



INTERNATIONAL
STARTERS

THE FAVOURITE COLD MEZZEH SELECTION (N) (VG) HUMMUS, MOUTABEL, MUHAMMARA FATTOUSH OR TABBOULEH	55 PER ITEM
THE FAVOURITE HOT MEZZEH SELECTION (N) KIBBEH, SPINACH FATAYER, CHEESE RAKAKAT	150
ORGANIC QUINOA SALAD, ATLANTIC SMOKED SALMON MIXED GREENS, KALE, TOMATO, CELERY, CUCUMBER, HONEY MUSTARD VINAIGRETTE	125
BABY GEM SALAD, GRILLED PRAWNS BABY GEMS, SUNDRIED TOMATOES, PARMESAN CHEESE, VEAL BACON, CREAMY BASIL DRESSING	115
SPINACH & ASPARAGUS SALAD, PAN SEARED CORN-FED CHICKEN CHICKEN BREAST, SPINACH, AVOCADO, ORANGE, OLIVES, ASPARAGUS, PUMPKIN SEED, SUNFLOWER SEED, LEMON DRESSING	105
GRILLED HALLOUMI & ARUGULA SALAD (VG) AVOCADO, PLUM TOMATO, SUMAC COATED WHITE ONIONS, LEMON DRESSING	95
GOURMET SALAD (VG) TOMATO, CUCUMBER, AVOCADO, ARTICHOKE, LEMON DRESSING	100
GRILLED PEACH BURRATA SALAD (N) GRILLED PEACH, BABY HEIRLOOM TOMATO, OLIVES, PESTO CREAM, BASIL OIL	120

BURGER SELECTION

CHICKEN BURGER TOMATO, BOSTON LETTUCE, CHEESE, MAYONNAISE	140
BEEF BURGER TOMATO, BOSTON LETTUCE, SMOKED VEAL BACON, CRISPY ONIONS, CHEESE	165

PIZZA & PASTA

MARGHERITA PIZZA (VG) SAN MARZANO TOMATO SPREAD, MOZZARELLA	120
FOUR CHEESE & PEPPERONI PIZZA TOMATO, MOZZARELLA, CHEDDAR, GORGONZOLA, EMMENTAL, PEPPERONI	145
TRUFFLE PIZZA (VG) CHEESE FONDUE, TRUFFLE CARPACCIO, ARUGULA	160
PENNE ARRABIATA  SPICY SAUCE, BASIL	100
PASTA BOLOGNESE (PENNE, SPAGHETTI, FUSILLI)	135

MAIN COURSE

NASI GORENG (N) TRADITIONAL INDONESIAN FRIED RICE, PRAWNS, FRIED EGG, PICKLES, PRAWN CRACKERS	120
THAI GREEN VEGETABLE CURRY (VG) AROMATIC THAI STYLE CURRY, COCONUT MILK, EXOTIC HERBS, JASMINE RICE	115
HERB ROASTED CORN-FED BABY CHICKEN (N) SAUTÈED KALE, CRUSHED ALMOND, CHAR-GRILLED RED CHILI, CHICKEN JUS	170
GRILLED MEDITERRANEAN SEABASS WHITE ASPARAGUS, CONFIT TOMATO, ICEBERG SALAD	180
CHAR-GRILLED PRIME RIB 220g PAN-SEARED KING OYSTER MUSHROOM, ROSTI POTATO, PEPPERCORN JUS	270
ARABIC MIXED GRILL CHICKEN SHISH TAOUK, LAMB KOFTA, BEEF KEBAB, LAMB CHOPS	310

INDIAN
STARTERS

ALOO MUTTER SAMOSA CHAAT (G) (VG) DEEP FRIED FRITTERS FILLED WITH TEMPERED POTATO AND GREEN PEAS, INDIAN SPICES, SWEET YOGHURT, MINT CHUTNEY	75
TANDOORI VEGETABLES (VG) BROCCOLI, BELL PEPPER, ONION, COTTAGE CHEESE	95
AJWANI MURGH TIKKA CHICKEN THIGH MARINATED WITH YOGHURT, INDIAN SPICES, CHILI GINGER, FENUGREEK, MINT CHUTNEY	95
LAMB ZAFFRANI KEBAB BONELESS LAMB LEG MINCED WITH CHEESE, INDIAN SPICES, ONION, FRESH GREEN CHILI, CORIANDER, SAFFRON	100
TANDOORI PRAWNS INDIAN SPICES MARINATED PRAWN, YOGHURT, GINGER, GARLIC	120

CURRY

PANEER BUTTER MASALA (VG) (N) PAN SEARED COTTAGE CHEESE, SPICES, FRESH TOMATO, ONION GRAVY, CORIANDER	90
MIX VEG CURRY (VG) (N) INDIAN VEG COOKED IN ONION, TOMATO GRAVY	90
HOME STYLE CHICKEN CURRY CHICKEN THIGH, ONION, TOMATO, GREEN CHILI, INDIAN SPICES	120
BUTTER CHICKEN (N) TANDOORI COOKED CHICKEN, BUTTER, CASHEW NUTS, FENUGREEK, TOMATO GRAVY	130
KASHMIRI ROGAN JOSH MUTTON CUBES, KASHIMIRI RED CHILI, YOGHURT GINGER, CUMIN CLOVES, FENNEL POWDER	135
SOUTH INDIAN PRAWN MOLIEE SPICY PRAWN CURRY COOKED WITH COCONUT MILK, CURRY LEAVES, GREEN CHILI AND CORIANDER	150

BIRYANI AND PULAO


HYDERABADI CHICKEN BIRYANI (N) CHICKEN THIGH COOKED WITH INDIAN SPICES, YOGHURT DRIED FRUITS, GARLIC, GREEN CHILI, AROMATIC RICE, FRIED ONION	150
LUCKNOWI MUTTON BIRYANI (N) MUTTON MIX IN CURD, GINGER GARLIC PASTE, RAW PAPAYA PASTE CHILI POWDER, LEMON JUICE, GRAM MASALA	160
JEERA RICE (VG) BASMATI RICE COOKED WITH WHOLE CUMIN SEEDS, GHEE, CORIANDER	80
SUBZ PULAO (N) (VG) AROMATIC BASMATI RICE, COOKED IN GREEN PEAS, CARROT, BEANS, CAULIFLOWER, FRIED ONION	85

SIDE DISH

DAL TADKA (VG) CHANA DAL COOKED IN FRESH ONION, TOMATO, GREEN CHILI, FRESH CORIANDER LEAVES	60
DAL MAKHANI (VG) OVERNIGHT COOKED BLACK LENTIL, BUTTER, CREAM TOMATO, INDIAN SPICES	60
BHINDI DO PYAZA (VG) OKRA COOKED WITH FRESH CUT ONION, TOMATO	60

BREAD

NAAN-PLAIN/BUTTER/GARLIC	30
ROTI-PLAIN/BUTTER	30
PARATHA-MINT/BUTTER/LACCHA	35

 At Four Seasons Resort Dubai at Jumeirah Beach, we are committed to preserving the environment and leaving a positive, enduring impact on our local community.

We endeavour to use food suppliers with an ethical approach to food service with reduced and reusable packaging. Our actual initiatives include working closely with local suppliers to help reduce our food miles and support local economies.

By implementing this philosophy, we ensure that all of our meat and dairy are ethically sourced, our fish and seafood are sustainable, and our eggs are cage-free.

(N) NUTS (GF) GLUTEN- FREE (VG) VEGETARIAN (S) SHELLFISH  VEGAN
To serve you better, please communicate with the service staff if you have any food intolerance or allergy.
All prices are in AED and inclusive of 7% municipality fees, 10% service charge & 5% VAT

SUQ

DESSERT

LIME COCONUT MOUSSE (N) (VG) – AED 95

Salted caramel, vanilla shortbread,
Roasted coconut flakes

SELECTION OF ICE CREAM AND SORBET (N) – AED 50

BAKED CHEESE CAKE (N) (VG) – AED 65

Passion fruit cream, mango sauce

CLASSIC TIRAMISU (N) – AED 75

DATE PUDDING (N) (VG) – AED 70

Chocolate caramel sauce, clotted cream

BANANA SPLIT (N) (VG) – AED 75

Chocolate, vanilla, & strawberry ice cream,
Vanilla whipped cream

COCONUT CREAM PIE (N) - AED 75

Macadamia crust, banana crème

UMM ALI (N) – AED 80

Flaky puff pastry, rose water, sweet milk,
whipped cream

CHEESE KUNAFI (N) – AED 95

Sugar syrup, crushed pistachio

Vitamin C SUPER FRUIT PLATTER (VG) (GF) – AED 95

Dragon fruit, goji berry, kiwi, orange,
Blueberry, raspberries

SELECTIONS OF COFFEE/TEA

AMERICANO – AED 55

CAFÉ LATTE, CAPPUCINO- 65

DOUBLE ESPRESSO – 55

ESPRESSO – AED 50

TURKISH COFFEE – AED 50

HOT CHOCOLATE – AED 65

ICED COFFEE, FRAPPUCCINO – AED 65

EXTRA MILK- 5

Almond, Rice, Oat

AVANTCHA TEA – AED 60

White Tea

Rose White
Peach & Pear

Green Tea

Organic Spring Mao Feng
Jasmine Mao Jian
Moroccan Mint

Black Tea

Organic English Breakfast
Majestic Earl Grey

Herbal

Organic Chamomile Cooler
Organic Mint Duo



At Four Seasons Resort Dubai at Jumeirah Beach, we are committed to preserving the environment and leaving a positive, enduring impact on our local community. As part of our commitment, the tea and coffee products we offer to our guests, are all certified sustainable.

(N) contains NUTS (GF) contains GLUTEN FREE (VG) contains VEGETARIAN

To serve you better, please communicate with the service staff if you have any food intolerance or allergy.

All prices are in AED and inclusive of 7% municipality fees, 10 % service charge & 5% VAT