



AL HABTOOR
POLO RESORT

Private Dining

To Place an order dial Private Dining button
or call extension 54424

BREAKFAST

Served from 7:00 am until 11:00 am

CONTINENTAL BREAKFAST (D) (W) 95

Bakers Basket of Croissant, Danish Pastries, Pain Au Chocolate, Muffin, Toasts, served with Butter and Organic Preserves
Yoghurt – Natural, Low Fat or Fruit Yoghurt
Selection of Seasonal Sliced Fruits
Choice of Hot Beverage: Tea, Coffee, Hot Chocolate
Choice of Freshly Squeezed Juices: Orange, Watermelon, Pineapple, Grapefruit or Carrot

ARABIC BREAKFAST (D) (N) 110

Bakers Basket of Arabic bread, Zaatar Croissant, Muffin and toast served with Butter and Organic Preserves
Labneh, Mixed Pickles & Olives, grilled Halloumi cheese & Foul Meddames
Shakshuka served with Semi Roasted Tomatoes, Bewas, Confit Tomato, Mushroom and Hash brown
Selection of Seasonal Sliced Fruits
Choice of Hot Beverage: Tea, Coffee, Hot Chocolate
Choice of Freshly Squeezed Juices: Orange, Watermelon, Pineapple, Grapefruit or Carrot

ENGLISH BREAKFAST (D) (N) 110

Bakers Basket of Croissant, Danish pastries, Pain Au Chocolate, Muffin, Brioche, French Baguette and Toasts, served with Butter and Organic Preserves
Yoghurt – Natural, Low Fat or Fruit Yoghurt
Farm Fresh Eggs of your choice, served with Beef Bacon, Chicken Sausage, Baked Beans, Confit Tomato, Mushroom and hash brown
Choice of Egg: Scrambled, Boiled, Fried, Poached or Omelet
Selection of Seasonal Sliced Fruits
Choice of Hot Beverage: Tea, Coffee, Hot Chocolate
Choice of Freshly Squeezed Juices: Orange, Watermelon, Pineapple, Grapefruit or Carrot

HEALTHY BREAKFAST (D) (N) 110

Bakers Basket of Whole Meal Toasts and Bran Muffins served with Marmalade & Margarine
Chia Seeds on Natural Yoghurt
Egg White, Baby Spinach omelet
Half Pink Florida grapefruit
Choice of Hot Beverage: Tea, Coffee, Hot Chocolate
Choice of Freshly Squeezed Juices: Orange, Watermelon, Pineapple, Grapefruit or Carrot

BREAKFAST À LA CARTE

Served from 7:00 am until 11:00 am

BAKERS BASKET (D) 40

Freshly Baked Croissant, Danish pastry, Chocolate Roll, Muffin,
French Baguette & Toasts, Served with Butter, Marmalade, Preserves

CHOICE OF FRESHLY SQUEEZED JUICES 22

Watermelon, Orange, Pineapple, Mango or Carrot

SEASONAL SLICES FRUITS PLATTER 40

YOGHURT (D) 20

Natural, Fruit or Low Fat

CEREALS 30

Corn Flakes, All Bran, Special K, Rice Krispies, Weetabix, Coco Pops
or Frostiest

CHIA BIRCHER MUESLI (N) (D) (V) 40

Seasonal Berries and Toasted Almonds

GRANOLA (N) (D) (V) 40

Homemade Granola, Strawberry and Yoghurt

STEAK & HASH (D) 95

Striploin steak, Cured datterino Tomato, la ratte potatoes, button
mushrooms, veal bacon, Poached Egg

AVOCADO POACHED EGG (D) 75

Smashed Avocado, soft Poached egg on Rye Bread

FRESH FARM EGGS PREPARED TO YOUR LIKING (D) 50

Choice of Boiled, Poached, Scrambled, Sunny-side-up or Over-easy
accompanied with Confit Tomato, Mushroom and hash brown

OMELET (D) 50

Omelet made with 3 fresh farm eggs

With your choice of Onion, Tomato, Mushroom, Peppers, Chili,
Cheese, Turkey Ham accompanied with Confit Tomato, Mushroom and
hash brown

SHAKSHUKA EGGS (D) 50

Prepared with Roasted Bell Peppers, Tomatoes and Spices
in Pita Bread accompanied with Confit Tomato, Mushroom and hash
brown

FOUL MEDAMES (D) 40

Slow-cooked Brown Beans with Traditional Spices, Garlic, Lemon,
Tomato and Parsley

EGG BENEDICT (D) 65

Two Poached Eggs on Traditional English Muffin, Turkey Ham or
Smoked Salmon and Glazed Hollandaise accompanied with Confit
Tomato, Mushroom and hash brown

BREAKFAST À LA CARTE

Served from 7:00 am until 11:00 am

VANILLA FRENCH TOAST (D) 40

Pan-cooked Fresh Brioche with Chantilly Cream, chocolate sauce,
Canadian maple syrup

WAFFLES (D) 40

Fresh Berries, Chantilly Cream, chocolate sauce, Canadian maple syrup

BUTTERMILK PANCAKE (D) 40

Chantilly Cream, chocolate sauce, Canadian maple syrup

OAT PORRIDGE (V) 40

Choice of Natural Flavored Honey, Golden Syrup or Maple Syrup
Porridge

SIDE DISHES FOR BREAKFAST 25

Hash Brown Potato

Turkey Bacon

Beef Bacon

Veal Sausage

Chicken Sausage

Sautéed Mushrooms

Baked Beans

ALL-DAY DINING

Served from 12:00 pm until 7:00 am

SALAD & APPETIZER

COLD MEZZE SAMPLER (N) (D) (V) 75

Hummus, Moutable, Fattoush, Warakanab, Tabouleh, Arabic Bread

HOT MEZZE SAMPLER (N) (D) 75

Meat Kibbeh, Cheese Rakakat, Spinach Fattayer, Meat sambousek, Garlic Sauce

ASIAN SALAD (V) 50

Shredded Green Papaya, Red Cabbage, Carrot, Cucumber, Onion, Radish, Quail Egg, Palm Chili Dressing

Add Grilled Chicken 15 | Add Grilled Prawn 20

CLASSIC CAESAR SALAD (D) 55

Romaine Hearts, Shaved Pecorino, Farmhouse Bread Croutons, Spanish Anchovies, Poached Egg

Add Grilled Chicken 15 | Add Grilled Prawn 20

ROASTED PUMPKIN & PINE NUT SALAD (V) (N) 55

Young Spinach, Slow Roasted Cherry Tomato, Scallions, And Goat's Cheese

THAI BEEF SALAD 85

Grilled Australian Beef striploin, Cucumber, Tomato, Coriander, Palm Sugar, Chili Dressing

GARDEN QUINOA SALAD 55

Black and white Quinoa, Tossed, Peas, Green Beans, Asparagus, Avocado, Edamame, Cucumber, Honey Pommery

Add Grilled Chicken 15 | Add Grilled Prawn 20

KALE SALAD (S) 55

Kale, Asparagus, Cucumber, Semi Roasted Tomato, Enoki Mushroom, Kumquat Dressing

Add Grilled Chicken 15 | Add Grilled Prawn 20

SOUPS

ROASTED TOMATO BISQUE (D) (V) 40

Baguette Crouton, Chive Oil

LENTIL SOUP (D) (V) 40

Crispy Crouton, Lemon Wedges

MUSHROOM SOUP (D) (V) 40

Sour Cream, Grissini

HARIRA MARRAKCHIA 50

Tomato, Celery, Chick Peas, Lamb, Vermicelli

ALL-DAY DINING

Served from 12:00 pm until 7:00 am

SANDWICHES

All sandwiches are served with French fries

GRILLED CHICKEN SANDWICH (N) (G) 65

Free Range Grilled Chicken, Avocado, Rocket Leaves, Sundried Tomato Pesto, And Farm Bread Toast

POLO CLUB (D) 75

Grilled Chicken Breast, Turkey Bacon, Avocado, Fried Egg, Beef Tomato on white Toast

ARABIC FALAFEL WRAP (D) (V) (N) 55

Rocca Leaves, Pickled Cucumber, Coriander, Sumac, Tahini Sauce, Harissa

POLO BURGER (D) 75

Angus Beef, Apple Wood Smoked Beef Bacon, Double Cheese, Tomato Compote, Lettuce, Onion Rings, Potato Bun

STEAK BAGUETTE (D) 75

Grilled Australian Beef Striploin, Onion Mushroom Gravy, Rocket Leaves, Glazed Brie

TUNA ON RYE (S) (D) 70

Confit Tuna, Mustard Mayo, Crème Fraiche, Shaved Onion And Plum Tomato, Capers, Baby Roquette

PIZZA

MARGHERITA (D) 65

Tomato sauce, Mozzarella, Basil leaves

PEPPERONI (D) 80

Tomato Sauce, Mozzarella, Spicy Beef Pepperoni, Roasted Peppers

GAMBERETTI (S) (D) 85

Tomato sauce, Mozzarella, Garlic, Parsley, Shrimps

MAIN COURSE

BEEF SHORT RIB (D) 110

36 Hours Braised Short Ribs, Squash Puree, Creamed Potato, Buttered Zucchini

LAMB SHANK (D) 115

Slow Braised Lamb Shank, Creamy Mash Potato, Sautéed Snow Peas

BIRYANI (D) (N)

CHICKEN | LAMB 70 | 75

Saffron Scented Basmati Rice, Onion Gravy, Papadum, Raita, Mixed Pickle

ALL-DAY DINING

Served from 12:00 pm until 7:00 am

MAIN COURSE

ROASTED CORNFED CHICKEN BREAST (D) 80

Roasted Baby Potato, Buttered Zucchini, Natural Gravy

BUTTER CHICKEN (D) (N) 75

Basmati Rice, Naan Bread, Papadam, Raita, Mango Chutney

VEGETABLE LASAGNA (D) 65

Oven Baked Pasta Layers With Chunky Vegetables, Tomato & Cheese Sauce, Parmesan Cheese

KADAI PANEER (V) (D) 65

Stir-Fried Cottage Cheese, Mixed Vegetables Served With Basmati Rice

MUSHROOM RISOTTO 70

Wild & Farm Mushroom, Carnaroli Rice, Parmesan Cheese

PASTA

Spaghetti | Penne 65

Bolognese | Alfredo | Arrabiata (V) | Roasted Tomato Sauce (V)

THE GRILL

All the grill items are served with you choice of sauce and side

Argentinian Beef Tenderloin 200gms 195

Argentinian Beef Rib Eye 250gms 185

Australian Lamb Cutlet 350gms 130

Tiger King Prawns 250gms 120

Seabass fillet 180gms 80

Salmon Fillet 200gms 95

SAUCES

Choose 1: Green Peppercorn, Lemon Butter, Wild Mushroom, Béarnaise, Hollandaise, and Roasted Chili Tomato

SIDES 25

Choose 1: Creamed Spinach, Steamed Mixed Vegetables, Sautéed Green Beans with Shallots (V), Whipped Potato, Thick Cut Fries, French Fries (V), Steamed Rice (V), Mesclun Salad (V)

ALL-DAY DINING

Served from 12:00 pm until 7:00 am

GCC FLAVORS

MASHAWI MUSHAKHALA (D) 165

Mixed Grill – Shish Tawook, Shish Kebab, Lamb Chops, Kofta Kebab, Grilled vegetables, Bewas & Yoghurt, French Fries

TRADITIONAL CHICKEN / LAMB KABSAAH 75/85

Basmati rice prepared with tomato puree, onion, garlic, Arabic spiced chicken/ lamb

BUKHARI CHICKEN 85

Basmati rice cooked with marinated chicken, chopped tomatoes, ginger, garlic, black pepper, olive oil, cinnamon, cayenne pepper, cumin and coriander

MANDI LAMB 90

Basmati rice cooked with onion, garlic, ghee, lemon juice, black pepper, chili pepper, cardamom, cloves & saffron

MADFON LAMB (N) 85

Basmati rice cooked with carrots, capsicum, olive oil, almond, green cardamom, black pepper, nutmeg, ginger & lemon

DESSERTS

THE FINE CHEESE BOARD (5 TYPES) (D) 70

Selection of international soft, hard, blue, Chutney, Crackers, Grapes, Celery, Nuts

RASPBERRY CHEESE CAKE (D) 45

Fruits Coulis, Roasted Plum Compote

STICKY TOFFEE PUDDING (D) (V) 45

Toffee Sauce, Caramel Cream

CRÈME BRULÉE (D) (G) 45

Madagascar vanilla bean, lime madeleine

UM ALI (D) 45

Puff pastry milk pudding, pistachio, raisins, dates

TIRAMISU (D) 45

With Coffee Ice Cream

SELECTION OF ICE CREAM (D)

(1 SCOOPS) 15

Vanilla, Chocolate, Strawberry, Mango, Cheesecake, Cookies & Cream

CHILDREN'S MENU

Creamy Tomato Soup 30

Hamburger, Lettuce, Cheese, French Fries 45

Fried Cod Fish Finger, Tartar Sauce, French Fries 40

Chicken Tender, French Fries 40

Grilled Salmon Fillet, Mixed Vegetables, Fresh Lemon 45

Veal Banger, Mashed Potato, Onion Gravy 40

BEVERAGES

EYE-OPENERS 40

Green Goddess

Banana, Green Apple, Celery, Baby Spinach, Cucumber

Citrus Booster

Mango, Grapefruits, Orange, Carrot, Ginger

Strawberry Delight

Yoghurt, Strawberry, Banana, Pineapple, Milk

ICED TEAS

Glass Jar 1L

The Classic

30

90

Emirates Breakfast Tea, Lemon Juice, Sugar Syrup

Citrus Ice Tea

30

90

Homemade Iced Tea, Grapefruit, Orange, Lemon

Apple Ice Tea

30

90

Homemade Iced Tea, Green Apple, Basil Leaves

Mojito Ice

Tea

30

90

Gunpowder Tea, Fresh Mint, Lime Juice, Sugar Syrup

MILK SHAKS 40

Chocolate Delice

Chocolate Ice Cream, Skim Milk, Almonds, Cinnamon, Chocolate Powder

Morning Cooler

Yoghurt, Strawberry, Banana, Pineapple, Milk

Caramel & Hazelnut Shake

Espresso Caramel Syrup Hazelnut Cream

SOFT DRINKS 25

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

ENERGY DRINKS 35

28 Black

BEER

Estrella Damm 33 cl 45

Peroni Nastro Azzurro 33 cl 45

Heineken 33 cl 45

Budweiser 33 cl 45

Corona 33 cl 50

Somersby Apple Cider 33 cl 50

BEVERAGES

WINE CELLAR

CHAMPAGNE & SPARKLING BY THE GLASS

	Glass	Bottle
Chandon Brut, Mendoza, Argentina	95	570
Moët & Chandon Brut, Champagne, France	160	960
Moët & Chandon Rosé, Champagne, France		1,900
Bollinger Special Cuvée, Champagne, France		1,080
Bollinger Rosé, Champagne, France		1,450
R de Ruinart Brut, Champagne, France		1,300
Cristal Brut, Louis Roederer, Champagne, France		6,200
Dom Pérignon Brut, Champagne, France		3,450

WHITE WINES

	Glass	Bottle
Santa Julia, Sauvignon Blanc, Mendoza, Argentina	45	225
Vina Esmeralda, Gewurtzraminer, Catalunya, Spain	53	265
Bodega Norton, Torrontes, Mendoza, Argentina	60	300
Beni di Batasiolo Gavi DOCG, Cortese, Piedmont, Italy		475
Private Selection, Robert Mondavi, Chardonnay, California, USA		590
Koonunga Hill, Chardonnay, Penfolds, South Australia		490
The Anchorman, Nederburg, Chenin Blanc, Western Cape, South Africa		595
Montagu, Pouilly-Fumé, Loire, France		595
Les Fondettes, Sancerre, Sauvion, France		795

ROSÉ WINES

	Glass	Bottle
Santa Julia Syrah Rose, Mendoza, Argentina	50	290
Cuvée Serpolet, Henri Fabre, Grenache, Côtes de Provence, France		400
Selection Ott, Les Domaniers, Cinsaut, Côtes de Provence, France		760

BEVERAGES

RED WINES

	Glass	Bottle
Santa Julia, Cabernet Sauvignon, Mendoza, Argentina	45	225
Torres Sangre de Toro, Grenache Cataluña, Spain	52	260
Finca La Linda, Luigi Bosca, Malbec, Mendoza, Argentina	58	290
Navajas, Tempranillo, Rioja, Spain		325
Beringer Founders Estate, Cabernet Sauvignon, California, USA		590
Marlborough, Matua, Pinot Noir, New Zealand		645
Blossom Hill, Merlot, California, USA		795
Schroder and Schyler, Margaux Private Reserve, France		1,095
The Chocolate Block, Syrah, Boekenhoutskloof, Franschhoek, South Africa		975

SWEET WINES

	Glass	Bottle
Muscat de Beaumes de Venise, Domaine de Coyeux, Rhône, France	125	550

SPIRIT

APÉRITIF

Dolin Vermouth Blanc	40
Dolin Vermouth Rouge	40
Ricard	40
Aperol	40
Campari	40

VODKA

Russian Standard Original	50
Stolishnaya Gold	50
Belvedere	65
Grey Goose	65
Beluga Noble	65

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Bombay Sapphire	50
Tanqueray	50
Beefeater 24	60
Hendrick's	50

BEVERAGES

TEQUILA

Jose Cuervo Especial Silver 50

Patrón XO Café 50

Don Julio Blanco 70

Don Julio Reposado 80

RUM

Bacardi Superior 50

Captain Morgan Spiced Rum 50

Havana Club Añejo 7 Años 55

Santa Teresa Gran Reserva 60

AMERICAN WHISKEY

Jack Daniel's Old No.7 50

Maker's Mark 55

Virginia Black 60

IRISH WHISKY

Jameson 50

BLENDED SCOTCH WHISKY

Johnnie Walker Red Label 50

Monkey Shoulder 60

Chivas Regal 12 Years 65

Dewar's 18 Years 75

SINGLE MALT WHISKY

Laphroaig 10 Years 60

Glenfiddich 12 Years 55

Glenmorangie 18 Years 95

Lagavulin 16 Years 150

The Macallan 18 Years 190

COGNAC

Courvoisier VS 60

Rémy Martin VSOP 85

Hennessy XO 190

BEVERAGES

PORT

Taylor's Late Bottled Vintage 45

SHERRY

Bodegas Hidalgo La Gitana Manzanilla 45

DIGESTIF

Disaronno Amaretto 40

Fernet Branca 50

Limoncello del Sole 40

Jägermeister 40

Romana Sambuca 40

Bailey's Irish Cream 50

MINERAL WATER

Hildon Still 0.33 l 25

Hildon Still 0.75 l 35

Hildon Sparkling 0.33 l 25

Hildon Sparkling 0.75 l 35

COFFEE & HOT BEVERAGE SELECTION

Espresso 20

Double Espresso 30

Macchiato 20

Cappuccino 30

Café Latte 30

Americano 20

Turkish Coffee 30

Hot Chocolate 30

TEA SELECTION 30

Green Tea, Emirates Breakfast, Earl Grey,
Camomile, Peppermint, Jasmine Tea