



SUNSET
HUB

COASTAL CUISINE

OYSTER BAR (F)

Fresh Dibba oysters, hand-shucked and chilled,
finished with a hint of citrus zest

Served with condiments

3 pieces - 65 6 pieces - 109 12 pieces - 189

CEVICHE & TARTARE

Tartare de Boeuf (G, E) 85
Hand-chopped prime beef,
served with toasted sourdough
and a drizzle of green herb oil

Local Red Snapper Ceviche (F) 89
Passion fruit and jalapeño dressing,
lime juice, cilantro, chilli,
pickled red onion and dill

Tuna Harmony (F, G) 85
Fresh tuna served with avocado,
toasted sesame and crispy crackers

**Tomato Tartar with
Marinated Bocconcini (V, D, G)** 65
Basil, olive oil and herb bruschetta

CARPACCIO

Beef Carpaccio (G, D) 89
Beef carpaccio with shaved
Grana Padano, wild rocket
and extra virgin olive oil

Tuna Carpaccio (F, G) 95
Fresh tuna with citrus dressing,
caper berries, lemon,
ciabatta crumbs and fresh figs

Local Beet Carpaccio (V, D) 65
Balsamic-marinated beetroot

REFRESHING

Prawn Cocktail (F, D, G) 69
Served with cocktail sauce and avocado

Crab & Lobster Pairing (F, D, G) 79
Served with mixed greens
and citrus vinaigrette

House Garden Bowl (V) 49
Garden fresh vegetables

Ensalada de Palmitos (V) 59
Tender palm hearts with habaneros,
bell peppers and lime

Spicy Vietnamese Roll (F) 69
Rice paper rolls with marinated spicy
shrimp, vegetables and fragrant herbs
with Vietnamese-style dipping sauce

Edamame (V, S) 49
Salted or spicy

Crispy Cucumber Kimchi (V, S) 39
Fermented cucumber with bold spices,
tangy and crisp, Korean-style

DREAM DESSERTS

Sunset Swirl (D, G, E) 55
Papaya and banana semifreddo
with lime zest and honey tuile

Mango Tango (D, E, G, N) 55
Bright mango mousse with
chilli-lime gel and coconut crunch

**Coconut and Passion
Fruit Tart (G, D)** 55
Fresh tropical fruits, lime zest
and crisp tuile

V: Vegetarian | F: Seafood & Fish | D: Dairy Product |
S: Soya | N: Nuts | E: Eggs | G: Gluten

Here, our food has a local accent. We favor local produce, our Tomatoes, Cucumbers, Capsicums, Coriander, Parsley, Turnips, Eggplants, Marrow, Labneh and Dates are all locally grown and produced. In line with our sustainability commitment, we do not serve endangered fish.

All prices are in AED & are inclusive of 7% Destination Fee,
10% Service Charge & 5% VAT

THE MUST-TRY DRINKS

SIGNATURE SIPS



Lavender Limoncello Spritz	55
Grilled Pineapple-tini	55
Guinness Espresso Martini	55
Smoked Negroni	55
Zesty Aperol	55
Wild Berry Lillet	55
Mixed Bramble	55

SOMETHING FOR THE GRAM



Flaming Passion Crush	55
Old Smoked Fashioned	55
<i>Cherry, oak, apple and hickory</i>	
Black Charcoal Daiquiri	55
Empress 1609	55
Lavender Limoncello Fizz	55

GIN CLUB



Unusual	50
Hendrick's, Indian tonic and cucumber	
Rose	45
Gordon's Pink, raspberry & rhubarb tonic, raspberry and strawberry	
Botanist	55
The Botanist, Mediterranean tonic, rosemary and lime	
Roku	55
Roku, Indian tonic, lime and lime leaves	
Gin Mare	55
Gin Mare, Mediterranean tonic and basil	
Sapphire	45
Bombay Sapphire Dry, Indian tonic and lime	
T10	50
Tanqueray No. 10, Indian tonic, grapefruit and grapefruit bitters	

FROM THE BARREL

CHAMPAGNE

Moët & Chandon Impérial, France	799
Veuve Clicquot Yellow Label, France	1099

SPARKLING WINE

	Glass	Bottle
DOC, Amore Di Amanti, Italy	55	249
DOCG, Nino Franco Rustico, Italy		499

WHITE WINE

	Glass	Bottle
Pinot Grigio, Jacob's Creek, Australia	42	189
Sauvignon Blanc, Jacob's Creek, Australia	32	189
Petit Chablis "Pas Si Petit", La Chablisienne, France		499
Sancerre, Comte Lafond, Ladoucette, France		499
Orvieto Classico DOC, Rocca delle Macie, Italy	59	269
Soave Classico, Bolla Retro, Italy	49	210
Rioja Blanco, Rioja Vega, Spain	49	210

RED WINE

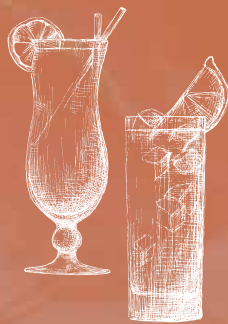
	Glass	Bottle
Merlot, Jacob's Creek, Australia	42	189
Shiraz Cabernet, Jacob's Creek, Australia	42	189
Le Grand Chapelain, Antoine Moueix, France	59	285
Chianti DOCG, La Commenda, Mansalto, Tuscany, Italy	59	285
Sangiovese IGT, Terre Allegre, Italy	49	210
Rioja Tinto, Tempranillo, Rioja Vega, Spain	59	285

ROSÉ WINE

	Glass	Bottle
Le Rosé, Lapostolle, Chile	59	285
Ultimate Provence Rosé, Côtes de Provence, France		499



BEVERAGE COLLECTION



DRAUGHT BEER

Strongbow Cider	40
Peroni	55
BrewDog Punk IPA	55

BOTTLED BEER

Corona	38
Heineken	38
Heineken 0.0	38

VODKA

Absolut	39
Russian Standard	39
Belvedere	55
Grey Goose	49

RUM

Bacardi White	39
Captain Morgan Dark	39

DIGESTIVES

Martini Bianco, Rosso, Extra Dry	42
Campari	42
Fernet-Branca	49

LIQUEUR

Jägermeister	45
Limoncello	45
Sambuca	39
Malibu	39

COGNAC

Hennessy V.S.O.P	50
Rémy Martin XO	99

TEQUILA

Patrón Silver	45
Patrón Reposado	55
Patrón Añejo	59

SCOTCH & MORE

Johnnie Walker Black Label	49
Chivas Regal 12 Years	49
Jack Daniel's	49
Gentleman Jack	42
Glenfiddich 12 Years	55
Laphroaig 10 Years	55
Glenmorangie Original	55

VIRGIN REFRESHERS

Basil Blush	38
Yuzu Green Mint Spritzer	38
Cucumber Lavender Sour	38
Hibiscus Rose Spritz	38
Passion Fruit Dream	38
Raspberry Lime Rickey	38
Jasmine Tea Fizz	38

SOFT DRINKS

Pepsi Diet Pepsi Mirinda 7UP	20
Red Bull	29

COFFEE & MORE

Ristretto	25
Espresso	25
Americano	25
Café Latte	25
Cappuccino	25
Herbal Tea Selection	25

SPECIALITY COFFEE

Irish Coffee	50
Velvet Royal	50
Café Royal	50

JUICES

Fresh Orange	32
Fresh Watermelon	32
Fresh Pineapple	32
Apple	25
Orange	25
Mango	25
Pineapple	25
Cranberry	25