



YEARS OF
EXCELLENCE

Al Mourjan Dining

Menu

Welcome to Al Mourjan Dining.

Whether your preference is à la carte or buffet dining, choose from an array of international cuisines paired with the finest selection of beverages.

*Our made to order salad and sushi bar allows you to design your own masterpiece with the freshest garden greens, vegetables and proteins.

Satisfy your sweet craving by selecting one or more options from the dessert counter.

Enjoy!

*Available from 11:00 – 04:00



À La Carte

Breakfast

Served from 05:00 – 10:30

Mains

Scrambled eggs

garlic and thyme potato wedges

Omelette

made to order, plain or vegetable, cherry tomato and parsley

Fried egg

made to order, accompanied with tomato gratin

Eggs Benedict

turkey ham, Hollandaise sauce, grilled asparagus

Eggs royale

smoked salmon, Hollandaise sauce, grilled asparagus

Lunch & Dinner

Served from 11:00 – 04:00

Mains

Beef tenderloin steak with tarragon sauce

fondant sweet potato, buttered edamame beans
served with grilled asparagus

Pan grilled salmon with teriyaki sauce

grilled baby leeks, grilled fennel, wild rice

Chicken kabsa accompanied with chunky tomato sauce

aromatic Arabic spices, rice

Dal Tadka

lentil, Indian spices, coconut tindli, zafrani pulao

Spaghetti aglio e olio

garlic, olive oil, dried crusted chili, parmesan flakes

Spinach and tofu tortellini in rich tomato sauce **VEGAN**

Kenya beans, snow peas, baby carrot, purple cauliflower,
portobello mushroom, oyster sauce

Harees

boiled coarsely-ground wheat,
mixed with lamb meat and seasoned

Tharid

traditional Arabic dish made from pieces of bread in a vegetable
and meat broth

Vegetable samosa

fried pastry with a savory filling, potatoes, onions and peas
served with chutney

Selection of ice creams

saffron, vanilla bean, double chocolate

 Ramadan special dish.

 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 nut, soy, sulphite, celery, mustard, sesame seeds, lupin fish.
Kindly contact a member of our staff for more information.

Beverage Menu

Non-alcoholic beverages

Hot Beverages



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 and 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.

Premium Coffees

Cappuccino

Americano

Café latte

Espresso

Double espresso

Café mocha

Espresso macchiato

Flat white

Decaffeinated

All coffees are available as regular and decaffeinated

Hot chocolate

Hot beverage is served with your choice of milk full cream, half cream, skimmed or soya

Cold Beverages

Fresh Juices

Orange

Carrot

Lemon and mint

Watermelon

Pineapple

Smoothie

Choice of the day

Soft Drinks

Pepsi, Diet Pepsi

Sprite

7 UP, Diet 7 UP

Mirinda Orange

Ginger Ale

Tonic water

Soda water

Luxury Non-Alcoholic Bubbly

So Jennie

A delicious alcohol-free pale pink sparkling beverage solely made of the finest grapes.

Alcoholic beverages

Champagne

Joseph Perrier Brut Rosé Esprit de
Victoria 2006

Charles Heidsieck Brut Réserve,
France

White Wine

Tarapacá Gran Reserva Sauvignon
Blanc 2018, Chile

Meursault Les Narvaux,
Chardonnay 2017, France

Château de Riquewihhr Riesling
Grand Cru, France

Red Wine

Chateau Ste Michelle Syrah 2019,
United States

Nemea Grande Cuvée vintage 2015,
Greece

Château Lynch-Moussas
Pauillac 2014, France

Dessert Wine

Sensi Vin Santo del Chianti, Italy

Port & Sherry

Graham's 10 Year Old Tawny Port

Harveys Bristol Cream, Sherry,
Spain

Beer

Budweiser

Stella Artois

Liqueurs, Aperitifs & Digestives

Drambuie

Jägermeister

Cointreau

Martini Extra Dry

Cinzano Bianco

Pernod

Malibu

Campari

Baileys Irish Cream

Premium Spirits

Absolut Vodka

Absolut Raspberry Vodka

Smirnoff Vodka

Bacardi Carta Blanca White Rum

Dewar's White Label, Blended Scotch
Whisky

Jose Cuervo Gold Tequila

Bombay Sapphire Gin

Janneau VSOP Grand Armagna

Jose Cuervo Silver Tequila

Jim Beam

Jameson Irish whiskey

Johnnie Walker Black Label

Jack Daniel's