

jeema
RESTAURANT

STARTERS

BEEF TATAKI (G) Enoki mushroom, ponzu, crispy onion & chili mayonnaise	58
GRILLED SCALLOPS (S) Roasted pineapple with tom yam crème	63
POACHED SALMON (G)(N) Arugula salad, crispy goat cheese, candy walnuts & baby tomato	51
MEZZE SELECTION (G) Hummus, Fattoush salad, baba ghanoush, warak enab, falafel, lemon & herb chicken skewer with Arabic bread	47
BURRATA SALAD (V) Burrata cheese with avocado, semi dried vine tomato, apricot & balsamic dressing	51
BLACK & WHITE QUINOA SALAD (N)(V) Grilled vegetables, avocado, almond & lime dressing	45
SOUP	
SEAFOOD SOUP (G)(S) Mixed seafood, bouillabaisse sauce served with crispy puff pastry	59
LENTIL SOUP (V) Yellow lentils and vegetables with fresh coriander & chili	40
MAIN COURSES	
SOUS VIDE BEEF FILLET Served with spinach, mushroom & truffle mashed potatoes	116
PAN SEARED SEA BASS Basil crusted potato, grilled & miso caper sauce	86
SLOW ROASTED CHICKEN Filled with smoked cheese, pumpkin puree, sautéed spinach & braised mushroom	76
SEAFOOD RISOTTO (S) Aboro rice with scallops, mussels, squid, line fish & lobster bisque cream	90
PUMPKIN, BABY SPINACH & FETA CANNELLONI (G)(V) With Heirloom tomato concassé & smoked baby aubergine	70
FROM INDIA	
JHINGA MALAI MASALA (G)(S) Sautéed prawns coated with creamy coconut flavoured curry sauce, served with basmati rice & condiments	72
MASALA CRUMBLED LAMB CUTLET (G) Served with a white onion purée & black pepper glazed carrots	85
BUTTER CHICKEN (G)(N) Boneless chicken thighs marinated in yoghurt & spices, cooked in a rich tomato cream sauce, served with basmati rice & traditional condiments	72
MUTTON BIRYANI (G)(N) Lamb cubes with Indian spices, saffron basmati rice & traditional Indian condiments	75
KADAI PANEER (G)(N) Capsicum and onion cooked in tomato gravy with Indian spices, served with basmati rice & condiments	64

DESSERTS

CINNAMON ROLL CHEESECAKE (G) Vanilla crunch cake topped with cream cheese frosting & a salted caramel ice cream	40
MOLTEN CHOCOLATE LAVA CAKE (G) Served with vanilla bean ice cream with berry compote	40
LEMON TARTE (G) Served with a lemon mint sorbet	40
CHEESE PLATE (G)(N) Selection of cheeses served with dried fruits nuts, lavosh bread & apricot chutney	40
FRUIT PLATE Served with lychee sorbet & a passion fruit coulis	37
MOCKTAILS	
PASSIONATE SUNRISE Passion fruit, fresh lime juice, fresh pineapple juice, grenadine syrup topped with fresh orange juice	28
PINEAPPLE LIME SPRITZER Pineapple juice, lime juice, grenadine and tonic water	28
PEACH ATTACK Peach, lime juice, pineapple juice, soda water	28
WATERMELON COOLER Watermelon juice, lime juice, sparkling water & crushed ice	28
BLUEBERRY BLITZ Blueberry, green apple, soda	28
FRESH JUICES Orange Pineapple Watermelon Lemon	22
CHILLED JUICES Mango Apple Cranberry Tomato	14
SOFT DRINKS	
ENERGY DRINKS	
NON-ALCOHOLIC BEER	
WATER	
Mineral Water: Small	10
Large	15
Sparkling Water: Small	18
Large	28
SELECTION OF TEAS	
COFFEE	18
ICED COFFEE	22

ALCOHOLIC BEVERAGES

BEERS

AMSTEL DRAUGHT	48
AMSTEL DRAUGHT ½	32
HEINEKEN BOTTLE	36
BUDWEISER	36
AMSTEL LIGHTS	36
CARLSBERG	36
GUINNESS	42
STRONGBOW CIDER	36
CORONA	36

HOUSE WINES

WHITE WINES

CUVEE SABOURIN SAUVIGNON BLANC (FRANCE)	GLS	BTL	47	179
CUVEE SABOURIN CHARDONNAY (FRANCE)	47	179		
DA LUKA PINOT GRIGIO (ITALY)	47	179		

RED WINES

CUVEE SABOURIN CABERNET SAUVIGNON (FRANCE)	47	179		
CUVEE SABOURIN MERLOT (FRANCE)	47	179		
LINDEMAN'S WESTERN CAPE SHIRAZ CABERNET (SOUTH AFRICA)	47	179		

ROSE WINES

CUVEE SABOURIN ROSE BLUSH (FRANCE)	58	198		
BLOSSOM HILL CLASSIC ROSE (SOUTH AFRICA)		215		

SPARKLING WINES

ATTO PRIMO (ITALY)	58	248		
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SPIRITS

RUM

CAPTAIN MORGAN WHITE RUM	28
BACARDI WHITE	28

VODKA

SMIRNOFF	28
STOLICHNAYA	28
CÍROC VODKA	46

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BEEFEATER	28
BULLDOG	38

WHISKEY

J.W. RED LABEL	26
JACK DANIELS	38
J.W. BLACK LABEL	40
CHIVAS REGALS	40
COGNAC V.S.	38

COCKTAILS

PASSION FRUIT JULEP Jack Daniels Whiskey, Passion Fruit and Mint Leaves	38
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APEROL THYME

Grapefruit Juice, Aperol, Gin, Thyme and Fresh Lime	38
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GINBERRY

Gin, Lime Juice and Crème De Cassis	38
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NEGRONI SBAGLIATO

Campari, Vermouth, Fresh Orange Juice and Sparkling Wine	38
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SINGAPORE SLING

Gin, Cointreau, Cherry Brandy, Lime Juice and Pineapple Juice	38
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SANGRIA

Red Wine, Brandy, Orange Juice and Fruits	38
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Vegetarian V | Contains Nuts N | Alcohol A | Shellfish S | Gluten G

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