

# ATLANTIS

THE PALM, DUBAI



## A World of Flavours

Discover a collection of world-class dining, where every restaurant offers a unique experience.

# Select your Dining Experience

## CELEBRITY & MICHELIN-STARRED DINING

ossiano

  
HAKKASAN

 **NOBU**  
DUBAI

**BRASSERIE  
FRANTZÉN**  
SOCIAL DINING & BAR

GORDON RAMSAY  
**BREAD STREET**  
KITCHEN & BAR

## CAUSAL RESTAURANTS

  
AYAMNA  
LEBANESE RESTAURANT

  
**WAVEHOUSE**

**EN FUEGO**

ossiano





# Ossiano

**Cuisine: Progressive Fine Dining**

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Ossiano is an immersive underwater dining destination. Located within Atlantis, The Palm, this Michelin-starred venue offers a setting unlike any other. Floor-to-ceiling views of the Ambassador Lagoon set the stage for intimate storytelling, world-class gastronomy, and unforgettable moments.

Whether it's a milestone celebration, a corporate soiree, or a private gathering of epic proportions, Ossiano redefines what an event can be. From the first sip to the final course, expect elegance, wonder, and a sense of occasion that simply can't be replicated elsewhere.

- Indoor seating
- Dress Code: Smart Elegant
- Timings: Wednesday - Monday, 6pm - 1pm
- 13 years and above are welcome



# Set Menus



# Menu Offering

*While each event is bespoke, the following starting points offer a sense of the culinary direction:*

## **CANAPÉS SELECTION**

**From AED 450 per person**

Perfect for standing receptions and cocktail-style events.  
A curated range of delicate bites with signature flair.

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## **3 OR 4-COURSE MENU**

**From AED 750 per person**

For seated events, tailored menus with an emphasis on storytelling and sensory exploration.  
Courses are adjusted to suit the tone, theme, and preferences of your guests.

# Beverage Menu



# Gold Package

2 hours | AED 450

## Assorted Soft Drinks

Selection of soft drinks & mixers

## Fresh Juices

Orange, Pineapple, Cranberry, Green Apple, Grapefruit

## Premium Water

Acqua Panna Still, San Pellegrino Sparkling

## Beer

Corona, Peroni

## White, Red & Rosé

House Selection

## Signature Cocktail

Nomad, South Atlantic

## Spirits Selection

Vodka Haku | Tanqueray London Dry  
Johnnie Walker Black Label | Havana 7 Y.O. | Patrón Silver

## Tea & Coffee

# Platinum Package

2 hours | AED 700

## Assorted Soft Drinks

Selection of soft drinks & mixers

## Fresh Juices

Orange, Pineapple, Cranberry, Green Apple, Grapefruit

## Premium Water

Acqua Panna Still, San Pellegrino Sparkling

## Beer

Corona, Peroni

## White, Red & Rosé

House Selection

## Signature Cocktail

Nomad, South Atlantic

## Spirits Selection

Vodka Haku | Tanqueray London Dry  
Johnnie Walker Black Label | Havana 7 Y.O. | Patrón Silver

## Champagne

Champagne Moët & Chandon Impérial Brut

## Tea & Coffee

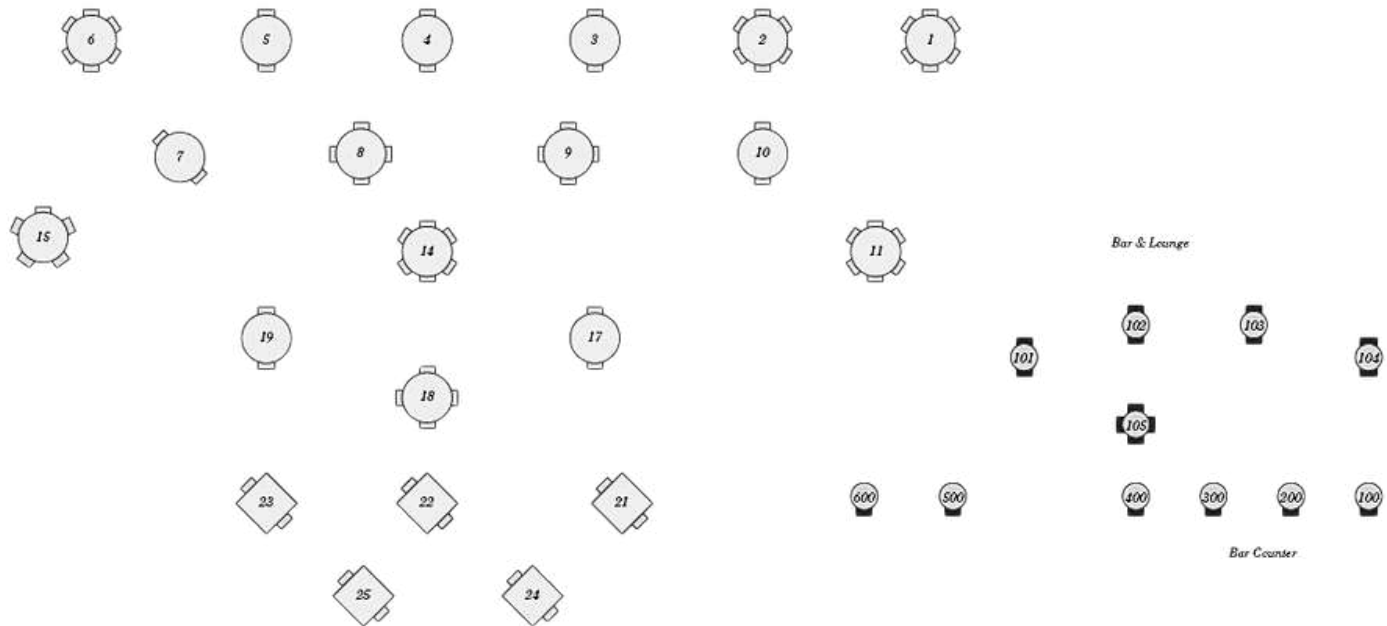
All prices are per person • The above packages is applicable for minimum of 10 persons per booking and entire group must take one selected package • Booking should be made in advance (minimum of 48 hours)

All spirits are served with mixers • The above packages is not applicable for any discount or any other promotions

# Floor Plan

Ossiano's open floorplan is designed to accommodate a range of formats, from intimate dinners to grand celebrations.

From private takeovers to semi-private arrangements, the layout can be configured to suit your event's scale and mood. Every vantage point offers striking views into the lagoon, ensuring your guests are surrounded by wonder.



**CAPACITY**  
**Seated Capacity: 80**  
**Standing Reception: 200**



HAKKASAN





# Hakkasan Dubai

**Cuisine: Modern Cantonese**

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Since opening in 2018, Hakkasan Dubai has become known for refined Cantonese cuisine rooted in ancient techniques. Awarded a MICHELIN star in 2022 and retaining it through 2025, the restaurant draws on traditional flavours and rituals such as wok hei, double steaming and roasting over lychee wood to create dishes that feel both timeless and unexpected.

Part of a global collection in the world's most dynamic cities, Hakkasan is recognised for its elegance and quiet confidence. The atmosphere is low-lit, polished and intentionally paced. It's not just dinner. It's the start of the night.

- Indoor seating
- Dress Code: Smart Elegant
- Opening Hours: Daily, 6pm - 11pm
- Family seating until 8:30pm only



# Set Menus



# Dragon Menu

**AED 538**

## STARTERS

Dim Sum Platter  
kaffir lime lobster har gau  
abalone and chicken shui mai with caviar  
asparagus and morel mushroom  
mala lotus root

Salt and Pepper Squid

Jasmine Tea Smoked Wagyu Beef Ribs

## MAINS

Spicy Prawn  
roasted almond

Roasted Truffle Duck  
yam bean, jade fungus

Stir-fry Black Pepper Rib Eye Beef

Shanghai Pak Choi

Edamame Egg Fried Rice

## DESSERT

Chef's Selection

# Pearl Menu

**AED 738**

## STARTERS

Golden "Yuan Bao"  
king crab, caviar, rice crisp

Abalone and Sea Cucumber Dumpling  
prawn, chilli and peppercorn vinaigrette

Hakkasan Signature Peking Duck  
with pancakes

## MAINS

Stir-Fry Freshwater Scampi  
mantou crisp, lemongrass and fermented chilli sauce

Braised Australian Wagyu Short Rib  
salted plum, pineapple

Sautéed Seasonal White Asparagus, Morel Mushroom,  
Snake Gourd, Vegan XO Sauce  
rice cake, dried fig, butternut squash, beetroot, Chinese yam

Hokkaido Scallop, Fried Organic Trio Rice

Grilled Black Cod with Truffle

## DESSERT

Chef's Selection

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian

Gluten-free items are available upon request. Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness. Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.

# Canapé Menu



# Canapé Menu

**AED 488**

Peking Duck

cucumber, spring onion, pancake, hoi sin sauce

King Crab Cucumber Roll

selection of Krystal caviar

Tofu and Aubergine v

mala spice

XO Prawn and Chicken Shui Mai

Kaffir Lime Lobster Har Gau

Truffles Croquette v

Mooli Puff v

Jasmine Tea Smoked Wagyu Beef Ribs

Crispy Si Chuan Chicken

## **DESSERT**

Chef's Selection

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian

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# Beverage Packages



## Package A

2 hours | AED 160  
Additional hour AED 100

### Fresh Juices

Orange  
Pink Grapefruit,  
Watermelon  
Green Apple  
Passion Fruit

### Soft Drinks

Tonic  
Ginger Beer  
Lemonade  
Soda Water  
Pepsi  
Pepsi Zero

### Water

Still & Sparkling

## Package B

2 hours | AED 380  
Additional hour | AED 140

### Fresh Juices

Orange  
Pink Grapefruit,  
Watermelon  
Green Apple  
Passion Fruit

### Soft Drinks

Tonic  
Ginger Beer  
Lemonade  
Soda Water  
Pepsi  
Pepsi Zero

### Water

Still & Sparkling

### Beer

Tiger  
Asahi

### Wines

Red  
White  
Rosé

## Package C

2 hours | AED 400  
Additional hour | AED 150

### Fresh Juices

Orange  
Pineapple,  
Cranberry  
Green Apple

### Soft Drinks

Pepsi  
Pepsi Zero

### Water

Still & Sparkling

### Beer

Asahi

### Wines

House Red  
House White

### Signature Cocktails

The Hakka 2.0  
Hibitini  
Lychee Martini  
Yuzu Old Fashioned

### House Spirits

Vodka  
Gin  
Tequila  
Rum  
Bourbon

## Package D

2 hours | AED 450  
Additional hour | AED 160

### Fresh Juices

Orange  
Pineapple,  
Cranberry  
Green Apple

### Soft Drinks

Pepsi  
Pepsi Zero

### Water

Still & Sparkling

### Beer

Asahi

### Wines

House Red  
House White

### Signature Cocktails

The Hakka 2.0  
Hibitini  
Lychee Martini,  
Yuzu Old Fashioned

### Premium Spirits

Vodka  
Gin  
Tequila  
Rum  
Whisky

## Package E

2 hours | AED 550  
Additional hour | AED 200

### Fresh Juices

Orange  
Pineapple  
Cranberry  
Green Apple

### Soft Drinks

Pepsi  
Pepsi Zero

### Water

Still & Sparkling

### Beer

Asahi

### Wines

House Red  
House White

### Signature Cocktails

The Hakka 2.0  
Hibitini  
Lychee Martini,  
Yuzu Old Fashioned

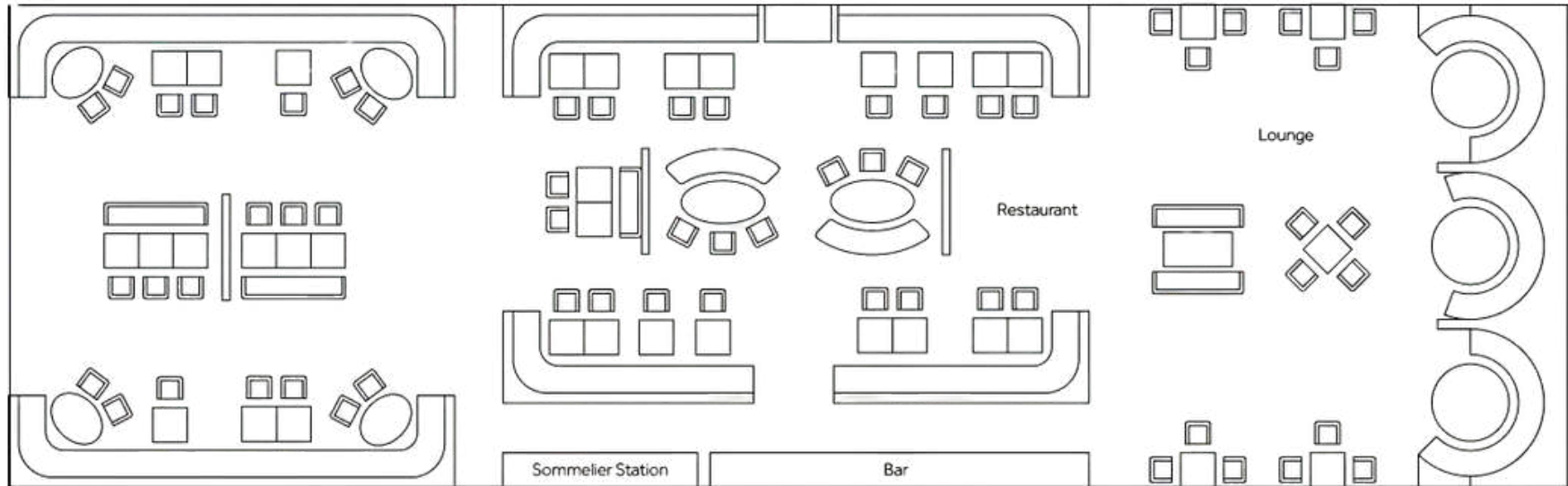
### Premium Spirits

Vodka  
Gin  
Tequila  
Rum  
Bourbon

### Champagne

Möet Brut Imperial

# Floor Plan



## CAPACITY

**Total Seating Capacity: 124**

Bar Seating: 22

Bar Smoking Area: 12

Sanding Capacity: 180 - 200

Lounge and restaurant: 102





# Nobu Dubai

**Cuisine: Japanese-Peruvian**

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Located on the 22nd floor with panoramic views of The Palm and Dubai Marina, Nobu Dubai places itself at the forefront as the city's most exclusive modern Japanese restaurant and lounge.

The restaurant and lounge offer a versatile space for every occasion, from intimate celebrations to large-scale dinners and corporate events, all curated by a dedicated team of seasoned event professionals.

- Indoor & Outdoor seating
- Dress Code: Smart Elegant
- Opening Hours: Dinner, Daily | Lunch, Friday - Sunday
- Family seating until 8:30pm only



# Set Menus



## Menu A

AED 545

Edamame  
Salmon Taco  
Whitefish Dry Miso  
—————  
Crispy Shiitake Salad  
Chef's Sushi and Roll Selection  
—————  
Rock Shrimp Tempura  
Mediterranean Sea Bass  
Spinach Jalapeño  
Baby Chicken Yakimono (3 Sauces)  
—————  
Nobu Cheesecake  
Seasonal Exotic Fruit

## Menu B

AED 795

Spicy Edamame  
Lobster Wasabi Sour Cream Taco  
Yellowtail Jalapeño  
Salmon New Style  
—————  
Crispy Shiitake Salad  
Chef's Sushi and Roll Selection  
—————  
Rock Shrimp Tempura  
Black Cod Miso  
Wagyu Tenderloin Hobayaki  
Teriyaki-Anticucho  
—————  
Mochi Ice Cream  
Nobu Cheesecake  
Seasonal Exotic Fruit

## Menu C

AED 995

Truffle Edamame  
Wagyu Beef Taco  
Chu Toro Wakame Karashi Su Miso  
Yellowtail Jalapeño  
—————  
Lobster Salad  
with Spicy Lemon Dressing  
Chef's Sushi and Roll Selection  
—————  
King Crab Amazu Ponzu  
Black Cod Miso  
Wagyu Rib Eye Truffle Tosazu  
—————  
Mochi Ice Cream  
Nobu Cheesecake  
Bento Box  
Seasonal Exotic Fruit

## Menu D

VEGETARIAN | AED 475

Edamame  
Shimeji Taco  
Asparagus New Style  
Crispy Rice Avocado Tartare  
—————  
Crispy Shiitake Salad  
Chef's Sushi and Roll Selection  
—————  
Vegetable Tempura Amazu Ponzu  
Eggplant Miso  
Roasted Cauliflower  
Roasted Leeks Miso Dressing  
—————  
Seasonal Exotic Fruit  
Sorbet

• Booking should be made 2 weeks in advance

• The above packages are applicable for a party of 13 and above and required to take one selected package for the entire group

• The above packages are not applicable for any discount or any other promotions

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian

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# Canapé Menus



## Menu A

**AED 575**

Edamame  
Tuna Taco  
Whitefish Dry Miso  
Salmon Tataki Matsuhisa Skewer  
—————  
Rock Shrimp Tempura Creamy Spicy  
Black Cod Butter Lettuce  
Beef and Chicken Skewers  
with Choice of Sauce  
(Teriyaki, Anticucho, Wasabi Pepper)  
—————  
Chef's Sushi and Roll Selection  
—————  
Assorted Nobu Desserts

## Menu B

**AED 675**

Edamame  
Tuna Taco  
Crispy Rice Salmon  
Yellowtail Jalapeño  
Salmon New Style  
—————  
Tuna Sashimi Salad  
Lobster Skewer with Spicy  
Lemon Dressing  
Rock Shrimp Tempura Creamy Spicy  
Black Cod Butter Lettuce  
Wagyu Beef and Chicken Skewers  
with Choice of Sauce  
(Teriyaki, Anticucho, Wasabi Pepper)  
—————  
Chef's Sushi and Roll Selection  
—————  
Assorted Nobu Desserts

## Menu C

**AED 875**

Edamame  
Lobster Taco  
Spicy Salmon Taco  
Crispy Rice King Crab  
Yellowtail Jalapeño  
Tuna Sashimi Salad  
Tai Dry Miso  
—————  
Tuna Tataki Kinome Miso  
—————  
Black Cod Butter Lettuce  
King Crab Creamy Spicy  
Wagyu Beef Teriyaki Skewers  
Lobster Anticucho Skewers  
Umami Sea Bass  
Short Rib Spicy Miso  
—————  
Chef's Sushi and Roll Selection  
—————  
Assorted Nobu Desserts

## Menu D

**VEGAN | AED 475**

Edamame  
Crispy Rice Avocado  
Vegetable Spicy Miso Taco  
Shimeji Taco  
Avocado Dry Miso  
Asparagus New Style  
Field Greens Salad  
Shiitake Skewers With  
Spicy Lemon Dressing  
—————  
Vegetable Sushi And Roll  
—————  
Eggplant Butter Lettuce  
Vegetable Skewers Anticucho Sauce  
Crispy Tofu Aji Amarillo  
Roasted Leek Miso Dressing  
—————  
Vegetable Sushi and Roll Selection  
—————  
Mochi Ice Cream  
Mini Pastries

- Booking should be made in advance (minimum of 48 hours)
- The above packages is applicable for minimum of 30 persons and entire group must take one selected package
- The above packages are not applicable for any discount or any other promotions

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian

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# Beverage Menus



## Package A

2 hours | AED 160  
Additional hour | AED 100

### Fresh Juices

Orange, Pineapple,  
Cranberry, Green Apple

### Soft Drinks

Pepsi, 7 Up, Mirinda,  
Ginger Ale, Tonic Water

### Water

Still & Sparkling

## Package B

2 hours | AED 380  
Additional hour | AED 140

### Fresh Juices

Orange, Pineapple,  
Cranberry, Green Apple

### Soft Drinks

Pepsi, 7 Up, Mirinda,  
Ginger Ale, Tonic Water

### Water

Still & Sparkling

### Beer

Asahi

### Wines

House Red, House White

## Package C

2 hours | AED 400  
Additional hour | AED 150

### Fresh Juices

Orange, Pineapple,  
Cranberry, Green Apple

### Soft Drinks

Pepsi, 7 Up, Mirinda,  
Ginger Ale, Tonic Water

### Water

Still & Sparkling

### Beer

Asahi

### Wines

House Red, House White

### Signature Cocktail

Scented Garden

### House Spirits

Tanqueray 10, Ketel One,  
Bacardi Carta Blanca,  
818 Tequila, Maker's Mark

## Package D

2 hours | AED 450  
Additional hour | AED 160

### Fresh Juices

Orange, Pineapple,  
Cranberry, Green Apple

### Soft Drinks

Pepsi, 7 Up, Mirinda,  
Ginger Ale, Tonic Water

### Water

Still & Sparkling

### Beer

Asahi

### Wines

House Red, House White

### Signature Cocktail

Asian Storm, Aroma

### Premium Spirits

Monkey 47, Grey Goose,  
Havana 7, Patron Silver,  
Johnnie Walker Black Label

## Package E

2 hours | AED 550  
Additional hour, AED 200

### Fresh Juices

Orange, Pineapple,  
Cranberry, Green Apple

### Soft Drinks

Pepsi, 7 Up, Mirinda,  
Ginger Ale, Tonic Water

### Water

Still & Sparkling

### Beer

Asahi

### Wines

House Red, House White

### Signature Cocktail

Asian Storm, Aroma

### Premium Spirits

Monkey 47, Grey Goose,  
Havana 7, Patron Silver,  
Johnnie Walker Black Label

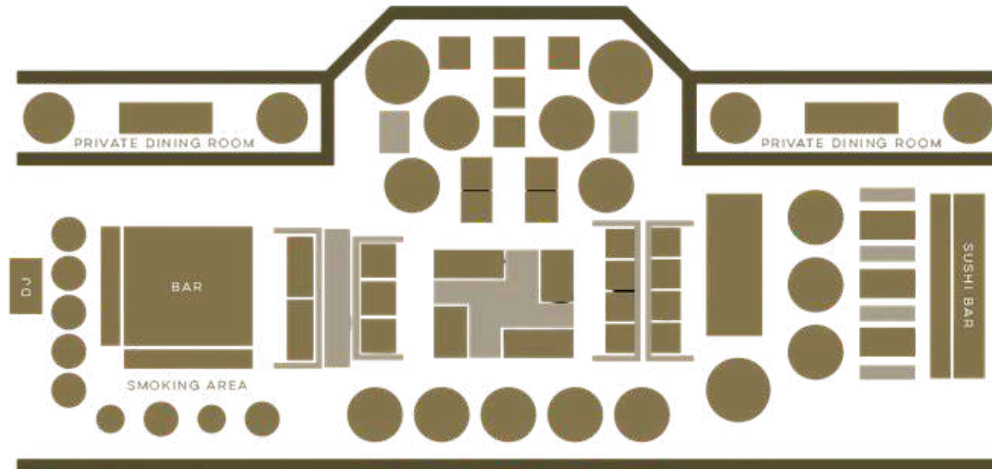
### Champagne

Veuve Clicquot Yellow Label Brut

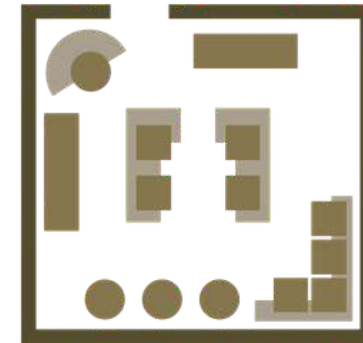
All prices are per person • The above packages is applicable for minimum of 13 persons per booking and entire group must take one selected package  
• All guests who will avail package B, C, D and E must be 21 yrs and above, management have the right to ask for identification cards and may refuse to serve any alcohol beverages if not provided  
• Booking should be made in advance (minimum of 48 hours) • Restaurant will provide option of white and red wine for package B, C, D and E  
• All spirits are served with mixers • The above packages are not applicable for any discount or any other promotions

# Floor Plan

## MAIN DINING ROOM



## PRIVÉ LOUNGE



## MAIN DINING ROOM CAPACITY

**Total Indoor Dining: 242**

Bar Seating: 16      Main Dining: 172

Lounge: 26              Sushi Bar: 10

Total: 42                Private Dining Room: 60

## TERRACE



## TERRACE CAPACITY

**Total Outdoor Dining: 129**

Non-Smoking: 97

Smoking: 32

## PRIVÉ LOUNGE CAPACITY

**Standing Capacity: 70**

**Sit Down Dinner: 24 seats / 10 tables**



# BRASSERIE FRANTZÉN

SOCIAL DINING & BAR





# Studio Frantzén

**Cuisine: European Bistro with Fresh-Asian influences**

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Studio Frantzén Social Dining & Bar. A modern European bistro by Chef Björn Frantzén. Here, dining moves to its own rhythm, a bold blend of French-Asian cooking, crafted drinks, and an energy that builds as the night unfolds, soundtracked by 300 songs personally selected by Björn himself.

- Dress code: Smart casual. UAE national dress is welcome. Flip-flops, open-toed shoes, swimwear, and sportswear are not permitted. This dress code also applies to children dining in the restaurant.
- Age Policy: All ages welcome
- Dinner Daily, 6pm - 1am
- Weekend Luncheon, Saturdays & Sundays, 12:30pm - 4pm



# Set Menus



# Sharing Menu A

AED 395

## Hamachi crudo (R, F)

radishes, ume kosho & fermented strawberry

## Veal "steak tartare" (G, R, F, Tn, N, So, D, E)

truffle aioli, shiitake, pickled white onions, aged parmesan, toasted marcona almonds

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## Baby chicken (G, F, So, Se, D, E)

roasted chicken aioli, sesame, chili & miso

## Salmon (F, D, Sh)

ragù of grilled razor clams, kohlrabi, fermented-cabbage butter sauce

French fries with Japanese seasoning & parmesan cheese (G, So, F, D)

Charred broccolini with sweet soy, mint & Thai basil (V, G, So)

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## Candy Room Experience

Step into a room full of bold, playful sweets.  
No rules, choose what you're in the mood for

# Sharing Menu B

AED 495

## Rockefeller oyster (R, F)

seaweed & aged cheese

## 'Swedish oyster' (G, R, F, Tn, N, So, D, E)

kohlrabi broth, wasabi, ikura

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## Hamachi crudo (R, F)

radishes, ume kosho & fermented strawberry

## Veal tartare (G, R, F, Tn, N, So, D, E)

truffle aioli, shiitake, pickled white onions, aged parmesan & toasted marcona almonds

## Burrata (V, D)

crushed beetroots, sancho pepper, grapefruit marmalade & Thai basil

## Grilled prawn (2 pcs) (Sh, C, D, E)

lacto fermented red curry dressing & ginger aioli

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## Baby chicken (So, G, D)

miso beurre blanc & burnt hay oil

## Salmon (F, D, Sh)

ragù of grilled razor clams, kohlrabi, fermented-cabbage butter sauce

## Lamb rack (G, C, So, D)

grilled cucumber jus, wasabi & mint "raita"

French fries with Japanese seasoning & parmesan cheese (G, So, F, D)

Charred broccolini with sweet soy, mint & Thai basil (V, G, So)

Lettuce cup with yuzunette & crudités (V, C, Mu)

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## Candy Room Experience

# Sharing Menu C

AED 795

## Sushi platter

nigiri, maki, gunkan

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## Cold-poached lobster (Sh, E, Tn, N)

tomato, pink peppercorns, almond, lemon verbena & vanilla

## Seabass ceviche (G, R, C, F, So)

ponzu strawberries, salted turnips, myoga & "tiger's milk" vinaigrette

## Veal tartare (G, R, F, Tn, N, So, D, E)

truffle aioli, shiitake, pickled white onions, aged parmesan & toasted marcona almonds

## Roasted cauliflower & truffle (V, G, N, So, D)

hazelnuts, parmesan & galangal vinaigrette

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## Monkfish (F, D, Sh)

ragù of grilled razor clams, kohlrabi, fermented-cabbage butter sauce

## Baby chicken (So, G, D)

miso beurre blanc & burnt hay oil

## Turbot 'chef signature' (F, D)

butter sauce, anchovy, caviar & dill

## Black angus beef ribeye (300gr) (C, D)

fermented kampot pepper cream sauce

French fries with Japanese seasoning & parmesan cheese (G, So, F, D)

Charred broccolini with sweet soy, mint & Thai basil (V, G, So)

Lettuce cup with yuzunette & crudités (V, C, Mu)

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## Candy Room Experience

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian

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# Canapé Menu



# Canapé Menu

## AED 150 PER PERSON

### KUSHIYAKI

#### Guinea fowl

sesame, chilli & miso

#### Shortrib kakuni

green onion & puffed rice

#### Mussels

Japanese mustard & lemongrass

#### King oyster

fermented mushroom & sweet soy

## AED 200 PER PERSON

### N25 Frantzén caviar (R, G, F, D, E)

blinis, crème fraîche & buddha's hand beurre noisette

### Veal tartare toast (G, R, F, Tn, N, So, D, E)

truffle aioli, pickled mushroom, aged parmesan & almonds

### Gougère (G, D, E)

choux & aged cheese

### 'Swedish oyster' (G, R, Sh, Mo, Mu)

kohlrabi broth, wasabi, ikura

### Grilled oyster (G, Sh, Mo, F, So, D)

smoked butter, herring caviar & dirty seaweed oil

add allergens footer Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian.

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# Beverage Packages



## Package A

## Package B

## Package C

## Package D

### ALL BOOGIE, NO BOOZE

2 hours | AED 150  
3 hours | AED 200  
4 hours | AED 250  
5 hours | AED 300

Still and Sparkling water  
Soft Drinks  
Fresh Juice  
Selection of signature  
mocktails  
Tea & Coffee

### SIP HAPPENS

2 hours | AED 200  
3 hours | AED 300  
4 hours | AED 400  
5 hours | AED 500

Still and Sparkling water  
Soft Drinks  
Fresh Juice  
Selection of beers  
Selection of white, red, and  
rosé wines  
Tea & Coffee

### SHAKEN & STIRRED

2 hours | AED 250  
3 hours | AED 300  
4 hours | AED 350  
5 hours | AED 400

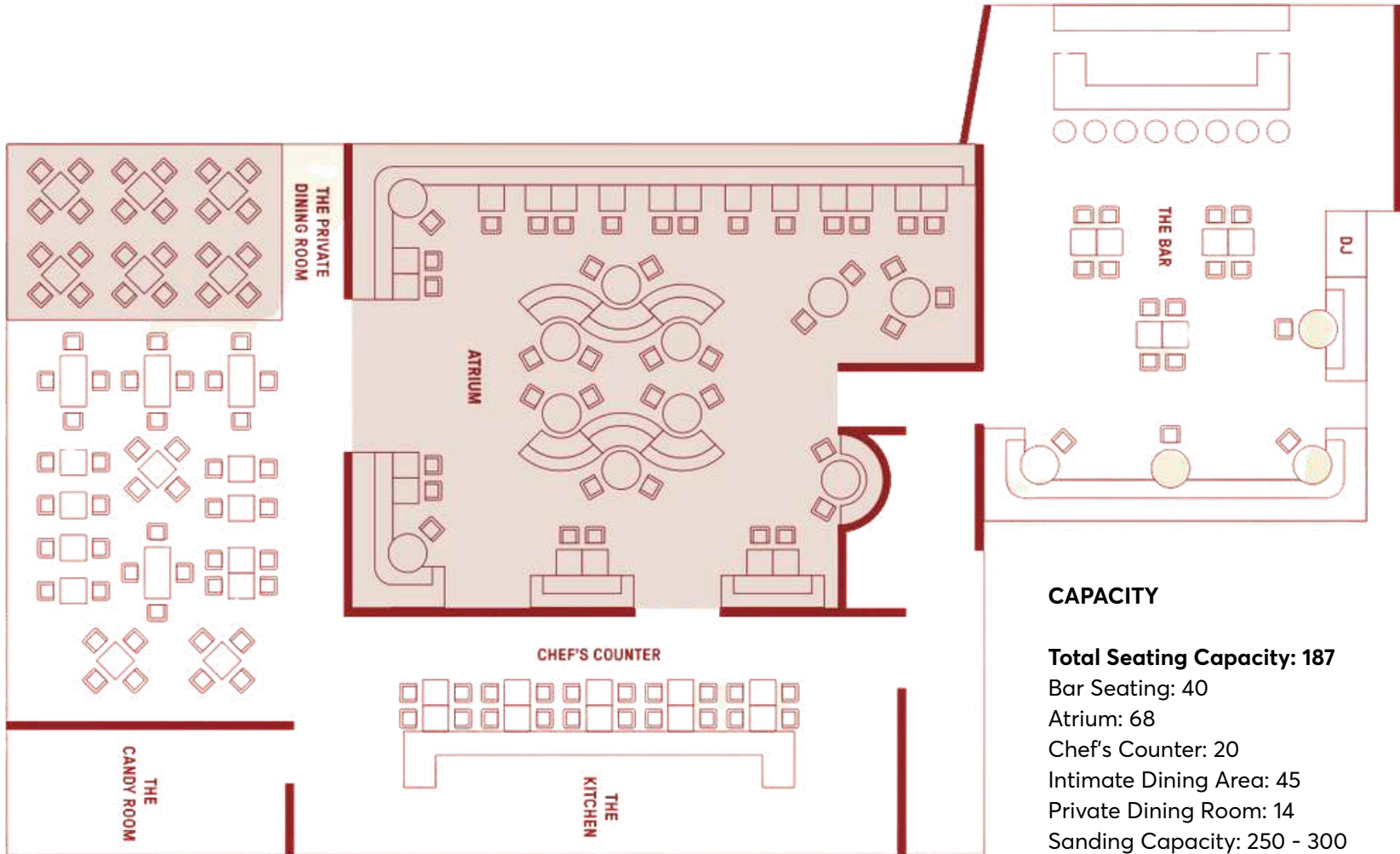
Still and Sparkling water  
Soft Drinks  
Fresh Juice  
Selection of beers  
Selection of white, red, and  
rosé wines  
Premium house spirits  
Crafted signature cocktails  
Tea & Coffee

### POP, FIZZ, CLINK

2 hours | AED 350  
3 hours | AED 450  
4 hours | AED 550  
5 hours | AED 650

Still and Sparkling water  
Soft Drinks  
Fresh Juice Selection of beers  
Selection of white, red, and  
rosé wines  
Champagne Premium house  
spirits  
Crafted signature cocktails  
Tea & Coffee

# Floor Plan



The image shows the interior of a restaurant with a high, vaulted ceiling and a warm, rustic aesthetic. The space is filled with wooden tables and chairs, some with tufted leather seats. A long, tufted leather booth runs along the back wall, with a bar area visible behind it. The ceiling features exposed wooden beams and several pendant lights. The overall atmosphere is cozy and elegant.

GORDON RAMSAY

BREAD STREET

KITCHEN & BAR



# Gordon Ramsay's Bread Street Kitchen

**Cuisine: Modern British**

---

Helmed by world-renowned Celebrity Chef Gordon Ramsay, Bread Street Kitchen & Bar brings the buzz of London's culinary scene to Dubai. Set in a relaxed, industrial-style space with alfresco charm, this family-friendly spot serves a modern take on British comfort food. From the iconic beef Wellington to beer-battered fish and chips, every dish is big on flavour and perfect for sharing in a venue that is as perfect for weekend catchups as it is for family dinners.

- Indoor & Outdoor seating
- Dress Code: Smart Casual
- Timings: Daily, 12pm - 11pm
- All ages welcome



# Set Menus



# Set Menu A

**AED 250 per person**

## STARTER

Chilled Vine Tomato Gazpacho (SU)

Basil, Olive Oil

Tamarind Spiced Chicken Wings (E,G,V)

Spring Onions, Coriander

Superfood Salad (S,SU,V)

Kale, Cucumber, Quinoa, Grilled Corn, Avocado Purée,

Orange Dressing, Mixed Seeds

## MAIN

Roasted Greek Sea Bass (F,MU,S,SU)

Clams, Sauce Vierge

Rigatoni (D,E,G,N,SU,V)

Pesto & Pecorino

Grilled Baby Chicken (C,D,F,MU,SU)

Wild Mushrooms, Chicken Butter Sauce

Sirloin Steak 300 g (SU)

Koffmann's Fries, Red Wine Jus **(45)**

## DESSERT

Sticky Toffee Pudding (D,E,G,N,SO,V)

Vanilla Ice Cream

Ice Creams & Sorbets Selection (D,E,G,N,SO,V)

Lemon Meringue Tart (G,D,E)

Raspberry Sorbet

# Set Menu B

**AED 350 per person**

## STARTER

Chilled Vine Tomato Gazpacho (SU)

Basil, Olive Oil

Spicy Tuna Tartare (E,F,G,R,N,SE,SO)

Avocado, Crispy Wonton, Sesame

Wagyu Meatballs (D,E,G,SU)

Roast Tomato Sauce, Grilled Sourdough

## MAIN

Rigatoni (D,E,G,N,SU,V)

Pesto & Pecorino

Roasted Cod (F,SU)

Crushed Potatoes, Artichoke, Capers, Red Wine & Lemon

Sauce

Ribeye Steak 300 gms (SU)

Koffmann's Fries, Red Wine Jus

Beef Wellington (D,E,G,MU,SU)

Truffle Mashed Potato, Watercress Salad, Red Wine Jus **(70)**

## DESSERT

Sticky Toffee Pudding (D,E,G,N,SO,V)

Vanilla Ice Cream

British Cheese Selection (D,G,MU,SU,V)

Crackers, Grapes, Chutney

Chocolate Fondant (D,E,G,N,SO,V)

Vanilla Ice Cream

# Sharing Menu

**AED 475 per person**

## STARTER

Chilled Vine Tomato Gazpacho (SU)

Basil, Olive Oil

Spicy Tuna Tartare (E,F,G,R,N,SE,SO)

Avocado, Crispy Wonton, Sesame

Wagyu Meatballs (D,E,G,SU)

Roast Tomato Sauce, Grilled Sourdough

Superfood Salad (S,SU,V)

Kale, Cucumber, Quinoa, Grilled Corn, Avocado Purée,

Orange Dressing, Mixed Seeds

## MAIN

Rigatoni (D,E,G,N,SU,V)

Pesto & Pecorino

Grilled Sirloin Steak (SU)

Grilled Baby Chicken (C,D,F,MU,SU)

Wild Mushrooms, Chicken Butter Sauce

Grilled Tiger Prawns (D,G,S,F,SU)

Chili & Garlic Butter, Toasted Sourdough

*Selection of sides (D,G,MU,N,V)*

## DESSERT

Sticky Toffee Pudding (D,E,G,N,SO,V)

Vanilla Ice Cream

Lemon Meringue Tart (G,D,E)

Raspberry Sorbet

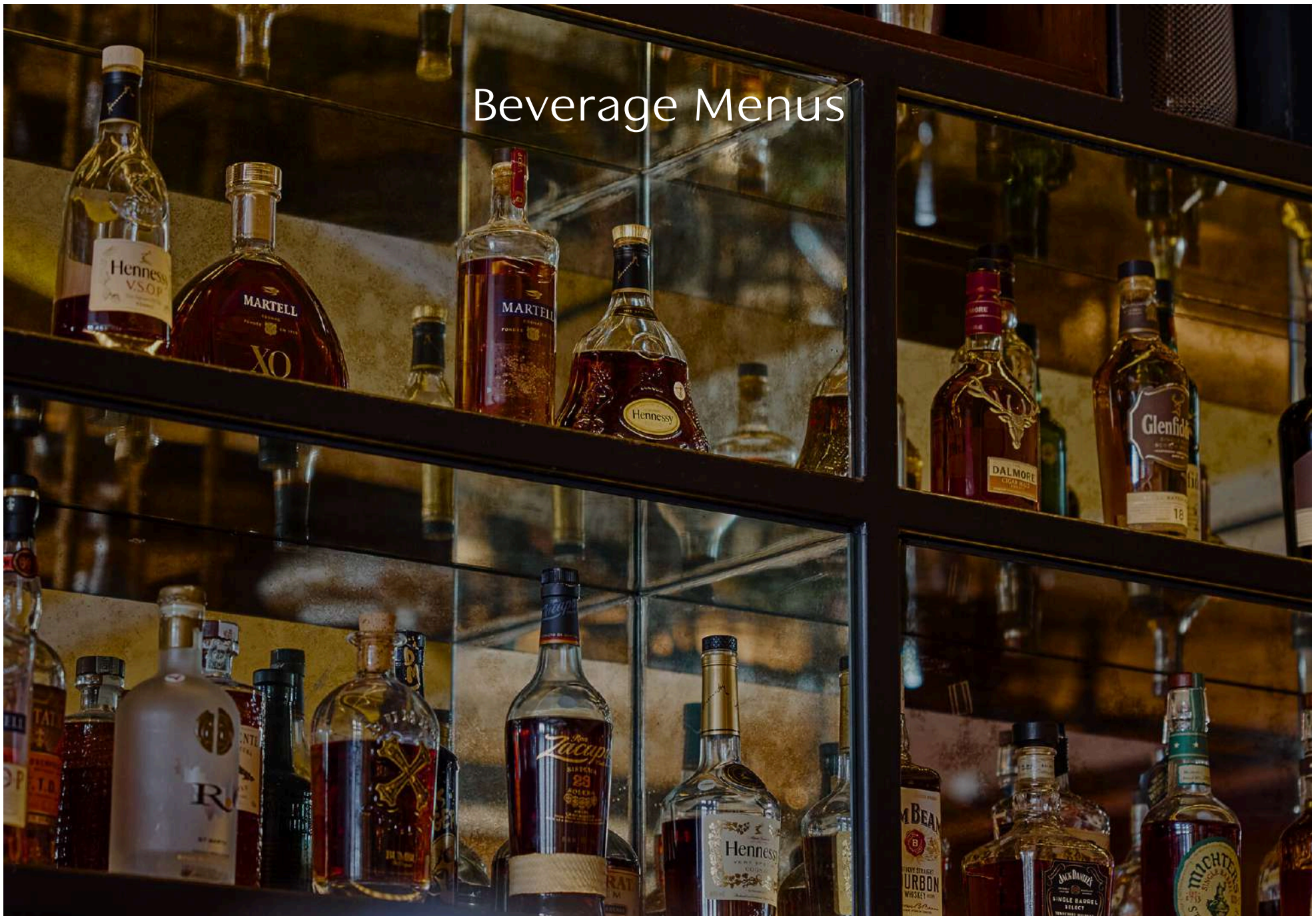
Chocolate Fondant (D,E,G,N,SO,V)

Vanilla Ice Cream

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# Beverage Menus



## PACKAGE A

### NON ALCOHOLIC PACKAGE

per person

**1 Hour | AED 60**

**2 Hours | AED 85**

**3 Hours | AED 105**

#### Fresh Juices

Orange, Pineapple, Watermelon,  
Green Apple

#### Soft Drinks

Pepsi, 7 Up, Mirinda, Ginger Ale,  
Tonic Water

#### Water

Still & Sparkling

## PACKAGE B

### SILVER PACKAGE

per person

**1 Hour | AED 60**

**2 Hours | AED 85**

**3 Hours | AED 105**

#### Fresh Juices

Orange, Pineapple, Watermelon,  
Green Apple

#### Soft Drinks

Pepsi, 7 Up, Mirinda, Ginger Ale,  
Tonic Water

#### Water

Still & Sparkling

#### Beer

Heineken, Moretti

#### Wine

White, Red, Rosé

## PACKAGE C

### GOLD PACKAGE

per person

**1 Hour | AED 60**

**2 Hours | AED 85**

**3 Hours | AED 105**

#### Fresh Juice

Orange, Pineapple, Watermelon,  
Green Apple

#### Soft Drinks

Pepsi, 7 Up, Mirinda, Ginger Ale,  
Tonic Water

#### Water

Still & Sparkling

#### Beer

Heineken, Moretti

#### Wine

White, Red, Rosé

#### Spirits

Vodka, Rum, Tequila,  
Whisky, Gin

• The above packages are applicable for minimum of 20 persons per booking and entire group must select one package • Booking should be made in advance (minimum of 48 hours)

• All guests must be 21 years and above • All spirits are served with mixers • The above packages are not applicable for any discount or any other promotions

All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.

# Floor Plan

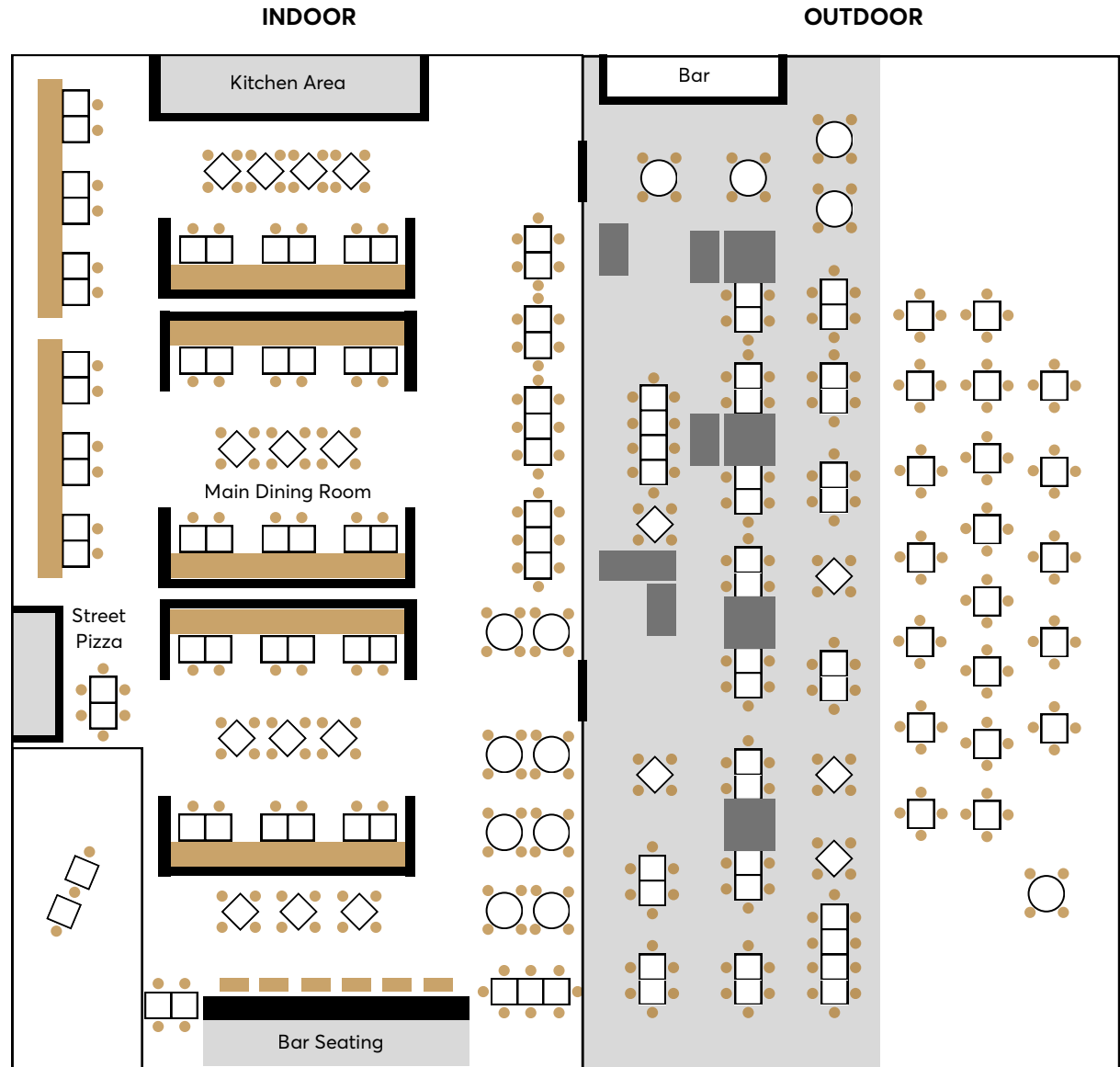
## CAPACITY

Total Indoor: 186

Total Outdoor: 168

Bar Seating: 26

Street Pizza: 26



أيامنا

AYAMNA

LEBANESE RESTAURANT





# Ayamna

**Cuisine: Lebanese**

---

Ayamna captures the true essence of Lebanese dining, generous, aromatic, and made for sharing. One of Dubai's most loved Lebanese restaurants, it brings tradition to the table with flavour-packed mezze, spiced appetisers, chargrilled meats, and time-honoured desserts. Choose a seat in the elegant marble dining room or on the lantern-lit terrace, and let the experience unfold.

- Indoor & Outdoor seating
- Dress Code: Smart Casual
- Timings: Thursday – Tuesday, 5pm – 11pm
- All ages welcome



# Set Menus



# Bertyus Set Menu

**AED 340**

**COLD MEZZEH**

(D, N, F, G, SE, SU, MU)

Mixed pickles / Hummus / Moutabal / Tabouleh / Fattoush /  
Shanklish salad

Labneh with basil / Fish tajine / Mouhamarah / Eggplant mossakaa

**HOT MEZZEH**

(D, G, N, MU, SE)

Cheese sambousek / Baked spinach fatayer / Meat sambousek /  
Lamb kebbeh

Potato harrah / Eggplant fatteh

**MAIN COURSE**

(D, G, F, E, MU, SE)

Lamb brochette / Shish taouk / Lamb kofta / Lamb chops

Grilled sea bream

**DESSERT**

(D, G, N, SE, MU, SO)

Selection of sweets

Seasonal fruits

# Ayamna Set Menu

**AED 480**

**COLD MEZZEH**

(D, N, F, G, SE, SU, MU)

Vegetable platter / Mixed pickles / Hummus / Moutabal / Tabouleh /  
Fattoush

Shanklish salad / Labneh with basil / Fish tajine / Vegetarian stuffed vine  
leaves

Fresh artichoke / Mouhamara / Mousakaa / Bourgol bel banadorah

**HOT MEZZEH**

(D, G, N, S, SU, SE, MU)

Meat sambousek / Lamb kebbeh / Cheese sambousek / Baked spinach  
fatayer

Lamb makanek / Shrimp provencial / Potato harrah

**MAIN COURSE**

(D, G, S, E, SE, MU)

Lamb brochette / Shish taouk / Lamb kofta / Lamb chops / Arayes

Grilled prawns / Citrus salmon

**DESSERT**

(D, G, N, SE, MU, SO)

Selection of sweets

Seasonal fruits

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian

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# Beverage Menus



## PACKAGE A

per person

**1 hour | AED 60**

**2 hours | AED 85**

**3 hours | AED 105**

**4 hours | AED 125**

**5 hours | AED 145**

Assorted Juices

Soft Drinks

Still & Sparkling Water

## PACKAGE B

per person

**1 hour | AED 100**

**2 hours | AED 160**

**3 hours | AED 220**

**4 hours | AED 280**

**5 hours | AED 330**

Becks

Stella Artois

White & Red Wine

Assorted Juices

Soft Drinks

Still & Sparkling Water

## PACKAGE C

per person

**1 hour | AED 150**

**2 hours | AED 205**

**3 hours | AED 260**

**4 hours | AED 310**

**5 hours | AED 350**

Smirnoff Red

Captain Morgan White

Jose Cuervo Silver

Johnny Walker Red Label

Tanqueray

Becks

Stella Artois

White & Red Wine

Assorted Juices

Soft Drinks

Still & Sparkling Water

# Floor Plan

## CAPACITY

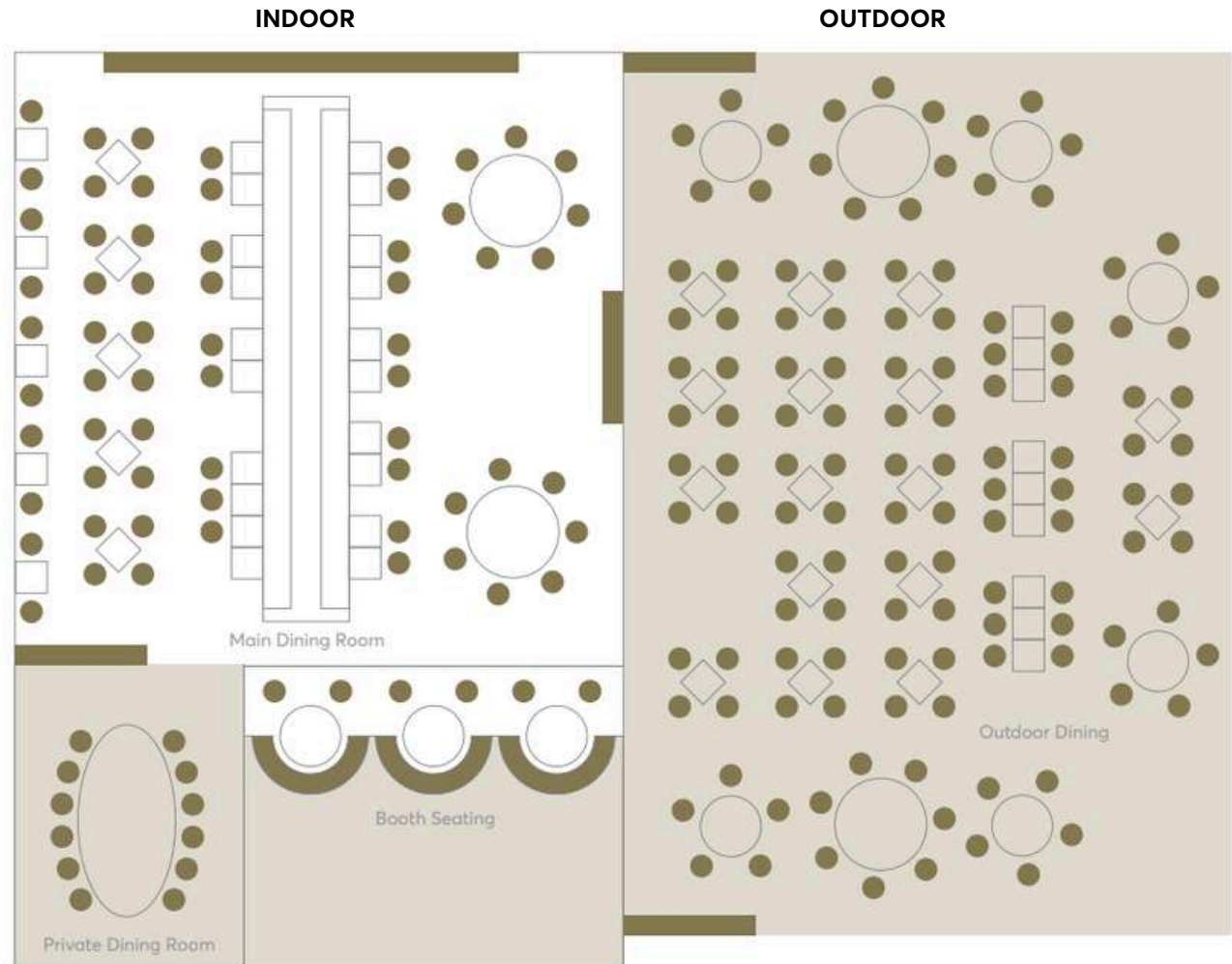
**Total Indoor: 109**

**Total Outdoor: 115**

Main dining room: 81

Booth Seating: 15

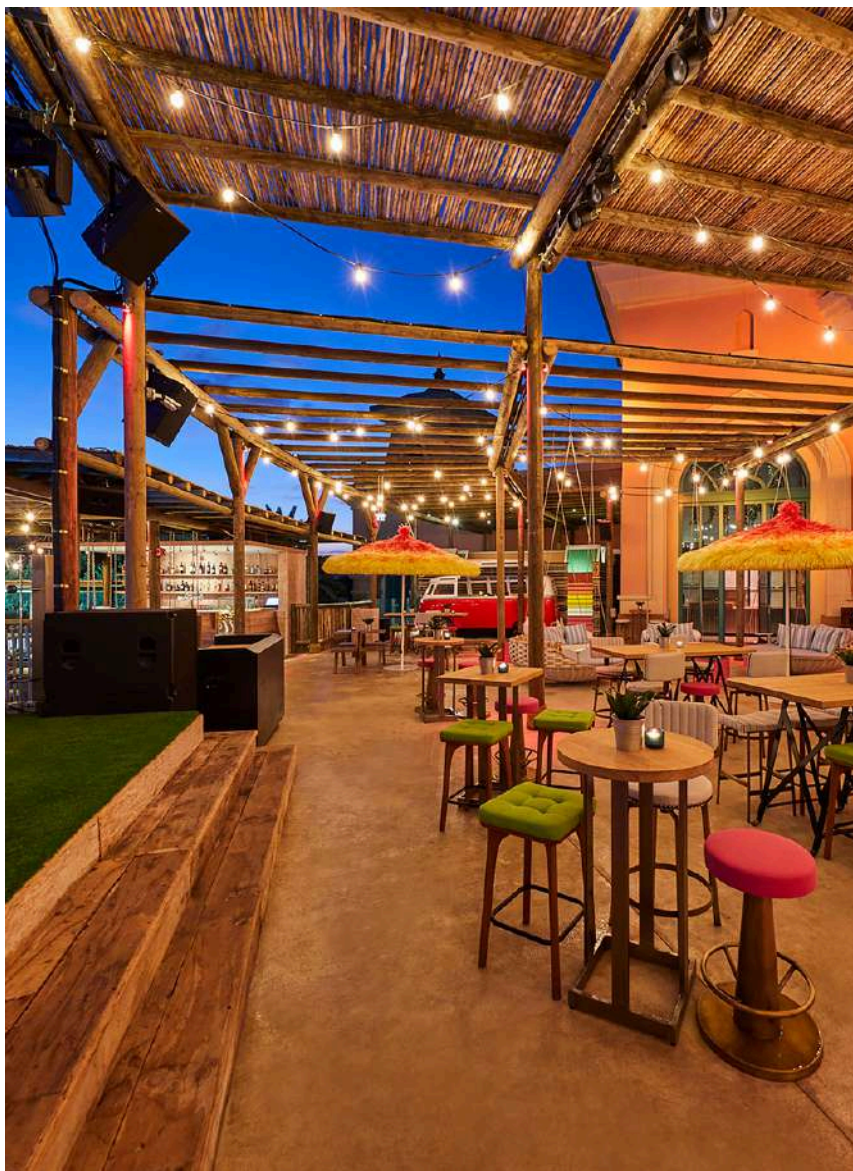
Private Dining Room: 13





# WAVEHOUSE





# Wavehouse

## International

---

Let the good times roll at Wavehouse, Dubai's ultimate spot for fun, food, and entertainment. Enjoy bowling, 2 levels of game arcades, and ride the waves before refueling with burgers, pizza, drinks and more! Relax on the sun-soaked terrace with live tunes, swinging seats, and a fun festival vibe.

- Indoor & Outdoor seating
- Dress Code: Smart Casual
- Timings: Daily, 12pm - 11:30pm
- All ages welcome



# Set Menus



# The Sharer

AED 180 per person

## STARTERS

### WAVEHOUSE NACHOS D, V, SU

Cheddar Cheese, Guacamole, Sour Cream, Jalapeño & Salsa

### FRIED CALAMARI D, E, F, G, MU, S, SE, SU, SO XO

Mayo & Tajin Salt

### CHICKEN WINGS C, D, E, G, MU, SO, SU

Blue Cheese Dip & Crudités

## MAINS

### NY MARGHERITA 50 CM D, G, MU, SO, SU, V

San Marzano Tomato, Mozzarella Fior di Latte & Basil

### GRILLED SALMON D, F, SO, SU

Grilled Sweet Potato & Green Bean Salad

### CHICKEN ROTISSERIE D, SU

Roasted Carrots, Capers, Baby Gem & Parsley Vinaigrette

### FRENCH FRIES V

## DESSERTS

### STRAWBERRY TRIFLE D, E, G, N, V

Custard Cream, Vanilla Sponge & Whipped Cream

### STICKY TOFFEE PUDDING D, E, G, N, V

Caramel Sauce & Vanilla Ice Cream

# Next Level

AED 230 per person

## STARTERS

### WAVEHOUSE NACHOS D, V, SU

Cheddar Cheese, Guacamole, Sour Cream, Jalapeño & Salsa

### CHICKEN WINGS C, D, E, G, MU, SO, SU

Blue Cheese Dip & Crudités

### MOZZARELLA STICKS C, D, E, G

Grandma's Spicy Tomato Sauce

## MAINS

### NY MARGHERITA 50 CM D, G, MU, SO, SU, V

San Marzano Tomato, Mozzarella Fior di Latte & Basil

### CHICKEN QUESADILLA C, D, G, SU

Flour Tortilla, Sour Cream, Guacamole & Pico De Gallo

### BANGERS & MASH C, D, G, PORK, SU

Lincolnshire Sausage, Mashed Potato, Green Beans & Onion Gravy

### GRILLED SALMON D, F, SO, SU

Grilled Sweet Potato & Green Bean Salad

### CORN SALAD N, SO, SU, V

Baby Gem, Avocado, Edamame, Pomegranate, Almonds & Sundried Tomato

### FRENCH FRIES V

## DESSERTS

### STRAWBERRY TRIFLE D, E, G, N, V

Custard Cream, Vanilla Sponge & Whipped Cream

### STICKY TOFFEE PUDDING D, E, G, N, V

Caramel Sauce & Vanilla Ice Cream

# Tidal Wave

AED 280 per person

## STARTERS

### WAVEHOUSE NACHOS D, V, SU

Cheddar Cheese, Guacamole, Sour Cream, Jalapeño & Salsa

### DYNAMITE SHRIMP D, E, G, MU, S, SE, SU, SO

Sriracha Mayo, Red Chilli, Sesame & Spring Onion

### MOZZARELLA STICKS C, D, E, G

Grandma's Spicy Tomato Sauce

### CHICKEN WINGS C, D, E, G, MU, SO, SU

Blue Cheese Dip & Crudités

## MAINS

### MARGHERITA PIZZA D, G, MU, SO, SU, V

San Marzano Tomato, Mozzarella Fior di Latte & Basil

### RACK OF RIBS D, E, G, MU, PORK, SO, SU

BBQ Sauce & Jalapeño Slaw

### CHICKEN QUESADILLA C, G, D, SU

Flour Tortilla, Sour Cream, Guacamole & Pico De Gallo

### CHICKEN ROTISSERIE D, SU

Roasted Carrots, Capers, Baby Gem & Parsley Vinaigrette

**SIDES: FRENCH FRIES V, SEASONAL GREENS V,  
CORN ON THE COB D, G, V**

## DESSERTS

### NY CHEESECAKE D, E, G, N, V

Fresh Blueberries & Blueberries Compote

### STRAWBERRY TRIFLE D, E, G, N, V

Custard Cream, Vanilla Sponge & Whipped Cream

### STICKY TOFFEE PUDDING D, E, G, N, V

Caramel Sauce & Vanilla Ice Cream

### DARK CHOCOLATE CAKE D, E, G, N, V

Chocolate Butter Cream

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# Beverage Menu



## PACKAGE A

AED 225 per person

### BEER

Heiniken  
Stella

### WINE

Ruffino, Pinot Grigio  
Santa Julia, Torrontes  
Norton, Malbec  
Villa Domiziano, Chianti  
Santa Carolina Rosé

### SPIRITS

Smirnoff Red  
Tanqueray  
Bacardi  
Johnnie Walker Red Label

## PACKAGE B

AED 425 per person

### DRAUGHT

Asahi  
Heiniken

### WINE

Ruffino, Pinot Grigio  
Santa Julia, Torrontes  
Norton, Malbec  
Villa Domiziano, Chianti  
Santa Carolina Rosé

### VODKA

Smirnoff Red  
Ketel One  
Titos Handmade

### TEQUILA

Patron Silver  
818 Blanco  
818 Reposado

### GIN

Tanqueray  
Tanqueray 10  
Bombay

### RUM

Bacardi  
Sailor Jerry  
Havana 7yr

### WHISKEY

Jack Daniels No 7  
Johnnie Walker Black  
Monkey Shoulder  
Woodford Reserve

## PACKAGE C

AED 150 per person

### WAVEHOUSE NACHOS D, V, SU

Cheddar Cheese, Guacamole,  
Sour Cream, Jalapeño & Salsa

### FRIED CALAMARI D, E, F, G, MU, S, SE, SU, SO XO

Mayo & Tajin Salt

### CHICKEN WINGS C, D, E, G, MU, SO, SU

Blue Cheese Dip & Crudités

### NY MARGHERITA 50 CM D, G, MU, SO, SU, V

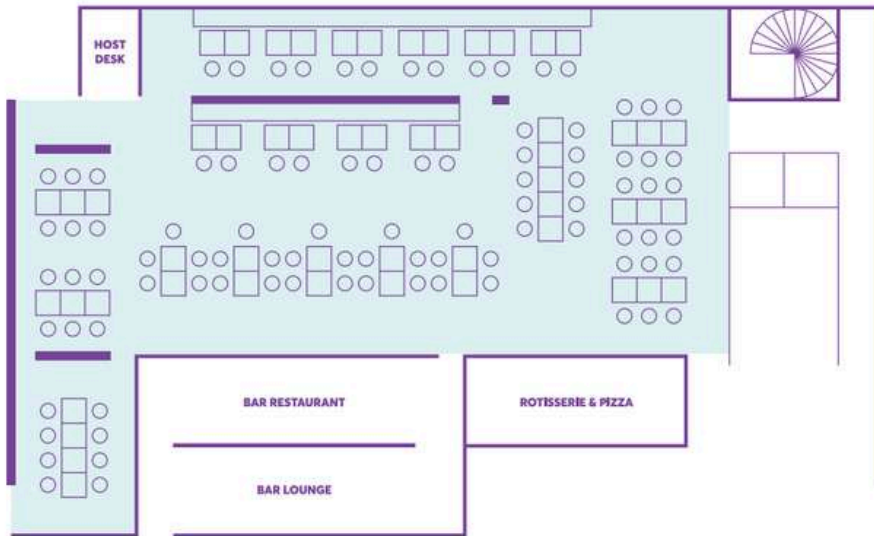
San Marzano Tomato, Mozzarella  
Fior di Latte & Basil

### GRILLED SALMON D, F, SO, SU

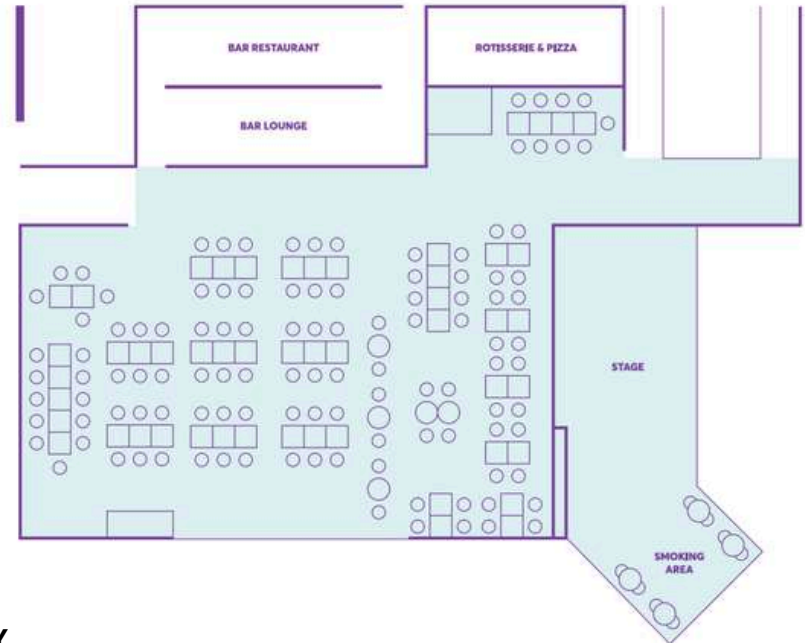
Grilled Sweet Potato & Green  
Bean Salad

# Floor Plan | Indoor

## FAMILY DINING AREA



## BAR DINING AREA

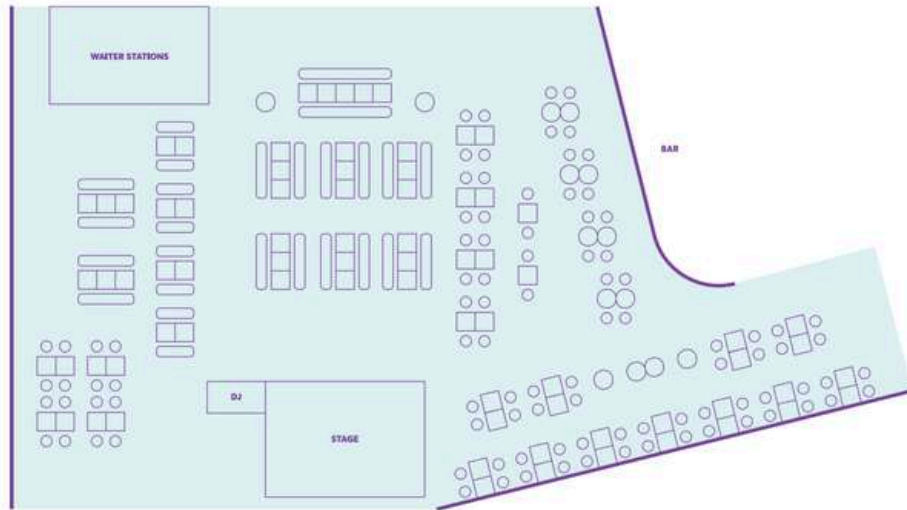


## CAPACITY

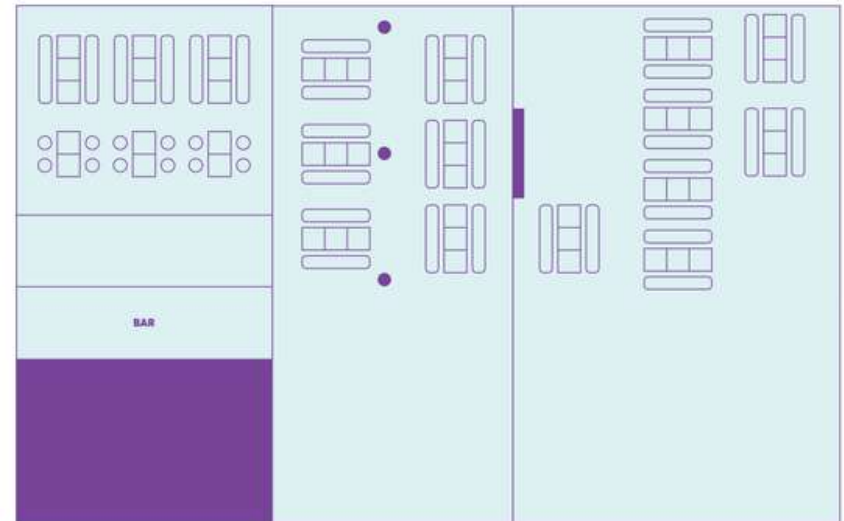
**Total Indoor: 246**  
Seating Capacity: 516  
Standing Capacity: 700

# Floor Plan | Outdoor

## TERRACE



## DECK



## CAPACITY

**Total Outdoor: 270**  
Seating Capacity: 516  
Standing Capacity: 700

# EN FUEGO





# En Fuego

**Cuisine: Mexican**

---

En Fuego brings the vibrant soul of Mexico to Dubai with bold flavours, warm hospitality, and non-stop fiesta vibes. From the irresistible aroma of hot dishes off the grill and the wildest Saturday brunch to electrifying entertainment all week long, every visit is a celebration of culture, colour, and cuisine.

- Indoor & Outdoor seating
- Dress Code: Smart Casual
- Timings: Monday - Tuesday: 5pm - 1am | Wednesday - Friday: 12:30pm - 1am | Saturday - Sunday: 1pm - 1am
- All ages welcome



# Set Menus



# Snack Menu

AED 200 per person

## BEEF AREPA

Corn Arepa, Melted Mozzarella Cheese, Braised Beef  
(C, D, G, SU)

## CHICKEN EMPANADA

Chicken Wrapped in Corn Dough (C, D, SU)

## BEEF ANTICUCHO

Tenderloin Skewer, Anticuchera Sauce, Chimichurri  
(G, SO, SU)

## TUNA TARTAR

Tuna, Soy Sauce, Chipotle Mayo, Corn Toast, Coriander  
(D, E, F, G, MU, R, SO, SU)

## BEANS TOSTADA

Black Beans Pureé, Cotija Cheese, Chipotle (C, D, SU, V)

## PATACONES AND "HOGAO"

Fried Plantain, Sautee Tomato (SU, V)

## ALFAJORES

Short Bread Cookie, Dulce de leche, Coconut  
(D, E, G, N, V)

## DULCE DE LECHE CHURROS

Mini Churros, Dulce de Leche, Chocolate Sauce  
(D, E, G, N, V)

# Set Menu A

AED 250 per person

## STARTERS

### GUACAMOLE & SALSA

Green Tomatillo Salsa, Roasted Tomato Salsa, Corn Chips (V)

### EN FUEGO NACHOS

Tomato Sauce, Guacamole, Pico de Gallo, Jalapeño, Black Beans, Cheddar Cheese (C, D, SU, V)

### MEXICAN PRAWN COCKTAIL

Clamato Juice, Avocado, Coriander, Tomato, Serrano Chile  
(C, R, S, SU)

### BAJA FISH TACO

Red Cabbage, Arbol Sauce, Sour Cream, Coriander, Lime  
(E, F, G, SU)

## MAINS

### WHOLE ROASTED CHICKEN

Baby Gem Lettuce, Cucumber and Cherry Tomato  
(D, G, MU, SO, SU)

### Beef Rib Eye 350g

Chimichurri Sauce (SU)

## DESSERTS

### CHURRO AND CHOCOLATE SAUCE

Chocolate Sauce, Cinnamon Sugar (D, E, G, N, V)

### CHOCOLATE FONDANT

Dark Chocolate, Dulce de Leche and Vanilla Ice Cream  
(D, E, G, N, V)

# Set Menu B

AED 300 per person

## STARTERS

### GUACAMOLE & SALSA

Green Tomatillo Salsa, Roasted Tomato Salsa, Corn Chips (V)

### EN FUEGO NACHOS

Tomato Sauce, Guacamole, Pico de Gallo, Jalapeño, Black Beans, Cheddar Cheese (C, D, SU, V)

### BEEF ANTICUCHO

Tenderloin Skewers, Anticuchera Sauce, Chimichurri  
(G, SO, SU)

## MAINS

### GRILLED WHOLE SEABASS

Seabass, Red and Green Adobo, Coriander, Red Onion  
(F, G, SO, SU)

### WHOLE ROASTED CHICKEN

Baby Gem Lettuce, Cucumber and Cherry Tomato  
(D, G, MU, SO, SU)

### Beef Rib Eye 350g

Chimichurri Sauce (SU)

## DESSERTS

### CHURRO AND CHOCOLATE SAUCE

Chocolate Sauce, Cinnamon Sugar (D, E, G, N, V)

### CHOCOLATE FONDANT

Dark Chocolate, Dulce de Leche and Vanilla Ice Cream  
(D, E, G, N, V)

### TRES LECHEs

Vanilla Sponge, Caramelized Popcorn, Corn Ice Cream  
(D, E, G, N, V)

# Beverage Menus



## Package A

### NON-ALCOHOLIC

2 hours | AED 100

#### ASSORTED SOFT DRINKS

Selection of Carbonated Drinks

#### FRESH JUICES

Orange  
Pineapple  
Watermelon  
Mango

#### WATER

Still & Sparkling

## Package B

### HOUSE BEVERAGES

2 hours | AED 230  
Additional Hour | AED 115

#### BOTTLED BEERS & WINE

Corona  
Heiniken  
Santa Julia  
Anakena  
Santa Carolina

#### SPIRITS

Smirnoff  
Tanqueray  
Bacardi Superior  
El Jimador Tequila  
Johnnie Walker Red

#### ASSORTED SOFT DRINKS

Selection of Carbonated Drinks

#### FRESH JUICES

Orange  
Pineapple  
Watermelon  
Mango

#### WATER

Still & Sparkling

## Package C

### ALCOHOLIC BEVERAGES

2 hours | AED 350  
Additional Hour | AED 175

#### DRAUGHT BEER (G)

Corona

#### WINES (SU)

Santa Julia  
Anakena  
Santa Carolina

#### SPIRITS

Ketel One Vodka  
Bacardi 8 Anos  
Tanqueray 10  
El Jimador Blanco  
Johnnie Walker Black Label

#### ASSORTED SOFT DRINKS

Selection of Carbonated Drinks

#### FRESH JUICES

Orange  
Pineapple  
Watermelon  
Mango

#### WATER

Still & Sparkling

## Package D

### COCKTAILS

2 hours | AED 350  
Additional Hour | AED 175

#### CLASSIC MARGARITA

Tequila, lime juice and sugarcane  
(Optional: Spicy)

#### RUMBA

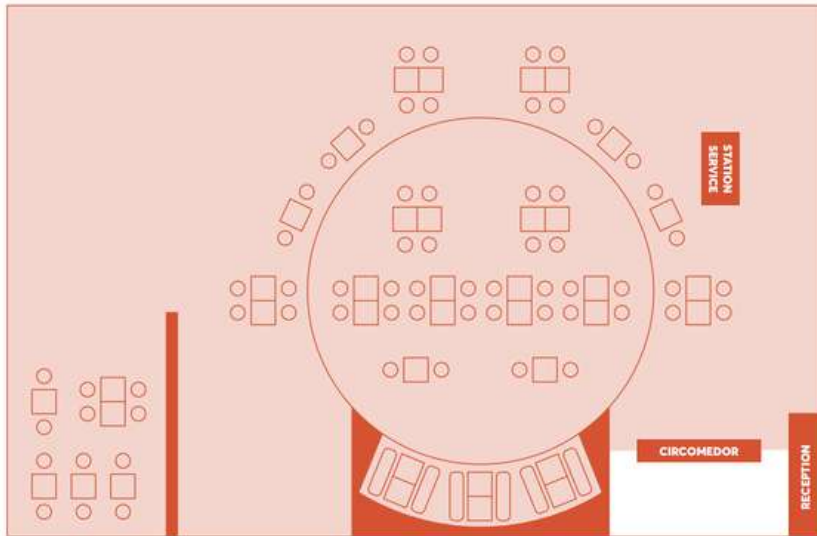
Rum, cacao liquor, grapefruit  
juice, lime juice and sugarcane

#### RAYO VERDE

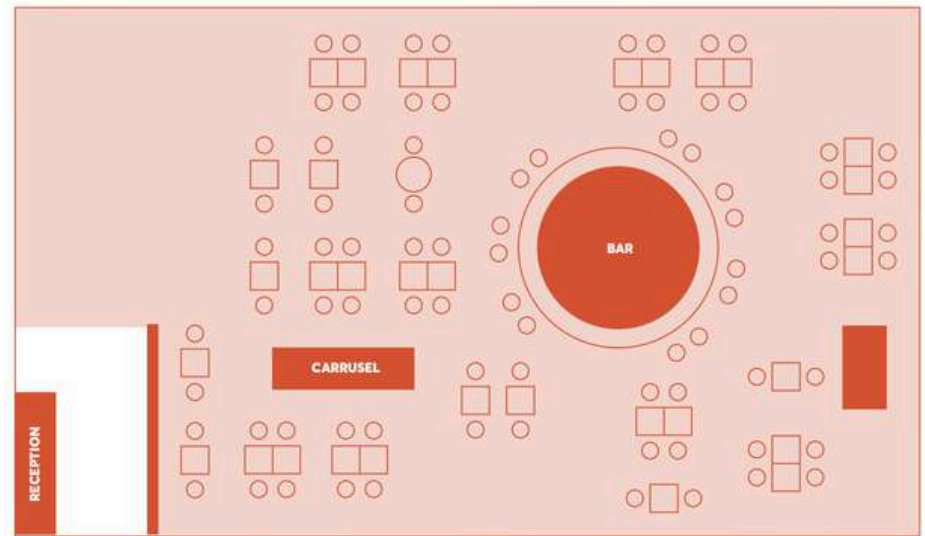
Gin, Elderflower liquor, lime juice  
and basil cordial

# Floor Plan

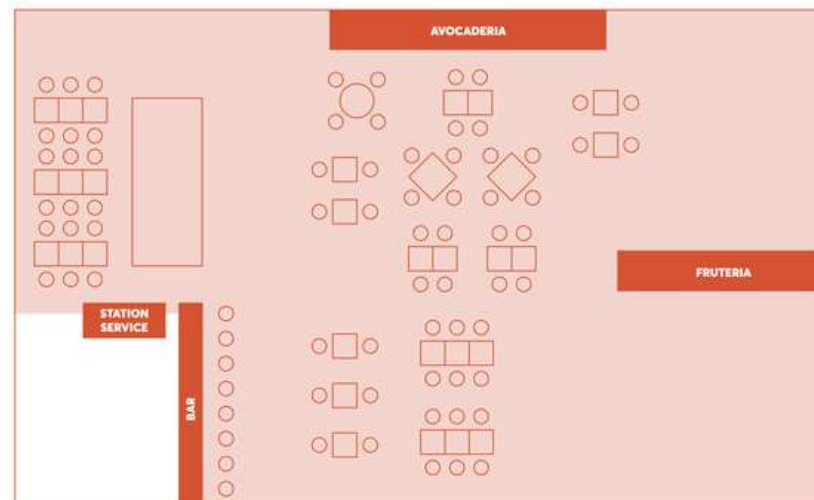
## CIRCOMEDOR | DINING AREA



## CARRUSEL | BAR & DINING AREA



## FRUTERIA | BAR & DINING AREA



## CAPACITY

**Total Indoor: 252**

**Total Outdoor: 86**

Bar: 30

Seating Capacity: 368

Standing Capacity: 500