



# Al Mourjan Business Lounge

Menu

رَمَضَانَ  
مُبَارَكًا

RAMADAN MUBARAK



## **WELCOME TO AL MOURJAN GLOBAL DELI.**

Dashing off to your next flight?  
(Or) In a hurry between flights?  
We've got you!

Select from our chefs' recommendations  
of gourmet sandwiches and salads.

If you've got a little more time...  
create your own salad or sandwich.

Complement your meal from a wide selection  
of hot and cold beverages and choose from  
the indulgent desserts on our buffet to finish.

**Enjoy your meal!**

# SANDWICHES

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## **Cajun spiced chicken in Sun-dried tomato ciabatta**

olive tapenade, Parmesan, shredded lettuce

## **Chimichurri roast beef in ciabatta**

potato slice, sun-dried tomato, cheddar cheese, rocket leaves and Pommery mustard mayo

## **Smoked salmon on granary bread**

salmon tartare, sour cream, dill and red radish

## **Roast lamb on whole wheat bread**

cucumber, tomato, onion, lettuce, minted yoghurt

## **Grilled cheese on granary bread**

cheddar, Brie, Emmental, lettuce, tomato

## **Falafel on tortilla bread**

lettuce, cucumber and yoghurt tahini dressing

## **Assorted fresh fruit platter**

## **Assorted cheese platter**

# SALADS

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## **Caesar salad**

iceberg lettuce, Parmesan flakes, grilled chicken, garlic croutons, cracked pepper and Caesar dressing

## **Caprese salad**

tomato, fresh basil, mozzarella, balsamic reduction and basil pesto sauce

## **Greek salad**

tomato, cucumber, lettuce, onion, feta cheese, dried herbs, lemon vinaigrette

 Vegetarian dishes may contain dairy products.

**VEGAN** Vegan dishes are completely free of animal products.

Please be advised that some of our dishes may contain the following allergens:

Gluten, milk, egg, peanut, tree nuts, soy, sulphites, celery, mustard, sesame seeds, lupin, fish.

Kindly contact a member of our staff for more information.

# NON-ALCOHOLIC BEVERAGES

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## LUXURY NON-ALCOHOLIC BUBBLY

### So Jennie Luxury Bubbles, France

Delicate, lively, and fresh, So Jennie delivers a sophisticated sparkle with a crisp, fruit-forward bouquet and a lingering finish. The natural sharpness at its core is balanced by a subtle sweetness and fine bubbles that dance elegantly on the palate.

## MOCKTAILS

### Citrus Blue Bliss

apple juice, lemon juice, Blue Lagoon syrup, Sprite

### Kiwi in Charge

fresh kiwi, lime juice, simple syrup, soda

### Watermelon Cooler

watermelon juice, fresh mint, simple syrup, soda

### Pineapple Basil Smash

pineapple juice, lemon juice, fresh basil

## WATER

Rayyan still, San Pellegrino sparkling

## FRESH JUICES

Lemon and Mint, Orange, Pineapple, Watermelon

## DETOX JUICE

Beetroot, green apple and ginger

## SMOOTHIES

Choice of the day

## SOFT DRINKS

Coca Cola, Coca Cola light, Sprite, Sprite light, Fanta Orange, Ginger Ale, Tonic water, Soda water

## TWG TEA

### English Breakfast

A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk.

### Earl Grey

A legendary grand classic, this fragrant black tea is richly infused with the finest bergamot.

### Grand Jasmine

An outstanding China green tea blended with superior jasmine blossoms. The infusion is delicate, refined and gives an enveloping floral aroma.

### Lung Ching

Yielding a beautiful jade infusion, this green tea, otherwise known as “Dragon’s Well”, has a full, round flavour with a fresh aroma that delights the senses.

### Chamomile

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

### Midnight hour tea

As the clock chimes, this blend unfurls a magical infusion of decaffeinated black tea and fragrant tropical fruits. A tea to transform and renew.

## COFFEE

Cappuccino, Americano, Caffè Latte, Espresso, Double Espresso, Espresso Macchiato, Flat White, Caffè Mocha

All coffees are available as regular and decaffeinated.

## HOT CHOCOLATE

Served with your choice of full-fat cream, skimmed, lactose-free, soya, almond, oat or coconut milk.

# ALCOHOLIC BEVERAGES

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## CHAMPAGNE

### Lanson

Le Black Label Brut  
France

### JM. Gobillard & Fils

Rosé Champagne  
France

## ROSÉ WINE

### Miraval Côtes de Provence Rosé

France

## WHITE WINE

### Saint Clair Family Estate Omaka Reserve Chardonnay

Marlborough, New Zealand, 2023

### Montes Outer Limits Sauvignon Blanc

Chile, 2022

### Gebrüder Nittnaus Riesling Selection

Austria, 2022

## RED WINE

### Château Croizet-Bages, Pauillac, 5ème Cru Classé

France, 2019

### Shaw + Smith Shiraz

Adelaide Hills, Australia, 2021

## DESSERT WINE

### Château de Myrat Sauternes 2° Grand Cru Classe

France, 2018

## APERITIF

Aperol, Campari, Martini Bianco, Martini Extra Dry,  
Martini Vermouth Rosso

## BEER

Heineken, Tiger

## VODKA

Absolut Blue

## GIN

Bombay Sapphire, Edinburgh Classic

## RUM

Havana Club 3 yo., Captain Morgan Spiced Gold,  
Bacardi Carta Blanca, Malibu Caribbean Rum

## WHISKY

Glenlivet, Chivas Regal 12 yo., Jack Daniel's Tennessee,  
Johnnie Walker Black Label 12 yo., Jameson Irish Whiskey,  
Jim Beam

## COGNAC

Martell VS

## TEQUILA

Jose Cuervo Gold, Jose Cuervo Silver

## LIQUEUR

Kahlua, Cointreau, Drambuie, Jägermeister,  
Baileys Irish Cream

## PORT

Dow's 20 Year Old Tawny Port

## COCKTAILS

### Buck's Fizz

champagne, orange juice

### Shandy

chilled beer, Sprite

### Cuba Libre

dark rum, lemon juice, Coca Cola

### Vodkatini

vodka, Martini Extra Dry

### Dry Martini

gin, Martini Extra Dry

### Old Fashioned

whisky, Angostura bitters, sugar