



*Step into a world where time slows down, and each
sip is a journey through cultural heritage.*

As the golden sun begins its descent, casting a warm glow over the tranquil gardens of One&Only Royal Mirage, a unique experience unfolds at Samovar Lounge - a celebration of Arabian heritage and the timeless ritual of afternoon tea.

The gentle breeze carries the Arabian scent and freshly brewed tea, inviting you to immerse yourself in this serene moment. As the sun sets and the sky is painted in shades of pink and orange, the experience is complete.

This is more than just afternoon tea; it is a journey through the heart of Arabia, where every detail reflects the beauty and warmth of its culture.

BEVERAGE

NON-ALCOHOLIC WINES

SPARKLING WINE

Wild Idol Brut, England	Müller-Thurgau	525
Wild Idol Brut Rose, England	Müller-Thurgau, Merlot	595

WHITE WINE

Familia Torres Natureo, Catalonia, Spain	Muscat	275
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RED WINE

Familia Torres Natureo, Catalonia, Spain	Garnacha, Syrah	295
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NON-ALCOHOLIC BEERS

Heineken, Netherlands	60
Bière des Amis, Belgium	60

MOCKTAILS

PEACH ALE

Peach, Mix Citrus Fruits, Mint Leaves and Ginger Ale
AED 70

PASSION CHILI SODA

Red Chili Slices, Passion Fruit, Lemon Juice, Soda
AED 70

GOLDEN TONIC

Cucumber, Rosemary, Elderflower, Agave Syrup and Tonic
AED 70

ARABIAN PEARL (TN)

Coconut Milk, Almond Syrup and Strawberry
AED 70

SAND DUNE SUNSET

Orange, Mango, Passion Fruit, Ginger, Lime
AED 70

All dishes marked with C-CELERY | D- DAIRY | E-EGG | F-FISH | G-GLUTEN | L- LUPINE | MO-MOLLUSCS | M-MUSTARD | P-PEANUT | R-RAW | SE-SESAME | SF-SEAFOOD |
S-SOYBEANS | SD-SULPHUR DIOXIDE/SULPHITES | TN-TREE NUTS | V-VEGETARIAN | VG-VEGAN | A-ALCOHOL |  SUSTAINABLY SOURCED

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally,
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FRUIT COCKTAILS

AED 50

SAMOVAR MEDLEY

A Selection of Fresh Fruits Blended with The Juice of Your Choice

KIWI LASSI (D)

Fresh Kiwi, Yoghurt and Sugar

SIMPLY ARABIC (D)

Fresh Milk, Honey and Local Dates

ROSE BERRY

Cranberry Juice, Fresh Grapefruit Juice, Rose Water and Sugar

FRESHLY SQUEEZED JUICE

AED 40

Orange, Mango, Pineapple, Watermelon, Carrot,
Grape Fruit, Lemon & Mint

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MINERAL WATER

	330ml	750ml
Al Ain (Still / Sparkling)	20	35
Evian (Still / Sparkling)	30	40

SOFT DRINKS

Coca Cola Coca Cola Light	35
Coca Cola Zero	35
Fanta	35
Sprite Diet Sprite	35
Ginger Ale	40
Soda Water	40
Tonic Water	40
Red Bull Red Bull Sugar Free	40

SIGNATURE COCKTAILS

OASIS HIGHBALL

Whisky, Strawberry Consommé, English Breakfast
Tea and Top with Soda
AED 85

OLIVE NEGRONI

Yuzu Infused Beefeater Gin, Aperol, Olive Infused
Sweet Vermouth
AED 85

HENDRICKS HIGH BALL

Orange and Rosemary Infused Hendricks Gin,
Topped with Ginger Ale
AED 85

STRAWBERRY DERBY

Bombay Sapphire Gin, Strawberry Jam, Mint Leaves,
Lemon and Soda
AED 85

TIPSY TEA

Beefeater Gin, Red Berries Tea Reduction, Aperol,
Grapefruit Juice, Cucumber
AED 85

ELDERFLOWER FIZZ

Basil Infused Beefeater Gin, Vanilla Liqueur,
Elderflower, Lemon Juice, Tonic
AED 85

SPECIALITY TEA ASSORTMENT

BLACK TEAS

ORGANIC DARJEELING 2ND FLUSH
Finely Balanced Cup with a Striking
Muscatel Character and a Fresh Citrusy Aroma
AED 50

ORGANIC ENGLISH BREAKFAST
Aromatic Blend of Malty Assam, Fruity
Ceylon and Honeyed Yunnan Teas
AED 50

MAJESTIC EARL GREY
A Classic Tea Made with the Essence of
Bergamot Orange and Finest Black Tea
AED 50

VELVET SALTED CARAMEL
An Indulgent Black Tea with Warming
Spices, Smoothed by Velvety Salted Caramel
AED 50

SPECIALITY TEA ASSORTMENT

GREEN TEAS

ORGANIC SPRING MAO FENG
Smooth and Elegant with Soft Nutty
Notes from the West Hunan Wuling Mountains
AED 50

HOJICHA LATTE - ORGANIC HOJICHA POWDER
Deeply Roasted Nutty Flavour with
Notes of Malt and Pistachio
AED 50

MATCHA LATTE - CEREMONIAL GRADE KAGOSHIMANATURAL FARMING
Perfect for Ceremonial Matcha Latte - Rich, Smooth, and Vibrant
AED 50

EIGHT TREASURES
Delightful Green Tea Blended with 7
Flower and Fruit Ingredients with a Fruity Melon Aftertaste
AED 50

MOROCCAN MINT
Traditional Blend of Green Gunpowder
and Moroccan Nana Mint Leaves
AED 50

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SPECIALITY TEA ASSORTMENT

MILK OOLONG

High Mountain Oolong Infused with
Sweet Creamy Notes of French Vanilla
AED 50

WHITE TEAS

SAPPHIRE JASMINE NEEDLE
A Stunning, Decadent Blue Infusion
with Subtle Delicate Notes of Jasmine
AED 50

PEACH & PEAR
Smooth and Velvety Pai Mu Tan White
Tea Mixed with Dried Peach and Pear Pieces
AED 50

INFUSIONS

ORGANIC CHAMOMILE COOLER
Finest Whole Organic Chamomile
Flowers Combined with Refreshing Organic Peppermint
AED 50

ORANGE BLOSSOM ROOIBOS
South African Rooibos. Lightly fragranced with real orange flavour and
blended with blossoms and natural marigold petals, it offers a gentle floral
note, a touch of bright citrus.
AED 50

RUSH HOUR BERRY
A vibrant blend of carefully selected garden fruits and
wild forest berries, delivering bright, layered flavours
with a naturally refreshing finish.
AED 50

THE COFFEE SELECTION

HOT BEVERAGES

Choice of your favorite milk or plant-based milk

ESPRESSO SINGLE
AED 40

ESPRESSO DOUBLE
AED 45

ESPRESSO MACCHIATO
AED 45

AFFOGATO
AED 45

AMERICANO COFFEE
AED 45

FRENCH PRESS
AED 45

TURKISH COFFEE
AED 45

ARABIC COFFEE
AED 45

CAPPUCCINO
AED 45

V60
AED 55

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THE COFFEE SELECTION

Choice of your favorite milk or plant-based milk

CAFÉ LATTE
AED 45

SPANISH LATTE
AED 50

MATCHA LATTE
AED 50

CORTADO
AED 45

PICCOLO
AED 45

DARK MOCHA
AED 45

HOMEMADE HOT CHOCOLATE
AED 50

THE TEA & COFFEE SELECTION

COLD BEVERAGE

LEMON ICE TEA
AED 50

PEACH ICE TEA
AED 50

LYCHEE ICE TEA
AED 50

ICE COFFEE
AED 50

ICE AMERICANO
AED 50

ICE LATTE
AED 50

ICE SPANISH LATTE
AED 50

MATCHA LATTE
AED 50

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BEERS & SPIRITS

BEER DRAUGHT	40cl	50cl
Peroni Draught	55	70
BEERS		Bottle
Corona, Heineken, Peroni, Amstel Light, Stella Artois,		60
Erdinger Weissbier		65
CIDER		
Magners		95
APÉRITIFS		30ml
Martini, Pimm's No. 1, Pernod, Ricard, Campari, Aperol		70
GIN		
Bombay Sapphire, Gordon's London Dry		80
Monkey 47		140
Hendrick's		90
VODKA		
Belvedere		100
Grey Goose		110
Roberto Cavalli		150
RUM		
Bacardi Carta Blanca, Bacardi Gold, Malibu, Havana, Captain Morgan, Angostura		80
TEQUILA		
El Jimador Blanco		80
Patrón Silver		85
Patrón Añejo		115
Don Julio Blanco		90
Don Julio Reposado		120
Don Julio Añejo		125
COGNAC		
Hennessy V.S		85
Hennessy V.S.O.P		140
Hennessy X.O		205
Hennessy Paradise		1,655
Rémy Martin Louis XIII		2,395

SPIRITS

SCOTCH BLENDED WHISKY

Ballantines, Famous Grouse, Dewar's White Label	80
Johnnie Walker Red Label, Johnnie Walker Black Label	80
Dewar's 12 Years Old	80
Dimple 15 Years Old	100
Chivas 12 Years Old	85
Chivas 18 Years Old	130
Chivas 25 Years Old	420
Johnnie Walker Blue Label	270
Royal Salute 21 Years Old	265

SINGLE MALT WHISKY

Macallan Fine Oak 12 Years Old	110
Macallan Fine Oak 15 Years Old	190
Macallan Fine Oak 18 Years Old	270
Macallan Fine Oak 25 Years Old	1,140
Glenfiddich 12 Years Old	100
Glenfiddich 15 Years Old	115
Glenfiddich 18 Years Old	235
Glenlivet 12 Years Old	100
Glenlivet 15 Years Old	130
Glenlivet 21 Years Old	445
Glenlivet 25 Years Old	570

AMERICAN WHISKY

Wild Turkey 8 Years Old	80
Marker's Mark, Woodford Reserve	85
Buffalo Trace	95

LIQUEURS

St. Germain	70
Tia Maria, Baileys, Benedictine, Galliano	70
Cointreau, Drambuie, Grand Marnier, Kahlua	70
Amaretto di Saronno, Southern Comfort	80

WINE LIST

CHAMPAGNE

	Glass	Bottle
Louis Roederer Brut Collection 244	190	1,020
Louis Roederer Brut Rose, Millesime	210	1,045
Moët & Chandon Brut Impérial N.V.		1,140
Veuve Clicquot Ponsardin Yellow Label N.V.		1,140
Moët & Chandon Rose Impérial N.V		1,280
Veuve Clicquot Ponsardin Rose N.V.		1,680

SPARKLING WINE

Alberto Nani Organic Prosecco, Veneto, Italy	120	600
Raventós i Blanc, De Nit Rosado, Penedés, Cava, Spain		635

WHITE

Big Easy Chenin Blanc, Ernie Els, Stellenbosch, South Africa	70	340
Koonunga Hill , Chardonnay, Penfolds, Australia	85	380
Alois Lageder, Terra Alpina Pinot Grigio, Italy	95	430
J. Moreau & Fils Chablis, France	145	695
Pouilly-Fumé, Château de Tracy, Loire, France		950
Cloudy Bay, Sauvignon Blanc, New Zealand		1,010
Domaine Laroche, Chablis Premier Cru 'Vaudevey', Chardonnay		1,435

RED

Lapostolle Grand Selection, Merlot, Rapel Valey, Chile	70	325
Catena Alamos, Malbec, Mendoza, Argentina	90	410
Robert Mondavi, Private Selection, Pinot Noir, Napa Valley	115	560
Château l'Eglise d'Armens, Bordeaux Blend, St.Emilion, France	130	595
La Forêt, Pinot Noir, Joseph Drouhin, Bourgogne, France		685
Marques de Riscal Reserva, DOCa, Rioja, Spain		720
Cloudy Bay, Pinot Noir, Marlborough, New Zealand		1,330

ROSÉ

Minuty M, Grenache Cinsault, Provence, France	90	410
Château D'Esclans Whispering Angel, Blend, Provence, France	130	595

Please note that all wines contain sulphites, and certain wines may have traces of eggs due to the wine making process.
For further information, kindly consult our staff.

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FOOD

SALADS & APPETIZERS

LENTIL SOUP (G)(V)(D)(C)

Lemon Wedges served with Crispy Crouton
AED 70

CAESAR SALAD (C) (D) (E) (F) (G) (M)

Baby gem lettuce, shaved parmesan, caesar dressing, toasted croutons, grilled turkey bacon

Add :

Rosemary-infused corn-fed chicken breast 125

Garlic and garden herb grilled tiger prawns (SF) 140

GREEK FETA SALAD (D)(V)(SD)

Heirloom Tomatoes, Cucumber, Red Onion, Kalamata Olives, Extra Virgin Olive Oil, Greek Feta Cheese, Dried Oregano
AED 115

QUINOA SALAD (M)(TN)(V)

Fluffy Quinoa with Crisp Green Apple, Earthy Beetroot, Orange Segments, Toasted Pine Nuts, and a Zesty Citrus Dressing for a Balance of Flavours
AED 100

FATTOUSH SALAD (G)(SD)(VG)

Romaine Lettuce, Tomato, Cucumber, Fresh Leaves and Herbs, topped with Pomegranate Molasses and Crispy croutons
AED 50

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SALADS & APPETIZERS

ARABIC COLD MEZZEH (G)(V)(SE)(TN)

A selection of Creamy Hummus, Muhammara, Fresh Tabbouleh, Smoky Mutabbal, and Vibrant Fattoush, served with warm Arabic Bread, Olives, and Pickles for sharing and celebrating Middle Eastern flavors
AED 140

ARABIC HOT MEZZEH (G)(D)(SE)

Crispy Kibbeh, Golden Falafel, Cheese Sambousek, and Spinach Fatayer, Paired with Tahini Sauce. A warm assortment of traditional favorites to enjoy and share
AED 130

CLASSIC CHEESE BOARD (D)(G)(V)(TN)

An assortment of International Cheeses, paired with Fruit Chutney, Crisp Crackers, and Grapes, offering a perfect blend of flavors and textures
AED 120

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BURGER, PIZZA & SANDWICHES

RIGATONI AL POMODORO (S)(M)(E)(G)(V)(D)
Fresh San Marzano Tomato Sauce served with Parmesan cheese
AED 160

PIZZA PEPPERONI (SD)(D)(G)
Spicy Salami, Mozzarella And Tomato Sauce
AED 90

CLUB SANDWICH (D)(E)(G)(M)
Grilled Chicken Breast On Sourdough Bread, Mayonnaise,
Tomato, Romaine Lettuce, Boiled Egg And Crispy Beef Bacon,
Served with French Fries
AED 135

WAGYU BURGER (D)(G)(SD)
Chargrilled Beef Patty, Soft Brioche Bun, Boston Lettuce, Fresh
Onion, Bbq Sauce, Tomato, Gherkins Cheddar Cheese, Salad and
Served with French Fries
AED 165

GRILLED BEEF TENDERLOIN SANDWICH (D)(G)(M)
Caramelised Onions, French Baguette, Dijon Mustard,
Crispy Lettuce ,Locally Sourced Tomatoes and
Served with French Fries
AED 150

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 We've handpicked a selection of favourite dishes for you,
crafted with the same precision and taste at every One&Only resort around the world.

MAIN COURSES

ANGUS RIB-EYE (C)(D)

Australian Angus served with Beef Jus and one side of your choice
AED 260

SEABASS FILLET (F)(D)

Grilled Sea Bass served with Gremolata Sauce
and a side of your choice
AED 210

CHICKEN BIRYANI (D)(SD)(TN)

Stewed Chicken, Basmati Rice, and Oriental Spices served with
Papadum, Mixed Pickles, and Raita
AED 165

VEGETARIAN BIRYANI (SD)(V)(TN)(D)

Basmati Rice, and Oriental Spices served with Papadum,
Mixed Pickles, and Raita
AED 135

SIDES

MASHED POTATOES (D)(V)

AED 40

FRENCH FRIES (VG)(G)

AED 40

GRILLED SEASONAL VEGETABLES (D)(V)

AED 40

ROASTED SWEET POTATOES (V)(SD)

AED 40

STEAMED RICE (V)(D)

AED 40

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DESSERTS

TRADITIONAL TIRAMISU (E)(G)(D)
Layers of Espresso Soaked ladyfinger Biscuits,
Creamy Mascarpone, Whipped Eggs and Cream
AED 75

BASQUE CHEESECAKE (E)(G)(D) @
Served with Berry Compote
AED 75

BROWNIE WITH VANILLA ICE CREAM (E)(G)(D) (TN)
Warm Chocolate Brownie served with smooth Vanilla Ice Cream
AED 75

VANILLA PANNACOTTA (E)(G)(D)
A Velvety Vanilla Pannacotta topped with homemade Berry Compote
AED 75

SEASONAL FRESH FRUITS & BERRIES (VG)
A Colorful Medley of Fresh, Seasonal Fruits and Berries
AED 80

HOMEMADE FLAVORED ICE CREAM (D)(V)
Choose From Vanilla, Chocolate, Strawberry or Pistachio
AED 50

HOMEMADE FLAVORED SORBET (VG)
Choose From Lemon, Coconut or Strawberry
AED 50

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