

@minabrosseriedubai

@chefmichaelmina

MINA

BRASSERIE

Indulge yourself in MINA Brasserie, the culinary oasis nestled amidst the sizzling foodie paradise of Dubai. Featuring a selection of globally influenced dishes in partnership with award-winning celebrity Chef Michael Mina.

MINA Brasserie is a home away from home, highlighting dishes from carefully-sourced seasonal ingredients — a celebration of global influences.



PLEASE SCAN CODE TO BROWSE OUR MENU

BUSINESS LUNCH

AED 140 for three courses

AED 120 for two courses
including tea, coffee or ice cream

Available Monday through Friday

Dishes with *** are not included & * requires supplement

WHITE TRUFFLE SPECIALS

***White Asparagus 350 <i>sous vide egg, parmesan foam, wild mushroom purée</i>	***Kobe Tenderloin Rossini Style 1,880 <i>foie gras, spinach, caramelized cauliflower purée</i>
***Tagliolino D'Alba 495 <i>tagliolini pasta, beurre monté</i>	

RAW

Salmon Tartare 90
caviar, avocado, lemon crème fraîche
(business lunch: no caviar)

Wagyu Beef Carpaccio 130
parmesan chips, arugula, truffle (GF)

Michael Mina's Tuna Tartare 110
pear, pine nuts, garlic, habanero-sesame oil (N)

Steak Tartare 175
caviar, cream cheese
(business lunch: no caviar)

APPETIZERS

Grilled Halloumi 55
tomato relish, olives (V)

Aubergine Mille-Feuille 95
buffalo mozzarella, tomato sauce, basil (V) (N)

Truffle Gratinee 80
mimolette cheese, macaroni, truffle cream (V)

Wild Mushroom Soup 70
shiitake, porcini, button mushrooms, baguette (V)

*Baked Camembert 80
crispy bread, berry jam, caramelized truffle nuts
(V) (N) (supplement 20)

*Foie Gras Torchon 120
brioche bread, figs chutney
(supplement 30)

***Les Moules Frites 175
mussels, skinny fries, white vinegar sauce

Grilled Octopus 115
green olives, couscous, almonds, lobster jus (N)

***1/2 Maine Lobster 295
cocktail sauce, spicy sauce

SALADS

Quinoa and Kale Salad 75
dried cranberries, pumpkin seeds, avocado
ginger dressing (V)

Petite Green Salad 60
radish, cucumber, tomato, dijon vinaigrette (V) (GF)

*Burrata Caprese 120
vine ripened tomatoes, basil pesto (V) (N) (GF)
(supplement 40)

Tomato and Avocado Salad 75
crispy quinoa, sumac, toasted sesame (V) (N) (GF)

Wild Arugula 75
fennel, figs, ricotta salata, almonds (N) (V) (GF)

Roasted Beetroot 70
balsamic, hazelnuts, warm goat's cheese (V) (N) (GF)

Citrus Salad 60
citrus segment, endive, avocado, caramelized walnut
(V) (N) (GF)

Endive Crab Salad 85
crab, garlic crumbs, caesar dressing

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

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☞ MAINS ☞

Porcini Ravioli <i>black truffle, parmesan, roasted mushroom (V)</i>	165	*** Lobster Pot Pie <i>lobster bisque cream, oyster mushroom, baby root vegetables, fresh truffle, pickled onion</i>	310
Linguine Burrata <i>tomato sauce, pesto powder (N)</i>	145	Chicken Provencal <i>herb marinated chicken, goat cheese, cauliflower gratin (GF)</i>	140
King Crab Spaghetti <i>confit tomato, lemon zest, garlic crumble, red chili</i>	170	*** Cafe de Paris Striploin <i>allumette crisp, confit tomato (GF)</i>	315
Spaghetti and Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	150	*** Veal Chop <i>wild mushroom (GF)</i>	260
Norwegian Salmon <i>asparagus cream, pomme purée, grapefruit glaze (GF)</i>	150	Wagyu Burger <i>ogleshead cheese, caramelized onion, mushroom</i>	155
Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i>	165	Creekstone "Burger" <i>layered beef strips, mushroom duxelle, gruyère cheese, beef au jus sip, potato bun</i>	140
***Grilled Mediterranean Sea Bass 1kg <i>lemon roasted potato, sauté spinach (GF)</i>	395		
***Wood-Grilled Shrimps <i>asparagus, habanero</i>	255		

☞ WOOD-GRILLED STEAKS ☞



AU POIVRE
Peppercorn Crust
with
Bone Marrow Jus

SIMPLY GRILLED
Finished
with
Garlic-Herb Butter

*ROSSINI STYLE
Seared Foie Gras
with
sauté spinach, truffle
90 AED
(supplement 50)

***300g Rib Eye 305
***Tomahawk 810
***250g Wagyu Filet 395



200g NY Strip 150
***300g NY Strip 295

*125g Filet Mignon 150
(supplement 50)

***250g Filet Mignon 315

☞ SIDES ☞

Parmesan Truffle Fries (V) (GF)	65	Roasted Mushrooms (V)	50
Potato Purée (V) (GF)	45	Creamed Spinach (V) (GF)	40
Broccolini (V) (GF)	50	Brussels Sprouts Agrodolce	50
Cauliflower Gratin (GF) (V)	40	Grilled Asparagus (V) (GF)	45

BUSINESS LUNCH

AED 120 for three courses

AED 105 for two courses
including tea, coffee or ice cream

Available Sunday through Thursday

Dishes with *** are not included & * requires supplement

→ RAW ←

Salmon Tartare 90
caviar, avocado, lemon crème fraîche

Wagyu Beef Carpaccio 105
parmesan chips, arugula, truffle (GF)

Michael Mina's Tuna Tartare 110
pear, pine nuts, garlic, habanero-sesame oil (N)

Steak Tartare 95
grilled baguette, hand cut beef



→ APPETIZERS ←

Grilled Halloumi 45
baguette, tomato relish, olives (V)

45

Truffle Gratinee 65
mimolette cheese, macaroni, truffle cream (V)

65

Aubergine Mille-Feuille 80
buffalo mozzarella, tomato sauce, basil (V) (N)

80

Wild Mushroom Soup 70
shiitake, porcini, button mushrooms, baguette (V)

70

Grilled Octopus 105
green olives, couscous, almonds, lobster jus (N)

105

*Foie Gras Parfait 95
*brioche bread, caramelized figs
(supplement 30)*

95



→ SALADS ←

Quinoa and Kale Salad 65
*dried cranberries, pumpkin seeds, avocado
ginger dressing (V) (GF)*

65

Tomato and Avocado Salad 65
crispy quinoa, sumac, toasted sesame (V) (N) (GF)

65

Petite Green Salad 50
radish, cucumber, tomato, dijon vinaigrette (V) (GF)

50

Roasted Beetroot 70
balsamic, hazelnuts, warm goat's cheese (V) (N) (GF)

70

*Burrata Caprese 100
*vine ripened tomatoes, basil pesto (V) (N) (GF)
(supplement 30)*

100

Endive Crab Salad 70
crab, garlic crumbs, caesar dressing

70

Wild Arugula 55
fennel, figs, ricotta salata, almonds (N) (V)

55

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— MAINS —

Norwegian Salmon <i>artichoke cream, crispy quinoa, confit tomato (GF)</i>	135	Linguine Burrata <i>tomato sauce, pesto powder</i>	110
Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i>	130	Wagyu Burger <i>ogleshiel cheese, caramelized onion, mushrooms</i>	145
King Crab Spaghetti <i>confit tomato, lemon zest, garlic crumble, red chili</i>	150	Creekstone "Burger" <i>layered beef strips, mushroom duxelle gruyère cheese, beef au jus sip, potato bun</i>	105
Porcini Ravioli <i>black truffle, parmesan, roasted mushrooms (V)</i>	130	Sicilian Style Grilled Tuna Steak <i>cherry tomato, parsley, rosemary, thyme lemon zest, olives and capers</i>	140
Spaghetti and Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	130	***Bouillabaisse Sea Bass <i>mussels, saffron potato (GF)</i>	580
Chicken Provencal <i>herb marinated chicken, goat cheese, cauliflower gratin (GF)</i>	135	***Cafe de Paris Striploin <i>allumette crisp, confit tomato (GF)</i>	285

— WOOD-GRILLED STEAKS —



<p>AU POIVRE</p> <p>Peppercorn Crust with Bone Marrow Jus</p>	<p>SIMPLY GRILLED</p> <p>Finished with Garlic-Herb Butter</p>	<p>*ROSSINI STYLE</p> <p>Seared Foie Gras with <i>sauté spinach, truffle</i></p> <p>90 AED <i>(supplement 50)</i></p>
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***400g Rib Eye 290
***Tomahawk 750
***250g Wagyu Filet 375



200g NY Strip 125
***400g NY Strip 275

*125g Filet Mignon 150
(supplement 50)

***250g Filet Mignon 270

— SIDES —

Parmesan Truffle Fries (V) (GF)	40	Roasted Mushrooms (V)	40
Potato Purée (V) (GF)	40	Creamed Spinach (V) (GF)	40
Broccolini (V) (GF)	40	Brussels Sprouts Agrodolce	40
Cauliflower Gratin (GF) (V)	40	Grilled Asparagus (V) (GF)	40

⇒ DESSERTS ⇐

CHOCOLATE CAKE 50
moist rich chocolate layers, raspberries (N)

NOT AN APPLE TART* 60
cinnamon apples, salted dulcey breton (N)
(supplement 30)

**MICHAEL MINA'S BANANA TARTE TATIN 50
salted toffee, honey ice cream, gold leaf

TIRAMISU 55
espresso lady fingers, mascarpone cream

CARROT CAKE 50
cream cheese frosting, candied walnuts (N)

**CHOCOLATE SOUFFLE* 60
guanaja 70%, vanilla custard
(supplement 30)

THE LEMON 50
blueberry, sesame crumble

SELECTION OF ICE CREAMS AND SORBET 40

**PLEASE ALLOW 15 MINUTES FOR PREPARATION

DISHES WITH * REQUIRES SUPPLEMENT

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⇒ AFTERS ⇐

PORTO

QUINTA DONOVAL 80

TAYLOR 10 YRS 85

COFFEE

AMERICANO 25

ESPRESSO SGL 25 / DBL 30

CAPPUCINO 30

FRENCH PRESS SGL 30 / DBL 40

TEA

JASMINE 25

ENGLISH BREAKFAST 25

EARL GREY 25

CHAMOMILE 25

DINNER MENU

RAW

Salmon Tartare 90
caviar, avocado, lemon crème fraîche

Michael Mina's Tuna Tartare 110
*pear, pine nuts, garlic,
habanero-sesame oil (N)*

Wagyu Beef Carpaccio 105
parmesan chips, arugula, truffle (GF)

Steak Tartare 175
grilled baguette, caviar, cream cheese

Caviar 30 grams

*Royal Baeri 390
Russian Oscietra 470
Beluga 990*



APPETIZERS

Grilled Halloumi 45
baguette, tomato relish, olives (V)

45

Truffle Gratinee 65
mimolette cheese, macaroni, truffle cream (V)

65

Aubergine Mille-Feuille 80
buffalo mozzarella, tomato sauce, basil (V) (N)

80

Wild Mushroom Soup 70
shiitake, porcini, button mushrooms, baguette (V)

70

Grilled Octopus 105
green olives, couscous, almonds, lobster jus (N)

105

Foie Gras Parfait 95
brioche bread, caramelized figs

95



SALADS

Quinoa and Kale Salad 65
*dried cranberries, pumpkin seeds, avocado
ginger dressing (V) (GF)*

65

Tomato and Avocado Salad 65
crispy quinoa, sumac, toasted sesame (V) (N) (GF)

65

Petite Green Salad 50
radish, cucumber, tomato, dijon vinaigrette (V) (GF)

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Roasted Beetroot 70
balsamic, hazelnuts, warm goat's cheese (V) (N) (GF)

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Burrata Caprese 100
vine ripened tomatoes, basil pesto (V) (N) (GF)

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Broccolini (V) (GF)	40	Brussels Sprouts Agrodolce	40
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⇒ DESSERTS ⇐

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moist rich chocolate layers, raspberries (N)

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MICHAEL MINA'S BANANA TARTE TATIN* 50
salted toffee, honey ice cream, gold leaf

TIRAMISU 55
espresso lady fingers, mascarpone cream

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cream cheese frosting, candied walnuts (N)

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guanaja 70%, vanilla custard

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blueberry, sesame crumble

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⇒ AFTERS ⇐

PORTO

QUINTA DONOVAL 80

TAYLOR 10 YRS 85

COFFEE

AMERICANO 25

ESPRESSO SGL 25 / DBL 30

CAPPUCINO 30

FRENCH PRESS SGL 30 / DBL 40

TEA

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MINA Brasserie is a home away from home, highlighting dishes from carefully-sourced seasonal ingredients — a celebration of global influences. We suggest you share everything, except perhaps dessert.

VEGAN MENU

SALADS

QUINOA AND KALE SALAD 65

*dried cranberries, pumpkin seeds, avocado
ginger dressing (GF)*

TABOULEH 40

parsley, mint, bulger wheat, tomato, lemon

PETIT GREENS 50

pomegranate, almonds, pickled pumpkin, (GF) (N)

TOMATO & AVOCADO SALAD 65

heirloom tomato, sumac (GF)

BEET ROOT TARTARE 60

hazelnuts, balsamic, micro herbs (GF) (N)

APPETIZERS

VEGETABLE CRUDITÉS 40

hummus, spicy sauce

HUMMUS 50

chickpea, raisins, za'atar

AVOCADO TOAST 60

radish, heirloom tomato, house made pickles

SOUPS

LENTIL SOUP 65

golden raisin, crispy pita

(GF) Gluten free, (N) Contain nuts

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MAIN COURSES

PENNE ARRABIATA 85
tomato sauce, garlic, chilli flakes

MEATLESS BURGER 130
gem lettuce, tomato, guacamole, crispy quinoa

SAFFRON FREGOLA RISOTTO 90
sundried tomato, capers, olives

EGGPLANT STEAK 90
pomegranate molasses, smoked almond (GF) (N)

TRUFFLE RISOTTO 150
**please allow 30 minutes (GF)*

SIDE DISHES

GRILLED BROCCOLINI 40

FRIES 40

DESSERT

ASSORTED SORBETS 45

CHOCOLATE CAKE 50
moist rich chocolate layers, raspberries (N)

FRESH SLICED FRUITS 50

(GF) Gluten free, (N) Contain nuts

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Art Menu

We've concocted thirteen refreshing, mixologist-approved cocktails and mocktails that are inspired by—and pair effortlessly with some of the most iconic works of art.

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1434

THE ARNOLFINI PORTRAIT Jan van Eyck

AED 75

Butterfly Pea Infused Rum, Lime Juice, Disaronno, Cointreau, Ginger Beer

We pay homage to the couple's heritage by using Disaronno in the cocktail. The rich colours of the clothes are represented with butterfly-pea infused rum for the purple shade of his coat and the lime peel for the lady's dress.



1503

MONA LISA Leonardo Da Vinci

AED 70

Grappa, Lime Juice, Taragon Basil Anise Syrup, Spray of Cointreau & Chartreuse

Inspired by the influences of Italy, represented through Grappa Nonino, where Da Vinci was born and painted Mona Lisa, and France, represented through Cointreau, where he passed away and where the painting has been for decades.

1665

GIRL WITH THE PEARL EARRING Johannes Vermeer

AED 80

Ylang Ylang Infused Ketel One, St. Germain, Aloe Vera, Passionfruit Puree, Elderflower Syrup

The Dutch heritage of the painter is represented through Ketel One vodka. We have painted the glass to resemble the turban and the exotic ingredients reminiscent of the colonial era in which Vermeer created this painting.



1888*

SUNFLOWERS Vincent Van Gogh

AED 55

Caramel Banana Syrup, Green Apple Juice, Passionfruit Puree

The colour of the drink is as monochromatic as the work of art, representing the yellow and green of the sunflowers.

*Non-Alcoholic



1907*

THE FLAMINGOS Henri Rousseau

AED 55

Basil, Cucumber, Cardamom Syrup, Lime Juice, Pineapple Juice, Hibiscus Extract

The mocktail embraces the vibrant and playful feeling of a child with fresh and light ingredients such as pineapple, cucumber, basil and hibiscus, a perfect summer drink.

*Non-Alcoholic



2010*

TROPICAL SUNSET Leonid Afremov

AED 55

Passionfruit Puree, Lychee Puree, Pineapple juice, Cranberry Juice

Mimicking the warmth of the sun and the beach, we have used passionfruit, pineapple and lychee to make you feel like you are at the beach watching the sunset in the shade of a palm tree.

*Non-Alcoholic



1851

THE MONARCH OF GLEN Edwin Landseer

AED 80

Glenfiddich F&C, Lemon Oleo Saccharum, Lemon Juice

The Stag symbolizing strength and power is represented in the cocktail through Glenfiddich, and the smoke mimics the fog in background of the painting. Smoky and tangy this cocktail embodies the spirit of Scotland.

1889

STARRY NIGHT Vincent Van Gogh

AED 80

*Silvermoon & Lemongrass Syrup,
Citrus Acid, Violet Liqueur, Prosecco*

This light cocktail combines Prosecco with Silvermoon tea and lemongrass for a clean and fresh taste. The violet liqueur adds floral notes and the distinct blue flavour to represent the night sky, with edible gold that shines like the Starry Night.



1893

THE SCREAM Edvard Munch

AED 75

*Hennessy VS, Spiced Rum, Baileys,
Cacao Liqueur, Arabic Coffee*

The glass is brushed with coloured chocolate to resemble the painting's style. Representing a country with cold weather and long winters, the spiced rum and cognac will make you feel warm at any time of the day.



1905

WOMAN WITH A HAT Henri Matisse

AED 80

*Chambord, Tanqueray Dry,
Sauvignon Blanc, Strawberry Kaffir
Lime Cordial, Citrus Acid*

To pay tribute to Fauvism, we've created a bright and vibrant cocktail, with expressive flavour to match. Mixing Chambord and Sauvignon Blanc, a nod to the french heritage of Henri Matisse.

1907 - 1908

THE KISS Gustav Klimt

AED 75

Bulleit Bourbon, Banana Liqueur, Caramelized Banana Syrup, Chocolate Bitter

The Bourbon and banana liqueur create the uniquely brilliant golden yellow hue representing the two intertwined bodies. Just like true love, the fruity and rich flavours hug your palate throughout. The garnish represents the head of the man in the painting and burns of desire, just like passion, in front of you.



1940

SELF PORTRAIT W/ THORN NECKLACE Frida Kahlo

AED 70

Bergamot Infused Tequila Blanco, Grapefruit- Lavender Cordial, Tonic

The bird, usually symbolic of freedom, here is caught in Frida Kahlo's thorn necklace, symbolizing her struggles in life. The tequila in the cocktail signifies her heritage and favourite spirit. The grapefruit lavender cordial and the tonic water represent her bitterness in life.



1954

MELTING WATCH Salvador Dali

AED 70

Pandan Infused Rum, Coconut Washed Campari, Lime Juice, Demerara, Pineapple Juice

Salvador Dali was a surrealist, his work often dreamlike to accentuate the mysterious and unexplainable aspects of life. The array of contrasting flavours in this drink, expressed through the bitter sweet coconut washed campari, express Dali's theory of softness and hardness which was central to the thinking of Dali at the time of this painting.

➤ WINES BY THE GLASS ➤

BUBBLES	SGL	BTL
Da Luca, Prosecco <i>Veneto, Italy</i>	75	450
Taittinger Brut <i>Reims, Champagne, France NV (V)</i>	145	870
Taittinger Rosé NV <i>Champagne, France</i>	195	1170
WHITE		
Moulin de Gassac, Vermentino-Terret <i>Pays D'oc, France</i>	65	325
Miguel Torres, Cordillera, Chardonnay <i>Limari Valley, Chile</i>	75	375
Beni Di Batasiolo, Gavi Di Gavi, Cortese <i>Piedmont, Italy</i>	85	425
Pascal Jolivet, Sauvignon Blanc <i>Loire Valley, France</i>	90	450
Chablis, La Roche <i>Burgundy, France</i>	130	600
ROSÉ		
Cuveé Henri Fabré <i>Côtes de Provence, France</i>	75	375
Mirabeau Classic <i>Côtes de Provence, France</i>	85	425
RED		
Moulin de Gassac, Grenache – Syrah <i>Pays D'oc, France</i>	65	325
Catena Alamps, Malbec <i>Argentina</i>	75	375
Wild Rock, Pinot Noir <i>Malborough, New Zealand</i>	95	475
Clarendelle Rouge by Haut Brion <i>Bordeaux, France</i>	130	650
Beni di Batasiolo, Nebbiolo, Langhe <i>Piedmont, Italy</i>	105	525

➤ APERITIF ➤

	SGL
Aperol	55
Campari	60
Cynar	50
Mancino secco	55
Mancino rosso	55
Mancino ambrato	55
Pimm's N°1	50
PunteMes	50
Carpano Antica Formula	70

➤ DIGESTIF ➤

Benedectine	55
Limoncello	60
Branca Menta	70
Fernet Branca	65
Amaretto Disaronno	50
Frangelico	65
Grand Marnier	60
Green Chartreuse	90
Sambuca	50
Baileys	60
Drambuie	50

➤ SOFT DRINKS ➤

Pepsi / Diet Pepsi / 7up / Diet 7up	35
Fever Tree Ginger Beer / Fever Tree Ginger Ale Soda Water / Tonic Water	35
Redbull	45

➤ WATER ➤

Evian	25/40
Badoit	25/40



⇒ COGNAC ⇐

	SGL	BTL
Remy Louis XIII	2,785	48300
Remy XO	280	6040
Remy VSOP	115	2260
Hennessy XO	255	5515
Hennessy VSOP	100	1945
Hennessy VS	75	1260
Courvoiser XO	260	5725
Courvoiser VSOP	115	1945
Courvoiser VS	80	1420
Martell VSOP	120	1995
Martell Cordon Bleu	230	3990

⇒ VODKA ⇐

Ketel One	70	1315
Ciroc	90	1785
Belvedere	85	1840
Grey Goose	85	1840
Beluga Noble	95	1945
Beluga Gold	230	4015
Elite By Stolichnaya	85	1945
Stolichnaya	60	895
Tito's	60	895
Russian Standard	60	895

⇒ GRAPPA ⇐

Nonino Vendemmia Millesimata	65
Nonino Chardonnay Barrique	80

⇒ AMERICAN, CANADIAN & IRISH ⇐

	SGL	BTL
Knob Creek	75	1105
Woodford Reserve	80	1210
Bulleit Bourbon	60	1155
Bulleit Rye	70	1575
Makers Mark	70	1420
Jack Daniel's Old N°7	75	1315
Jim Beam	65	895
Crown Royal	60	995
Jameson	65	1315

⇒ BEER ⇐

Peroni	65
Asahi	65
Heineken	65
Hoegaarden White	65

⇒ SINGLE MALT ⇐

	SGL	BTL
Dalmore 15Yrs	165	2890
Dalmore Cigar Malt	205	3675
Glenmorangie Original	90	1525
Glenfiddich 12Yrs	80	1630
Glenfiddich 15Yrs	90	1890
Glenfiddich 18Yrs	140	2890
The Macallan 12Yrs	115	2050
The Macallan 15Yrs	175	3940
The Macallan 18Yrs	310	5620
Oban 14Yrs	175	3625
Ardbeg 10Yrs	95	1575
Caol Ila 12Yrs	125	1995
Lagavulin 16Yrs	195	4150
Laphroaig 10Yrs	75	1420

⇒ BLENDED WHISKY ⇐

J.W. Blue Label	365	6355
J.W. Platinum Label	195	4360
J.W. Gold Label	125	1945
J.W. Black Label	70	1525
J.W. Double Black Label	90	1680
Chivas Regal 18YRS	155	2995
Chivas regal 12YRS	75	1735
Dewar's 12 yrs	75	1315
Dewar's 15 yrs	95	1735
Dewar's 18 yrs	130	2150
Monkey Shoulder	85	1470

⇒ RUM ⇐

	SGL	BTL
Matusalem Gran Reserva 15Yrs	80	1260
Zacapa 23Yrs	130	2365
Flor De Cana Centenario 25Yrs	220	4255
Appleton 12Yrs	90	1680
Bacardi 8Yrs	65	1105
Bacardi Gold	60	935
Bacardi Carta Blanca	55	895
Havana 7Yrs	65	1315
Captain Morgan	55	895
Sailor Jerry	55	895
Kraken	65	895
Sagatiba Pura	60	895

⇒ PISCO ⇐

Pisco Carvedo	65
Pisco Lapostolle	60

⇒ GIN ⇐

Sipsmith London Dry	75	1420
Monkey 47	135	1630
London N°3	75	1420
Gin Mare	85	1315
The Botanist	75	1315
Hendrick's	70	1155
Tanqueray Ten	75	1210
Tanqueray	60	895
Bombay Sapphire	60	895
Beefeater	60	895
Roku	80	1200

⇒ TEQUILA ⇐

	SGL	BTL
Don Julio 1942	310	6195
Don Julio Anejo	135	2730
Don Julio Reposado	120	2470
Don Julio Blanco	95	2100
Patron Anejo	125	1995
Patron Reposado	115	1840
Patron Silver	75	1525
Patron Xo Coffee	60	1420
El Jimador Reposado	60	895
El Jimador Blanco	60	895
Crema De Mezcal	85	1525
Del Maguey Chichicapa Mezcal	155	2890

⇒ JAPANESE WHISKY ⇐

Hibiki Harmony	115	2155
Hakushu distillers reserve	135	2155
Suntory Chita single grain	155	2785
Nikka Blended	80	1420



⇒ BARR BITES ⇐

GRILLED HALLOUMI (V) 45

BURRATA BRUSCHETTA (V) (N) 90

PARMESAN CHICKEN MILANESE 55

BRESAOLA CRISP 60

SMOKED SALMON CRISP 60

ARTISAN CHEESE PLATTER (N) (V) 100



(V) Vegetarian, (N) Contain Nuts, (GF) Gluten Free

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

EXTRAORDINARY* /

Unusual or Remarkable, OR BOTH

W

This wine list has been curated to showcase the best selection of bottles available in the Middle East. When you see an 'e' next to a reference, it means this wine expresses craftsmanship, connection, culture and terroir. These wines are what we consider to be,

*extraordinary**

'e' indicates an extraordinary wine

'o' indicates an organic wine

'b' indicates a biodynamic wine

'v' indicates a vegan wine

➤ WINES BY THE GLASS ➤

BUBBLES (125ML)

Da Luca, Prosecco <i>Veneto, Italy NV</i>	75
Taittinger Brut <i>Reims, Champagne, France NV (V)</i>	145
Taittinger Brut Rosé <i>Reims, France NV</i>	195

WHITE (150ML)

Moulin de Gassac, Vermentino-Terretss <i>Pays D'oc, France</i>	65
Miguel Torres, Cordillera, Chardonnay <i>Limari Valley, Chile (O, V)</i>	75
Beni Di Batasiolo, Gavi 'Cortese' <i>Piedmont, Italy</i>	85
Pascal Jolivet 'Attitude' Sauvignon Blanc <i>Loire Valley, France (V)</i>	90
Chablis, La Roche <i>Burgundy, France (V)</i>	130

ROSÉ (150ML)

Cuveé Henri Fabré <i>Côtes de Provence, France</i>	75
Mirabeau Classic <i>Côtes de Provence, France</i>	85

RED (150 ML)

Moulin de Gassac, Grenache – Syrah <i>Pays D'oc, France</i>	65
Catena Alamos, Malbec <i>Argentina</i>	75
Wild Rock, Pinot Noir <i>Malborough, New Zealand</i>	95
Clarendelle Rouge by Haut Brion <i>Bordeaux, France</i>	130
Beni di Batasiolo, Nebbiolo, Langhe <i>Piedmont, Italy</i>	105

⇒ SWEET WINES BY THE GLASS ⇐

BOTRYTIS (75ML)

Montes, Late Harvest, Gewürztraminer
Curico Valley, Chile

SGL (75ML)

90

AROMATIZED

Cochi, Barolo Chinato
Piedmeont, Italy

200

FORTIFIED

Taylors 10 Port

85

Quinta de Noval, Late Bottled Vintage

80



➤ EXCEPTIONAL WINES BY THE GLASS ➤

WHITE (150ML)	SGL	BTL
Trimbach, Riesling <i>Cuvée Frédéric Emile, Alsace, France, 2009</i>	330	1,650
Domaine Etienne Sauzet, Puligny Montrachet <i>Burgundy, France, 2006</i>	380	
Kistler Vineyards 'Kistler' Chardonnay <i>Sonoma Valley, USA, 2006</i>	440	2,200
Domaine Vacheron, Sauvignon Blanc <i>Sancerre, Loire Valley, France, 2018</i>	158	790
RED (150 ML)		
Château Figeac, Saint-Émilion Grand Cru <i>Bordeaux, France, 2005</i>	700	
Tenuta San Guido, Sassicaia <i>Tuscany, Italy, 2015</i>	700	3,600
Tenuta San Guido, Le Difese <i>Tuscany, Italy, 2017</i>	125	625
Stag's Leap Wine Cellars, Artemis <i>Cabernet Sauvignon, Napa Valley, USA, 2017</i>	190	950
Righetti, Amarone de Valpolicella <i>Veneto, Italy, 2015</i>	170	850

➤ MAGNUMS & LARGE FORMATS ➤

CHAMPAGNE (1.5L)

Taittinger Brut 2,400
Reims, France NV

WHITE (1.5L)

Cosseti, Gavi di Gavi 1,000
Piedmont, Italy, 2018

Joseph Drouhin, Meursault, Burgundy 3,000
Burgundy, France, 2016

Joseph Drouhin, 'Les Clos', Chablis Grand Cru 4,000
Burgundy, France, 2011

RED (1.5L)

Matteo Correggia, La Val dei Preti 2,400
Roero, Italy, 2010

Boekenhoutskloof, 'The Chocolate Block' 1,900
Franschhoek Valley, South Africa, 2017



⇒ SPARKLING WINES ⇐

WHITE

Armand De Brignac <i>Reims NV</i>	6,500
Veuve Clicquot, Yellow Label, Brut <i>Reims NV (V)</i>	780
Taittinger, Brut <i>Reims, NV (V)</i>	870
Möet & Chandon <i>Epernay NV (V)</i>	820
Laurent Perrier, La Cuvée, Brut <i>Tour-sur-Marne NV</i>	820
Louis Roederer, Brut <i>Reims NV</i>	1,195
Gosset, Brut <i>Ay NV</i>	1,275
Charles Heidsieck, Brut Réserve <i>Reims NV</i>	1,285
Ruinart, Brut <i>Reims NV</i>	1,700
Jacquesson, Brut <i>Dižy NV</i>	1,390
Billecart-Salmon, Brut <i>Mareuil-sur-Ay NV</i>	1,435
Bollinger, Special Cuvée <i>Reims, NV</i>	870

ROSÉ

Taittinger, Brut Rosé <i>Aÿ, NV (V)</i>	980
Laurent-Perrier, Brut Rosé <i>Tour-sur-Marne NV</i>	1,450
Ruinart, Brut Rosé <i>Reims NV</i>	1,550
Billecart-Salmon, Brut Rosé <i>Mareuil-sur-Ay NV</i>	1,610
Bollinger, Brut Rosé <i>Reims, NV</i>	1,720

➤ SPARKLING WINES ➤

VINTAGE

Dom Pérignon <i>Epernay, 2008</i>	3,750
Dom Pérignon, Rosé <i>Epernay, 2008</i>	7,700
Dom Pérignon, P2 <i>Epernay, 2000</i>	12,500
Louis Roederer, Cristal, Brut Millesime <i>Reims, 2012</i>	5,895
Pol Roger, Blanc de Blanc <i>Epernay, 2008</i>	1,500

ALTERNATIVE BUBBLES

Pasqua, Romeo & Juliet, Prosecco <i>Veneto, Italy NV</i>	450
De Luca, Prosecco <i>Veneto, Italy NV</i>	450
Zonin, Prosecco, Rosé <i>Veneto, Italy NV</i>	425
Nino Franco, Rustico, Prosecco <i>Conegliano-Valdobbiadene, Italy NV</i>	520
Ferrari, Trento <i>Italy NV</i>	850
Bellavista, Franciacorta <i>Lombardy, Italy NV</i>	900
Ca' del Bosco Cuvée Prestige <i>Franciacorta, Italy NV</i>	1,100
Gramona, Imperial Brut <i>Cava, Spain</i>	1,100

↗ WHITE WINES ↖
FRANCE - BURGUNDY

BURGUNDY - GRAND CRU

Pierre Yves Colin-Morey 5,000
Corton-Charlemagne, Grand Cru, 2016

BURGUNDY - PREMIERE CRU

Jean-Marc Brocard, Beauregard, 1er Cru 1,095
Chablis, 2017

Domaine Dauvissat, 'La Forest' 1er Cru 2,500
Chablis, 2015

Domaine Ballot Millot, 'Les Criots' 1er Cru 1,600
Meursault (E), 2017

Château de Puligny-Montrachet 1er Cru, 2,700
'Les Chalumeaux', Puligny-Montrachet, 2015

Oliver Leflaive, Clos Saint-Marc 1er Cru 2,500
Chassagne Montrachet, 2014

Domaine Blain Gagnard, 'Les Morgeot' 1er Cru 1,600
Chassagne Montrachet

BURGUNDY - VILLAGE

La Roche 650
Chablis, 2018

La Chablisienne, La Pierrelée 650
Chablis (V), 2018

Coche-Dury 15,000
Meursault (E), 2015

Joseph Drouhin 1,800
Meursault, 2017

Domaine Francois Mikulski 1,800
Meursault, 2016

Domaine Etienne Sauzet 1,900
Puligny Montrachet, 2014

Oliver Leflaive, Saint Aubin 1,300
Cotés de Beaune, 2013

BURGUNDY - BLANC

Louis Latour 695
Bourgogne Blanc, 2018/2017

Benjamin Leroux 650
Bourgogne Blanc, 2015

⇨ WHITE WINES ⇨
FRANCE

LOIRE VALLEY

Pascal Jolivet, 'Attitude' <i>Sauvignon Blanc (V)</i>	450
Sauvion & Fils, Chateau du Cleray <i>Muscadet Sevre et Maine, Sur Lie, 2018</i>	450
Domaine Sylvain Gaudron <i>Vouvray, Sec, 2012</i>	525
De Ladoucette <i>Comte Lafond, Sancerre, 2019</i>	1,000
De Ladoucette <i>Pouilly Fumé, 2015/2017</i>	1,200

ALSACE

Trimbach, Riesling <i>Cuvée Frédéric Emile, 2009 (E)(O)</i>	1,650
Leon Beyer, Pinot Gris <i>Alsace AOC, 2016/2014</i>	650

RHÔNE VALLEY

E. Guigal <i>Côtes du Rhône Blanc (V), 2017</i>	545
Château Mont-Redon <i>Châteauneuf-du-Pape Blanc, 2017</i>	900
Cave yves Cuilleron, La Petite cote <i>Condrieu, 2018</i>	1,500

SOUTH OF FRANCE & BORDEAUX

Marius, Terret-Vermentino <i>Pays d' Oc</i>	325
Moulin de Gassac, 'Blanc Classic' <i>Pays de l'Hérault (O)</i>	350
Domaine Le Soula, Le Soula Blanc <i>Roussillon, 2009 (E)(B)</i>	800
Dourthe N°1, <i>Sauvignon Blanc, 2018</i>	450

⇒ ITALY ⇐

Alois Lageder, Trentino <i>Pinot Grigio, 2018 (O) (B)</i>	470
Terlano, Winkl, Alto Adige <i>Sauvignon Blanc, 2019</i>	495
Contini <i>Vermentino de Sardegna, 2018</i>	510
Mastrobernardino, Greco di Tufo <i>Campania, 2018</i>	675
Jermann, Pinot Grigio <i>Friuli (E)</i>	860
Marchesi, Antinori, Cervaro della Sala <i>Umbria, 2017</i>	1,400

⇒ SPAIN ⇐

Perelada, Només, Garnatxa Blanca <i>Empordà, 2017</i>	425
Torres, Fransola, Sauvignon Blanc <i>Penedes-Catalunya, 2016</i>	770
Marquis de Murrieta, Albarino <i>Rias-Baixas, 2017</i>	550
Jose Periente, Verdejo <i>Rueda, 2016</i>	550

⇒ GERMANY ⇐

Dr. Loosen, Riesling Blue Slate <i>Kabinett, Mosel, 2018</i>	585
Langwerth von Simmern, Riesling <i>Hattenheim, Rheingau, 2014 (E)</i>	965
Joh.jos.Prum, Wehlener Sonnenuhr <i>Riesling Spatlese, Mosel, 2015</i>	950

⇒ AUSTRIA ⇐

Laurenz V, Friendly <i>Grüner Veltliner, Kamptal, 2015 (O)</i>	450
Domaine Gobelsberg, Riesling <i>Kamptal</i>	500

→ USA ←

CALIFORNIA

La Crema, Chardonnay <i>Sonoma Coast, 2017</i>	650
Stag's Leap, Karia, Chardonnay <i>Napa Valley, 2016</i>	800
Marimar Estate, Don Miguel Vineyards, Chardonnay <i>Russian River Valley, 2013</i>	895
Hyde de Villaine, Chardonnay <i>Los Carneros, Napa Valley, 2011 (E)</i>	1,585
Kistler Vineyards, Chardonnay <i>Sonoma Valley, 2006 (E)</i>	2,200
Cakebread, Sauvignon Blanc <i>Napa Valley, 2016</i>	985
Joseph Phelps, Sauvignon Blanc <i>Napa Valley, 2014</i>	1,150
Kendall Jackson, Sauvignon Blanc <i>California</i>	550

WASHINGTON STATE & OREGON

Chateau Ste. Michelle, Chardonnay <i>Columbia River Valley, 2013</i>	850
Domaine Drouhin, Chardonnay <i>Oregon, 2006</i>	950

→ ARGENTINA & CHILE ←

Familia Zuccardi, Torrontes Series A <i>Salta, 2018 (V)</i>	350
Miguel Torres, Chardonnay(O)(V) <i>Cordillera, Limari Valley</i>	375
Villard, Expression, Reserve, Sauvignon Blanc <i>Casablanca Valley, 2017</i>	500

→ LEBANON ←

Domaine de Baal, Chardonnay <i>Bekaa Valley, 2017</i>	1,100
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⇒ SOUTH AFRICA ⇐

Ken Forrester, "Petit Chenin Blanc" <i>Stellenbosch, 2019</i>	375
Southern Right, Sauvignon Blanc <i>Hemel-en-Aarde Valley, 2018 (O)</i>	550
Hamilton Russell Vineyards, Chardonnay <i>Hemel-en-Aarde Valley, 2017</i>	795

⇒ AUSTRALIA ⇐

D'Arenberg, The Olive Grove Chardonnay <i>McLaren Vale, 2016/2017 (B)(V)</i>	550
Torbreck Woodcutter's, Semillion <i>Barossa Valley, 2013</i>	670
Leeuwin Estate, Prelude Vineyards, Chardonnay <i>Margaret River, 2015/2017 (O)(V)</i>	870
Tyrell's, <i>Vat 1 Semillion, 2009</i>	1,385
Penfold's, Bin 311 Chardonnay <i>Victoria, 2013 (E)</i>	1,485
Jamsheed, Beechworth, Roussane <i>Victoria, 2013</i>	650
Henschke, Riesling <i>Eden Valley, 2014</i>	900

⇒ NEW ZEALAND ⇐

Kumeu River, Auckland <i>Chardonnay, 2018</i>	480
Yealands, Marlborough <i>Baby Doll, Sauvignon Blanc, 2019</i>	425
Craggy Range, Te Muna Road, Martinborough <i>Sauvignon Blanc, 2019</i>	400
Dog Point, Marlborough <i>Sauvignon Blanc(O), 2017</i>	675
Cloudy bay, Marlborough <i>Sauvignon blanc, 2019</i>	650
Seresin, Marlborough <i>Sauvignon Blanc, 2018</i>	745

⇒ ROSÉ WINES ⇐

FRANCE

Henri Fabre <i>Côtes de Provence</i>	375
Mirabeau Classic <i>Côtes de Provence</i>	425
Domaines Ott By.Ott <i>Côtes de Provence</i>	470
M de Minuty <i>Côtes de Provence</i>	425

⇒ AUSTRALIA ⇐

Turkey Flat, Barossa Valley <i>Shiraz</i>	395
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⇒ LEBANON ⇐

Chateau Musar <i>Bekaa Valley</i>	500
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⇒ RED WINES ⇐
FRANCE

BURGUNDY - GRAND CRU

Domaine de la Romanée-Conti 29,000
Romanée St. Vivant Grand Cru, Côte-de-Nuits (E), 2006

BURGUNDY - PREMIERE CRU

Arnaux Lachaux, Les Chaumes, 1er Cru 3,500
Vosne-Romaée, 2015

Benjamin Leroux, Perrière 1er Cru 2,500
Gevrey Chambertin, 2015

Domaine Vougarie, Les Damodes, 1er Cru 2,100
Nuits St. Georges, 2014

BURGUNDY - VILLAGE

Domaine Arnaux Lachaux, Vosne-Romaée 1,300
Côte-de-Nuits, 2014

Bouchard Père et Fils Nuit-St.-Georges 1,395
Côte-de-Nuits, 2015

Domaine Perrot Minot, Gevrey Chambertin 2,000
Côte-de-Nuits, 2015

Domaine Henri Boillot, Volnay 1,500
Côtes de Beaune, 2017

BURGUNDY - ROUGE

Benjamin Leroux
Bourgogne Rouge, 2017 650

Louis Latour, Pinot Noir
Bourgogne Rouge, 2019 650

BEAUJOLAIS CRU

Henri Fessy, Brouilly 550
Beaujolais, 2017 (V)

Georges Duboeuf, Fleurie 550
Beaujolais, 2018

→ FRANCE ←

BORDEAUX - LEFT BANK

Château Mouton-Rothschild <i>Grand Cru, Classe, Pauillac, 1989</i>	16,000
Château Margaux, Grand Cru Classe <i>Margaux, 1983</i>	34,000
Château Boyd Cantenac, Jacques Boyd <i>Margaux, 2012</i>	1,700
Château de Pez <i>Saint Estephe, 2012</i>	1,400
Borie Manous, Pavillons de St. Estèphe <i>St. Estèphe, 2017</i>	850
Duluc de Branaire-Ducru <i>Saint-Julien (E), 2000</i>	1,500
Le Clémentin du Pape Clément <i>Pessac-Leognan, 2012 (E)</i>	1,200

BORDEAUX - RIGHT BANK

Virgine de Valandraud, Grand Cru <i>St.Émilion, 2008</i>	2,000
Château Le Bon Pasteur <i>Pomerol, 2013</i>	2,300
Château La Grave <i>Pomerol, 2006</i>	1,400
Fugues de Nenin <i>Pomerol, 1999</i>	1,200
Jean-Pierre Moueix <i>Pomerol, 2016</i>	650

BORDEAUX - ROUGE

Clarendelle Rouge <i>Bordeaux, 2015 AOC</i>	650
Château Grand Renom <i>Bordeaux, 2016 AOC</i>	475
Château Lagrange, Les Tours <i>Bordeaux Supérieur, 2016</i>	475
Château Latour Camblanes <i>Côtes de Bordeaux, 2016</i>	840

→ FRANCE ←

RHÔNE VALLEY

Paul Jaboulet, 'Les Jalets' <i>Crozes-Hermitage, 2016 (O)</i>	675
Château Mont-Redon <i>Châteauneuf-du-Pape, 2016</i>	900
Domaine de la Janasse <i>Châteauneuf-du-Pape, 2014 (E)</i>	1,785
Château Rayas <i>Châteauneuf-du-Pape, 2001</i>	9,650
M&S Ogier <i>Côte Rotie, Northern Rhone 2011/2015</i>	1,650
Cave Yves Cuilleron, 'Madinierie' <i>Côte Rotie, Northern Rhone, 2013</i>	1,500
J.L Chave Selection, Mon Coeur <i>Cotes du Rhone</i>	550

SOUTH OF FRANCE

Marius, Pays d' Oc <i>Grenache – Syrah (V)</i>	325
Domaine Le Soula, Roussillon <i>Le Soula Rouge, 2009 s(E)(B)</i>	800
Moulin de Gassac, Classic, Grenache-Syrah, <i>Southern France</i>	350

→ GERMANY ←

August Kessler, The Daily August, Pinot Noir <i>Rheingau</i>	550
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Mario Incisa Della Rochetta & his son Nicolas Incisa della Rochetta –
Current owner of Tenuta San Guido

‘Sassicaia’ The wine that Inspired all Super Tuscans Wines made by Mario Incisa Della Rochetta at his Estate Tenuta San Guido near the Tyrrhenian Coast in Bolgheri. An Artisanal Wine that Broke every rule , Sassicaia did not have a drop of Sangiovese in it but instead was made from Cabernet Sauvignon, from vines that had come indirectly from the grand Chateau Lafite. It was the first Super Tuscan wine made entirely from Cabernet Sauvignon & aged in French oak Barriques.

We are happy to offer you all this wines from the portfolio of Tenuta San Guido estate.

		GLS	BTL
Tenuta San Guido, Le Difese, Tuscany, Italy	2017	125	625
70% Cabernet, 30% Sangiovese			
Tenuta San Guido, Sassicaia, Bolgheri, Tuscany, Italy	2015	700	3,600
85% Cabernet Sauvignon, 15% Cabernet Franc			

⇒ ITALY ⇐

PIEDMONT

Domenico Clerico, 'Pajana' <i>Barolo, 2012 (E)</i>	2,000
Domenico Clerico <i>Barolo, 2013</i>	950
Batasiolo, Barolo <i>Piedmont, 2015</i>	1,450
Bruno Rocca, Barbaresco <i>Piedmont, 2016</i>	1,000
Bruno Giacosa, Barbera D' Alba <i>Piedmont, 2017</i>	750
Beni di Batasiolo, Nebbiolo, Langhe <i>Piedmont, 2017</i>	525
Cosseti, Dolcetto d'Alba <i>Piedmont</i>	400

VENETO

Masi Costasera, Amarone Classico <i>Veneto, 2015</i>	1,700
Righetti, Amarone de Valpolicella <i>Veneto, 2016</i>	850
Allegrini, Amarone de Valpolicella <i>Veneto, 2015</i>	2,000

TUSCANY

Castello Banfi, Poggio Alle Mura <i>Brunello di Montalcino, Tuscany, 2013</i>	1,500
Villa Antinori, Rosso <i>Tuscany</i>	550
Castello Banfi, Chianti Superiore <i>Tuscany, 2017</i>	450
Cantina Terlan, Alto Adige <i>Pinot Noir, 2018</i>	650
Gaja, Brunello di Montalcino <i>Tuscany, 2015</i>	1,200

⇒ ITALY ⇐

SUPER TUSCANS

Marchesi Antinori, Solaia <i>Tuscany, 2012</i>	5,000
Tenuta dell'Ornellaia <i>Bolgheri, 2016</i>	4,000
Gaja Ca'Marcanda, Promis <i>Merlot-Syrah, Tuscany, 2016</i>	1,000
Montevertine, Pian del Ciampolo <i>Sangiovese Blend, IGT Tuscany, 2016/2017</i>	650
Tenuta San Guido, Guidalberto <i>Merlot - Cabernet, 2015</i>	1,200

⇒ SPAIN & PORTUGAL ⇐

Palacios Remondo <i>'La Vendimia', Rioja, 2018 (O)</i>	425
Marqués de Riscal, <i>Rioja Reserva, 2015 (V)</i>	600
Descendientes de J. Palacio, <i>Pétalos, Bierzo, 2016 (E)(B)</i>	850
Bodegas Roda, Sela <i>Rioja, 2016</i>	600
Vega Sicilia, <i>Único, Ribera del Duero, 2005 (E)</i>	5,500
Bodegas R.Lopez de Heredia, 'Vina Tondonia <i>Rioja, Vina Bosconia</i>	850
Ritme Cellars, Garnacha-Carinena <i>Priorato</i>	700
Porta 6, Lisbon <i>Castelão</i>	350

⇒ GREECE ⇐

Gaia S, Peloponnese <i>Agiorgitiko-Syrah, 2017 (E)</i>	550
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⇒ CHILE ⇐

Villard, Casablanca Valley <i>'Expresion', Reserve, Pinot Noir, 2017</i>	375
Miguel Torres, Maule Valley <i>Cordillera, Carignan, 2014(O)(V)</i>	585

⇒ ARGENTINA ⇐

Catena Alamos, Malbec <i>Argentina</i>	375
Kaiken, Mendoza <i>Ultra, 2018 (O)(V)</i>	650
Catena, Mendoza <i>Malbec, 2018</i>	650
Terrazas de los Andes, Mendoza <i>Reserva Malbec, 2017 (E)</i>	750

⇒ SOUTH AFRICA ⇐

Waterkloof Circle of Life <i>Syrah-Merlot</i>	500
Avondale, Paarl <i>'La Luna', Cabernet Sauvignon, 2012 (E)(B)</i>	1,000
Rustenberg, Stellenbosch <i>Peter Barlow, Cabernet Sauvignon, 2010</i>	1,200
De Toren Fusion V <i>Bordeaux Blend, Stellenbosch, 2012</i>	1,400

⇒ LEBANON ⇐

Château Ksara, Bekaa Valley <i>Cabernet Sauvignon, 2015/2016</i>	750
Domaine de Baal, Bekaa Valley <i>Carbernet Franc, Cabernet Sauvignon, Syrah, 2013</i>	1,100

→ USA ←

CALIFORNIA

NAPA VALLEY

Domaine Christine Mouiex, Othello <i>Carbernet Sauvignon, 2012</i>	1,200
Joseph Phelps, Cabernet Sauvignon <i>Napa Valley, 2012</i>	1,956
Grgich Hills, Cabernet Sauvignon <i>Napa Valley, 2013(E)</i>	2,000
Screaming Eagle, Napa Valley <i>Second Flight, Oakville, 2011</i>	8,940
Opus One <i>Oakville, California, 2012</i>	6,500
Hyde de Villane, Syrah <i>Napa Valley, 2010</i>	1,700
Stonehedge, Shiraz <i>Napa Valley, 2014</i>	450
Stag's Leap Wine Cellars, Cabernet Sauvignon, <i>Artemis, Napa Valley, 2017 (E)</i>	950
Antica, Cabernet Sauvignon <i>Napa Valley, 2016</i>	1,200

SONOMA COUNTY

Kenwood Vineyards, Zinfandel, <i>Sonoma County, 2014/2015</i>	450
La Crema, Pinot Noir <i>Sonoma Coast, 2017 (O)</i>	650
Au Bon Climat, Pinot Noir <i>Santa Maria Valley, 2016/2017</i>	650
Ridge, Zinfandel <i>Geyserville, Sonoma County, 2014 (E)</i>	1,200

MENDOCINO

Bonterra, Cabernet Sauvignon, <i>Mendocino County, 2018</i>	450
Littorai Savoy, Pinot Noir <i>Anderson Valley, 2013</i>	1,600

WASHINGTON STATE & OREGON

Charles Smith, Merlot <i>The Velvet Devil, Columbia Valley, 2016</i>	480
Chateau Smith <i>Cabernet Sauvignon, Columbia Valley, 2015/2016 (O)</i>	585
Chateau Ste. Michelle <i>Cabernet Sauvignon, Columbia Valley, 2016 (O)</i>	600
Erath <i>Pinot Noir, Oregon, 2016</i>	700

➤ AUSTRALIA ➤

Peter Lehmann, Shiraz & Grenache <i>Barossa Valley</i>	325
D' Areberg, Footbold, Shiraz <i>McLaren Valley (E)</i>	520
Penfolds, Mataro-Shiraz <i>Bin 2, South Australia, 2016</i>	890
Jamsheed, Syrah <i>Beechworth, Warner Vineyard, 2013 (E)</i>	980
Tolpuddle Vineyard, Pinot Noir <i>Tasmania, 2014</i>	900
Grosset, Gaia, Cabernet Sauvignon <i>Clare Valley, 2011</i>	1,300
Moss Wood, Cabernet Sauvignon <i>Margaret River, 2011</i>	1,500
Yarra Yering, Yarra Valley, Victoria <i>Bordeaux Blend, 2008</i>	1,500

➤ NEW ZEALAND ➤

Mud House, Pinot Noir <i>Central Otago</i>	425
Wild Rock, Pinot Noir <i>Marlborough</i>	475
Seresin, Pinot Noir <i>Marlborough, 2017 (E)</i>	865
Dog Point Vineyard, Pinot Noir <i>Marlborough, 2015</i>	1,350
Craggy Range, Le Sol, Syrah <i>Hawke's Bay, 2011 (O)</i>	800

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BRASSERIE

Indulge yourself in MINA Brasserie, the culinary oasis nestled amidst the sizzling foodie paradise of Dubai. Featuring a selection of globally influenced dishes in partnership with award-winning celebrity Chef Michael Mina.

MINA Brasserie is a home away from home, highlighting dishes from carefully-sourced seasonal ingredients — a celebration of global influences.



PLEASE SCAN CODE TO BROWSE OUR MENU

➤ APERITIVO ➤

SUNDAY TO THURSDAY FROM
5:00 PM TO 8:00 PM - 45 AED

SELECTION OF WINES

ANAKENA SAUVIGNON BLANC
MARIUS, GRENACHE –SYRAH
DA LUCA PROSECCO
OH! BY OMERADE ROSÉ

COCKTAILS

GIMLET
OLD FASHIONED
ESPRESSO MARTINI
SPICY PALOMA

BEERS

PERONI
ASAHI

SPIRITS

HENDRICK'S GIN
STOLICHNAYA VODKA
JOHNNIE WALKER BLACK LABEL
CHIVAS 12 YEARS OLD

⇨ BAR BITES ⇨

GRILLED HALLOUMI (V) 45

BURRATA BRUSCHETTA (V) (N) 90

PARMESAN CHICKEN MILANESE 55

BRESAOLA CRISP 60

SMOKED SALMON CRISP 60

ARTISAN CHEESE PLATTER (N) (V) 100

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.