












RESTAURANT & LOUNGE

• *Your perfect hideout* •

COLD STARTERS









HI FIVE HUMMUS 	29
Fresh pomegranate and grilled flat bread	
HI FIVE NACHOS 	45
Guacamole, sour cream, cheddar cheese and pico de gallo	
HI FIVE CRUDITES  	39
Carrots, cucumber, fennel, peppers, tomatoes, herb dip and hummus	
BURRATA AND TOMATO 	65
Salad, tomato gazpacho, basil, crispy capers and balsamic vinegar	
HI FIVE POWER SALAD 	48
Quinoa, garbanzos, lentils, kale, arugula avocado and balsamic dressing	
TIGER PRAWN CEVICHE 	69
Coconut lime dressing, red chilli, sweetcorn and coriander	
THAI CRISPY BEEF SALAD 	65
Marinated beef, green mango, papaya and peanuts	
HI FIVE CAESAR SALAD	45
Homemade dressing, gem lettuce, Parmesan cheese, anchovies and croutons	
TANDOORI CHICKEN CAESAR SALAD	65
Homemade dressing, Parmesan cheese and baby gem lettuce	
POPCORN SHRIMP CAESAR SALAD 	79
Homemade dressing, Parmesan cheese and baby gem lettuce	

PERFECT FOR SHARING

GRAND ANTI-PASTI PLATTER	175
Selection of beef charcuterie, cheese selection, roasted vegetables, olives and grilled flat bread	
HI FIVE SIGNATURE SHARING PLATTER	145
Hummus, guacamole and chips, burrata cheese, tandoori chicken wings (4 pieces), brava potatoes and beef gyozas (4 pieces)	



HOT STARTERS

TANDOORI CHICKEN WINGS	45
Spicy buffalo sauce	
CHEESE FATAYER 	42
Four cheese mix and sweet tomato chili jam	
BEEF GYOZA	55
Miso dip	
"BRAVA" POTATOES 	45
Aioli and spicy tomato sauce	
CRISPY BABY SQUID	55
Citrus aioli	
HI FIVE FALAFEL 	42
Saffron garlic sauce	
GARLIC BREAD 	35
Garlic butter and cheese dip	
TEMPURA SHRIMPS 	49
Spicy kimchi sauce	
SALMON CRAB CAKES 	59
Dill sauce	
SPINACH AND MOZZARELLA CROQUETAS 	45
Black olive tapenade	
SPAGHETTI CARBONARA	59
Beef pancetta, garlic and parmesan cheese	
SPAGHETTI CON GAMBERI 	69
Prawns, tomato sauce and olive oil	

CHEF'S RECOMMENDATION
(SPECIAL SIGNATURE DISH)

 Vegetarian,  Vegan,  Nuts,  Shellfish

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


HI FIVE PIZZETTA

MARGARITA 
Tomato, basil and mozzarella cheese

DIABOLO
Spicy tomato, mascarpone, mozzarella cheese and beef salami

AL FUNGHI CARBONARA
Mixed mushrooms, beef bacon, Parmesan cheese and arugula

AL PESTO AND BURRATA  
Tomato sauce and sundried tomatoes

AL FROMAGE 
Four Fromaggi pizza and cream sauce

CHICKEN TIKKA PIZZA
Tomato sauce, spinach, coriander and Parmesan cheese

CRISPY DUCK PIZZA
Hoisin sauce, mascarpone cheese and leeks


GRILL

GRILLED BABY CHICKEN
Marinated with Hi Five spice mix, olive oil and lemon

FILLET STEAK
200 grams angus and chimichurri sauce

RIBEYE STEAK
300 grams angus anticucho sauce

MISO SALMON
Spicy sesame dressing

GLAZED AUBERGINE 
Hummus and pomegranate




BURGERS & SANDWICHES

SERVED WITH HI FIVE FRIES

HI FIVE BURGER
180 grams angus burger, cheddar cheese, beef bacon, caramelised onion and potato bun

VEGGIE BURGER 
Sweet potato and vegetable burger, kimchi mayo, lettuce, tomato and caramelised onions

ROAST CHICKEN WRAP
Hummus, pesto and roasted vegetables

VEGETABLE WRAP 
Hummus, roasted vegetables, arugula and goat cheese

DESSERTS

PEAR CRUMBLE
Cinnamon stewed pears, oat and coconut crumbles and vanilla ice cream

HI FIVE CHEESECAKE
Strawberries and raspberries with cookie crumbs

SEASONAL FRUITS
Seasonal fruit selection with lemon and vanilla granita

CHOCOLATE AND NUTELLA
Fondant hazelnut ice-cream

BANANA SPLIT
Caramelised banana, vanilla, chocolate and strawberry ice-cream and whipped chantilly cream

SORBET OR ICE-CREAM
Two scoops
- Please ask our server for today's flavours

SIDES

HIGH FIVE FRIES • 25 
Fried rosemary, Parmesan cheese

SWEET POTATO FRIES • 25 
Parsley and miso mayo

GRILLED VEGETABLES • 25 
Selection of Mediterranean vegetables

MASHED POTATOES • 25 
Butter and cream

GREEN SALAD • 25 
Balsamic vinaigrette

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MEDIA CITY | TEL: +971 55 537 7714 | INFO@HIFIVEDXB.COM | DUBAI



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EXPERIENCE HI FIVE

RESIDING ON A ROOFTOP THAT ENJOYS VIEWS ACROSS THE ARABIAN GULF SEAS AND DUBAI'S PALM, HI-FIVE IS THE CITY'S LATEST RESTAURANT, LOUNGE AND BAR SET TO TANTALIZE DUBAI'S' DISCERNING DINNERS.

NESTLED IN INTERNET CITY, HI-FIVE ENJOYS THE BUZZ OF THE CITY LIGHTS, MAKING IT A PERFECT SPOT TO SIP ON SUNDOWNERS WITH FRIENDS ON EITHER OF THE TWO ROOFTOP TERRACES.

SPRAWLING OVER 7000 SQUARE METERS, HI FIVE BOASTS A DEDICATED BAR AND LOUNGE AREA WITH COZY BOOTH AND BARSTOOL SEATING, AS WELL AS A FORMAL DINING SPACE AND TWO TERRACES. FURNISHED IMPECCABLY WITH SOFT LEATHER AND EARTHY WOOD ACCENTS, HI-FIVE IS THE ULTIMATE SPOT TO UNWIND IN WHILST SAMPLING THE ECLECTIC MENU ACCOMPANIED BY A GLASS OR TWO.

SIGNATURE COCKTAILS



GRAPES

LA BOCA

Refreshing homemade guava lime cordial, white rum and pomegranate, topped with soda water

ST. JOSEPH

Gin, blueberry puree, basil syrup and citrus juice

SOLDADERA

Tequila, sour apple liqueur, banana liqueur and pineapple juice

HUNT MASTER

A perfect mix of herbal liqueur with a spicy, fruity full-bodied rye whiskey

BUNA MARTINI

A cold, coffee-flavoured cocktail made with vodka, coffee liqueur and Amarula topped with dark chocolate flakes

CLEMENTINE

Spiced infused vodka, a dash of fresh orange juice and rosemary

MANDARINA

Tennessee whiskey, Campari and sweet Vermouth with homemade mandarin jam

THE MUMMY

Aged rum blend, a mix of freshly squeezed pineapple juice, guava juice, garnished with passion fruit

OUR SELECTION
(SPECIAL SIGNATURE DRINKS)

50

50

55

60

60

65

80

90

• **WHITE WINE** **G** **BTL**

• Frontera Sauvignon Blanc, Central Valley, Chile **40** **170**

• Emotivo, Pinot Grigio, Lombard, Italy **45** **190**

• Santa Julia, Chardonnay, Mendoza, Argentina **45** **200**

• Ken Forrester Chenin Blanc, Stellenbosch, South Africa **240**

• Vouvray, Domaine de Vaufrugot, Loire, France **330**

• Chateau Ste Michelle Riesling, Washington State, USA **350**

• Oyster Bay Sauvignon Blanc, Marlborough, New Zealand **400**

• Cossetti Gavi di Gavi, Gavi, Italy **420**

• Domaine Drouhin-Vaudon Chablis, Beaune, France **500**

• **RED WINE** **G** **BTL**

• Frontera Cabernet Sauvignon, Central Valley, Chile **40** **170**

• Footprint Merlot Pinotage, Stellenbosch, South Africa **40** **170**

• Fuzion Malbec, Mendoza, Argentina **45** **190**

• J Moreau & Fils Pinot Noir, Pays d'Oc IGP, France **210**

• Cusumano Nero d'Avola, Sicilia IGP, Italy **360**

• Beaujolais-Villages, Chateau Gaillard, France **375**

• Dourthe 'Numéro 1', Bordeaux Rouge, France **395**

• Marqués de Cáceres Rioja Crianza Doca **400**

GRAPES



SPIRITS

ROSE

	G	BTL
Frontera Rose, Central Valley, Chile	40	170
Mirabeau rose, Provence, France		350

BUBBLES

Zonin 1820 Proseco	50	290
Moet & Chandon Brut	175	1100
Veuve Cliquot Brut		1200
Moet & Chandon Imperial Rose		1600
Veuve Cliquot Brut Rose		1700

HOPS

DRAUGHT BEERS

Heineken	50
Strongbow Cider	52
Stella Artois	55
Guinness	55

BOTTLED BEERS

Budweiser	42
Heineken	45
Peroni	48
Sol	48
Corona	52

VODKA

	G	BTL
Russian Standard	40	950
Stolichnaya	42	
Ketel One	50	
Ciroc	60	
Grey Goose	60	
Belvedere	65	

WHISKEY

	G	BTL
BLENDED		
Johnnie Walker Red Label	40	950
Johnnie Walker Black Label	60	
Chivas Regal 12 years	60	
Johnnie Walker Double Black	65	
Monkey Shoulder	65	
Chivas Regal 18 years	120	

SINGLE MALT

Laphroaig	65
Auchentoshan 12 years	70
Glenmorangie 10 years	70
The Macallan 12 years	80
The Macallan 15 years	145

BOURBON

Jim Beam	40
Bulleit Rye	55
Woodford Reserve	60

TENNESSEE

Jack Daniel's No 7	45
Jack Daniel's Fire	45

IRISH

Jameson	50
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SPIRITS



MOCKTAILS

JAPANESE

Nikka From The Barrel

G
80

BTL

GIN

Bombay Sapphire

40

950

Beefeater 24

45

Tanqueray

45

Sip Smith London Dry

55

Hendrick's

55

Gin Mare

65

Monkey 47

75

RUM

Bacardi Superior

40

950

Bacardi Carta Negra

42

Captain Morgan

45

Appleton Estate 12 Year Old

55

Havana Club 7 anos

55

Bacardi 8 anos

60

TEQUILA

Jose Cuervo silver

40

950

Patron Silver

50

Patron XO Café

50

Patron Reposado

60

Patron Anejo

70

COGNAC

Hennessy VS

50

1200

Hennessy V.S.O.P

80

IFRAN

35

Cold brew Moroccan tea, orange blossom syrup, lemon juice with ginger ale and fresh mint leaves

TEK

40

A blend of Espresso, white chocolate powder, coconut syrup and milk

BERRY MEDLEY

35

Mix of blackberries, strawberries, blueberries and pineapple juice

POME FIZZ

35

Freshly squeezed pomegranate juice, crushed cardamom seeds, rose water, sweet-sour and a touch of soda

POMELO

35

Fresh grapefruit juice, lime juice topped up with soda

FRESH JUICES

Orange

25

Watermelon

25

Green Apple

25

Pineapple

25

SOFT DRINKS

Soft drink

20

Energy drink

35

WATER

Voss Still 375ml / 800ml

25/35

Voss Sparkling 375ml / 800ml

25/35

COFFEE

ESPRESSO

17

DOUBLE ESPRESSO

22

AMERICANO

17

CAPPUCCINO

17

CAFÉ LATTE

21



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