





MAHEC  
RESTAURANT | LOUNGE





## *Indian Cuisine Reimagined*

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Bursting with rich and enticing flavours, the authentic dishes at Mahec are redefining high-end Indian cuisine. Experience a true taste of India in tranquil and stylish surroundings, while our adjacent contemporary bar and lounge is perfect for pre-dinner aperitifs or after-dinner cocktails. At Mahec, exquisite ingredients have been expertly fused to redefine your perception of traditional Indian dining. Focusing on succulent meat, fresh local seafood, flavorful biryanis and a variety of vegetarian options, all presented with modern flair, each dish has been lovingly crafted by Chef Asif and his team, complemented by a selection of fine wines.

If you have any specific dining requirements, please do not hesitate to contact our impeccable service team who would be more than happy to assist you.

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*We hope you enjoy your Mahec experience.*



Shorba  
SOUPS



Filling, nutritious and easy to make, soups have been a staple in many cuisines for centuries, nowadays making a strong appearance in many restaurant menus. A perfect way to kick start your meal and get your taste buds ready for the food ahead, the soups at Mahec offer a contemporary take on classic Indian flavours.



**Murg Anar Ka Shorba**  
(Delicately prepared Indian style chicken soup with  
pomegranate seeds and chicken tikka dices)  
AED 49

**Makki Mutter Ka Shorba (V) (H)**  
(Mélange of corn kernels and fresh peas delicately flavoured with fresh herbs,  
garnished with masala corn fritters)  
AED 42

**Zaffrani Dal Shorba (V) (H)**  
(Saffron flavoured lentil soup accompanied with a spicy puff pastry)  
AED 42

Contains Nuts (N), Shellfish (S), Vegetarian (V), Healthy (H)  
All dishes are inclusive of 10% service charge and 10% municipality fees





*Shuruwat*  
STARTERS



Appetizers are a large part of Indian cuisine, with hundreds of different recipes for patties, rolls, samosas and kebabs adorning Indian cookery books. With so many spices and flavours added to each appetizer, it is said that recipes for each Indian starter vary from household to household! Experience a taster of what's to come with our selection of meat starters.



## NON-VEGETARIAN

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### Murg Pakoda

(Batter dipped, crisp fried chicken tikka served with a chili dip)

AED 45

### Murg Khurchan Ka Kathi Roll

(Shreds of charcoal grilled chicken, coloured peppers and sliced onion, sautéed to perfection with spices and herbs and rolled in a whole wheat Indian bread)

AED 45

### Gosht Shikampuri Kebab

(Minced lamb patty stuffed with spicy labneh)

AED 58

### Kheema Samosa

(A traditional crisp Indian style savoury stuffed with herbed minced lamb and hard boiled egg)

AED 49

### Karwari Jhinga

(Curry leaves flavoured masala prawns)

AED 65

Contains Nuts (N), Shellfish (S), Vegetarian (V), Healthy (H)

All dishes are inclusive of 10% service charge and 10% municipality fees





With a significant amount of the Indian population being Vegetarian, the cuisine offering for non-meat eaters is vast. Throw into the mix, the abundant, flavoursome vegetables you find in India and you have a mouthwatering combination. Start your meal as you wish to go on with a selection of vegetarian-friendly appetizers, perfect for sharing with friends or devouring by yourself.



## VEGETARIAN

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### An Assortment of Bhajias

(Mixed vegetables coated in gram flour batter and fried to crisp)

AED 35

### Mixed Sprout Tikki (H)

(Pan seared patties of mixed sprout lentils)

AED 45

### Palak Patta Chat

(Crisp fried spinach leaves in tamarind and dates sauce)

AED 42

### Ragda Patties

(North Indian style potato patties served on cooked masala chick peas and laced with mint and tamarind chutney)

AED 45

### Samosa Trilogy (N)

(Medley of crispy samosas with potato and peas filling, dry fruit and lentil filling and corn and cottage cheese filling)

AED 45

Contains Nuts (N), Shellfish (S), Vegetarian (V), Healthy (H)

All dishes are inclusive of 10% service charge and 10% municipality fees



*Tandoor Sein*  
CHARCOAL KEBABS





Kebabs are king in Indian cuisine, with many different types of kebabs on offer. Dating back centuries, the dish originated from marinated game meats roasted on large, open fires – very similar to the charcoal kebabs we love today. Charcoaled to perfection, these make for an epic experience of the Mahec cuisine.



## NON-VEGETARIAN

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### Makhmali Murg Tikka (N)

(Diced chicken marinated with cashewnut, yogurt and cream cheese and cooked in a clay oven)

AED 62

### Pudina Kalmi Kebab

(Tender chicken legs marinated overnight in tandoori herbs and spices and mint chutney and served char grilled)

AED 52

### Traditional Murg Tikka (N)

(Boneless diced chicken marinated with yogurt and red chilies and cooked in a clay oven)

AED 59

### Gosht Ki Pasliyaan

(Delicately flavoured and cooked lamb chops cooked in a clay oven)

AED 80

### Lamb Seekh Kebab

(Fresh minced lamb with ginger, garlic, green chilies and fresh herbs, grilled over charcoal fire)

AED 65

### Achaari Jhinga (S)

(Char grilled prawns marinated in pickled yogurt)

AED 90

### Suva Macchi

(Dill flavoured hamour fish, cooked in a clay oven)

AED 85

### Samundri Khazana (S)

(A special tandoori seafood platter with scallops, lobster, prawns and fish dices served with naan bread)

AED 150

### Tandoori Kebab Platter (N)

(A mélange of chicken tikka, lamb seekh and hamour tikka)

for one AED 75

for one AED 120

Contains Nuts (N), Shellfish (S), Vegetarian (V), Healthy (H)

All dishes are inclusive of 10% service charge and 10% municipality fees



Infused with the smoky charcoal flavours, vegetable kebabs are a delicious way to savour the spices and marinades of traditional Indian kebabs. When making a charcoal kebab, it's all about the marinade and when you get that right, the kebab will cause an explosion of flavours and aromas.



## VEGETARIAN

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### Bharwan Mushroom

(Potato stuffed mushrooms grilled in a clay oven)

AED 45

### Malai Broccoli (H)

(Broccoli marinated in cream cheese, mace and cardamom powder, cooked in a clay oven)

AED 45

### Paneer Asparagus Roll (N)

(Thin slices of cottage cheese rolled with spiced potatoes and asparagus and cooked in a clay oven)

AED 58

### Paneer Tikka(N)

(Diced cottage cheese marinated in cashewnut, yogurt, ginger, garlic and red chilies, cooked in a clay oven)

AED 52

### Tandoori Aloo Aur Shimla Mirch Ki Shashlik (N)

(A skewer of potatoes with onions and green, red and yellow peppers cooked in a clay oven)

AED 45

### Tandoori Kebab Platter (N)

(A mélange of bharwan mushroom, malai broccoli and paneer tikka)

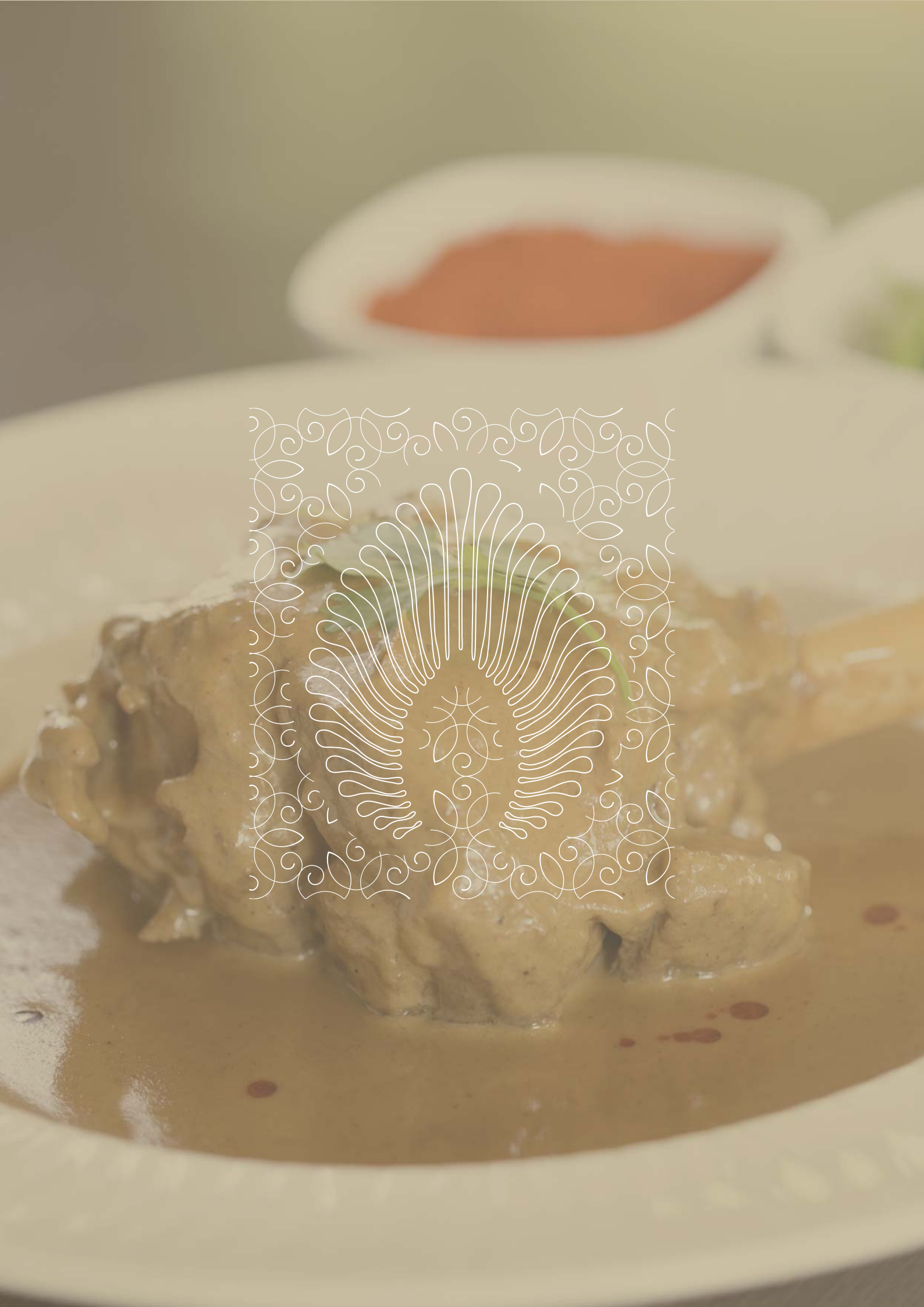
for one AED 60

for two AED 90

Contains Nuts (N), Shellfish (S), Vegetarian (V), Healthy (H)

All dishes are inclusive of 10% service charge and 10% municipality fees





*Maheci Rasoi Seiv*  
FROM OUR KITCHEN



Over 23 million people eat curries every day with the first ever-recorded curry recipe dating back over 4000 years! With no recipe being quite the same, there are many versions and tastes of traditional curry dishes that will leave you wanting more each time. Enjoyed with a side of flavored or plain rice and steaming bread, our treasures from our kitchen will not disappoint.



## NON-VEGETARIAN TREASURES

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### Dhania Murg (N)

(Boneless chicken dices marinated with fresh herbs and spices, cooked in a roasted coriander seeds flavoured cashewnut gravy)

AED 82

### Murg Makhanwala (N)

(Boneless char grilled chicken dices in cream and butter flavoured rich tomato gravy)

AED 85

### Murg Malbari

(Kerala style chicken in spiced coconut based gravy)

AED 82

### Murg Tikka Masala (N)

(Tandoori chicken tikka pieces cooked in tomato onion gravy enriched with freshly ground spices)

AED 79

### Tariwala Murg

(A simple delicately prepared home style spicy chicken curry with fresh herbs)

AED 75

### Hyderabadi Nihari Gosht

(A traditional delicate dish of the Mughal regime, lamb shank smeared in velvety gravy made of freshly ground spices, served with saffron rice)

(serves 2) AED 130

### Gosht Saagwala

(Boneless lamb dices simmered in fresh spinach gravy)

AED 90

### Kadai Gosht

(Diced boneless lamb cooked in spicy tangy gravy of onion, garlic, tomatoes and freshly ground coriander seeds, dry red chilies, black peppercorn and cumin seeds)

AED 90

### Kashmiri Lamb Roganjosh

(A traditional dish with kid lamb leg dices, cooked in a rich spiced onion and tomato gravy)

AED 90

### Zaika Gosht

(A house specialty of boneless diced kid lamb leg, cooked in a rich spiced onion, garlic and tomato gravy)

AED 90

### Goan Fish / Prawn Curry (S)

(Fish dices or prawns cooked in coconut and tamarind spicy gravy with dry red chilies)

Fish AED 95 / Prawn AED 105

Contains Nuts (N), Shellfish (S), Vegetarian (V), Healthy (H)

All dishes are inclusive of 10% service charge and 10% municipality fees





Gracing most vegetarian menus, paneer is a staple in the Indian diet. Just one of the ingredients that feature strongly on our Vegetarian delights menu, it is an un-aged, non-melting cheese made by curdling hot milk with lemon juice, vinegar, or any other food acids. Ingredients such as paneer, chickpeas and beans are perfect for adding protein back into a vegetarian diet.



### Lobster Mushroom Masala (S) (N)

(Tandoori lobster tossed on mushroom and cheese masala served with spring onion khichdi and lobster foam)

AED 195

### Malwani Prawns (S)

(From the coastal region, grilled prawns with roasted coconut, curry leaves and mustard seeds marinade)

AED 105

## VEGETARIAN DELIGHTS

### Aloo Gobi

(Potato and cauliflower florets cooked in ginger, garlic, onion, tomato and Indian spices)

AED 60

### Chonki Sabzi (H)

(Choicest of vegetables like zucchini, broccoli, baby corn and peppers in home style masala)

AED 60

### Jeera Aloo

(Baby potatoes with onion, garlic, ginger, green chilies, turmeric and cumin seeds masala)

AED 55

### Jodhpuri Gatta

(A Rajasthani delicacy of gram flour and wheat flour dumplings in spicy gravy)

AED 55

### Kadai Paneer

(Diced cottage cheese cooked in onion, tomato and garlic with freshly roasted and ground coriander seeds, cumin seeds, dry red chilies and black peppercorn)

AED 72

### Kalonji Baingan

(Spicy tangy aubergine with onion seeds and other exotic spices)

AED 55

### Mushroom Palak Makki

(Button mushrooms and corn kernels cooked delicately in nutmeg flavoured spinach sauce)

AED 60

### Paneer Tikka Masala (N)

(Battons of tandoori cottage cheese in onion and tomato masala)

AED 72

### Punjabi Chhole Pindi

(Whole chick peas with aromatic spices in tangy masala)

AED 55

### Shahenshahi Kofta Makhani (N)

(Broccoli and cottage cheese dumplings in rich tomato gravy, laced with butter and fresh cream)

AED 72

Contains Nuts (N), Shellfish (S), Vegetarian (V), Healthy (H)

All dishes are inclusive of 10% service charge and 10% municipality fees



No meal is complete without a side dish! With Dal as the perfect accompaniment and Raita a delicious addition to your meal, these little extras are bursting with flavour and aroma. It is said that Dal is also packed with essential vitamins and nutrients – the ideal complement to your meal.



## ACCOMPANIMENTS

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### Dahi Pakoda Kadhi

(Onion fritters in a tangy yogurt sauce)

AED 52

### Dal Makhani

(Whole black lentil and red kidney beans simmered overnight with traditional spices, flavoured with butter and fresh cream)

AED 55

### Tadka Lasooni Dal (H)

(Yellow lentil tempered with onion, garlic and cumin seeds)

AED 49

## SIDE DISHES

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### Boondi Raita

(Gram flour dumplings in yogurt)

AED 25

### Pudina Tamatar Raita

(Diced tomato and mint in sweetened yogurt)

AED 25

Contains Nuts (N), Shellfish (S), Vegetarian (V), Healthy (H)

All dishes are inclusive of 10% service charge and 10% municipality fees





Although a simple staple of Indian cuisine, rice can be cooked and infused in several different ways. Ready to help absorb your curry or dal, our rice dishes are packed with flavour and spices. In addition, our biryanis offer a great glimpse into traditional Indian cuisine, with the dish being one of the most well known throughout the world.



## OUR SPECIAL BIRYANIS

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### Dum Ki Murg Biryani (N)

(Mélange of boneless chicken, basmati rice, fresh herbs and spices, mint, saffron and yogurt, cooked in a sealed pan)

AED 90

### Parda Biryani (N)

(Choicest pieces of lamb cooked in its own juices with yogurt, saffron, mint, fresh spices and basmati rice, encased in a puff pastry crust to retain its succulent flavors)

AED 105

### Prawn Biryani (S) (N)

(Saffron flavoured delicately cooked prawns and basmati rice)

AED 120

### Vegetable Biryani (N)

(Slow cooked rice with saffron, spices, herbs and vegetables)

AED 75

## FROM OUR BAG OF RICE

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### Jeera Mutter Pulao

(Basmati rice with fresh peas and cumin seeds)

AED 45

### Lemon Pilao (N)

(Traditional South Indian style yellow lemon rice tempered with mustard seeds, curry leaves and peanuts)

AED 45

### Vegetable Pulao

(Diced vegetables in basmati rice)

AED 48

### Steamed Basmati Rice

(Simple home style basmati rice)

AED 30

Contains Nuts (N), Shellfish (S), Vegetarian (V), Healthy (H)

All dishes are inclusive of 10% service charge and 10% municipality fees



Cooked in the tandoori oven, naan bread can be brushed with butter, ghee, garlic or spices to combine different flavours. Typically used to scoop up food, the exact origin of naan bread is argued throughout Asia, with many agreeing that its origins lie in Iran, while others are convinced its birthplace is India.





# Tandoori Bhatiar Khana

## VARIETY OF INDIAN BREADS

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AED 14 / Assortment of Any 3: AED 36

### Naan – Plain / Butter / Garlic / Almond

(Soft leavened flat bread made from refined flour and baked in a clay oven)

### Paratha – Plain / Laccha

(Soft unleavened flat bread made from whole wheat flour and baked in a clay oven)

### Tandoori Roti – Plain / Butter

(Unleavened flat bread made with whole wheat flour and baked in a clay oven)

### Missi Roti

(A masala bread of gram flour and whole wheat baked in a clay oven)

### Roomali Roti

(Soft and paper thin unleavened flat bread made from refined flour and baked on an upside-down wok)

## STUFFED NAANS

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AED 18

### Masala Cheese Naan

(Spiced cheese with onion and coriander stuffed flat bread)

### Khajuri Naan

(Delicately stuffed flat bread with choicest of dates)

### Onion Naan

(Flat bread stuffed with spiced onions)

### Kheema Naan

(Flat bread stuffed with spiced mince lamb)

Contains Nuts (N), Shellfish (S), Vegetarian (V), Healthy (H)

All dishes are inclusive of 10% service charge and 10% municipality fees





Mishthan  
DESSERTS



Life is short; Eat dessert first! Indian cuisine sure knows its desserts, with diners always saving space for a sweet treat to end their meal. Sugarcane was grown and refined in India before 500 BC, so creating sweet dishes has always been part of every cuisine.



### An Assortment of Kulfi – Aam / Kesar / Malai / Pista (N)

(A traditional Indian style mango, saffron, cream or pistachio ice cream)

AED 39

### Assorted Fruit Platter (H)

(Seasonal fresh cut fruits)

AED 45

### Bombay Pudding (N)

(Our own creation of walnut brownie and gulab jamun layered with cardamom flavoured milk custard)

AED 45

### Chocolate Surprise (N)

(A chocolate dome filled with thandai foam, served with a pineapple and star anise sauce)

AED 42

### Gulab Jamun (N)

(Deep fried milk dumplings dipped in an aromatic sugar syrup, served warm)

AED 35

### Kesari Firni (N)

(A traditional rich saffron flavoured rice pudding)

AED 39

### Rasmalai (N)

(Saffron flavoured rich milk dumplings poached in a sweetened milk sauce with nuts)

AED 45

### Dessert Platter (N)

(Sampling portions of Kulfi, Gulab Jamun and Rasmalai)

AED 55

Contains Nuts (N), Healthy (H)

All dishes are inclusive of 10% service charge and 10% municipality fees





Wine & Spirits





# FINE AND RARE RED WINES

750 ML

VINTAGE	WINE	AED
2000	Château Cos d'Estournel 2ème Cru Classé Saint Estèphe, France	5000
1990	Château Margaux 1er Cru Classé Margaux, France	30000
2000	Château Rauzan Ségla 2ème Cru Classé Margaux, France	3000
2000	Château Léoville Barton 2ème Cru Classé Saint-Julien, France	5800
1996	Château Cheval Blanc 1er Cru Classé Saint-Émilion, France	14000
2006	Chambolle-Musigny 'Les Charmes' Côte d'Or, France	2000
2010	Barolo Ornato, Pio Cesare Piedmont, Italy	1600
2002	Château d'Yquem 1er Grand Cru Classé 375 Ml White Sweet Wine from Sauternes, France	2500



WINES BY THE BOTTLE

WHITE WINES	REGION	AED
USA		
Chardonnay, Stonehedge	Napa Valley	270
Chardonnay `Vintners Reserve´, Kendall Jackson	California	410
Sauvignon Blanc, Cakebread	Napa Valley	590
CHILE		
Sauvignon Blanc Los Vascos	Casablanca / Curicó	260
Chardonnay `Cuvée Alexandre´, Lapostolle	Casablanca Valley	395
Sauvignon Blanc `Expresión´, Villard	Casablanca Valley	275
Chardonnay, Estate Series, La Playa	Curico	300
Sauvignon Blanc,Limited Edition, LMD	Leyda Valley	300
ARGENTINA		
Viognier `Alamos´, Catena	Mendoza	245
Chardonnay, `Alamos´, Catena	Mendoza	200
Chardonnay, Catena	Mendoza	310
White Stone, Catena	Mendoza	1200
Germany		
Riesling Dr / Loosen Bros	Mosel	270
Riesling, Summertime Goul	Pfalz	285
Pinot Blanc, Qba, Villa Wolf	Pfalz	315
FRANCE		
Riesling, Hugel ET Fils	Alsace	300
Pinot Gris `Tradition´, Hugel ET Fils	Alsace	375
Pouilly-Fuissé,Domaine Chanson	Mâconnais	680
Chablis, La Chablisienne	Chablis	530
Chateau de Sancerre	Loire	590
Pouilly Fumé `Les Ombelles´, Sauvion ET Fils	Loire	545
Dourthe No 1, Bordeaux Blanc	Bordeaux	410
Côtes Du Rhône Blanc, Guigal	Rhône	290
Sauvignon Blanc, Fiona Blanc	Languedoc	310

LEBANON

Blanc De Blancs, Chateau Kefraya	Bekka Valley	300
Blanc De Blanc, Chateau Ksara	Bekka Valley	325

ITALY

Le Proposte	Piedmont	310
Pinot Grigio, Borgo Tesis, Fentinel	Friuli Venezia Giulia	405
Chardonay Trentino Telchi	Trentino Alto Adige	325
Chardonnay, Campo di Pietra	Veneto	290
Sauvignon Blanc Villa Monte Vibiano	Umbria	280
Chardonay Pinot Grigio Tonnara Bianco	Sicilia	300

SOUTH AFRICA

Chenin Blanc, Morgenhof	Stellenbosch	265
Sauvignon Blanc, Morgenhof	Stellenbosch	275
Chardonnay, Morgenhof	Stellenbosch	285

INDIA

Chenin Blanc, Sula	Nashik	250
Sauvignon Blanc, Sula	Nashik	270

NEW ZEALAND

Riesling `Private Bin, Villa Maria	Marlborough	285
Sauvignon Blanc’ kim Crawford	Marlborough	295
Pinot Grigio,Monkey Bay	Marlborough	360
Pinot Gris, Kim Crawford	Marlborough	400
Chardonnay, Kim Crawford	Marlborough	385

AUSTRALIA

Chardonnay, Wolf Blass Eaglehawk	Barossa Valley	240
Chardonnay Lindenmans Bin 65	South Australia	275
Chardonnay Koonunga Hills	South Australia	290
Chardonnay, Rosemount Diamond	Barossa Valley	310
Chardonay Evans & Tate	Western Australia	485
Pinot Grigio, Y Series Yalumba, Louisa Rouse	Barossa Valley	260
Riesling Art Series Leeuwin Estate	Western Australia	900
Chardonnay, `Art Series`, Leeuwin Estate	Margaret River	1050

RED WINES

	REGION	AED
USA		
Cabernet Sauvignon `Woodbridge`, Robert Mondavi	Napa Valley	270
Syrah, Stonehedge	Napa Valley	285
Merlot `Vintners Reserve`, Kendall Jackson	Napa Valley	490
CHILÉ		
Cabernet Sauvignon, Los Vascos	Colchagua Valley	295
Cabernet Sauvignon `Expresión`, Villard	Maipo Valley	275
Pinot Noir `Expresión`, Villard	Itata Valley	400
L`Assembbge Villard	Casablanca Valley	420
Grand VIN Le Pinot Noir, Villard	Casablanca Valley	620
Carmenere Alicura Lapostolle	Rapel Valley	300
Cabernet Sauvignon, Cante De Apalta	Rapele Valley	330
ARGENTINA		
Shiraz Argentio	Mendoza	210
Malbec `Ique`, Enrique Foster	Mendoza	280
Privada, Bodega Norton Private	Mendoza	345
Malbec Clos De Los Siete	Mendoza	850
Cabernet Sauvignon, Catena	Mendoza	295
FRANCE		
Fiona Chateau Capion	Languedoc	310
Fleurie George Duboeuf	Beaujolais	400
Côtes Du Rhône Rouge, Guigal	Rhône valley	380
Georges Duboeuf Brouilly,	Beaujolais	345
Bourgogne Pinot Noir, Nicolas Rossignol	Burgundy	450
Pinot Noir, Bourgogne Domaine Chanson	Burgundy	440
Pinot Noir,Couvent Des Jacobins,Louis Jadot	Burgundy	520
Pommard, Nicolas Rossignol	Côte De Beaune	990
Ch. Lassègue Grand Cru	Saint-Émilion	1650
Alter Ego, Ch. Palmer	Margaux	1850

SPAIN

Tempranillo, carinena Masia Perelada	Catalunya	260
Tempranillo,La Planta	Ribera Del Duero	335
Tempranillo,Garnacha, Rioja Crianza	Rioja	370
Roda I Riserva, Roda	Rioja	1315

LEBANON

Chateau Ksara, Couvent Reserve	Bekka Valley	250
Chateau Ksara, VIN Rouge	Bekka Valley	435
Chateau Kefraya, VIN Rouge	Bekka Valley	560

ITALY

Sangiovese Merlot Villa Monte Vibiano	Umbria	270
Chianti Classico Gabbiano	Toscana	300
Nero D`Avola Tonnara Rosso	Sicilia	345
Cabernet Sauvignon Borgo tesis Fantinel	Friuli Venezia Giulia	400
Valpolicella Ripasso Superiore,Zenato	Veneto	525
Rosso Di Montalcino, Banfi	Toscana	590
Barolo Dezzani	Piedmonte	790
Guidal Berto Tenuta San Guido	Toscana	950

SOUTH AFRICA

Kadette, Kanonkop	Stellenbosch	260
Pinotage Kanonkop	Stellenbosch	750
Merlot, Morgenhof	Stellenbosch	395

INDIA

Shiraz, Sula	Nashik	280
‘Dindori Reserve’ Shiraz, Sula	Nashik	390

NEW ZEALAND

Pinot Noir, Nobilo Icon	Marlborough	430
Pinot Noir, Kim Crawford	Marlborough	465

AUSTRALIA

Shiraz Cabernet sauvignon, Turtle Dreaming	South Australia	280
Shiraz Cabernet, Koonunga Hill	South Australia	325
Grenache-Mourvedre-Shiraz, penfolds Bin 138	Barossa Valley	495
Shiraz Evan &Tate	Margaret River	390
Cabernet Merlot, Rosemount Diamond Cellar	South Eastern	285
Merlot, Y’series Yalumba, Louisa Rose	Coonawarra	280
Cabernet Sauvignon `Art Series`, Leeuwin Estate	Margaret River	900

ROSÉ WINES

	REGION	AED
Los Vascos Lafite, Rose	Colchagua Valley	260
SachiavaValdadge Telchi	Alto Adige	290
Villa Wolf Rose De Pinot Noir Qba	Pfalz, Germany	320
Cerasuolo, D`Avruzzo Vihviniaila Ilauri	Abruzzo, Italy	220

SWEET WINES 375 ML

	REGION	AED
VIN De Constance, Klein Constantia	Constantia, S. Africa	990



CHAMPAGNE AND SPARKLING WINES

Prosecco, the Independent	Valdobbiadene, Italy	300
Moet Chandon,Cuvee Dom Perignon	Champagne, France	3500
Laurent Perrier Brut	Champagne, France	880
Joseph Perrier Cuvée Joséphine	Champagne, France	1900
Louis Roederer Crystal	Champagne, France	3500
Laurent Perrier Alexandra Rosé	Champagne, France	6500
Bollinger, Special Cuvée, Brut NV	Champagne, France	890
Krug, Clos du Mesnil 1995	Champagne, France	12000

MAGNUM

Laurent Perrier Rosé NV	Champagne, France	4600
Laurent Perrier Brut NV	Champagne, France	1900

SELECTION BY THE GLASS

	REGION	AED
SPARKLING WINES 150 ML		
Prosecco Fantinel "The Independent"	Italy	62
WHITE WINES 150 ML		
Sauvignon Blanc, (House Wine)	Casa Blanca Valley, Chile	45
Chenin Blanc – Simonsig	Stellenbosch , South Africa	50
Chardonnay `Alamos´, Catena	Mendoza, Argentina	55
Sauvignon Blanc, Antares	Central Valley, Chile	52
RED WINES 150 ML		
Cabernet Sauvignon, Merlot (House Wine)	Itata Valley, Chile	45
Merlot ‘Wolf Blass Eaglehawk’	South Australia	52
Chianti, Gabbiano DOCG	Toscana, Italy	60
Shiraz Argento	Mendoza, Argentina	50
ROSÉ WINES 150 ML		
Schiava Valdadige Telchi	Italy	60





INTERNATIONAL COCKTAILS

AED 59

**Martini** (Classic, Dry, Dirty, French, Espresso)  
Gin or vodka based, serve with olive

**Cosmopolitan**  
Vodka, triple sec, lime juice and cranberry juice

**Daiquiri**  
Rum, strawberry or lemon flavor

**Mai Tai**  
White rum, dark rum, amaretto, lemon, orange and pineapple juice

**Bloody Marry**  
Vodka, tomato juice, Worcestershire sauce, Tabasco sauce, salt and pepper

**Caiprioska**  
Vodka, lime wedges, sugar, crushed ice

**Caipirinha**  
Cachaca rum, lime and sugar

**Harvey Wallbanger**  
Vodka, orange juice and Galliano

**Tom-Collin**  
Gin, lime juice, triple sec, sugar syrup and soda

**Black Russian**  
Vodka and kahlua served on ice

**Bull- Frog**  
Vodka, rum, gin, tequila, lime juice, blue curacao and top up with energy drink

**Long Island Iced Tea**  
Vodka, rum, gin, tequila, triple sec, lime juice and top up with Pepsi



SIGNATURE COCKTAILS

AED 69

- Havana Symphony

Gin, Bacardi, pineapple juice, grenadine, passion fruit syrup and lemon juice
- Mahec Chili Mojito

Rum, chili, lime juice, lime wedges, sugar and soda
- Bollywood Sangria

Red wine, white wine, vodka, cointreau with chopped seasonal fruits
- Lemon Grass Martini

Vodka, extra dry martini with crushed lemon grass infusion
- Whisky Infusion

Whisky infused with herbs and honey
- Dubai Night

Gin, rum, vodka, tequila, sweet & sour mix and top up with Jack Daniel
- Mahec Affair

Vodka, cranberry juice, grenadine, sour mix and soda
- Indo-Mexico

Vodka, tequila, sour mix, orange juice, pine apple juice and float Pepsi on top
- Masala Gin Jaljeera

Gin, jaljeera mix, sweet & sour mix and top up with soda
- Lagaritta

Frozen margarita with ups and down Mexican beer

BUBBLY COCKTAILS

AED 79

- Bellini

Peach liquor top up with prosseco
- Mangolini / Rossellini

Mango puree or rose puree top up with prosseco
- Red Velvet

Black berries crushed and top up with prosseco
- Kir Royal

Cream de casis top up with prosseco
- Fruit Kiss

Fresh strawberry, vodka and top up with Prosecco



ULTIMATE SHOOTERS

AED 39

Gin Jaljeera  
Gin, jaljeera mix with sweet & sour mix

Vodka Ice Gola  
Vodka flavored with kala khatta, strawberry, passion fruit and mix fruit

Brain Damage  
Peach-schnapps, midori, baileys grenadine

Blue Kamikaze  
Vodka, blue curacao, lime juice

B-57  
Kahlua, baileys and whisky on top

Flat Liner  
Sambuca, tequila and Tabasco sauce drop

Fata Fat  
Kahlua, baileys and whisky on top

Jager Bomb  
Jagermeister with energy drink

Lingua Franca  
Tequila, Jagermeister and baileys

FLAMING COCKTAILS

AED 99

Flamingo the Havana  
Tia maria, baileys, grand marnier and sambuca flame

Flaming Lamborghini  
Baileys, blue curacao, kahlua and sambuca flame





DRAUGHT BEERS

250 ML/500 ML  
AED  
28/42

Carlsberg, Denmark  
Heineken (Extra Cold), Netherlands  
Hoegaarden, Belgium  
Stella Artois, Belgium

BOTTLED BEERS

330 ML  
AED 39

Kingfisher, India  
Tiger, Singapore  
Beck`s, Germany  
Heineken, Netherlands  
Amstel Light, Netherlands  
Corona, Mexico  
Budweiser, USA  
Strongbow, UK

Bacardi Breezer (Pineapple, lemon, orange, watermelon and cranberry)  
Smirnoff Ice



<u>SPIRITS</u>	30 ML	BOTTLE
	AED	AED
<b>Vermouth</b>		
Martini Bianco	40	750
Martini Extra Dry	40	750
Martini Rosso	40	750
Pimms	42	850
<b>Vodka</b>		
42 Below	40	950
Absolut (citron, mandarin and blue)	40	950
Zubrowka	40	950
Grey Goose	58	1300
Stolichnaya Elit	65	1350
Belvedere	56	1150
Ketel One	58	1300
Smirnoff Black	45	1050
<b>Gin</b>		
Tanqueray	42	850
Bombay Sapphire	42	850
Beefeater	42	850
Tanqueray 10	45	950
Hendricks	48	1050
<b>Rum</b>		
Bacardi Superior	40	850
Bacardi Black	40	850
Captain Morgan (Spiced)	42	950
Appleton VX	40	850
Bacardi 151	47	1050
Old Monk, India	40	690
<b>Tequila</b>		
Camino Gold	40	900
Jose Cuervo Gold	45	950
Patron Silver	68	1550
Patron XO Café	58	1350





WHISKY/WHISKEY

SINGLE MALT	30 ML	BOTTLE
Islay		
Laphroaig 10yo	44	920
Bowmore 18yo	125	2700
Highlands		
Glenfiddich 12yo	44	950
Glenmorangie Nectar d'Or	59	1300
Glenmorangie 18yo	130	2850
Glenord 12yo	65	1400
Glenlivet 15yo	65	1350
Islands		
Highland Park12yo	44	900
Highland Park 18yo	95	2150
Speyside		
Macallan 12yo	57	1300
Macallan 18yo	125	2650



SCOTCH

	30 ML	BOTTLE
Chivas Regal 12yo	44	1050
Chivas Regal 18yo	89	2100
Royal Salute	230	5600
Johnny Walker Blue Label	190	4550
Johnnie Walker Black Label	44	1050
Johnnie Walker Double Black Label	48	1100
Johnnie Walker Gold Label 18yo	90	2250
J&B Reserve 15yo	44	950
Dimple Deluxe 15yo	44	950
Dewar's White Label	40	850
Famous Grouse	40	850
India		
Amrut Malt	44	930
Amrut Fusion Malt	55	1150
USA		
Jack Daniel's	40	950
Jack Daniel's Single Barrel	49	1100
Jim Beam	40	950
Irish		
Jameson	40	850
Canadian		
Canadian Club	40	850
Japanese		
Hibiki 12yo	55	1100

AFTER DINNER DRINKS

COGNAC AND ARMAGNAC	30ML	BOTTLE
Otard VSOP Fine Champagne	49	950
Hennessy VSOP	49	950
Hennessy XO	138	3200
Hennessy Paradise	278	6900
Rémy Martin VSOP	49	950
Rémy Martin XO Excellence	138	3150
Clés des Ducs VSOP	42	850

LIQUEUR AND BITTER	30ML	BOTTLE
Campari	38	580
Grand Marnier	48	800
Cointreau	48	800
Amaretto	38	590
Frangelico	51	750
Kahlua	38	650
Baileys	38	650
Mozart White Chocolate	38	650
Tia Maria	38	650
Sambuca	38	590
Jägermeister	45	760
Fernet Branca	38	580
Southern Comfort	45	760
Drambuie	45	760
Galliano	45	760
Peach Schnapps	45	760
Pernod	45	800

CALVADOS		
Calvados Lecompte 12yo	95	1450

MADEIRA		
Henriques and Henriques Finest Medium Dry 5yo	36	620

GRAPPA		
Nonino Fragolina	48	800
Nonino Chardonnay Barrique	48	800

PORT TAYLOR'S		
Fine White	45	760
20yo Fine Tawny	175	2950

SHERRY EMILIO LUSTAU		
Deluxe Cream, Solera Reserva	45	760
Amontillado, La Plaza Vieja	49	780
Pedro Ximenez, Solera Reserva	65	1100
Very Rare Olorosso, Solera Gran Reserva	98	1670



## MOCKTAILS

AED 39

## Grape Mist

## Grapes, Apple Juice, Sugar Syrup, Ginger Ale and Berry Juice

# Red Latino

# Apple Juice, Orange Juice, Lemon Juice, Fresh Strawberries

## Sunset

Pineapple Juice, Orange Juice, Cranberry Juice, Orgeat Syrup

## Snow Mint Mojito (Grapefruit / Rose / Strawberry)

Refreshing mix of Crushed Mint and Lemon Juice topped with Soda

## Tropical Fizz

## Blended strawberry, orange juice and pineapple juice

# Mahec Paradise

Orange juice, mango juice, coconut milk and top up cranberry juice

## NON-ALCOHOLIC DRINKS

AED

Fresh Fruit Juices	34
Chilled Juices	25
Soft Drinks & Soda	24
Energy Drinks	35
Non-Alcoholic Beer	35
Mint Lemon Cooler	39
Fruit Punch	39
Lassi (sweet, spicy, mango)	32
Shikanji (sweet, sour)	32
Jaljeera	32
Rose Lemon Drink	32
Fresh Lime Soda/ Water (sweet, salted)	32
Lemonade	32
Iced Tea (lemon, peach)	32