

WE HAVE IT...
UNLESS WE DON'T

THE MAINE FINE LIQUORS CO.

MENU VERSION No.
143652

THE MAINE & Co.

FINE WINES & LIQUORS CO.

- DRINK RESPONSIBLY -

CASH
OR
CARD }

{ DOUBLETREE
BY
HILTON, JBR

VODKA ● ●●			WHISKEY ● ●●		
Stolichnaya Premium	42	72	Monkey Shoulder	54	96
Ketel One	48	86	J&B Rare	54	96
Zubrowka	48	86	John Jamesons Irish	64	118
Grey Goose	75	138	Chivas 12yo	75	138
Belvedere	75	138	J&B Reserve 15 Yrs	75	138
Ciroc	75	138	J. Walker Black Label	75	138
Beluga Noble	86	159	J. Walker Double Black	85	160
Chase Potato Vodka	76	142	J. Walker Gold Reserve	91	169
RUM & CACHACA			Nikka Barrel Japanese	102	193
Bacardi Superior	42	72	J. Walker Platinum	139	267
Diplomatico Matuano	45	80	J. Walker Blue Label	225	422
Kracken Spiced Rum	48	86	SCOTTISH SINGLE MALTS ● ●●		
Sailor Jerry Spiced	48	86	Laphroaig 10yo	64	118
Havana Club 3yo	48	86	Glenfiddich 12yo	70	128
Goslings Black Seal	59	107	Bunnahabhian 12yo	70	128
Bacardi 8yo Anos	64	118	Highland Park	70	128
Havana Club 7yo	64	118	Balvenie 12yo	75	138
Matusalem Gran Reserva 23yo	70	130	Glenmorangie 10yo	75	138
Ron Zacapa 23yo	112	214	Talisker Storm	75	138
Ron Zacapa XO	159	289	Glenfiddich 15yo	80	150
GIN			Glenkinchie 12yo	85	160
Tanqueray	42	72	Macallan 12yo	96	180
Beefeater 24	55	100	Bruichladdich Port Charlotte	88	166
Bombay Sapphire	48	86	Bruichladdich Classic	102	193
Portobello Road	64	118	Ardbeg Uigeadial	102	193
Oxley	70	128	Glenfiddich 18yo	123	235
Plymouth	48	86	Balblair 1999	161	310
Plymouth Navy Strength	54	86	Dalmore	161	310
Nikka Coffey	70	128	Macallan 15yo	166	311
Star of Bombay	58	96	Mortlach Rare Old	187	354
Monkey 47	86	158	Glenmorangie 18yo	203	387
Roku	65	130	Macallan 18yo	225	422
The Botanist	70	128	Bruichladdich Octomore	259	508
Gin Mare	70	128	BOURBON		
Tanqueray 10	59	96	Jim Beam	42	72
Tanqueray Sevilla	58	86	Bulleit Bourbon	48	86
Tanqueray Rangpur	58	86	Canadian Club	48	86
Bols Genever	70	128	Elijah Craig 12yo	48	86
London Dry NR3	74	138	Fighting Cock	48	86
Haymans Dry	48	86	Makers Mark	54	96
Haymans Sloe	48	86	Knob Creek	59	107
Haymans Old Tom	48	86	Woodford Reserve	64	118
Opihr	69	128	Jack Daniels No.7	64	118
Strangers & Sons	48	86	Jack Daniels Gentleman Jack	75	138
Malfy Gin	49	88	Jack Bernheim Original	118	225
Caorunn	68	126	BRANDIES & GRAPE SPIRIT		
William Great Britian Extra Dry	64	107	Metaxa 5yo	42	76
William Great Britian Elegant	75	139	Lapostole Pisco	48	86
Pure Mirabue Rose Gin	75	140	Metaxa 12 Stars	59	108
Sipsmith Dry Gin	70	128	Courvoisier Vs	64	118
Hendricks	54	86	Château Du Breuil Fine Calvados	64	118
TEQUILA/ MEZCAL			Armagnac Castared VSOP	80	150
El Jimador	42	72	Remy Martin VSOP	75	138
Patron XO Cafe	54	96	Remy Martin XO	225	422
Del Maguey, Vida, Mezcal	59	108			
Patron Silver	70	124			
Patron Reposado	80	140			
Patron Anejo	90	180			
Don Julio Blanco	75	138			
Don Julio Reposado	85	160			
Don Julio Anejo	95	180			
Don Julio 1942	225	434			
Avion Reserva 44	250	480			
Clase Azul Reposado	220	420			

All Prices Are Inclusive Of 5% Vat, 10% Service Charge And 7% Municipality Fees
جميع الأسعار تشمل 5% ضريبة القيمة المضافة و 10% رسوم الخدمة و 7% رسوم البلدية

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ON DRAUGHT		BONCAFE 100% ROYALE COFFEE	
Maine House Lager	45	Single Espresso	20
Peroni	50	Double Espresso	26
Lagunitas Daytime	55	Americano	26
Asahi	55	Cappuccino	28
BOTTLED BEER		Macchiato	26
Heineken	42	Double Macchiato	29
Corona	45	Café Latte	25
Asahi	47	Decaf	20
Hoegarden White	47	Iced Coffee	26
Lagunitas IPA	55	Nightjar Cold Brew	25
Ciders		*Our water is filtered with a reverse osmosis	
Thatchers Gold	55	MILKS	
Sommersby	48	Full Fat	
0% ALCOHOL FREE		Low Fat	
Sparkling Wine Pearl 0%	180	Almond Milk	
Sei Bellissimi Bellino %0 Peach Bellini, Vegan friendly	180	Soya Milk	
BEER		Coconut Milk	
Heineken 0%	42	Coconut & Almond	
LYRES 0% SPIRITS		AVANTCHA TEA	
Gin	42	Jasmine Mao Jian	25
Coffee Liqueur	42	Organic Ginger Breeze	25
Aperol	42	Organic Majestic Earl Grey	25
DOUBLE DUTCH TONICS		Rose White	25
Cucumber & Watermelon	24	Organic Mint Duo	25
Cranberry	24	Organic English Breakfast	25
Light tonic	24	Organic Mao Feng	25
Premium	24	Chamomile Tea	25
Pomegranate & Basil	24	WATER	
		Acqua Panna	28
		San Pellegrino	28
		SOFT DRINKS	
		Coca Cola	25
		Diet Coke	25
		Ginger Ale	25
		Perrier Soda	22
		Schweppes Tonic	25
		Ginger Beer	25
		Brightfox Blueberry & Vanilla	25
		Brightfox Cucumber & Mint	25
		Brightfox Grapefruit & Ginger	25
		Red Bull	35
		Red bull Sugarfree	35
		Red Bull Watermelon	35

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The
MAINE
OYSTER BAR & GRILL

MENU VERSION No.
1 4 3 6 5 2

{ DOUBLETREE
BY
HILTON, JBR

OH MY GRILL!

FAMILY SHARING STYLE
440 PP

FRESH SHUCKED OYSTERS

Served with Tabasco, fresh horseradish and a selection of mignonettes

STARTERS

TUNA TARTARE (S)(G)
Avocado, wonton crisp, soy ginger dressing

CODFISH CAKE (G)(D)
Romesco sauce, aioli

BEETROOT SALAD (N)(D)
Goat's cheese, bean sprouts,
candied walnuts

WAGYU BEEF TATAKI (N)(D)
Ponzu sauce, green onion,
sesame seeds, garlic chips

GRILL

CHOICE OF ANY TWO

MUSSELS MARINIÈRE (D)(A)
White wine, garlic, leeks

PRAWNS A LA PLANCHA (S)
U10 prawns, rosemary, garlic

CHARRED CAULIFLOWER STEAK
Almond purée, raisin chimichurri,
dhukka dust

LAMB CHOPS
150g Herb crusted Australian
lamb chops

SLICED NY SIRLOIN
Corn-fed Canadian Angus, sliced of the bone

THE MAINE BURGER (D)
Wagyu beef patty, aged cheddar, pickles

SIDES

MAC N' CHEESE
HOUSE SALAD
CHARRED BRUSSEL SPROUTS

TRIPLE COOKED FRIES
SAUCE BEARNAISE
PEPPERCORN SAUCE

DESSERTS

STICKY TOFFEE PUDDING . KEY LIME PIE . CRÈME BRÛLÉE

OPEN BAR

Bloody Mary's . Mimosa . Stolichnaya Gold . Tanqueray London Dry Gin . Bacardi Superior Rum
Dewar's White Label Whiskey . El Jimador Tequila . House Wines . Bottled Beer . Hot or Cold Beverages

BLOODY MARY CHOICES

BLOODY CLASSIC
Vodka, tomato juice, Clamato juice ,
Montreal steak spice, celery, pickled carrots, caper, onion

RED SNAPPER
Gin, tomato juice, Clamato juice, Montreal steak spice,
stuffed olives with rosemary

BLOODY MARIA
Tequila, Tomato Juice, Clamato juice, Montreal steak spice,
stuffed bell pepper and grilled Padron pepper; celery stick

MICHALADA
Beer, tomato juice, Clamato juice, Montreal steak spice,
cooked prawn with stuffed olive and onion

(A) CONTAINS ALCOHOL (N) CONTAINS NUTS (D) CONTAINS DAIRY (S) CONTAINS SEAFOOD, SHELLFISH


CHEF SARADHI DAKARA

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SUPPORTING LOCAL FARMS AND FISHERIES

RAW BAR

NEPTUNE'S FOLLY (S)(D)(G)	899
6 U10 prawns, 18 oysters, 18 mussels, Salmon tartare, Tuna tartare, Hamachi ceviche, Crabocado	
TRIO TARTARE (S)(G)	150
Tuna, salmon and steak tartare	
SALMON TARTARE (S)	80
Norwegian salmon, homemade cassava crisps	
TUNA TARTARE (S)(G)	95
Avocado, wonton crisp, soy ginger dressing	
HAMACHI CEVICHE (S)(D)	85
Aji amarillo, coriander, sweet potato	
COLOSSAL SHRIMP COCKTAIL (S)	120
Two U7 shrimp, horseradish cocktail sauce	
BEEF CARPACCIO (D)	94
Grana Padano, garlic chips, scallions, fried capers	
ITALIAN STEAK TARTARE	125
Raw filet mignon, potato bark	

Consuming raw seafood and shellfish may increase your risk of foodborne illness.

STARTERS

THE MAINE CLAM CHOWDER (S)(A)(D)(G)	68
Classic New England soup	
CHEESE PIE (D)(G)	68
Baked feta, crispy filo, caramelised onion, lavender honey	
BURRATA (D)	90
Puglia mozzarella, summer tomatoes, fresh basil, leatherwood honey	
BEETROOT SALAD (N)(D)	59
Rocket, candied walnuts, goat's cheese crumble	
CRAB & AVOCADO SALAD (S)	110
Green apple, radish, lamb lettuce, jerk aioli, lemon vinaigrette	
KALE CAESAR (S)(D)(G)	69
Baby gem lettuce, baked kale chips, garlic croutons	
SUMMER TOMATO SALAD (D)(G)	58
Barrel feta, local plum tomatoes, day old bread, spanish onions, fresh mint	
LOBSTER ROLL (S)(D)(G)	135
Traditional Maine lobster roll, home made potato crisps	
CHARGRILLED OCTOPUS (S)(D)	115
Puttanesca sauce, sunchoke purée	
PRAWNS A LA PLANCHA (S)	120
Two U7 prawns, rosemary, garlic	
SHORT RIB CROQUETTES (D)(G)	95
Pulled short rib, beef bacon, gruyère, jalapeño	
CRISPY FISH TACO (D)(S)(G)	75
Crispy battered cod, soft tortilla, pico de gallo	
MUSHROOM & TRUFFLE PIZZA (D)(G)	89
Swiss mushrooms, fontina, black truffle	

MAINS

FISH & CHIPS (S)(A)(G)	110
Battered cod, home cut fries, mushy peas and tartar sauce	
SPICY SHRIMP LINGUINE (S)(G)	110
Pan roasted prawns, spicy tomato sauce, bottarga	
BLACK COD & BEARNAISE (S)(D)	175
Smashed potatoes, beef bacon, green peas	
DOVER SOLE MEUNIÈRE (S)(D)(G)	365
650gr Dover sole fillet, brown caper butter	
WHOLE SALT BAKED SEA BASS (S)	245
600gr local organic catch, baked in salted crust	
WILD TURBOT (S)(D)(A)	255
Fennel & parsnips puree, zucchini, orange champagne beurre blanc	
LINGUINE VONGOLE (S)(D)(A)(G)	106
Garlic sauteed clams, white wine, chili oil	
WHOLE MAINE LOBSTER (S)(D) Half/Whole	245/430
Served with triple-cooked fries	
ANGRY LOBSTER PASTA (S)(D)(A)(G)	225/350
Linguini with Maine lobster, spicy bisque and bottarga	
CEDAR PLANK WILD SALMON (S)(D)(A)	125
Old bay rub, sautéed broccolini	
PAN SEARED TUNA RARE (S)(D)	179
Sesame crusted sushi grade tuna, puy lentils	
GRILLED SEAFOOD PLATTER (S)(D)	425/755
SPRING CHICKEN (D)	135
200g Corn fed chicken supreme, garlic mash, asparagus	
48hr SHORT RIB (D)	175
300g Slow cooked braised, Australian	
RACK OF LAMB (A)	295
400g, Australian, figs, port wine sauce	
STEAK & CHOPS	
STEAK FRITES (D)	185
200g Wagyu flank, home cut fries, béarnaise	
PARMESAN VEAL CHOP (D)(G)	245
300g Parmesan crusted, milk fed canadian veal	
FILET MIGNON (D)	325
250g, Grain finished Canadian Angus	
RIB EYE (D)	545
600g, Corn-fed Canadian Angus, marble 3	

Served with your choice of Sauce & Side *

SIDES

TRIPLE-COOKED FRIES *	30
HOUSE SALAD *	32
ROASTED GARLIC MASH (D) *	37
STEAMED BROCCOLINI (D)(A) *	43
STEAMED GREEN ASPARAGUS *	43
GRILLED VEGETABLES *	43
CHARRED BRUSSEL SPROUTS (D) *	43
LOBSTER MASH (S)(D)	95
CLASSIC POUTINE (D)	60
PULLED SHORT RIB POUTINE (D)	85
LOBSTER POUTINE (S)(A)(D)	145

CATCH OF THE DAY



Ask your waiter for availability

MUSSELS

	500GR/ 1KG
MARINIÈRE (A) (D) In white wine, garlic & leeks	150/295
COCONUT BROTH (A) (D) Kaffir lime, ginger & coconut milk	150/295
PORTUGUESE (A) (D) Chorizo, tomato sauce & chilli	150/295

PLANT BASED

LENTIL SALAD (N)	49
Edamame, golden raisin, sundried tomato, maple balsamic vinaigrette	
SUPERFOOD SALAD	45
Quinoa, sweet potato, charred cauliflower, bean sprouts, broccolini, kale, turmeric vinaigrette	
BEETROOT TARTARE	55
Avocado, tapioca chips, soy ginger dressing	
CAULIFLOWER TACO (G)	59
Sweet corn and mexican beans salsa, guacamole, tahini dressing	
PIZZA VERDE (N)(G)	86
Pesto base, zucchini, padron, fresh rocket	
NO MEAT SHORT RIB (A)	125
Truffle mash, kale chips, vegetable jus	
CHARRED GRILLED CAULIFLOWER STEAK (N)	63
Almond puree, raisin chimichurri, dhukka crust	
ROASTED EGGPLANT	85
Miso marinade, aged balsamic tofu, vegan aioli	
BUCKWHEAT PASTA (N)	75
King oyster mushroom, asparagus, green pesto, pickled shimeji	

DESSERTS

SOFT BAKED COOKIE (D)(G) Chocolate chip or Macadamia	50
CRÈME BRULÉE (D) With fresh vanilla beans	49
STICKY TOFFEE PUDDING (D)(G) English cream	43
KEY LIME PIE (D)(G) Lime meringue, chantilly cream	37
ROCKY ROAD BROWNIE (N)(D)(G) Warm brownie pot, served à la mode	57
PECAN PIE (V)(G) Tofu base, oat meal streusel and vegan vanilla sauce	50
SORBET SELECTION Ask your waiter for availability	38

ALL PRICES ARE INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND 7% MUNICIPALITY FEES

الأسعار تشمل (5%) ضريبة القيمة المضافة (7%) رسوم البلدية و (10%) مقابل بدل الخدمة

(A): Alcohol (N): Contains Nuts (S): Contains Seafood or Shellfish (D): Contains Dairy

FRESH VEGETABLES AND SEAFOOD SOURCED LOCALLY.

Dibba Bay Oysters-Dibba Bay, Fujairah / Micro Greens and Herbs-Badia Farms, Farmex, Alquoz, Dubai / Tomato - Elite Agro, Pure Harvest, Abu Dhabi / Berries-Elite Agro, Abu Dhabi / Most of the vegetables - IGR Farms, Abu Dhabi / Salad Leaves - UNS Farms, Alquoz, Dubai / Sea Bass, Prawns, Hamachi, Salmon-Fish Farm, Jabel Al Freezone, Dubai / Egg Plant, Bell Peppers - Beetroot - IGR, Abu Dhabi / Mushrooms - Kinoko, Dubai / Chicken - Al Dhaqa Farms, Al Ain / Eggs - Arabian Farms, Dubai / Ice Cream - Jelly Belly, Dubai / Fresh on Table, Dubai