



**SAMOVAR**  
LOUNGE



## TEA SELECTION

### The Classic Selection

Sencha Black Figs, Elite Earl Grey,  
Tropical Green Rose, First Flush  
Darjeeling, Smoky Mountain

### The Royal Infusion

Genmaicha, Cocoa Bean, Green Tea  
With Pineapple & Roasted Rice, Forest  
Fruit, Hojicha Chestnut Tea

### The Scented Selection

Rooibos Arabian Delight, White  
Tea Rose and Jasmine, Chamomile  
Blossom, Rare & Exclusive, Sencha

CELERY (C) | DAIRY (D) | EGG (E) | FISH (F) | GLUTEN (G)  
LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUT (P)  
RAW (R) | SESAME (SE) | SEAFOOD (SF) | SOYBEANS (S)  
SULPHUR DIOXIDE/SALPHITES (SD) | TREE NUTS (TN)  
VEGETARIAN (V) | VEGAN (VG) | ALCOHOL (A)

## MOCKTAIL

### Peach Spring Ale | AED 70

Peach, Citrus Fruits, Mint Leaves &  
Ginger Ale

## COCKTAIL

### Spring Awakening Fizz | AED 85

Gin, Grapefruit, Lychee, Thyme & Tonic

Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same.



## SAVOURY

### **Lemongrass Infused Curried Chicken Sandwich** <sup>(G, D, M, E)</sup>

Chicken Curry mayonnaise in brioche bun

### **Creamy Crab and Papaya Crostini** <sup>(G, SF, D, SD)</sup>

Hand picked Crab with papaya salsa in charcoal crostini

### **Smoked Salmon Sandwich** <sup>(G, F, SD, D)</sup>

Smoked Salmon roulade, lemon scented bread, salmon caviar

### **Roasted Beef and Horseradish Bagel** <sup>(G, SD, M)</sup>

Horseradish, thinly shaved beef, rocket leaves

### **Whipped Feta and Watermelon Tart** <sup>(V, G, D, SD)</sup>

Feta, Compressed watermelon, crushed olives

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## SWEETS

### **Banana Tea Cake** <sup>(G, D, E)</sup>

Vanilla tropizienne, banana chunks

### **Orange, Lemon and Strawberry Macaron** <sup>(G, D, TN, E)</sup>

Almond biscuit, lemon cream, confit orange, crispy strawberries

### **Chocolate and Chili Petit Gateaux** <sup>(G, D, TN, E)</sup>

Spiced chocolate mousse, passion cremeux and chocolate sable

### **Piñacolada Profiterole** <sup>(G, D, E)</sup>

Crispy choux, coconut cream, confit pineapple

### **Glazed Mango and Almond Tart** <sup>(G, D, TN, E)</sup>

Fresh mango, custard cream, mango compote

### **Plain & Coconut Scones** <sup>(G, D, E)</sup>

Served with Devonshire clotted cream, pineapple jam and lemon curd

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