	25
Fever Tree Tonic Water (Light, Indian)	25
Red Bull (Regular, Sugar Free, Tropical)	30

COFFEE

Espresso	20
Double Espresso	35
Americano	25
Cappuccino	35
Caffé Latte	35

TEA SELECTION

30

Royal Breakfast, Masala Chai, 1001 Nights, Moroccan Night, Sencha, Earl Grey Floral, Jasmine Pearl Chamomile Breeze, Rooibos Heal, Happy Forest, Royal Darjeeling

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MOCKTAILS

Apple Pie Mule	45
Homemade apple pie syrup, ginger beer, honey	
Blueberry Rosemary Smash	45
Blueberries, rosemary, honey, lemon, soda	
Lemon & Mint a la Coco	45
Coconut water, cucumber, lemon, mint	
6th floor	45
Strawberry, orange, cinnamon, rose water	

SMOOTHIES/MILKSHAKES

Red Velvet	45
Beet juice, pink lady apple, ginger, honey, yogurt	
Green Detox	45
Spinach, green apple, pineapple, kiwi, ginger, agave syrup, yogurt	
Immune Booster (N)	45
Blueberries, mango, banana, almond, low-fat yogurt	
Freshly Made Fruit Smoothies	45
Banana, strawberry, mango or mixed berries	
Milkshakes	45
Chocolate, vanilla, strawberry	

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BY THE GLASS

CHAMPAGNE

Taittinger Brut Réserve NV Champagne, France	99
Taittinger Prestige Rosé Brut NV Champagne, France	150

SPARKLING

Organic Prosecco DOC, Alberto Nani Veneto, Italy	70
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WHITE

Pinot Grigio, Riff, delle Venezie I.G.T. Veneto, Italy	55
Chenin Blanc, Bellingham Homestead Franschoek, South Africa	65
Gavi del Comune di Gavi, La Scolca, 'Oro' DOCG Piedmont, Italy	90

ROSE

Mateus Rose Dao, Portugal	50
Mirabeau Rosé Provence, France	80

RED

Malbec Zuccardi Mendoza, Argentina	55
Nocturno Tinto, Quinta da Serralheira Douro, Portugal	45
Pinot Noir, Matua Valley Marlborough, New Zealand	85

CHAMPAGNE

Taittinger Brut Réserve NV Champagne, France	595
Taittinger Prestige Rosé Brut NV Champagne, France	900
Louis Roederer Brut Premier NV Champagne, France	1400
Louis Roederer Brut Rosé Champagne, France	1700
Louis Roederer Cristal Champagne, France	3800
Dom Pérignon Champagne, France	2650
Dom Pérignon Rosé Champagne, France	7950

SPARKLING WINE

Organic Prosecco DOC, Alberto Nani Veneto, Italy	350
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ROSE WINE

Mateus Rose Dao, Portugal	250
Mirabeau Rose Provence, France	400

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WHITE WINE

Pinot Grigio Riff delle Venezie I.G.T. Veneto, Italy	275
Chenin Blanc, Bellingham Homestead Franschoek, South Africa	325
La Scolca Gavi del Comune di Gavi 'Oro' DOCG Piedmont, Italy	450
Petit Chablis, La Chablisienne Chablis, France	570
Chardonnay, Catena Alamos Mendoza, Argentina	345
Riesling Kabinett, Dr. Loosen Mosel, Germany	410
Sauvignon Blanc, Cloudy Bay Marlborough, New Zealand	950
Penfold's, Max's, Chardonnay South Australia, Australia	980

RED WINE

Nocturno Tinto, Quinta da Serralheira Duoro, Portugal	220
Pinot Noir, Matua Valley Marlborough, New Zealand	425
Malbec Zuccardi Mendoza, Argentina	795
Amarone Valpolicella Classico, Luigi Righetti Veneto, Italy	860
Nuits-Saint-Georges, Domaine Henri Gouges Burgundy, France	1375
Pauillac de Latour Bordeaux, France	1830
Châteauneuf Du Pape, Domaine De La Janasse Rhone Valley, France	1575

SWEET WINE

Sauvignon Blanc Late Harvest, Santa Carolina Rapel Valley, Chile	370
Riesling Beerenauslese QmP, Dr. Loosen Mosel, Germany	690
Icewine Vidal Gold Oak-Aged, Inniskillin Niagara, Canada	2150

APERITIF

	Single	Bottle
Martini Bianco Italy	45	1500
Martini Extra Dry Italy	45	1500
Martini Rosso Italy	45	1500
Campari Italy	45	1500

LIQUEUR

	Single	Bottle
Jägermeister Germany	45	1050
Grand Marnier France	45	1050
Bailey's Irish Cream Ireland	45	1125
Drambuie Scotland	45	1125
Kahlua Mexico	45	1125
Sambuca Italy	45	1125

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AMERICAN WHISKEY	Single	Bottle
Jim Beam USA	45	1125
Jack Daniel's Old Number 7 USA	45	1125
Jack Daniel's Gentleman Jack USA	65	1625
Jack Daniel's Single Barrel USA	85	2125

BLENDED SCOTCH WHISKY	Single	Bottle
Dewar's White Label Scotland	45	1125
Johnnie Walker Red Label Scotland	45	1125
Johnnie Walker Black Label Scotland	55	1375
Johnnie Walker Double Black Scotland	65	1625
Johnnie Walker Gold Label Scotland	75	1875
Johnnie Walker Blue Label Scotland	215	5375
Chivas Regal 12 Years Scotland	65	1625
Chivas Regal 18 Years Scotland	125	3125
Chivas Regal "Royal Salute" 21 Years Scotland	195	4500

SINGLE MALT WHISKY	Single	Bottle
Macallan 12 Years Old Triple Cask Scotland	65	1550
Macallan 15 Years Old Triple Cask Scotland	105	2550
Macallan Fine Oak 21 Years Scotland	445	10400
Laphroaig 10 Years Scotland	75	1750
Lagavulin 16 Years Scotland	145	3390

COGNAC	Single	Bottle
Hennessy V.S. France	55	1285
Hennessy X.O. France	215	5050
Remy Martin V.S.O.P. France	85	1990
Remy Martin X.O. France	215	5050

PORT		
Quinta do Noval LBV Port		820
Quinta do Noval 10-Year-Old Tawny Port		1130

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BEER/CIDER

Sagres (Can)	45
Red Stripe	45
Asahi	45
Heineken	45
Peroni	50
Corona	50
Thatchers	55
Thatchers Haze	55

COCKTAILS

Lisbon Mule Vodka, lucia-lima, lemon, beetroot	65
Bahama Mama Takamaka rum, caribbean fruits, pineapple, orange, cranberry	65
Gin Slings Edinburgh gin, st. germain, lemon, cucumber	65
The Bay Vodka infused with orange marmalade, thyme, tonic, lime	65

{V} Vegetarian {A} Alcohol {N} Nuts {S} Shellfish

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menus.

Kindly note that our dishes are not produced in an entirely allergen free environment.

All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.
