



Platinum and Gold Lounge

Menu

Welcome to your very own space,
where you can relax in comfortable
surroundings while you wait to
embark on your next journey.

The buffet takes you on a journey
around the globe offering a selection
of popular appetisers, main courses
and desserts complemented with
a good selection of hot and cold
beverages or choose to dine from the
à la carte menu, offering all day
dining options. The choice is yours,
indulge and enjoy - Bon appetit!



All-Day Dining | À La Carte

Mains

Spinach and feta frittata

served with chicken sausage and mushroom

Chicken calzone

Chicken kabsa

served with tomato sauce

Smoked salmon tartare on sourdough toast

Caprese sandwich

accompanied with mixed green salad

Cardamom and cinnamon pulao

with dal tadka and coconut tendli

Sushi

Vegetable maki

California salmon roll

Desserts

Tiramisu

Chocolate fondant cake

Selection of ice creams

vanilla bean, double chocolate

 Vegetarian dishes may contain dairy products.

VEGAN Vegan dishes are completely free of animal products.

Please be advised that some of our dishes may contain the following allergens:
Gluten, milk, egg, peanut, tree nut, soy, sulphite, celery, mustard, sesame seeds, lupin fish.
Kindly contact a member of our staff for more information.

Breakfast

Served from 5:00 am – 10:30 am

Beverages

Revivals

freshly-squeezed orange, carrot, signature lime and mint juice

Detox

carrot, orange and ginger detox

guava, grapes and lime detox

Selection of fresh homemade smoothies

mixed berry smoothie

vanilla and date smoothie

Starters

Fresh seasonal cut fruits

Cheese platter

Brie, Gouda, cheddar, Emmental, feta, grainex bread and lavash

Breakfast cereals

Corn Flakes, Bran Flakes, Weetabix, muesli, granola

served with your choice of:

full cream, skimmed, soya, lactose-free, oat or coconut milk

Yoghurts

plain Greek yoghurt, blueberry compote, strawberry compote,

dried apricot, granola, walnuts

Cold display

turkey ham, chicken mortadella, beef salami, bagel bread, rucola leaves

and cream cheese

Mains

Foul medames

cumin flavoured tender cooked fava beans with traditional accompaniments,

chopped onion, tomato, parsley, lemon wedges, olive oil, cumin powder

Congee

accompaniments: chilli vinegar, soy sauce, fried garlic and chopped spring onions

Plain omelette

Mozzarella cheese omelette

Merguez sausage

Mushroom goulash

Roast baby potato wedges

Peach bread pudding with crème Anglaise sauce

Bakery

Arabic bread

Arabic bread white mini

Plain bagel

Pain au chocolat

Apple Danish

Croissants

butter, almond

Muffins

chocolate, red cherry or oats and honey muffins

Toast, white or brown

selection of preserves and butter

Assorted rolls

white soft, multigrain, white sesame roll, gluten-free bread

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Lunch / Dinner

Served from 11:00 am – 04:00 am

Soup

Seafood laksa soup

Red lentil coriander soup 

Appetisers

Smoked salmon, potato and dill salad

Spicy chicken and pineapple salad

Arabic mezze 

hummus, tabbouleh

Mains

Beef stroganoff

Zafrani pulao 

Grilled chicken breast with tomato Kalamata sauce

Farfalle pasta with Alfredo sauce 

Brie cheese with mango jam sandwich 

Grilled chicken mayo and salad sandwich

Bakery

Arabic bread

Arabic bread white mini

Multigrain loaf

Gluten-free bread

Toast, white or brown

selection of preserves and butter

Assorted rolls

focaccia, white soft, multigrain and white sesame

Desserts

Rich chocolate praline cake

Lemon meringue pie

Vanilla bean brûlée

Assorted muffins

Assorted sliced cakes

carrot cake, date and walnut cake

Assorted cookies

oatmeal raisin and double chocolate chip cookies

Arabic sweets

baklava finger, baluria, bourma, Arabic dates

Fresh sliced fruit platter 

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Beverages

Non-alcoholic Beverages

JAF Tea

English Breakfast

Earl Grey

Jasmine Green Tea

Pure Green

Chamomile

Premium Coffees

All coffees are available as regular and decaffeinated

Cappuccino

Americano

Cafè latte

Espresso

Double espresso

Cafè mocha

Espresso macchiato

Flat white

Decaffeinated

Hot Chocolate

Hot beverage is served with your choice of milk full cream, skimmed, soya, lactose free, oat or coconut milk

Juices

Signature lime and mint juice

Fresh Orange

Pineapple

Cranberry

Tomato

Apple

Soft Drinks

Coke, Coke Light

Sprite, Sprite Light

Fanta Orange

Ginger Ale

Tonic Water

Soda Water

Mocktails

Chamomile and elderflower iced tea
apple juice, chamomile tea, elderflower syrup, lime wedge

Cranberry apple cooler
cranberry juice, apple juice, basil leaves, elderflower syrup

Alcoholic Beverages

Champagne

Laurent-Perrier La Cuvée Brut NV
Champagne, France

Sparkling Wine

Martini Asti NV DOCG, Italy

White Wine

Leyda Lot 4 Sauvignon Blanc Chile,
2020

Vasse Felix Filius Chardonnay
Australia, 2020

Red Wine

Château Batailley, Pauillac
France, 2015

Emilion Grand Cru, France, 2015

Codici Masserie Primitivo
Appasimento Primitivo Salerno, Italy

Beer

Budweiser

Stella Artois

Gin

Beefeater

Vodka

Smirnoff

Aperitif

Aperol

Pernod

Campari

Martini Rosso

Martini Bianco

Martini Extra Dry

Rum

Captain Morgan Dark

Bacardi Carta Blanca

Whisky

Jack Daniel's Tennessee Whiskey

Jim Beam Bourbon

Chivas Regal 12 yo.

Jameson

Tequila

Jose Cuervo Gold

Cognac

Beehive VSOP

Liqueur

Baileys Irish Cream

Jägermeister