



Al Mourjan Business Lounge

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!

BREAKFAST

Served from 5:00 am – 10:30 am

À LA CARTE

Scrambled eggs

served on sourdough and garnished with chives

Choice of omelette

plain, cheese or vegetable

Fried egg

sunny side up, medium or well done

Eggs Benedict

served on English muffin with turkey ham, hollandaise sauce and herbs

Eggs Florentine

served on English muffin with creamy spinach, hollandaise sauce and herbs

Pancakes

served with Chantilly cream, pancake syrup and berries

Boiled egg

LUNCH / DINNER

Served from 11:00 am – 4:00 am

À LA CARTE

Beef tenderloin steak with thyme jus

served with mashed potatoes, garlic sesame broccolini and roasted baby carrots

Pan-seared halibut with lemon butter caper sauce

served with country mashed potatoes, asparagus, broccolini and buttered baby carrots

Wok-fried vegetable noodles with kung pao chicken

served with broccolini, shiitake mushroom and spring onion

Chicken biryani

served with brinjal salan, roasted papad and coriander

Chilli beef

served with fried rice, garlic soy kai-lan, braised shiitake mushrooms, red capsicum and ginger julienne

Fregola sarda risotto

served with buttered mushroom mix, Parmesan cheese and herbs

VEGAN Quinoa risotto

served with coconut, artichoke & tomato gremolata, rocket leaves and parsley oil

CREATE YOUR OWN SALAD

VEGETABLES

Cucumber, carrot, cherry tomato, lollo rossa, rocket leaf, frisée lettuce, iceberg lettuce, mixed olives

PROTEIN

Grilled chicken

DRESSINGS

Balsamic dressing, lemon herb vinaigrette, olive oil

SUSHI

Unagi roll, smoked salmon roll, prawn nigiri, assorted sushi

Vegetarian maki roll, vegetable teriyaki roll

accompanied with soy sauce, wasabi and pickled ginger

DESSERTS

Selection of ice creams

vanilla bean, double chocolate chip, dulce de leche, pistachio

Selection of fruttini

orange, passion fruit, date, lemon verbena, kiwi, walnut

 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

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

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

Chateau Moulin Riche Saint Julian Bordeaux

France, 2017

Shaw + Smith Shiraz

Adelaide Hills, Australia, 2021

DESSERT WINE

Château de Myrat Sauternes 2^e 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