



COCKTAILS WITH EXCLUSIVE SERVING

The best recipes from our professional mixologists!

Mirage 🍸🔪 **350 AED**
Seasonal cocktail from Mirage Bar Team. Our mixologists will prepare signature cocktail specially for you and serve it with an elegant dessert

Perfumer 🍸🔥 *Show* **1000 AED**
Unique presentation of your preferred cocktail. Our mixologists prepare it individually in front of you

Don Julinio 🍸🍸🍸🔥 *Show* **1000 AED**
Stylish presentation of three Mexican cocktails in the same time, perfect for a group of guests

Russian Roulette 🍸🍸🍸🍸🍸🍸🍸🔥 *Show* **1000 AED**
Based on world famous game. Try your luck with us! Show-presentation of seven different shot cocktails

INSPIRED BY GRIGORIY LEPS

Vodka based

I don't love you **90 AED**
Refreshing cocktail with fresh passion fruit, orange juice and vodka

The best day **90 AED**
Marvelous combination of vodka with touch of fresh berries, banana and hints of vanilla

INSPIRED BY CALVIN HARRIS

Scottish whiskey based

My way **90 AED**
Racy cocktail based on scotch whisky with almond and raspberry aroma

I need your Love **90 AED**
Mix of green apple, blended whisky with caramel, lemon juice and egg white

INSPIRED BY PATRICIA KAAS

Champagne based

La foule **150 AED**
Elegant combination almond and coconut, topped up with bubbly

Hotel Normandy **150 AED**
Stunning cocktail of sparkling grapes with vanilla and fresh berries

INSPIRED BY BOB MARLEY

Jamaican rum based

No woman No cry **90 AED**
Rum with sweet vermouth, blackberries and lemon

Is This love **90 AED**
Delicious rum based cocktail with strawberry, cream and cranberry

INSPIRED BY THE BEATLES

Gin based

Yellow Submarine **90 AED**
Gin based cocktails with limoncello, cucumber and passion fruit

Let it be **90 AED**
Magnificent combination of Gin, coconut liqueur and lavender with flowery finish

INSPIRED BY JOE DASSIN

Cognac based

Salut **90 AED**
Solid cognac cocktail with cherry liqueur, smoky whisky and almond syrup

A Toi **90 AED**
Smooth mix of cognac, fresh raspberry and pomegranate

SHOT SELECTION *1 shot / 6 shots / 12 shots*

Espresso shot **65 / 330 / 660 AED**

Kahlua, Baileys, single espresso

Ice And Flame 🔥 **65 / 330 / 660 AED**

Sambuca, Triple Sec

Illuzion **65 / 330 / 660 AED**

Archers, Triple Sec, Blueberry

Green Witch **65 / 330 / 660 AED**

Midori, Absinthe, Crème De Menthe, Baileys

La Petite Mort 🔥 **65 / 330 / 660 AED**

Sambuca, Jagermeister, Absinthe

Paradise **65 / 330 / 660 AED**

Sambuca, Tequila, Baileys, Blue Curacao

Dirty Minded **65 / 330 / 660 AED**

Sambuca, Martini Bianco, Baileys, Grenadine

HOMEMADE ICED TEAS AND LEMONADES

Our mixologist offer you a refreshing selection homemade teas and lemonades based on combination of exotic fruits, berries and below ingredient

Passion Fruit / Berries / Peach / Lemon **85 AED**

MOCKTAILS

non alcoholic cocktails

See you tomorrow **70 AED**

Orange juice mixed delicious tropical fruits and cream

Blondie in chocolate **70 AED**

Delicious strawberry cocktail with mango, pineapple, mint, berry smoothie and cranberry juice

SCOTCH WHISKY

SINGLE MALT

SPEYSIDE

Glenfiddich Special Reserve 12 y.o.	85 / 1800 AED
Glenfiddich 18 y.o.	180 / 3300 AED
Macallan 12 y.o.	105 / 2400 AED
Macallan 18 y.o.	265 / 5500 AED

HIGHLAND

Glenmorangie 10 y.o.	95 / 2000 AED
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ISLAND

Laphroig 10 y.o.	85 / 1800 AED
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BLENDED

Chivas Regal 25 y.o.	475 / 11 000 AED
Chivas Regal 18 y.o.	175 / 4000 AED
Chivas Regal 12 y.o.	80 / 1800 AED
Johnnie Walker King George V	840 / 20 000 AED
Johnnie Walker Blue Label	295 / 6750 AED
Johnnie Walker Gold Label Reserve	130 / 2700 AED
Monkey Shoulder	80 / 1700 AED

AMERICAN WHISKEY

TENNESSY

Jack Daniels Single Barrel	125 / 2650 AED
Jack Daniels	75 / 1800 AED
Jack Daniels Honey	75 / 1800 AED

BOURBON

Maker's Mark	95 / 2200 AED
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IRISH WHISKEY

John Jameson	75 / 1500 AED
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TEQUILA

Don Julio Real	390 / 8800 AED
Patron Anejo	125 / 3200 AED
Patron Reposado	105 / 2400 AED
Patron XO	95 / 2100 AED
Patron Silver	95 / 2100 AED

VODKA

Beluga Gold Line (Russia)	160 / 3300 AED
Beluga Noble Silver	105 / 2200 AED
Beluga Noble 1,5 l	4200 AED
Grey Goose 3 l (France)	6800 AED
Grey Goose 1,5 l	4000 AED
Grey Goose	90 / 2100 AED
Belvedere 1,75 l (Polish)	3600 AED



GIN

Hendrick's	80 / 1800 AED
Tanqueray 10	80 / 1800 AED

RUM

GUATEMALA

Ron Zacapa 23 y.o.	145 / 3300 AED
Ron Zacapa X.O.	225 / 5000 AED

CUBA

Bacardi 8 y.o.	90 / 1900 AED
Bacardi Superior	70 / 1500 AED

TRINIDAD AND TOBAGO

Malibu	70 / 1500 AED
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JAMAICA

Captain Morgan Black	70 / 1500 AED
Captain Morgan Spiced	70 / 1500 AED
Appleton Estate	70 / 1600 AED



COGNAC

As for every famous product, Cognac has its legend. It is said that the secret of double distillation was discovered in the 16th century by the Knight Jacques de la Croix-Marion. It is thanks to a nightmare that Cognac saw the light of day: Satan, wanting to have his soul, tried to boil it but did not succeed. It is when the devil threatened to re-boil it that the knight awoke suddenly and became convinced that by distilling his wine a second time, he would allow his wine to express itself in a new way.

Remy Martin Louis XIII	3150 / 72 000 AED
Remy Martin X.O.	250 / 5650 AED
Hennessy X.O.	240 / 5500 AED
Hennessy V.S.O.P.	130 / 2750 AED



DIGESTIVES

Jagermeister	90 / 2000 AED
Limoncello	90 / 1800 AED
Absinthe	115 / 2500 AED
Calvados Boulard	75 / 1650 AED
Porto Taylor Tawny	75 / 1500 AED



GRAPPA

Moscato, Grappa Monovitigno, Nonino..... 85 / 1800 AED

APERITIFS & VERMOUTH

Martini Bianco / Extra Dry / Rosso (Double shot).....70 / 1100 AED

Campari..... 65 / 1150 AED

Aperol..... 65 / 1150 AED

Fernet Branca..... 65 / 1150 AED

LIQUERS

Drambuie..... 70 / 1500 AED

Grand Marnier..... 70 / 1500 AED

Sambuca.....90 / 1800 AED

St. Germain..... 85 / 1800 AED

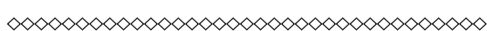
Amaretto Disaronno..... 85 / 1800 AED

Baileys..... 90 / 1800 AED

BEER

Heineken..... 65 AED

Corona Extra..... 65 AED



FOOD MENU

FROM AROUND THE WORLD

STARTERS

- Crispy Portobello Mushrooms** **55 AED**
Fried Portobello mushrooms in breadcrumbs, parmesan and herbs. Served with truffle mayo (V)
- Shrimp popcorn** **85 AED**
Fried tempura prawns coated with sesame and chilly mayonnaise
- Camembert Fondue** **70 AED**
Molten rosemary and Garlic flavoured slow baked Camembert served with Focaccia and vegetable Crudities
- Fried Calamari** **70 AED**
Deep fried squid rings served with yuzu sauce
- Chef's Meat Degustation** **95 AED**
A selection of home-made smoked brisket, roast beef and Salami Dolce slices
- Chef's Cheese Degustation** **110 AED**
Selection of the best D.O.P. cheese's with figs and honey (N)
- Smoked salmon and Royal Black caviar** **100 AED**
Served with thick sour cream and toast
- Hamachi and Truffle** **95 AED**
Thinly sliced Yellowtail fillet with truffle dressing and Ponzu sauce

OUR SPECIAL OYSTERS AND CAVIAR SELECTION

- Royal sturgeon Caviar 50g** **560 AED**
Gillardeau oysters no2 6 pcs. / 12 pcs. **180 / 315 AED**

FROM RUSSIA WITH LOVE

STARTERS

- Homemade pickles** **50 AED**
Freshly-salted cucumbers, cherry tomatoes, and sauerkraut
- Herring & Warm potatoes** **55 AED**
Traditional appetizer, perfect with cold Vodka
- Olivier salad like from Grandmama** **65 AED**
With the Doctorskaya sausage and baked vegetables. Served with roasted beef baguette

SALADS

- TERIYAKI Salad** **80 /90 /100 AED**
Mixed Lettuce with green beans, avocado, cherry tomatoes and cucumbers. Served with Prawns / Grilled Salmon / Eel unagi
- ARABIAN Mix** **55 AED**
Salad Fatoush with lettuce, tomato , Cucumber, spring onions, Parsley and toast-ed pita

MAINS

- Our Famous Wagyu Beef Steak Flambe** **290 / 600 AED**
8 or 12oz of Japanese marbled beef, perfectly grilled by our chefs in front of you with a signature port wine sauce. Micro herbs and cherry tomato (A)
- Beef quesadilla** **155 AED**
Cajun spiced beef ,sauted vegetable, Monterey jack cheese, sour cream and guacamole

FROM THE GRIDDLE

- Wagyu Beef Steak Grade A-9 Australia** **600 AED**
250 g served with pepper Sauce
- Rack of lamb** **220 AED**
John Stone Irish lamb Served with mushroom Sauce
- King prawnsU 10** **195 AED**
- Fillet of Salmon (Scotland)** **130**

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask for the manager.

PLEASE SELECT ONE SIDE DISH OF YOUR CHOICE

Mash potato / grilled vegetable / French Fries / Sauted mushroom

ARABIAN DELIGHTS

Shish Taouk.....115 AED

Chicken skewers marinated and Grilled Served with herb salad and Garlic Sauce

Mixed Grill.....195 AED

Trio of tender marinated beef and chicken Kebabs, salmon and king prawn, served with herb salad and Garlic and tomato Sauce

WE CAN ALSO MAKE A PERFECT PASTA FOR YOU CHOICE OF LINGUINI OR SPAGHETTI

Salmon with Mascarpone and tomato sauce.....90 AED

Corn-fed Chicken with mushrooms and Alfredo sauce.....70 AED

DIM-SUM MARKET

Vegetable and Spinach Dumpling (5PC).....50 AED

Shrimp Dumplings (5PC).....65 AED

CHICKEN siew mai (5PC).....58 AED

Seafood Dumpling (5PC).....58 AED

Mixed Dumplings small (6PC).....62 AED

Mixed Dumplings Large (12PC).....120 AED

FOR SWEETS LOVERS DESSERTS

Napoleon Cake.....45 AED

Thin layers of puff pastry with vanilla cream and raspberry coulis

Hot Chocolate Cake.....65 AED

With caramel praline homemade ice cream and cherry candy floss

Mochie.....35 AED

Vanilla / Mandarine / Green Tea

Fruit Platter.....100/300 AED

Exotic fruit mix served with assorted macaroons

I WANT ONLY BERRIES.....300 AED

mixed berries platter

Organic Sorbets.....33 AED

Mango / Chocolate / Strawberry

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