



OYSTERS

CASEA 101 SELECTION	Dibba Bay / Gillardeau
PLATTER AU NATUREL 6 pcs (R, S)	195 / 285
CUCUMBER & UME PLUM pp (R, S)	45 / 65
WAGYU TARTARE & SPARKLING VEIL pp (R, S)	65 / 85
☞ ROCKEFELLER & CANDIED LEMON pp (D, G, R, S)	50 / 70

CAVIAR

PRUNIER SELECTION	
Traditional condiments (D, E, S)	
Oscietra Supérieur 50g	2,000
Oscietra Héritage 50g	3,200

NAPOLITANA PIZZETTA

ZUCCHINI (D, E, G, V)	75
Pea, ricotta and fresh herbs	
BURRATA (D, G, N, V)	80
Cherry tomato and basil pesto	
FORMAGGI (D, E, G, N, V)	95
Figs, walnuts and honey	
NONNA (D, E, G)	95
Beef ragù, potato gnocchi and garlic oil	
RIVIERA (D, G, R, S)	115
Prawns, beef Cecina and bisque risotto	

SALADS

THE CASEA CAESAR (D, E, G, S)	95
Baby chicken, quail egg and aged parmesan	
☞ KING CRAB (D, S)	350
Mango and coconut curry	
EGG MIMOSA IN CRISPY FILO (D, E, G, S)	85
Saffron aioli, lovage and lobster mayonnaise	
HEIRLOOM TOMATO (D, G, S)	75
Anchovies	
COD (E, S)	120
Saffron aioli and smoked potato	

PASTA

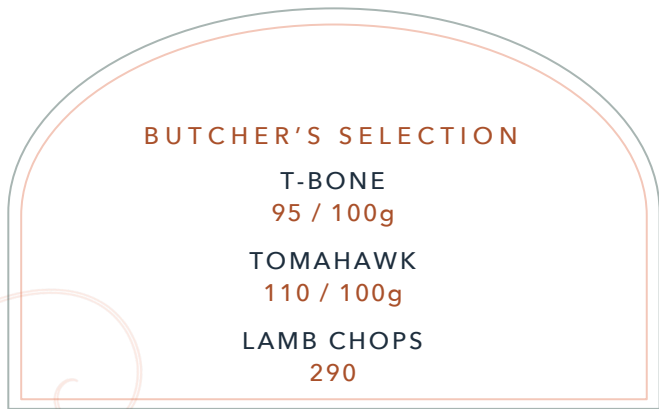
PESTO LINGUINE (D, G, V)	85
Basil, tomato and lemon condiment	
☞ STROGANOFF RIGATONI (D, G)	95
Pomme paille, red pepper and paprika sauce	
SEAFOOD BRODETTO (D, E, G, S)	295
Saffron rouille and fusilli, served in two acts	
☞ CAVIAR ZITI (G, R, S)	395
Citrus and lobster vinaigrette	
BOTTARGA PAPPARDELLE (D, E, G, S)	95
Parmesan crust, fennel and orange zest	
LINGUINE ALLA PUTTANESCA (G, S)	125
Taggiasca olives, capers and anchovies	
BLUE LOBSTER RAVIOLI (D, E, G, S)	280
Beurre blanc sauce	

THE CHIMERAS

GAMBERONI & SEA BASS (G, R, S)	115
Citrus and jalapeño	
LANGOUSTINE & SEA BREAM (R, S)	150
Verjus vinaigrette	
TUNA & VEAL (D, E, G, R, S)	135
Capers and Caesar dressing	
☞ BEEF AND OCTOPUS TARTARE (E, N, R, S)	140
Pistachio, curry and black garlic mayonnaise	

FROM THE GRILL

☞ WAGYU MILLE-FEUILLE (D)	350
Mushroom butter and beef jus	
VEAL & LAMB CHIMERA (D, E)	390
Confit tomato and brown-butter sauce	
ORZO-CRUSTED CHICKEN (D, E, S)	145
Vongole sauce	



CRUDO BAR

THE CLASSICS

SEA BASS CARPACCIO (R)	95
Lemon olive oil	
AMBERJACK CARPACCIO (R)	85
Sesame ponzu	

FROM THE SEA

KING CRAB CLAWS (D, G, N, S)	450
Satay crust and Rybaloff caviar	
WHOLE SEA BASS (D, G)	190
Butterflied	
MONKFISH MILANESE (D, E, G, S)	195
Lemon	
☞ BLUE LOBSTER & CHICKEN (D, S)	490
Tarragon, shiso and coral butter	
RED MULLET (D)	165
Verjus butter	

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

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.

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.

THE SWEET FINALE

DESSERTS • COCKTAILS • DIGESTIFS

CASEA 101
BY YANNICK ALLÉNO



SHARING DESSERTS

RASPBERRY TART (D, E, G) 70

In its simplicity

CITRUS BABA (D, E, G) 65

Chantilly cream

MILLE-FEUILLE (D, E, G, N) 75

Bronte pistachio, orange blossom

FLOATING ISLAND (D, E) 65

Cardamom and coffee

SWEET PIZZAS

STRAWBERRY (D, E, G, N) 65

Bronte pistachio and basil pesto

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

Hazelnut praline

PIZZA FRITTA (D, E, G) 55

Chocolate sauce

GELATO

ICE CREAM COUPE (D, E, G, N)

Chef's Surprise

50

FROZEN FRUITS (D)

Dragonfruit / Mango

50

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

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.

COCKTAILS

DESERT COCKTAILS

LA CANEBIERE (D) 70

FRUITY · SILKY · ANISEED

Anis espuma, bourbon whiskey, apricot, lemon

Named after the mistral, the legendary wind of the South of France that sweeps the sky over Marseille a brilliant blue.

LA CROISSETTE - MAX'S
BOULEVARDIER 85

BOLD · BITTERSWEET · SPIRIT-
FORWARD

*Burbon Whiskey, strawberry infuse
Campari, Italicus, Port*

*Cannes' legendary seafront boulevard, lined with
palm trees and palaces.*

"DATE" NIGHT (D) 80

CREAMY · SWEET · VELVETY

Date syrup, Arabic coffee, tonka bean

*The date, symbol of Arabian hospitality, in a
dessert cocktail to end the evening*

COGNAC & CALVADOS

RÉMY MARTIN XO 265

HENNESSY XO 265

CHÂTEAU DU BREUIL FINE
CALVADOS 95

RUM

DIPLOMÁTICO RESERVA
EXCLUSIVA 95

DESERT MOCKTAILS

RIMAL (D, G, N) 50

AROMATIC · NUTTY · SILKY

*Arabic coffee, pistachio kunafa syrup,
clarified, rosemary*

*Gawa is the traditional Arabic coffee, poured to
welcome guests as a sign of Emirati hospitality.*

PAMPELONNE 50

FRESH · FRUITY · LIGHT

Watermelon, grapefruit

*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

*The date, symbol of Arabian hospitality in a
virgin creation*

DIGESTIFS

TEQUILA

CLASE AZUL REPOSADO 140

DON JULIO 1942 330

WHISKY

THE MACALLAN 18 190

GRAPPA

GRAPPA NONINO 85

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

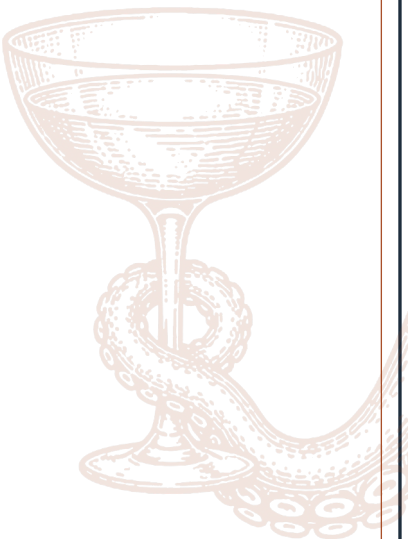
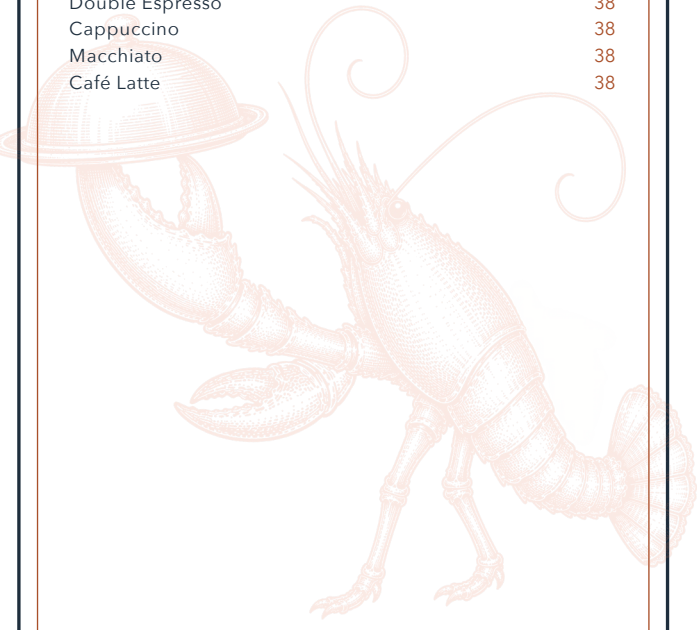
Al Ain Still & Sparkling <i>Small / Large</i>	20/30
Evian Still & Sparkling <i>Small / Large</i>	30/40
Acqua Panna	40
San Pellegrino	40
Perrier	40

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

A selection of dishes created for the bar

SEAFOOD SELECTION

OYSTERS DIBBA BAY / GILLARDEAU (D, G, R, S) 195 / 285 per 6

CAVIAR, PRUNIER SELECTION (D, E, S)
Oscieta Supérieur 50g 2000
Oscieta Héritage 50g 3200

CRUDOS

SEA BASS CARPACCIO (R, S) 95
Lemon olive oil

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

BEEF & OCTOPUS TARTARE (E, N, R, S) 140
Dijon mustard, pistachio, curry, black garlic mayonnaise

NAPOLETANA PIZZA

BURRATA (D, G, V) 90
Cherry tomato and basil pesto

FORMAGGI (D, G, N) 125
Figs, walnuts and honey

GELATO

ICE CREAM COUPE (D, G, N) 55
Panettone, Bronte pistachio, gianduja, fior di latte or coffee

SWEET PIZZA

STRAWBERRY AND PESTO (D G N) 75

PARIS-BREST (D E G N) 75

MOCKTAILS

The same journey, without alcohol.

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

Pampelonne 50
FRESH · FRUITY · LIGHT
Watermelon, Grapefruit, Cucumber
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, Mascarpone
The date, a symbol of Arabian hospitality, in a virgin creation.

WHISKY & WHISKEY

30 ml

SPEYSIDE

The Glenlivet 12 80
Glenfarclas 15 95
The Macallan 12 95
The Macallan 18 190
Glenfiddich 12 85
Glenfiddich 15 95
Glenfiddich 18 115
Glenfiddich 21 230
Glenfiddich 30 460

HIGHLAND & LOWLAND

The Dalmore 12 80
The Dalmore 18 235
Auchentoshan Three Wood - Lowland 105
Dalwhinnie 15 120
Glenmorangie 18 240

ISLAY

Laphroaig 10 80
Caol Ila 95
Bowmore 18 185

ISLANDS

Talisker Storm - Skye 90
Jura 16 160

BLENDED

Monkey Shoulder 90
Johnnie Walker Black Ruby 90
Johnnie Walker Black Label 90
Johnnie Walker Gold Label Reserve 140
Johnnie Walker Blue Label 260
Royal Salute 21 220
Chivas Regal 18 140
Chivas Regal 25 340

AMERICAN

Woodford Reserve 80
Four Roses Single Barrel Bourbon 85
Jack Daniel's Single Barrel Bourbon 105
Michter's 10 Bourbon 180
Michter's 10 Straight Rye 205
Parker's Heritage 27 Bourbon 395

JAPANESE

Nikka Coffey Malt 95
Toki 95
Hibiki Harmony 140
Yamazaki 12 320

IRISH

Bushmills 70
Redbreast 190
Midleton Very Rare 265

RUM

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

Rémy Martin VSOP	110
Rémy Martin XO	265
Martell Cordon Bleu	265
Hennessy XO	265
Rémy Martin Louis XIII	3,500
Hennessy Richard	5,500

CALVADOS

Château du Breuil Fine	95
------------------------	----

SHERRY & PORT

Amontillado Dry Sherry, Lustau	65
Taylor's Fine Ruby	65
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

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



30 ml

30 ml

30 ml

60 ml

30 ml

COCKTAILS

A journey around the Mediterranean, from Ibiza to Dubai: each cocktail is named after a place that marks the way.

White Isle Sage 110
SMOKY · HERBAL · TROPICAL
Mezcal, Falernum, Pineapple Shrub, Sage
Ibiza's old name among sailors, for the whitewashed walls of Dalt Vila overlooking the harbour.

La Canebiere (D) 70
FRUITY · SILKY · ANISEED
Anis Espuma, Bourbon Whiskey, Apricot, Lemon
Named after the mistral, the legendary wind of the South of France that sweeps the sky over Marseille a brilliant blue.

Place des Lices 80
SPARKLING · FRUITY · LIGHT
Lemon-infused Vodka, Peach Liqueur, Verjus, Moët & Chandon Brut Impérial, Soda Water
Saint-Tropez's iconic square, famous for its plane trees, weekly market and games of pétanque.

La Croisette - Max's Boulevardier 85
BOLD · BITTERSWEET · SPIRIT-FORWARD
Bourbon Whiskey, Strawberry-infused Campari, Italicus, Port
Cannes' legendary seafont boulevard, lined with palm trees and grand palace hotels.

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

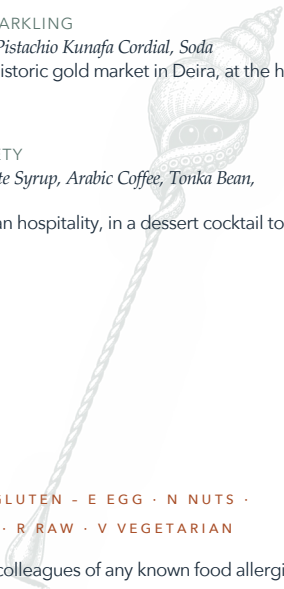
San Marco 85
LIGHT · BITTERSWEET · SPARKLING
Tequila, Grapefruit Rosemary Cordial, Campari, Soda Water
Venice's grand main square, home of its famous basilica and bell tower.

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

Petros 90
FRESH · CITRUS · LONG
Ouzo, Grapefruit, Thyme & Honey Syrup, 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
Clarification of Amber Rum, Pistachio Kunafa Cordial, 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, Mascarpone
The date, symbol of Arabian hospitality, in a dessert cocktail to end the evening.



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

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.

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINE

	12.5 cl	Bottle
Prosecco	80	395
<i>Zonin</i>		
Champagne, Moët & Chandon	150	990
<i>Brut Impérial, France</i>		
Champagne, Henriot Rosé	230	1,400

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

Toscana IGT	75	395
<i>Calasole Vermentino, Rocca di Montemassi, Italy</i>		
Rías Baixas	95	495
<i>Albariño, Pazo das Bruxas, Spain</i>		
Sauvignon Blanc	120	595
<i>Attitude, Pascal Jolivet, France</i>		
Pinot Grigio	135	750
<i>Santa Margherita, Trentino-Alto Adige, Italy</i>		
Vouvray	150	680
<i>Classic, Marc Brédif, Loire Valley, France</i>		
Chablis	170	850
<i>La Pierrelée, La Chablisienne, Burgundy, France</i>		

Côtes du Rhône	75	395
<i>Yannick Alléno & Michel Chapoutier, Rhône Valley</i>		
Mendoza	110	550
<i>Zuccardi Q Malbec, Familia Zuccardi, Argentina</i>		
Bourgogne Pinot Noir	130	650
<i>Les Ursulines, Jean-Claude Boisset, Burgundy</i>		
Chianti Classico	150	750
<i>Pèppoli, Marchesi Antinori, Tuscany</i>		
Saint-Émilion Grand Cru	170	850
<i>Château l'Église d'Armens, Bordeaux</i>		
Amarone della Valpolicella Classico	190	900
<i>Luigi Righetti, Veneto</i>		



GIN

	30 ml
Beefeater 24 - UK	75
Sipsmith - UK	80
No. 3 London Dry - UK	85
Roku Gin - Japan	90
Tanqueray No. Ten - UK	90

Nikka Coffey Gin - Japan	85
Hendrick's Gin - Scotland	95
Monkey 47 - Germany	110
Hayman's Sloe Gin - UK	60

Gin Mare - Spain	80
The Botanist - Scotland	90

VODKA

Russian Standard Imperia - Russia	95
Beluga Noble - Russia	95
Beluga Gold Line - Russia	235

Grey Goose Original - France	95
Belvedere - Poland	95

Cîroc - France	95
Crystal Head Vodka - Canada	145

AGAVE

	30 ml
Los Siete Misterios Pechuga - Mezcal	300
Clase Azul Durango - Mezcal	660
Gran Patrón Burdeos Añejo	660

1800 Coconut Tequila	85
Don Julio 1942	330
Clase Azul Añejo	990

Patrón Añejo	125
Casamigos Añejo	95
Don Julio Reposado	140
Clase Azul Reposado	295

Casamigos Blanco	90
Patrón Silver	95
Don Julio Blanco	110
José Cuervo Platino	115
Clase Azul Plata	185

