

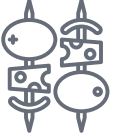


ABU DHABI

YAS ISLAND

GARAGE

MEAT VAULT - STATION



STARTERS

CEASAR SALAD (G,D)

Romaine lettuce, sourdough croutons, white anchovies, parmesan, caesar dressing.

THE ROASTED VAULT SALAD

Pickled Cucumber, Feta Crumble, Charred Veggies.

GRILLED CHICKEN BURGER



FROM THE GRILL

Pick your meat:

GRILLED CHICKEN BREAST

BEEF TENDERLION

PAN FRIED WHITE FISH

Pick 1 sauce:

VEAL JUS

BEARNAISE CHIMICHURRI

HOUSE-SMOKED BBQ SAUCE

Pick 1 side:

ROASTED SWEET POTATO

SKIN CRACLING

MAC N CHEESE

SWEET POTATO FRIES

STEAK FRIES

Choose your veggies:

ROASTED GARDEN VEGGIES

STEAMED GARDEN VEGGIES

MEZZA BAR - STATION



COLD MEZZE SAMPLER

Selection of 5 different hot & cold Mezza.

CHICKEN SHAWARMA ROLL

Garlic mayo, french fries, pickles

SHIS STYLE CHICKEN WINGS

Sundried tomato hummus, parsley fries, garlic abhneh.

2 alcoholic or 2 soft beverages included

choose 1 starter, 1 main meal, 1 dessert



ABU DHABI

YAS ISLAND

GARAGE

NIKKEI HOUSE - STATION

NIKKEY SUSHI PLATE

Daily selection of sushi rolls and nigri.

TUNA POKE BOWL

Barley, quinoa, flaxseed, peruvian corn, jalapenos, charred pineapple, bloody mary dressing.

AVOCADO POKE

Black rice, avocado, wakame, mango, pickles, baby corn, soaked almonds, citrus dressing.

GRILLED & CHICKEN ANTICUCHOS

Mixed greens, coriander, peanut sauce, soy sprouts.

Alianza Lima Chicken Lollipops - carrot & ginger Puree, Veggie Cordites.



ANTI PASTI

MARGHERITA

Crushed tomatoes, buffalo mozzarella.

DIAVOLA

Pomodoro sauce, spicy salami.

YELLOW SQUASH & PRAWN

Sunflower seeds, ricotta, spinach.

QUATRO FORMAGGI

Mozzarella, gorgonzola, parmigiano, taleggio.

BREASOLA & RUCOLA

Parmesan cheese, fresh rocket, beef breasola.

VEGETARIANA

Antipasti veggies, fresh ricotta.



PASTA

RAVIOLLI BOLOGNESE

Parmesan cheese, mashed tomatoes, minced beef.

MOZZARELLA RAVIOLI

Carbonara foam, crumbled yolk, taggiasche olives.

PAPARDELLE

12hour-ossobucco, sundried tomatoes, pecorino.

SPINACHT TAGRILATELLE

Bread crumbs, confit porcini, olive.

MUSSEL BUCATINI

Zucchini, Garlic Parsley.

2 alcoholic or 2 soft beverages included

choose 1 starter, 1 main meal, 1 dessert



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YAS ISLAND
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ABU DHABI

YAS ISLAND

GARAGE



PASTA

MEATBALLS

Spaghetti, parmesan, basil, tomato sauce.

ALLA SICILIAN WAY RISOTTO AL FORNO

Baked risotto, eggplant, basil, caciovallo.

LASAGNA

Bolognese, mozzarella, roemary parmesan.

GNOCCHI

Baked gnocchi, mozzarella, marinara sauce.

CALZONE

Buffalo mozzarella, tomato sauce, turkey ham, olives, provolone.



DOLCE supplement AED15

TIRAMIUS AMICI

Crushed coffee beans, mascarpone cream.

PANNA COTTA

Pickled morello cherries & aged balsamic.

AFFOGATO AMICI

Espresso foam, chocolate shavings.

TORTA CAPRESE

Toasted walnut ice cram & cocoa crumble.



STEAM TABLE

STEAM DIM SUM BASKET

10 pieces of delectable Dim Sum.

CANTONESE EGG FRIED RICE

Broccoli, sesame, capsicum, coriander.

Pick your style:

CHICKEN

VEGGIE

PRAWN

GARAGE RAMEN

Noodles, Ramen Broth, Leeks, Bok Choi

Pick your style:

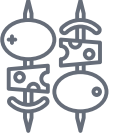
CHICKEN

WHITE FISH

VEGGIE

2 alcoholic or 2 soft beverages included

choose 1 starter, 1 main meal, 1 dessert



APPETIZERS

(Choose 1)

INDO CHICKEN SATE (3 pcs.) (N)
Served with Peanut sauce & Papaya Atchara.

TEMPURA
Served with Dashi Sauce & Grated radish

EGGPLANT & OKRA (V)

TIGER PRAWNS (3 pcs.) (S)

KEFTEDAKIA
Ground Smoked Beef, Parsley salad & Olive Tatziki.

MANAKEESH
Made fresh to order
Akawi & Kashkaval
Fresh Zaatar & Sesame (N)(G)

SUSHI & ROLLS
Served with pickled ginger, daikon, wasabi & Soy Sauce.

CHEF'S FUTOMAKI
Spicy Tuna, Prawn Tempura, BBQ Eel & Avocado.

CRAZY YAS ROLL (D)(G)
Torched Beef Tartare, Cucumber, Paprika Mayo, Tobiko & Tempura Crumbs.

SMOKED PHILLY ROLL (D)(S)
Smoked Salmon, Cream Cheese, Cucumber & Yuzu mayo.

SALAD & SOUP

COLD MEZZE PLATE (V)
Hummus, Moutabel, Muhammarra, Fattoush, Tabouleh & Fresh Arabic Bread.

GREEN MINESTRONE
Spinach Broth, Basil, Zucchini & Parmesan Cheese.

DAKOS SALAD (VG)
Rocca, Spinach & Frisee, Avocado, Bean Sprouts, Grapefruit, Chia Seeds & Datterini Tomatoes.

ASIAN CAESAR (V)
Baby Gem Lettuce, Crispy Vermicelli, Bean Sprouts, Sesame Kewpie Dressing.

choose 1 starter, 1 main meal, 1 dessert



MAIN COURSE

(Choose 1)

MONGOLIAN BEEF (N)

Beef strips, Szechuan Chili, Oyster Sauce, Peanuts.

VEGETABLE OR CHICKEN PAD THAI (V)

Glass noodles, tamarind sauce, egg, beansprouts & tofu.

VEGETABLE OR CHICKEN KATSU GYU DON (D)(V)

Pickled radish, egg yolk, crispy nori, rice bowl & Shiitake broth.

FISH & CHIPS (S)

Battered Fish, Mushy Minted Peas, Chips & Tartare Sauce.

GRAPHOS BURGER

Dry Aged Patty, Apple Smoked Cheese, Beef Bacon & Home-made fries.

TOMATO GEMISTA (V)

Smoked Eggplant, Zucchini, Cous Cous, Tomato Ragu & Oregano.

PASTA

RIGATONI AL SEGRETO (V) (D) (G)

San Marzano Tomato Sauce, Burnt Tomatoes & Mozzarella.

PENNE CARBONARA (D) (G)

Beef Speck, Egg Yolks, Butter & Parmesan Cheese.

SPAGHETTI BOLOGNESE (D) (G)

Angus Beef Bolognese, Basil & Parmesan Cheese.

ARABIC GRILL

Served with pickles, garlic tahini sauce, grilled vegetables & fresh pita.

SHISH TAOUK

LAMB KOFTA

SEA BREAM (S)

choose 1 starter, 1 main meal, 1 dessert



DESSERT

(Choose 1)

GREEN TEA TIRAMISU (D)(G)
Japanese Green Matcha & Yuzu Whipped Cream.

DATES STICKY TOFFEE PUDDING (D)(G)
Toffee glaze, date cake & Vanilla Ice Cream.

GRAPHOS LEMON TART (N) (D) (G)
Browned Butter Crust, Lemon Custard, berries.

TEXTURE OF BERRIES (N) (D) (G)
Hibiscus Soup, Poached Rhubarb & Lemon Mint Sorbet.

choose 1 starter, 1 main meal, 1 dessert



Hilton

ABU DHABI YAS ISLAND
هيلتون أبوظبي جزيرة ياس

SOCIAL
GRAPHOS
KITCHEN

KIDS MENU



STARTERS

COLD MEZZE PLATE
KID'S CHOPPED SALAD



MAIN COURSE

TRIPLE CHEESE SANDWICH
BOLOGNESE PASTA
KID'S BEEF SLIDER
MARGHERITA PIZZA
CHICKEN NUGGETS SERVED WITH FRIES
FISH FINGER
VEGETABLE NOODLES
SWEET POTATO FRIES



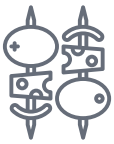
DESSERTS

ICE CREAM
BERILICIOUS
CHOCOLATE BROWNIES
SORBET

choose 1 starter, 1 main meal, 1 dessert



SIDEKICKS



STARTERS

ITALIAN BURRATA SALAD

Datterino tomato, arugula, baby spinach leaves, extra-virgin olive oil, balsamic reduction.

ARABIC COLD MEZZE

Hummus, moutabel, tabbouleh, warak enab, Arabic bread.

HEALTHY CHICKEN SOUP

Rich chicken broth, ginger, cilantro, basil, vegetables, chicken breast.



MAIN COURSE

ARABIC GRILL

Shish taouk, lamb kofta, roasted vegetables, Arabic bread, garlic mayo.

GRILLED SEABASS

Sautéed vegetables, lemon butter sauce.

PESTO PENNE

Capsicum, mushroom, pine seed, Parmesan.

SIDEKICKS HAND-TOSSED PIZZA

Tomato sauce, mozzarella cheese, beef pepperoni, roasted vegetables oregano.



DESSERTS

HONEY CRUNCH

Lemon gelee, white chocolate malto and fresh berries.

FROZEN FAVORITES

Chocolate & vanilla.

THE LOCAL BUZZ

Mascarpone mousse, Arabic coffee soaked ladyfingers.



SIDEKICKS



KIDS MENU

SIDEKICK SWIRL

Strawberry banana smoothie.

MAGIC BOX

Choice of cereal: Rice Krispies, Muesli, Coco Pops, Corn Flakes, All Bran Flakes.
(Served with choice of hot/cold milk: full/low fat/soy or almond)

SWEET AND SUNNY

Pancake tower, Belgian waffle or French toast with whipped buttercream, maple syrup.

GET CRACKIN'

2 eggs any way, toast and hash potty.
Add bacon | Add beans

Today's selection of ice creams and sorbets with toppings.

BANANA SPLIT

Vanilla, chocolate, strawberry ice cream, banana, whipped cream,
chocolate and strawberry sauce, sugared almonds.

ICE CREAM COOKIE SANDWICH

Chocolate chip cookie, vanilla ice cream, chocolate sauce.

LET ME EAT CAKE!

Warm chocolate brownie with vanilla ice cream and caramel sauce.

GRANNIE'S CHICKEN NOODLE SOUP

FARMER FUEL

Fresh vegetables with hummus or ranch dip.



SIDEKICKS



KIDS MENU

KRISPY CLUCKS

Breaded chicken strips, bbq sauce.

FISH FINGERS

Crispy breaded white fish, tartar sauce.

TITAN TURKEY HAM AND CHEESE

Grilled cheese sandwich with turkey ham.

DINO BURGER

Hamburger, lettuce, tomato, mayonnaise, cheese.

SCRAPPY'S STEAK

150g Beef Striploin.

KICKIN' CHICKEN

Grilled chicken bites.

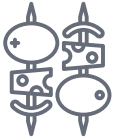
Above items served with 1 choice:

Skinny Fries
Fat Fries
Steamed Rice
Creamy Mashed Potatoes
Steamed Vegetables
Pepperoni Cheese
Ham and Pineapple
Penne Tomato
Mac and Cheese
Spaghetti and Meatballs



CROWNE PLAZA

ABU DHABI - YAS ISLAND



STARTERS

WILD MUSHROOM AND CHESTNUT SOUP (V)(D)(N)

Creamy porcini, button and trump mushrooms in truffle oil

STEAK TARTARE

Hand-cut prime beef, grape mustard and traditional condiments served with toast

STILLS PRAWNS CEVICHE

Fresh prawns cured in fresh lime, coriander, mangoes, avocados and orange juice served with homemade corn chips

SALMON AND AVOCADO TARTARE

Cured Scottish salmon, avocados, chimichurri and lemon served with toast

SOUP OF THE DAY (V)

Made fresh daily, please ask your waiter for today's special

STILLS CAESAR SALAD (D)

Baby gem lettuce, bresaola chips, parmesan, garlic croutons and Caesar dressing with grilled chicken

BURRATA AND BLOOD ORANGE SALAD (V)(D)(N)

Blood oranges, radicchios, watercresses, rocket leaves, capers, hazelnuts and balsamic reduction

WARM LEMON AND ROSEMARY CHICKEN SALAD

Chicken mini fillets, French beans, artichoke hearts, mixed salad leaves and baguette croutons dressed with rosemary and capers vinaigrette

KIWI QUINOA SALAD (V)(N)

Quinoa, kiwis, roasted butternut squash, cherry tomatoes, herbs, pomegranates, pine nuts, mangoes and avocados with tahini dressing

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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جزيرة ياس
YAS ISLAND
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CROWNE PLAZA

ABU DHABI - YAS ISLAND



MAINS

THE HOUSE BURGER (D)

Angus beef, onions, tomatoes, rocket lettuce, mushrooms, truffle mayo, melted brie and brioche with French fries and truffle sauce

POLYNESIAN CRISPY CHICKEN BURGER (D)

Tender chicken breast, Nespresso coffee bbq sauce, kimchi, pickles, jalapeños, tomatoes, chuka wakame and cheddar cheese

STILLS VEGAN BURGER (V)

Mushroom patty, vegan cheese, Rocca leaves, tomatoes and pickles served with guacamole and sweet potato fries

PHILLY CHEESE STEAK SANDWICH (D)

100% pure tenderloin, homemade ciabatta, caramelized onions, tomatoes, gherkins and cheddar cheese served with our secret fries

OUR CLUB SANDWICH (D)

Double club with oven-roasted turkey served on light rye toast with apple-smoked bacon, provolone cheese, lettuce, tomatoes and Russian dressing served with fries

ROTISSERIE HALF CHICKEN (D)

Corn-fed baby chicken with charred broccolini and creamy mushroom sauce

CURRIED CHICKEN KIEV WITH SQUASH SAG ALOO (D)

Chicken breasts, panko breadcrumbs, butter, coconut milk, curry powder, baby spinach, potatoes and butternut squash

SOY SALMON STEAK WITH SAMBAL SALAD

Norwegian salmon steak marinated in soy sauce, fish sauce and sugar served with sambal salad, beetroot and soy coconut sauce

FISH AND CHIPS

Beer-battered cod with homemade tartar sauce, mushy peas, thick chips and half a lemon

BROCCOLI AND GOAT CHEESE RAVIOLI (V)(D)(N)

With wild mushroom truffle cream, roasted pine nuts and aged parmesan

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CROWNE PLAZA
ABU DHABI - YAS ISLAND



DESSERTS

BANANA PARFAIT (D)

Banana purée, double cream, vanilla, biscuits and butter



ALMOND TART WITH MEDLAR JAM (D)(N)

Flour, butter, sugar, eggs, prunes, almonds, apples and cream

BREAD AND BUTTER PUDDING WITH CHOCOLATE SORBET (D)

White bread, butter, sultanas, cream, milk, vanilla, eggs and chocolate

STICKY TOFFEE PUDDING (D)

Butter, sugar, eggs, coffee, dates, double cream and vanilla ice cream

VEGAN COCONUT MOUSSE WITH PASSION FRUIT (V)

Pineapples, coconut sugar, nutmegs, chickpeas, lime, coconut yoghurt, passion fruits and mint leaves

STILLS FRUIT PLATTER (V)

Seasonal fruit slices

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

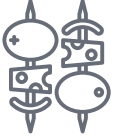
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CROWNE PLAZA

ABU DHABI - YAS ISLAND



STARTERS

THAI GREEN PAPAYA SALAD (N)

Spicy salad made from shredded green papaya, garlic, chilies, green beans, tomatoes, fish sauce, lime juice, palm sugar and peanuts

VIETNAMESE RICE PAPER ROLLS WITH CRAB

Fresh rolls made with rice vermicelli, crabmeat, cucumbers, fresh herbs, baby spinach and served with our in-house dipping sauce

TOM YUM GONG

Sour soup flavoured with fragrant lemon grass, fresh galangal roots, kaffir lime leaves, prawns, calamari and clams

CLEAR TOFU WITH NOODLES SOUP (V)

Clear tofu and noodle soup made with tofu, spring onions and shiitake mushrooms

SEAFOOD SIEW MAI

Mix seafood with carrots, turnips, mushrooms, spring onions, sesame oil, sugar, ginger, salt and turmeric powder



MAINS

GREEN VEGETABLE CURRY (V)

Green Thai curry paste with fresh chilies, herbs, shiitake mushrooms, green beans and coconut milk served with jasmine rice

KUNG PAO CHICKEN (N)

Chicken breast, soy sauce, vinegar, granulated sugar, toasted sesame oil, bell peppers, green onions, cashews, dried red chili peppers, fresh garlic and ginger served with rice

VEGETABLES STIR FRY NOODLES (V)

Stir fry rice noodles, soy sauce, garlic, ginger, bok choy, carrots, coriander, bell peppers and onions

STIR FRY BOK CHOY (V)

Bok choy, shiitake mushrooms and crispy shallots

MONGOLIAN BEEF

Thin beef strips, garlic, ginger, soya sauce, oyster sauce, onions, spring onions and red capsicum served with jasmine rice

SALMON TERIYAKI

Roasted salmon fillets served with green beans, roasted potatoes and teriyaki sauce

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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CROWNE PLAZA

ABU DHABI - YAS ISLAND



DESSERTS

LEMONGRASS CRÈME BRULÉ (D)

Classic vanilla custard flavoured with lemongrass and served with red berries

FRUIT PLATTER (V)

Selection of fresh seasonal fruits

PISANG GORENG (V)(D)

Crispy banana, whipping cream, chocolate sauce service with vanilla ice cream

TEA-A-MISU (D)

Classic vanilla custard flavoured with lemongrass and served with red berries

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STARTERS

GUACAMOLE (V)

Mashed avocados mixed with tomatoes, onions, coriander and lime

NACHOS

Chicken with tortilla chips, pickled chilies, melted cheese, pico de gallo, beans, guacamole and sour cream

FLAUTAS

Pulled beef, mash and cheese rolled in tortillas, guacamole and beans served with spicy jalapeño salsa

ALITAS CHIPOTLE Y MIEL

Chipotle and honey chicken wings with pastor dip and cabbage salad

MACHO BITES (V)(D)

Spicy cheese balls, habanero and jalapeños on cabbage salad with jalapeño ranch dressing



CEVICHES

ATÚN (V)(N)(D)

Tuna, avocados, spring onions, jalapeños and mandarins with coriander mint dressing and sesame seeds

SANDIA (V)

Watermelons, palm hearts, red onions, cucumbers, pumpkin seeds, seaweeds, avocados, coriander, lime juice and soy sauce



ENSALADAS

ENSALADA MEXICO (G)

Mix greens, cherry tomatoes, red onions, nopalitos, chicken breasts, black beans, roasted corn, avocados, queso fresco and tortillas with jalapeño ranch dressing

TACOS POLLO AL PASTOR

Marinated chicken thigh, tomatillo salsa and grilled pineapple pico

TACOS BARBACOA

Slow cooked beef, onions and coriander with spicy jalapeño salsa

TACOS HONGOS AL AJILLO (V)

Mushrooms and guajillo chilis salad with avocado and spicy toreada salsa

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MAINS

SALMÓN AZTECA (D)

Salmon, black beans purée, sautéed veggies, apples and plantains

ENCHILADAS DE DESHEBRADA (D)

Beef, guajillo chili tortillas, sour cream and avocados with spicy potatoes

ENFRIJOLADAS DE POLLO (D)

Chicken chipotle, creamy bean sauce, sour cream, halloumi cheese, avocados and Mexican rice

TAMPIQUEÑA 300GMS

Flank steak served with cheese enfrijolada, avocado salad and Mexican rice

POLLO

Achiote marinated chicken, onions, bell peppers, mushrooms, tortillas, guacamole, sour cream and pico de gallo

VEGETARIANA (V)(D)

Achiote marinated mixed vegetables, tortillas, guacamole, sour cream and pico de gallo



DESSERTS

TRES LECHE (V)(D)

Vanilla sponge soaked in three milk with passion fruit pastry cream, hibiscus sorbet and chocolate sprinkles

SORBETES

Mango, chamoy, hibiscus or prickly pear

HELADOS (V)(D)

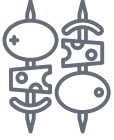
Vanilla or chocolate with mix berries, sweet corn or raisins

CLASSIC CHURROS (D)

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STARTERS

ABBEY CHEESE CROQUETTES (D)(V)

With apple chilli chutney

FRENCH ONION SOUP (A)(D)

Caramelized onions, shallots and scallions slow cooked in beef stock with croutons and cheese

PRAWNS IN GARLIC BUTTER (A)(D)

Sauteed jumbo prawns in butter, white wine, garlics and herbs

TOMATO AND TUNA SALAD (D)

Teriyaki glaze, compressed watermelon and pink pepper coated tuna.

MIXED GREEN SALAD (V)

Mix greens, onions, tomatoes, cucumbers and carrots with lemon and olive oil dressing

MARINATED QUINOA (V)

With avocados, baby spinach, broccoli and pomegranate dressing



MAIN COURSE

MUSSELS PROVENCAL (D)

With grilled vegetables in tomato and herb sauce

MUSSELS (A)(D)

With tagliatelle pasta and tomato sauce

FISH AND CHIPS (A)(D)

Crispy Hoegaarden battered fried hoki fillet, Belgian fries, tartare sauce and mashed peas

BELGIAN BEEF STEW (A)(D)

Braised with onions, mustard and Leffe blond served with Belgian fries

CAJUN BEEF BURGER (D)

Brioche buns, Iceberg slaw, onions, tomatoes, mushrooms, veal bacons, cheddar cheese and pickles served with fries

BELGIAN VOL AU VENT (D)

Sauteed chicken and beef meatballs with cream and mushroom served with puff pastry, Belgian fries and mayonnaise

SLOW COOKED DUCK BREAST (D)

With truffled savoy cabbage and creamy bacon sauce



DESSERTS

BELGIAN WAFFLE (D)(N)

With strawberries and whipped cream or banana and chocolate

CRÈME BRÛLÉE (D)(N)

With a layer of vanilla and berry compote

CHEESECAKE (D)(N)

With berry compote

CHOCOLATE FONDANT (D)(N)

Moist chocolate cake

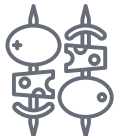
APPLE TARTE (D)

Sauce anglaise and Vanilla ice cream

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STARTERS

FRITTO MISTO (D)

Fried crispy squids and zucchini coated with semolina and polenta flour served with lemon wedge and tartar sauce

INSALATA DI POLPO PATATE E POMODORINI (D)

Octopus salad with boiled potatoes, cherry tomatoes, black olives and fresh lemon dressing

GUAZZETTO (D)

Seafood soup with tomatoes, baby octopus, seabass, prawns, squids, mussels and red bell peppers

CAPRESE (D)(V)

Buffalo mozzarella cheese, tomatoes, oregano, and basil pesto

BRUSCHETTA (D)

6 toasted slices of home-made bread with plum tomatoes, basil, mascarpone cheese, smoked salmon, sundried tomatoes, veal prosciutto and burrata

MINISTRONE DELL'ORTO (V)

Minestrone soup with cauliflower, potatoes, beans, Kenya beans, leek, carrots and zucchini

PALLOTTE CACIO E UOVA (D)(V)

Fried crunchy cheese balls with tomato coulis sauce

CAESAR SALAD (D)

Baby gem salad, crispy bresaolas, parmesan shaves, Caesar dressing and garlic croutons with grilled free-range chicken.



PIZZA

4 FORMAGGI (D)(V)

Pecorino, scamorza, gorgonzola cheese and Fior di Latte mozzarella cheese

CALABRESE (D)

Tomato sauce, spicy beef salamis, tomatoes, Fior di Latte mozzarella cheese and oregano

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PASTA

RISOTTO AI FUNGHI PORCINI (D)(V)

Porcini mushroom risotto with herbs and parmesan

CANNELLONI RICOTTA E SPINACI (D)(V)

Homemade cannelloni with creamy ricotta and spinach filling, tomato sauce and bechamel sauce

CARBONARA (D)

Italian carbonara pasta, beef pancetta, egg yolks, black peppers, parmesan, and pecorino cheese

TAGLIATELLE PAGLIA E FIENO CON RAGÙ ALLA BOLOGNESE E BRESAOLA CROCCANTE (D)

Homemade green and yellow tagliatelle pasta with beef ragu and crunchy bresaola

BOTTONI DI MELANZANE AL CIOCCOLATO CON SALSA DI POMODORO E RICOTTA (D)(V)

Homemade pasta filled with roasted eggplant, dark cocoa and pecorino cheese with warm tomato and ricotta sauce



MAINS

POLLO IN UMIDO NELLA COCOTTE CON PASTINACA, CAROTE, BARBABIETOLA E PATATE NOVELLE

Baby chicken served in the pot with parsnips, carrots, beetroots, and baby potatoes with tarragon sauce

SALMONE COTTO IN BASSA TEMPERATURA (D)

Sous vide salmon with red bell peppers, orange reduction coulis, asparagus and red cabbages with warm anchovies' oil dressing

BRANZINO IN CROSTA DI SALE (D)(V)

Baked salt-crusted seabass marinated with lemon, mixed herbs, zucchini velouté, vegetables mirepoix and beetroots



DESSERTS

FILINI CHEESECAKE (D)

with berries coulis

CLASSIC PANNA COTTA (D)

Topped with chocolate, caramel, or red berry sauce

GELATO 2 SCOOPS (D)

Vanilla, dark chocolate, strawberry, lemon sorbet or tiramisu

TORTA DELLA NONNA CON PINOLI E GELATO ALLA VANIGLIA (D)

Short crust tart with custard cream and toasted pine nuts served with vanilla ice cream

TIRAMISU (D)

Traditional Italian tiramisu, mascarpone cream, ladyfinger biscuits and espresso coffee dusted with cocoa powder

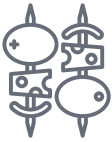
Choice of any one starter, main course and a dessert including mineral water and soft drinks.

(D) - Dairy (N) - Nuts (V) - Vegetarian

*All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

Rangoli

Modern Indian Cuisine



APPETIZERS

DAHI K KEBAB (D)(N)(V)

Hung yoghurt deep fried dumpling with raisins, cashew nuts and fresh coriander leaves

SAMOSA (D) (V)

Stuffed with green peas and potatoes, filled with short crisp crust dough, mint and tamarind sauce

KURKURI BHINDI (V)

Spicy crispy lady finger fries dusted with chat masala

PANEER NACHOS (D) (V)

Tortilla chips and spicy paneer topped with yoghurt and chutneys

DOODIYAH MURGH TIKKA (D)

Creamy chicken kebabs, infused with green cardamom and gratinated with fried garlic

SEEKH KEBAB LAZEEZ (D)

Spicy lamb mince kebab, soft cheese and aromatic spices

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Rangoli
Modern Indian Cuisine



MAINS

KHUMB LAZEEZ HANDI (D) (N) (V)

Mélange of mushroom, green peas and lotus seed in velvety nutty gravy assortment of vegetables, tossed in onions and pepper masala

LAHSONI PALAK (D) (V)

Spinach tempered with zesty garlic and finished with white butter

RANGOLI DAL (D) (V)

Classic yellow lentils tempered to perfection

DAL MAKHANI (D) (V)

House special black lentils simmered overnight on tandoor in classic dum style, finished with butter and cream

PRAWNS MOILEE

Prawns cooked in onions, tomatoes, turmeric and coconut base gravy

BHUNA GOSHT HUSSAINI (D)

Lamb boti slowly braised in onions and tomatoes, finished with chefs special garam masala

ROYAL BUTTER CHICKEN (D) (N)

Legendary butter chicken, tandoor roasted pulled chicken in tomato based rich velvety gravy, finished with butter and cream

CHICKEN TIKKA MASALA (D) (N)

Marinated spicy chicken cooked in onions, tomatoes, finished with chefs special garam masala

ZAFRANI MURGH PULAO (D)

Chicken in brown onions, mint and yoghurt yakhni with saffron scented basmati rice cooked in traditional dum style

SUBZ DUM BIRYANI (D)

Mixed vegetables in yoghurt, brown onions, ginger, mint gravy and fragrant rice, cooked in dum style



Rangoli

Modern Indian Cuisine



BREADS

PARATHA (D)

Ajwaini, pudina, or choora

TANDOORI ROTI

Whole wheat

NAAN (D)

Plain, butter or garlic



INDIAN SWEETS

MOONG DAL HALWA (D)(N)

Desi ghee and thin sugar syrup, saffron, green cardamom and dry nuts

TIRAMISU CARROT HALWA (D)(N)

A combination of creamy mascarpone, warm carrot halwa and pistachios

GULAB JAMUN (D)(N)

Dumplings of reduced milk, poached in cardamom and vanilla ice cream





BAR BITES

YB NACHOS (V)

Home-made guacamole, tomato salsa, jalapeños, cheddar sauce and sour cream

SPICY EDAMAME (V)

Tossed with garlic, ginger, sesame and chili oil

CHICKEN SHAWARMA TACOS (D)

Shredded lettuce, cornichon, tomatoes and spicy tahini sauce

JALAPEÑO POPPERS (D)

Turkey bacon, sour cream, cheddar cheese, spring onions and ranch dip

CLASSIC CAESAR (D)

Romaine hearts, parmesan shavings, turkey bacon and garlic croutons

KALE AND QUINOA (V)

Feta, red radish, pomegranate and citrus dressing

GRAPES AND ROCKET SALAD (V)

Honey lemon dressing, pears, and toasted almonds

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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Yas Island Rotana

Abu Dhabi



MAINS

SAUSAGE BY METER
50 Centimeters | 1 Meter

CHICKEN CHORIZO

STIR FRIED NOODLES BOWL
Egg noodles, shrimps, chicken, pak choy, bean sprouts, cabbage, sesame and soy

FISH & CHIPS
Buttered cod fish, mushy peas, steak fries and tartar sauce

CHICKEN PARM (D)
Melted mozzarella cheese, marinara sauce, grated parmesan, truffle fries and mesclun salad

PASTA (SPAGHETTI OR PENNE)
Sauces: Arabiata, creamy carbonara (d) or bolognaise (d)

GOURMET SANDWICH (D)
Shaved chicken breast, avocados, sun dried tomato pesto and rocket on country bread

YBER GER (D)
Beef patty, fried egg, cheddar cheese, bacon, roasted garlic mayo and blt

CHICKEN QUESADILLA (D)
Crispy flour tortilla, triple cheese, capsicums, salsa, guacamole and sour cream

BUFFALO WINGS (D)
Tossed in buffalo sauce, crunched vegetables and sesame seeds



DESSERT (Choose any one)

HAZELNUT CREME BRULE (D)(N)

BOOZY PINEAPPLE UPSIDE DOWN (D)

3 SCOOPS OF ICE CREAM
Vanilla, strawberry, and chocolate (D)

Choice of any one starter, main course and a dessert including mineral water and soft drinks.

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YAS BEACH



ADULTS MENU

Selection of 1 Salad, 1 Main, 1 Dessert

QUINOA VEGETABLE SALAD (V)

Fresh Quinoa with Eggplant, Zucchini, Bell Pepper, Cherry Tomato, Avocado topped with Pomegranate, served with balsamic dressing.

CAESAR SALAD (D)

Romaine Lettuce, Croutons, Grated Parmesan, Anchovy Based Dressing.

WATERMELON & FETA SALAD (D) (V)

Arugula, Fresh Mint and White Balsamic Vinegar.



MAIN COURSE

CLUB SANDWICH (D)

Toasted with Bresaola, Smoked Chicken, Lettuce & Mayonnaise.

GRILLED CHICKEN WRAP (G) (D) (GR) (L)

Chicken Breast marinated with Herbs, wrapped with Cheddar Cheese, Smoked Corn, Mushroom, Mint & Greek Yogurt Sauce.

CRISPY CHICKEN BURGER(D)(G)(L)

Crispy Chicken Breast with Aioli sauce, Asian mix Salad, Tomatoes, Cucumber, Lemon Mustard dressing.

HOT DOG BEEF OR CHICKEN SAUSAGE

With Mustard, Ketchup & Mayo.

MARINARA (V)

Tomato Sauce, Oregano & Garlic.

MARGHERITA (V)

Tomato Sauce, Mozzarella & Basil Leaves.

DIAVOLA

Tomato Sauce, Mozzarella, Pepperoni.

PENNE ALFREDO (D)

Penne with Chicken & Mushroom with a Creamy Sauce, topped with Parmesan Cheese.

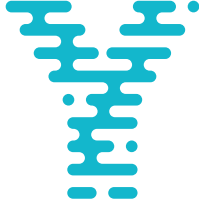


DESSERTS

FRUIT SALAD Chilled Seasonal Fruits

CHOCOLATE BROWNIES

WATERMELON WEDGE



YAS BEACH



KIDS MENU

Selection of 1 Main, 1 Dessert



MAIN COURSE

HOT DOG BEEF OR CHICKEN SAUSAGE

With Mustard, Ketchup & Mayo.

KIDS MARGHERITA (V)

Tomato Sauce, Mozzarella & Basil Leaves.

PENNE ARRABIATA (V)

Penne with Pomodoro Sauce and Parmesan Cheese.

KIDS MINI BEEF BURGER (D) 55

Beef, Tomato, Mayo, Cheddar Cheese & French Fries.

CHICKEN NUGGETS 33

Served with French Fries.



DESSERTS

FRUIT SALAD

Chilled Seasonal Fruits.

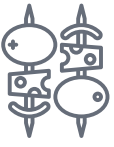
CHOCOLATE BROWNIES

WATERMELON WEDGE



ABU DHABI

YAS ISLAND



STARTERS

ONION BHAJI (G) (V)

Crispy spiced onion fritters.

CHICKEN 65 WINGS N' POPS (G)

Crunchy chicken wings & lollipops, tomato masala.

VEGETABLE SAMOSAS (G) (V)

Potato and vegetable masala, beetroot ketchup.

CHICKEN TIKKA (D)

Tandoor roasted chicken, pickled onions & yoghurt.

PANEER TIKKA (V) (D)

Cottage cheese, royal cumin, mint chutney.

SHAMI KEBAB (D) (G)

Punjab spiced minced meat, coriander, pepper.



MAIN COURSE

OLD DELHI BUTTER CHICKEN (D) (N)

Pulled chicken, creamy tomato & cashew sauce, fenugreek.

PANEER BUTTER MASALA (D) (V) (N)

Paneer tikka stepped in creamy tomato and butter sauce.

LAMB VINDALOO RAJASTHANI CHILI, COCONUT YELLOW DAL TADKA (V)

Chana lentils thumbbed with mustard & cumin seeds.

DAL MAKHANI (D) (V)

Creamy black lentil simmered overnight on the tandoor.

CHICKEN BIRYANI (D) (N)

Masala chicken, basmati rice, crispy onions, fresh mint & raita.

VEGETABLE BIRYANI (V) (D) (N)

Seasonal vegetables, basmati rice, crispy onions, fresh mint & raita.



DESSERTS

MANGO LASSI (D) (N)

Layered kulfi, mango sauce, candied pistachios.

GULAB JAMUN (D) (G) (N)

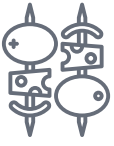
Khoya, sugar syrup, vanilla ice cream.

***Choice of 1 Appetizer, 1 Main Course and
1 Dessert along with water and a soft beverage***



ZEERA

by buddha bar
MODERN INDIAN CUISINE



STARTERS

WATERMELON PALAK CHAAT

Crispy spinach sweet and spice salad, compressed watermelon carpaccio and spiced feta cheese.

or

MALAI CHICKEN TIKKA

Tandoor grilled chicken, marinated in cheese and cream with fresh green chili and coriander roots scented with mace and green cardamom powder served with apricot ginger chutney.



MAIN COURSE

(Choose your main)

BUTTER CHICKEN

Chicken morsels poached in creamy and buttery tomato sauce with your choice of basmati rice or assorted breads.

or

VEGETABLE BIRIYANI

Biriyani rice slow cooked with the fragrance of green cardamom, mace and rose water.



DESSERTS

(Choose your dessert)

GULAB JAMUN

Caramelized milk dumplings soaked in cardamom scented sugar syrup.

or

CARROT HALWA

Homemade carrot halwa served with pistachio ice cream.



ZEERA

by buddha bar
MODERN INDIAN CUISINE



KIDS MENU

MALAI CHICKEN TIKKA

Tandoor grilled chicken, marinated in cheese and cream with fresh green chili and coriander roots scented with mace and green cardamom powder served with apricot ginger chutney.

or

BUTTER CHICKEN

Chicken morsels poached in creamy and buttery tomato sauce with your choice of basmati rice or french fries.

and

ICE CREAM

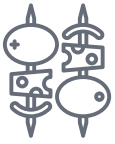
A scoop of pistachio homemade ice cream.

Inclusive of water.



Bushra

by buddha-bar



STARTERS

SILKY HUMMUS

Silky chickpeas, tahini, spiced pumpkin, lemon juice and garlic.

or

RAS KIBBEH

Bulgur with pine seeds, buffalo mozzarella, aubergine stuffing and tomato sauce.



MAIN COURSE

CHICKEN SHISH TAWOOK

Marinated chicken in Bushra style, pickles, spicy potato and garlic sauce.

or

ADONA KOFTA

Minced beef, datterini tomato, green and red pepper and onions.



DESSERT

CHOCOLATE DATE CAKE

Warm chocolate and caramel cake served with vanilla labneh.

or

ROSE MUHALABBIYA

Middle eastern milk puding, chocolae wafer, orange caramelized and rose blossom water. Inclusive of water.



KIDS MENU

CHICKEN NUGGETS

Breaded chicken and fries.

or

PENNE PASTA

Penne arrabiatta with cheese.

and

PISTACHIO ICE CREAM

Homemade pistachio ice cream
Inclusive of water.