Majestic

Seafood Platter (D, R, S)
**** 1,400

Oysters

CASEA 101 SELECTION, 6 pcs (R, S) *Dibba Bay / Gillardeau*	** 195 / 285
TOMATO & BASIL VINAIGRETTE pp (R, S) *Dibba Bay / Gillardeau*	45 / 65
WAGYU TARTARE pp (R, S) *Gillardeau*	85
ROCKEFELLER & CANDIED LEMON pp (R, S) *Dibba Bay*	50

Caviar

PRUNIER SELECTION
Traditional Condiments (D, E, S)

Oscietra Supérieur 50g	**** 2,000
Oscietra Héritage 50g	**** 3,200

Pizzetta

MARGHERITA (D, G, V) *Tomato, Mozzarella and Basil*	75
CECINA & PEPPERONI (D, G) *Tomato*	75
BURRATA (D, G, N, V) *Cherry Tomato and Basil Pesto*	80
QUATRE FROMAGES (D, G, N) *Walnut and Acacia Honey*	95
CAVIAR (S, D, G) *Crème Fraiche, Oscietra and Lime*	* 115

Salads

THE CRAZY CAESAR SALAD (D, E, G, S) *Baby Chicken, Quail Egg and Aged Parmesan*	95
KING CRAB (D, S) *Mango and Coconut Curry*	**** 350
EGG MIMOSA IN CRISPY FILO (D, E, G, S) *Saffron Aioli, Lovage and Lobster Mayonnaise*	85
HEIRLOOM TOMATO (D, G, S) *Anchoïade*	75
COD (E, S) *Saffron Aioli and Smoked Potato*	120

Pasta

PESTO LINGUINE (D, G, V) *Basil, Tomato and Lemon Confit*	85
STROGANOFF RIGATONI (D, G) *Pomme Paille, Red Pepper and Paprika Sauce*	95
SEAFOOD BRODETTO (D, E, G, S) *Saffron Rouille and Fusilli, Served in Two Acts*	** 295
SO MUCH CAVIAR (G, R, S) *Just Warm, Citrus and Lobster Vinaigrette*	**** 395
BOTTARGA PAPPARDELLE (D, E, G, S) *Parmesan Crust, Fennel and Orange Zest*	95
LINGUINE ALLA PUTTANESCA (G, S) *Taggiasca Olives, Capers and Anchovies*	125
BLUE LOBSTER RAVIOLI (D, E, G, S) *Beurre Blanc Sauce*	** 280

Crudo Bar

THE CHIMERAS

GAMBERONI & SEA BASS (G, R, S) *Citrus and Jalapeño*	* 115
LANGOUSTINE & SEA BREAM (R, S) *Verjus Vinaigrette*	* 150
TUNA & VEAL (D, E, G, R, S) *Capers and Caesar Dressing*	* 135
BEEF & OCTOPUS (E, N, R, S) *Pistachio, Curry and Black Garlic Mayonnaise*	* 140

THE CLASSICS

SEA BASS CARPACCIO (R) *Lemon Olive Oil*	95
AMBERJACK CARPACCIO (R) *Sesame Ponzu*	85
WATERMELON CARPACCIO (V) *Dried Tomato and Vanilla Oil*	75

From the Grill

WAGYU MILLE-FEUILLE (D) *Portobello and Beef Jus*	*** 350
VEAL & LAMB CHIMERA (D, E) *Confit Tomato and Veal Jus*	*** 390
ORZO-CRUSTED CHICKEN (D, E, S) *Vongole Sauce*	145

BUTCHER'S SELECTION

T-BONE
**** 95 / 100g

TOMAHAWK
**** 110 / 100g

LAMB CHOPS
**290

From the Sea

KING CRAB CLAWS (D, G, N, S) *Satay Crust and Rybaloff caviar*	**** 450
WHOLE SEA BASS (D, G) *Butterflied and Ginger Fish Fumé*	* 190
MONKFISH MILANESE (D, E, G, S) *Lemon*	195
BLUE LOBSTER & CHICKEN (D, S) *Tarragon, Shiso and Coral Butter*	**** 490
RED MULLET (D) *Verjus Butter*	165
CATCH OF THE DAY (S) *Visit the fish display*	

Sides

CAPONATA (V)	45
FRENCH FRIES (V)	35
PILAF RICE (N, V)	45
GREEN SALAD, PARMESAN (D, V)	45

Riviera Lunch Break

Monday to Friday | 12.30 PM – 4 PM
2 Courses AED 145 | 3 Courses AED 165

(SUPPLEMENT * 40 AED - ** 70 AED - *** 100 AED - **** FULL PRICE)
D DAIRY · G GLUTEN – E EGG · N NUTS · S SEAFOOD · R RAW · V VEGETARIAN · HERO DISH

Please notify our service colleagues of any known food allergies or intolerances. Our food is prepared in an environment where peanuts, nuts and other allergens are handled; there is currently no separate allergen-free preparation area.

All prices are in UAE Dirhams and inclusive of applicable Municipality fees, service charge and VAT.

CASE A 101

BY YANNICK ALLÉNO

CASE A 101

BY YANNICK ALLÉNO

CASEA 101

BY YANNICK ALLÉNO

THE SWEET FINALE

DESSERTS · COCKTAILS · DIGESTIFS



Sharing Desserts

RASPBERRY TART (D, E, G) 70
In its simplicity

CITRUS BABA (D, E, G) 65
Chantilly

LEMON CHEESECAKE (D, E, G) 75
Lemon Caviar

FLOATING ISLAND (D, E) 65
Cardamom and Coffee

Sweet Pizzas

LEMON (D, G) 65
Custard and Candied Lemon

PARIS-BREST (D, E, G, N) 65
Hazelnut Praliné

PIZZA FRITTA (D, E, G) 55
Chocolate Sauce

Gelato

ICE CREAM COUPE (D, E, G, N)
Chef's Selection
50

FROZEN FRUITS (D)
Dragonfruit / Mango
50

D DAIRY · E EGG · G GLUTEN · N NUTS
S SEAFOOD · R RAW · V VEGETARIAN

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Cocktails

Dessert Cocktails

LA CANEBIERE (D) 70
FRUITY · SILKY · ANISEED
Anis Espuma, Bourbon and Apricot
Our journey begins in Marseille, where the Canebière runs down to the Old Port, sun-soaked, salty and full of life

LA CROISETTE - MAX'S BOULEVARDIER 85
BOLD · BITTERSWEET · SPIRIT-FORWARD
Bourbon, Strawberry Infused Campari, Italicus and Port
Cannes' legendary seafront boulevard, lined with palm trees and palaces.

"DATE" NIGHT (D) 80
CREAMY · SWEET · VELVETY
Frangelico, Irish Whiskey, Date Syrup, Arabic Coffee, Tonka Bean and Mascarpone
The date, symbol of Arabian hospitality, in a dessert cocktail to end the evening

Dessert Mocktails

RIMAL (D, G, N) 50
AROMATIC · NUTTY · SILKY
Arabic Coffee and Pistachio Kunafa Syrup
Gawa is the traditional Arabic coffee, poured to welcome guests as a sign of Emirati hospitality.

PAMPELONNE 50
FRESH · FRUITY · LIGHT
Watermelon, Grapefruit and Soda
The legendary beach of Saint-Tropez, stretching along the bay of Ramatuelle.

FREE "DATE" NIGHT (D) 50
CREAMY · SWEET · VELVETY
Date Syrup, Arabic Coffee, Tonka Bean and Mascarpone
The date, symbol of Arabian hospitality in a virgin creation

Digestifs

Cognac & Calvados

RÉMY MARTIN XO 265
HENNESSY XO 275
CHÂTEAU DU BREUIL FINE CALVADOS 95

Rum

DIPLOMÁTICO RESERVA EXCLUSIVA 95

Tequila

CLASE AZUL REPOSADO 295
DON JULIO 1942 350

Whisky

THE MACALLAN 18 340

Grappa

GRAPPA NONINO 80

Soft Drinks

Coca-Cola	30
Coca-Cola Zero	30
Coca-Cola Light	30
Sprite	30
Fanta	30
Franklin & Sons Tonic	35
Franklin & Sons Soda	35
Fentimans Elderflower Tonic	35
Fentimans Rhubarb Tonic	35
Red Bull	35

Fresh Juice

Orange, Green Apple, Pineapple	38

Water

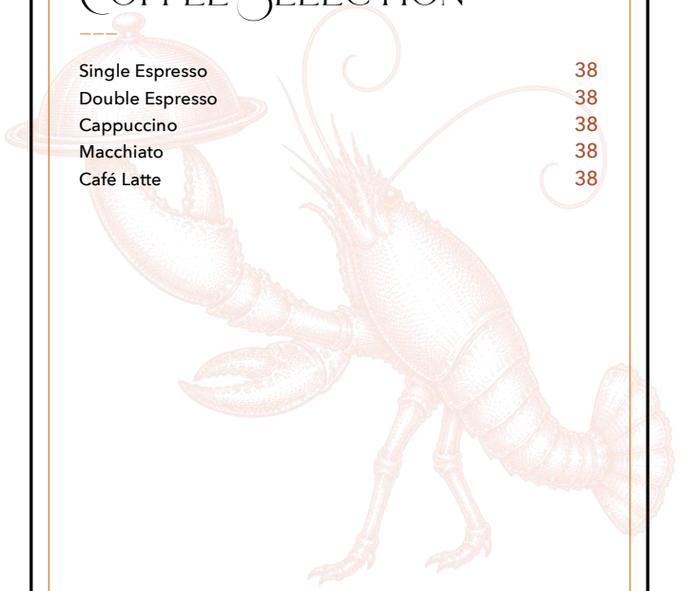
Al Ain Still & Sparkling *Small / Large*	20/30
Evian Still & Sparkling *Small / Large*	30/40
Acqua Panna	40
San Pellegrino	40
Perrier	40

Tea Selection

English Breakfast	38
Chamomile Infusion	38
Peppermint Tea	38

Coffee Selection

Single Espresso	38
Double Espresso	38
Cappuccino	38
Macchiato	38
Café Latte	38





At the heart of Casea 101, the bar carries the easy spirit of the Riviera to the water's edge of One&Only The Palm.

Open to the marina and to the sea, it is a place to drift from golden-hour aperitivo to lively, music-filled evenings, never in a hurry to call it a night. Our cocktails take you on a journey around the Mediterranean, from the Riviera to the Italian coast, with the same warmth, generosity and effortless refinement as the restaurant.

Stay for one drink, or for the whole evening.



CASEA 101

BY YANNICK ALLÉNO

Bar Bites

OYSTERS

CASEA 101 SELECTION (R, S) — 195 / 285 per 6
Dibba Bay / Gillardeau

CAVIAR, PRUNIER SELECTION

Traditional Condiments (D, E, S)

OSCIETRA SUPÉRIEUR 50g	2000
OSCIETRA HÉRITAGE 50g	3200

CRUDOS

SEA BASS CARPACCIO (R) — 95
Lemon Olive Oil

GAMBERONI & SEA BASS (G, R, S) — 115
Citrus and Jalapeño

BEEF & OCTOPUS (E, N, R, S) — 140
Pistachio, Curry and Black Garlic Mayonaise

PIZZETTA

BURRATA (D, G, N, V) — 80
Cherry Tomato and Basil Pesto

QUATRE FROMAGES (D, G, N) — 95
Walnut and Acacia Honey

DESSERTS

SEASONAL FRUIT TART (D, N, G) — 90

MANGO PAVLOVA (D) — 90

ICE CREAM PROFITEROLES (D, E, G, N) — 90

Mocktails

The same journey, without alcohol.

RIMAL (D, G, N) — 50
AROMATIC · NUTTY · SILKY
Arabic Coffee and Pistachio Kunafa Syrup
Gawa is the traditional Arabic coffee, poured to welcome guests as a sign of Emirati hospitality.

PAMPELONNE — 50
FRESH · FRUITY · LIGHT
Watermelon, Grapefruit and Soda
The legendary beach of Saint-Tropez, stretching along the bay of Ramatuelle.

FREE "DATE" NIGHT (D) — 50
CREAMY · SWEET · VELVETY
Date Syrup, Arabic Coffee, Tonka Bean and Mascarpone
The date, symbol of Arabian hospitality, in a virgin creation.

D DAIRY · G GLUTEN · E EGG · N NUTS · S SEAFOOD · R RAW · V VEGETARIAN

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Whisky & Whiskey

	30 ml
SPEYSIDE	
The Glenlivet 12	90
Glenfarclas 15	95
The Macallan 12	110
The Macallan 18	340
Glenfiddich 12	95
Glenfiddich 15	120
Glenfiddich 18	175
Glenfiddich 21	250
Glenfiddich 30	460
HIGHLAND & LOWLAND	
Auchentoshan Three Wood - Lowland	105
Dalwhinnie 15	130
Glenmorangie 18	195
The Dalmore 18	350
ISLAY	
Laphroaig 10	90
Caol Ila	115
Bowmore 18	195
ISLANDS	
Talisker Storm - Skye	90
Jura 16	160
BLENDED	
Monkey Shoulder	80
Johnnie Walker Black Ruby	90
Johnnie Walker Black Label	90
Johnnie Walker Gold Label Reserve	115
Johnnie Walker Blue Label	295
Royal Salute 21	235
Chivas Regal 18	140
Chivas Regal 25	360
AMERICAN	
Four Roses Single Barrel Bourbon	80
Woodford Reserve	90
Jack Daniel's Single Barrel Bourbon	105
Michter's 10 Kentucky Straight Bourbon	150
Michter's 10 Kentucky Straight Rye	170
Parker's Heritage 27 Bourbon	395
JAPANESE	
Nikka Coffey Malt	95
Toki	95
Hibiki Harmony	175
Yamazaki 12	320
IRISH	
Bushmills	70
Redbreast	190
Midleton Very Rare	265

Rum

	30 ml
AROMATIC & ZESTY	
Bacardí 8 Años - Puerto Rico	80
Goslings Black Seal - Bermuda	85
Havana Club 7 Años - Cuba	90
Diplomático Reserva Exclusiva - Venezuela	95
EXCEPTIONAL	
Ron Zacapa 23 - Guatemala	145
Ron Zacapa XO - Guatemala	175
Havana Club 15 Años - Cuba	435

Cognac

	30 ml
Martell Cordon Bleu	265
Rémy Martin VSOP	110
Rémy Martin XO	265
Rémy Martin Louis XIII	3,500
Hennessy VSOP	95
Hennessy XO	275
Hennessy Paradis	1,300
Hennessy Richard	5,500

Calvados

	30 ml
Château du Breuil Fine	95

Sherry & Port

	60 ml
Amontillado Dry Sherry, Lustau	65
Taylor's Fine Ruby	60
Oloroso Emperatriz Eugenia, Lustau	110
Pedro Ximénez, Lustau	115

Beers

Peroni, Italy, 5.0%	60
Heineken, Netherlands, 5.0%	60
Corona, Mexico, 4.5%	60
Asahi, Japan, 5.0%	60
Hoegaarden, Belgium, 4.9%	60
Daura Damm Gluten-Free Lager, Spain, 5.4%	65
ALCOHOL-FREE BEERS	
Bière des Amis, Belgium, 0.0%	65
Corona, Mexico, 0.0%	50

Apéritif & Digestif

	30 ml
Amaro Montenegro	60
Amaretto di Saronno	65
Aperol	65
Baileys Irish Cream	65
Campari	65
Fernet-Branca	65
Frangelico	65
Jägermeister	65
Lillet Blanc	60
Lillet Rosé	60
Limoncello di Capri	65
Pernod	65
Punt e Mes	65
Ricard	65
Tia Maria	65
St-Germain	80
Grappa Nonino	85



Cocktails

A journey from the Mediterranean to Dubai: each cocktail is named after a remarkable stop.

LA CANEBIERE (D) — 70
FRUITY · SILKY · ANISEED
Anis Espuma, Bourbon and Apricot
Our journey begins in Marseille, where the Canebière runs down to the Old Port, sun-soaked, salty and full of life

PLACE DES LICES — 80
SPARKLING · FRUITY · LIGHT
Lemon-infused Vodka, Peach Liqueur, Sparkling Wine and Soda Water
Saint-Tropez's iconic square, famous for its plane trees, weekly market and games of pétanque.

WHITE ISLE SAGE — 110
SMOKY · HERBAL · TROPICAL
Mezcal, Falernum, Pineapple Shrub and Sage
Ramatuelle, home of Pampelonne's legendary beach clubs: smoky mezcal, sun-ripe pineapple and wild sage for long, barefoot afternoons that turn into nights.

LA CROISETTE - MAX'S BOULEVARDIER — 85
BOLD · BITTERSWEET · SPIRIT-FORWARD
Bourbon, Strawberry-infused Campari, Italicus and Port
Cannes' legendary seafront boulevard, lined with palm trees and grand palaces

PIAZZETTA — 75
FLORAL · BOTANICAL · SILKY
Gin, Italicus and Hibiscus Infusion
Portofino's little harbour square, lined with pastel façades, cafés and yachts, the heart of the Italian Riviera's jet set.

SAN MARCO — 85
LIGHT · BITTERSWEET · SPARKLING
Tequila, Grapefruit Rosemary Cordial, Campari and Soda Water
Venice's grand main square, home of its famous basilica and bell tower.

TEATRO MASSIMO — 80
BITTER · HERBAL · SPIRIT-FORWARD
Coconut Oil-washed Gin, Pandan-infused Campari and Sweet Vermouth
Palermo's grand opera house, the largest in Italy.

PETROS — 90
FRESH · CITRUS · LONG
Ouzo, Thyme & Honey Syrup and Rhubarb Tonic
The pelican who has become Mykonos' beloved mascot, a familiar sight around the harbour.

GOLD SOUK (N, D, G) — 85
NUTTY · INDULGENT · SPARKLING
Amber Rum, Pistachio Kunafa Cordial and Soda
Souk Al Dhahab, Dubai's historic gold market in Deira, at the heart of the old city's souks.

"DATE" NIGHT (D) — 80
CREAMY · SWEET · VELVETY
Irish Whiskey, Frangelico, Date Syrup, Arabic Coffee, Tonka Bean and Mascarpone
The date, symbol of Arabian hospitality, in a dessert cocktail to end the evening.



Wines by the Glass

CHAMPAGNE & SPARKLING WINE

	12.5 cl	Bottle
Prosecco *Da Luca*	80	395
Champagne, Moët & Chandon *Brut Impérial, France*	150	990
Champagne, Henriot Rosé	230	1,400

ROSÉ WINE

	15 cl	Bottle
Toscana IGT *Giardino Rosato, Santa Cristina, Italy*	75	395
Côtes de Provence *Minuty Prestige, Château Minuty, Provence, France*	110	550

WHITE WINE

Pay d'Oc IGP *Vermentino, Marius, M. Chapoutier, France*	75	395
Rías Baixas *Albariño, Pazo das Bruxas, Spain*	95	495
Sauvignon Blanc *Attitude, Pascal Jolivet, France*	120	595
Pinot Grigio *Santa Margherita, Trentino-Alto Adige, Italy*	135	680
Vouvray *Classic, Marc Brédif, Loire Valley, France*	150	750
Saint Veran *Cordiere et Fils, Burgundy, France*	180	895

RED WINE

Côtes du Rhône *Yannick Alléno & Michel Chapoutier, Rhône Valley*	75	395
Mendoza *Zuccardi Q Malbec, Familia Zuccardi, Argentina*	110	550
Chianti Classico *Pèppoli, Marchesi Antinori, Tuscany*	150	750
Saint-Émilion Grand Cru *Château l'Église d'Armens, Bordeaux*	170	850
Amarone della Valpolicella Classico *Luigi Righetti, Veneto*	190	900

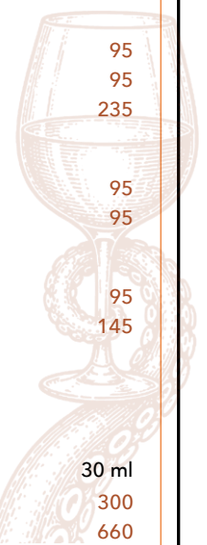


Gin

CITRUS	30 ml
Beefeater 24 - UK	75
Sipsmith - UK	80
No. 3 London Dry - UK	85
Roku Gin - Japan	90
Tanqueray No. Ten - UK	90
FRUITY & FLORAL	
Nikka Coffey Gin - Japan	85
Hendrick's Gin - Scotland	95
Monkey 47 - Germany	110
Hayman's Sloe Gin - UK	60
HERBAL	
Gin Mare - Spain	80
The Botanist - Scotland	90

Vodka

MEMORABLE	
Russian Standard Imperia - Russia	95
Beluga Noble - Russia	95
Beluga Gold Line - Russia	235
CRISP	
Grey Goose Original - France	95
Belvedere - Poland	95
AROMATIC & FRUITY	
Cîroc - France	95
Crystal Head Vodka - Canada	145



Agave

REMARKABLE	30 ml
Los Siete Misterios Pechuga - Mezcal	300
Clase Azul Durango - Mezcal	660
Gran Patrón Burdeos Añejo	660
RICH	
1800 Coconut Tequila	85
Don Julio 1942	330
Clase Azul Añejo	990
AGED	
Patrón Añejo	125
Casamigos Añejo	95
Don Julio Reposado	140
Clase Azul Reposado	295
BRIGHT	
Casamigos Blanco	90
Patrón Silver	95
Don Julio Blanco	110
José Cuervo Platino	115
Clase Azul Plata	185