
THE JETTY
LOUNGE

At the edge of the sand and sea, The Jetty Lounge unfolds in quiet luxury where crafted cocktails, refined bites, and ambient rhythms meet golden horizons.

Every detail breathes elegance, every moment lingers, and the evening settles into a gentle symphony of coastal grace.

THE TACO MENU

Tacos originated in ancient Mesoamerica over 9,000 years ago, evolving from indigenous corn tortillas filled with local ingredients into the globally popular Mexican street food we know today.

U15 TIGER PRAWN (SF G D) AED 85
Flour Tortilla, Crispy Panko of Prawn, Tamarind, Chipotle Mayonnaise, Pickled Red Cabbage, Coriander, Lime

Best paired with

THE PIRATES TREASURE AED 90
Rum, Almond, Pineapple, Banana and Sparkling Wine

MARINATED TOFU (V S D G) AED 65
Flour Tortilla, Gochujang Infused Tofu, Guacamole, Asian Slaw, Sour Cream, Quinoa Cracker

Best paired with

A GLASS OF WHISPERING ANGEL AED 130

WAGYU 72HR BRISKET (G D) AED 75
Flour Tortilla, Smoked BBQ Plum Sauce, Charred Pickled Aromatic Pineapple, Fresh Wasabi Mayonnaise, Crispy Jalapeno Chips

Best paired with

THE MOONLIT VOYAGE NEGRONI AED 95
Pineapple infused Gin, Campari, Martini Bianco and Floral Bitters

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

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.

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THE TACO MENU

ALASKAN KING CRAB (SF G D) AED 85
Floured Tortilla, Tempura of King Crab, Baby Gem, Avocado, Cucumber, Candied Tomato, Coral Emulsion

Best paired with

THE JADE TIDE AED 95
Cointreau, Mixed Berries, Pomegranate, Orange, Rosewater and Sparkling Wine

KOREAN CRISPY CHICKEN (G SE D) AED 85
Floured Tortilla, Corn Fed Chicken Breast, Sweet & Sour Sauce Coating, Spring Onion, Toasted Sesame Seeds, Ginger Infused Carrots

Best paired with

THE SIRENS CALL AED 90
Vodka, Cointreau, Lemon Juice Cranberry and Elderflower

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As the sun dips below the horizon, the glasses rise. From timeless classics to unexpected creations, every sip is an invitation to stay a little longer.

SIGNATURE COCKTAILS

THE PIRATE'S TREASURE AED 90
White Rum, Sparkling Wine, Orgeat Syrup, Pineapple Juice, Fresh Banana
A smooth, sweet tropical blend with a refreshing, bubbly finish

THE CASTAWAY AED 90
London Dry Gin, Karkade Tea, Fresh Lychee, Lemon Sorbet
A zesty, refreshing combination of lychee sweetness and lemon sorbet

THE SIREN'S CALL AED 90
Vodka, Orange Liqueur, Fresh Lemon Juice, Cranberry Juice, Elderflower Syrup
A smooth, tangy blend with a crisp, delicate floral finish

THE GOLDEN HOUR AED 90
Sparkling Wine, Elderflower Liqueur, Mango Puree, Vanilla Syrup, Soda Water
A refreshing balance of mango and floral notes

THE EXPLORER AED 95
Tequila Blanco, Italicus, Fresh Mint Leaves, Fresh Limes, Soda Water
A vibrant medley of citrus and fresh mint with a Mediterranean twist

THE MOONLIT VOYAGE NEGRONI AED 95
Pineapple Infused Gin, Campari, Martini Bianco, Floral Bitters
A bittersweet blend with delicate floral notes and an elegant finish.

THE JADE TIDE AED 115
Prosecco, Cointreau, Mixed Berries, Pomegranate, Orange Juice, Rose Water
Vibrant berries and citrus notes with a sparkling finish

THE LAST ANCHOR AED 95
Blended whiskey, Crème de Cacao Brown, Coffee, Choco
Rich and velvety, balancing bold coffee with decadent chocolate notes

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A TASTE OF CLASSICS

AED 80

APEROL SPRITZ
Aperol, Sparkling Wine, Soda Water

DAIQUIRI
White Rum, Fresh Lime juice, Sugar Syrup

PALOMA
Tequila Blanco, Fresh Lime Juice, Grapefruit Juice, Agave Syrup, Soda Water

MARGARITA
Tequila Blanco, Triple Sec, Fresh Lime juice, Sugar Syrup

NEGRONI
London Dry Gin, Campari, Sweet Vermouth

OLD FASHIONED
Bourbon Whiskey, Sugar Cube, Angostura Bitters

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SIGNATURE MOCKTAILS

AED 60

PINK OBSESSION
Cranberry Juice, Pineapple Juice, Raspberry Puree And Vegan Foam

GOLDEN GODDESS
Pineapple Juice, Passionfruit Puree, Vanilla, Lemon Juice And Ginger Ale

PURPLE HAZE
Pea Flower Tea, Lemon Juice, Lavender Syrup And Soda Water

THE CHAPS
Black Currant, Fanta Orange & Sprite, Lemon Juice And Fresh Cucumber, Orange, Lemon

LA VIE EN ROSE
Strawberry Puree, Orange Juice, Lemon Juice, Pomegranate, Rose Syrup And Soda Water

SOLE DE CAPRI
Home Made Non-Alcohol Limoncello, Fresh Lemon Juice And Sparkling Juice

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NON-ALCOHOLIC DRINKS

FRESH JUICES	Glass
Orange	40
Watermelon	40
Pineapple	40
Mango	40
Grapefruit	40

SOFT DRINKS	Bottle
Coca Cola	35
Coca Cola Diet	35
Coca Cola Zero	35
Sprite	35
Franklin & Son Tonic Water	40
Franklin & Son Soda Water	40
Franklin & Son Ginger Ale	40

ENERGIZER	Bottle
Red Bull	40
Red Bull Sugar Free	40

STILL WATER	330ml	750ml
Evian	30	40

SPARKLING WATER	330ml	750ml
Evian	30	40

HOT COFFEE	
Espresso Single	40
Espresso Double	45
Americano	45
Café Latte **(D)**	45
Cappuccino **(D)**	45

HOT TEA	
English Breakfast	40
Earl Grey	40
Chamomile	40
Jasmine	40
Moroccan Mint	40

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BEER & CIDER

		Bottle	Pint
Heineken Draught	Netherlands	60	70
Heineken 0.0% Alcohol	Netherlands	60	
Birra Moretti	Italy		70
Corona	Mexico	60	
Peroni	Italy	60	
Erdinger - Weiss/Wheat	Germany	65	
Magners - Cider	Ireland	95	
Biere Des Amis - 0.0% Alcohol	Belgium	60	

GIN

		30ml	Bottle
Tanqueray	UK	80	1,870
Tanqueray No. Ten	UK	85	1,980
Gin Mare	Spain	85	1,850
Bombay Sapphire	UK	95	1,870
Roku	Japan	85	1,850
Plymouth	Plymouth	85	1,850
Hendricks	Scotland	90	1,980
Monkey 47 (500 ml)	Germany	140	2,210

VODKA

		30ml	Bottle
Ketel One (Wheat)	Holland	80	1,870
Grey Goose (Wheat)	France	110	2,590
Ciroc (Grape)	France	100	2,450
Belvedere (Rye)	Poland	110	2,450

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TEQUILA & MEZCAL

		30ml	Bottle
Don Julio Blanco	Jalisco	90	2,160
Don Julio Reposado	Jalisco	120	2,880
Don Julio Anejo	Jalisco	130	3,170
Don Julio 1942	Jalisco		8,075
Casamigos Blanco	Jalisco	90	2,160
Casamigos Reposado	Jalisco	120	2,880
Casamigos Anejo	Jalisco	130	3,170
El Jimador Silver	Jalisco	80	1,870
Patron Reposado	Jalisco	110	2,590
Patron Anejo	Jalisco	115	2,880
Patron XO Cafe	Jalisco	90	2,160
Clase Azul Plata	Jalisco	215	5,160
Clase Azul Reposado	Jalisco	300	5,700
Jose Cuervo de Familia Reserva	Jalisco	135	3,170
Dos Hombres, Mezcal, Espadin	Oaxaca	85	1,920
Del Maguey Vida, Classico Mezcal	Oaxaca	85	1,870
Montelobos Mezcal, Espadin	Oaxaca	85	1,870

RUM AND RHUM

		30ml	Bottle
Ron Zacapa 23 Years	Guatemala	250	6,050
Bacardi Ocho 8 Years	Puerto Rico	85	1,870
Havana 7 Years	Cuba	85	2,015
Dictador Rum 12 YO	Colombia	90	1,500
Sailor Jerry Spice	Virgin Island	80	1,715
Appleton Estate 12 Years	Jamaica	100	2,450

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WHISKY

AMERICA TENNESSEE WHISKEY	30ml	Bottle
Gentleman Jack	90	1,870

BOURBON & RYE WHISKEY	30ml	Bottle
Bulleit	120	2,440
Makers Mark	85	2,015
Michter's US *1 Kentucky Bourbon	85	2,015
Michter's US *1 Kentucky Rye	80	2,015
Woodfoord reserved	85	2,440

SCOTLAND SINGLE MALT WHISKY

SPEYSIDE	30ml	Bottle
Glenlivet 15 Years	130	2,905
Glenfiddich 12 Years	100	2,450
Glenfiddich 15 Years	115	2,510
Glenfiddich 18 Years	235	5,150
Glenfiddich 21 Years	235	11,880
Macallan 12 Years Double Cask	110	2,640
Macallan 18 Years Double Cask	265	5,545

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WHISKY

HIGHLAND	30ml	Bottle
Singleton 12 Years	95	2,160
Singleton 15 Years	125	2,880
Singleton 18 Years	235	5,150
Glenmoragie Original	100	2,160

LOWLAND	30ml	Bottle
Auchentosan Three Wood	125	2,880

ISLAY	30ml	Bottle
Lagavulin 16 Years	225	5,150
Ardbeg 10 Years	110	2,880

ISLAND	30ml	Bottle
Talisker 10 Years	85	2,160
Highland Park 12 Years	85	2,160

BLENDED WHISKY	30ml	Bottle
JW Black	80	1,870
JW Black Ruby	90	2,160
JW Gold Label Reserved	180	4,320
JW Blue	270	6,240
Monkey Shoulder	95	2,090
Chivas Regal 18 Years	180	3,170
Royal Salute 21	265	5,810

IRISH WHISKY	30ml	Bottle
John Jameson	110	2,880
Teeling Small Batch	80	1,870

CANADIAN WHISKY	30ml	Bottle
Canadian Club	80	1,870

JAPANESE WHISKY	30ml	Bottle
Hibiki Harmony, Vetted Malt	195	4,620
Nikka Coffey Malt	110	2,880
Nikka from the barrel	90	2,160

COGNAC

	30ml	Bottle
Hennesy V.S.	85	1,870
Hennesy VSOP	140	3,035
Hennesy XO	215	4,620
Hennesy Paradise		40,230

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WINE BY GLASS

BY THE GLASS

CHAMPAGNE & SPARKLING	Glass	Bottle
NV Louis Roederer, Collection 244 *Épernay, Champagne*	190	1,020
2016 Louis Roederer, 2017 Brut Rosé *Épernay, Champagne*	210	1,045

ROSÉ	Glass	Bottle
Minuty Côtes de Provence Rosé *Provence, France*	90	410
Whispering Angel Côtes de Provence Rosé *Provence, France*	130	595

WHITE	Glass	Bottle
Penfolds Koonunga Hill, Chardonnay *South Australia, Australia*	85	380
Villa Sparina Gavi di Gavi, Cortese *Piemonte, Italy*	115	510
Terlano, Pinot Grigio *Trentino-Alto Adige, Italy*	140	660
Springfield Estate Life from Stone, Sauvignon Blanc *Robertson, South Africa*	140	710
J. Moreau & Fils, Chablis *Burgundy, France*	145	695
Louis Latour, Pouilly-Fuissé, Chardonnay *Mâconnais, Burgundy, France*	265	1,000

RED	Glass	Bottle
Santa Julia, Malbec *Mendoza, Argentina*	90	410
Robert Mondavi, Private Selection, Pinot Noir *California, USA*	115	560
Château Faizeau Montagne, Saint Émilion *Bordeaux, France*	145	710

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CHAMPAGNE

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BRUT	Bottle
N.V. Moët & Chandon, Brut Impérial *Épernay, France*	1,140
N.V. Laurent-Perrier, Brut *Tours-sur-Marne, France*	1,475
2013 Perrier-Jouët “Belle Époque”, Brut *Épernay, France*	4,200
2013 Dom Pérignon, Brut, Pinot Noir, Chardonnay *Épernay, France*	4,380
2010 Dom Pérignon Luminous *Épernay, France*	5,950
2015 Louis Roederer, Cristal Millésime Brut *Reims, France*	8,910

BLANC DE BLANCS	Bottle
N.V. Ruinart, Blanc de Blancs, Chardonnay *Reims, France*	2,645
Frerejean Frères Blanc de Blancs Premier Cru *Côte des Blancs, Champagne, France*	2,650
Larmandier-Bernier Latitude Extra Brut, Blanc de Blancs *Vertus, Côte des Blancs, France*	2,450

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CHAMPAGNE

ROSÉ	Bottle
2017 Louis Roederer, Brut Rosé Millésime *Reims, France*	1,045
N.V. Moët & Chandon, Brut Rosé *Épernay, France*	1,280
N.V. Laurent-Perrier, Brut Rosé *Tours-sur-Marne France*	2,850
N.V. Ruinart, Rosé *Reims, France*	3,160
N.V. Carbon Rosé *Champagne, France*	4,995
2008 Dom Pérignon *Épernay, France*	9,290

BIG FORMAT	Bottle
N.V. Moët & Chandon, Brut Impérial *Épernay, France*	2,575
N.V. Ruinart, Blanc de Blancs *Reims, France*	5,430
2010 Dom Pérignon Luminous *Épernay, France*	9,720
2012 Perrier-Jouët, “Belle Époque” Brut *Épernay, France*	9,950

SPARKLING WINES	Bottle
2021 Raventós i Blanc, Blanc de Blancs *Conca del Riu Anoia, Spain*	635
N.V. Graham Beck, Brut *Stellenbosch, South Africa*	700
N.V. Ca’ del Bosco, Cuvée Prestige *Franciacorta DOCG, Lombardy, Italy*	1,020

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ROSE WINE

ROSÉ

2024 Château Minuty, “M de Minuty” *Côtes de Provence, France*	410
2023 Whispering Angel *Côtes de Provence, France*	595
2023 Domaines Ott, Château de Selle *Côtes de Provence, France*	1,340
2023 Château Minuty 281, Grenache Blend *Côtes de Provence, France*	1,625
2022 Château d’Esclans, Garrus, Grenache Blend *Côtes de Provence, France*	3,035

BIG FORMAT

2022 Château Minuty, “M de Minuty” (Magnum 1.5L) *Côtes de Provence, France*	840
2023 Eau de Provence, (Magnum 1.5L) *Côtes de Provence, France*	840
2023 Ultimate Provence Rosé, (Magnum 1.5L) *Côtes de Provence, France*	1,030
2023 Whispering Angel, (Magnum 1.5L) *Côtes de Provence, France*	1,285
2023 Château Miraval, (Magnum 1.5L) *Côtes de Provence, France*	1,345
2022 Château d’Esclans, Garrus, (Magnum 1.5L) *Côtes de Provence, France*	4,920

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WHITE WINE

WHITE WINE

BIG FORMAT	Bottle
Cossetti Gavi di Gavi DOCG, Cortese (Magnum 1.5L) *Piemonte, Italy*	1,195
Laurenz V. Charming Grüner Veltliner (Magnum 1.5L) *Kamptal, Austria*	1,590
Pascal Jolivet Sancerre Sauvignon Blanc, (Magnum 1.5L) *Loire Valley, France*	1,735
Cloudy Bay Sauvignon Blanc Magnum, (Magnum 1.5L) *Marlborough, New Zealand*	1,900

FRANCE	
2023 J. Moreau & Fils Chablis, Chardonnay *Burgundy, France*	695
2022 Château de Tracy, Pouilly-Fumé, Sauvignon Blanc *Loire, France*	950
2022 Louis Latour, Pouilly-Fuissé, Chardonnay *Mâconnais, Burgundy, France*	1,000
2020 Domaine Cordier Père et Fils, Pouilly-Fuissé 1er Cru “Vignes Blanches” *Mâconnais, Burgundy, France*	2,095

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WHITE WINE

FRANCE

2017 Domaine de la Vougeraie, Le Clos Blanc de Vougeot Monopole 1er Cru, Chardonnay — 2,995
Vougeot, Côte de Nuits, Burgundy, France

2017 Château Palmer, Vin Blanc de Palmer, Lauzet, Muscadelle, Sauvignon Gris — 3,685
Bordeaux, France

Thénard Remoissenet Père & Fils Le Montrachet Grand Cru — 14,995
Côte de Beaune, Burgundy, France

Joseph Drouhin Marquis de Laguiche Montrachet Grand Cru — 18,995
Côte de Beaune, Burgundy, France

ITALY

2023 Jermann, Pinot Grigio — 895
Friuli-Venezia Giulia, Italy

2022 Gaja, Vistamare, Ca'Marcanda, Vermentino, Viognier, Fiano — 2,100
Toscana, Italy

2022 Gaja, "Rossj-Bass", Chardonnay, Sauvignon Blanc — 2,280
Langhe, Piemonte, Italy

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WHITE WINE

	Bottle
GERMANY	
2022 Schloss Vollrads, Kabinett Feinherb, Riesling *Rheingau, Germany*	875
2019 August Kesseler, Lorchhäuser Seligmacher Trocken Erste Lage, Riesling *Rheingau, Germany*	1,685
NEW ZEALAND	
2023 Kim Crawford, Sauvignon Blanc *Marlborough, New Zealand*	680
2023 | 2024 Cloudy Bay, Sauvignon Blanc *Marlborough, New Zealand*	1,010
SPAIN	Bottle
2022 Torres, Pazo das Bruxas, Albariño *Rías Baixas DO, Galicia, Spain*	580
2023 Pazo de Señorans, Albariño *Rías Baixas, Spain*	1,070
SOUTH AFRICA	
2022 Glenelly, Estate Reserve, Chardonnay *Stellenbosch, South Africa*	660
2022 Hamilton Russell Vineyards, Chardonnay *Walker Bay, South Africa*	1,190
USA	
2022 | 2023 La Crema, Chardonnay *Sonoma County, California*	930

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RED WINE

FRANCE	Bottle
2023 Crozes-Hermitage 'Les Meysonniers', M. Chapoutier, Syrah *Northern Rhône, France*	865
2018 Maison Antoine Geoffroy, Bourgogne Rouge, Pinot Noir *Burgundy, France*	995
2017 Jacques Boyd, Margaux, Cabernet, Merlot, Cabernet Franc *Margaux, Bordeaux, France*	1,330
2021 Domaine David Duband, Nuits-Saint-Georges 1er Cru, Pinot Noir *Côte de Nuits, Burgundy, France*	1,990

ITALY	Bottle
2020 Luigi Righetti, Amarone della Valpolicella Classico DOCG, Corvina, Molinara, Rondinella *Valpolicella, Veneto, Italy*	795
2022 Gaja 'Sito Moresco', Merlot, Cabernet Sauvignon *Langhe, Piedmont, Italy*	1,400
2019 Gaja, Barbaresco, Nebbiolo *Barbaresco, Piedmont, Italy*	5,400
2006 Sassicaia, Tenuta San Guido, *Cabernet Sauvignon, Cabernet Franc*	6,120

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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RED WINE

	Bottle
NEW ZEALAND	
2023 Seresin 'Leah Vineyard', Pinot Noir *Marlborough, New Zealand*	740
2020 Cloudy Bay, Pinot Noir *Marlborough, New Zealand*	1,330
SPAIN	Bottle
2018 Familia Torres, 'Mas La Plana' , Cabernet Sauvignon *Penedès, Cataluña, Spain*	1,550
SOUTH AFRICA	Bottle
2021 Kanonkop, Pinotage *Stellenbosch, South Africa*	1,195
2023 Hamilton Russell Vineyards, Pinot Noir *Walker Bay, South Africa*	1,610
UNITED STATES OF AMERICA	
2014 Heitz Cellars 'Martha's Vineyard', Cabernet Sauvignon *Napa Valley, California, USA*	6,440
2016 Opus One, Cabernet Sauvignon, Merlot, Cabernet Franc *Napa Valley, California, USA*	8,495

FORTIFIED PORT

	60ml
Taylor Port Ruby	70
Taylor Port LBV	85

SHERRY

	60ml
Tio Pepe Dry	70

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LIQUEUR

	30ml
Pimms No.1	70
Campari	70
Aperol	70
Fernet Branca	70
Jagermeister	70
Ricard	70
Absinthe	70

	60ml
Kahlua	70
Baileys	70
Grand Marnier	70
Cointreau	70

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