

## 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\*\*\*



## MAINS

(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\*\*\*

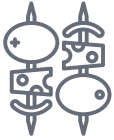


ABU DHABI

YAS ISLAND

# GARAGE

## MEAT VAULT - STATION



### STARTERS

#### CEASAR SALAD

Romaine lettuce, sourdough croutons, white anchovies, parmesan, caesar dressing. (G,D)

#### 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 CRACKLING

#### 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, garlick abhneh.

\*\*\*2 alcoholic OR 2 soft beverages included\*\*\*

\*\*\*choose 1 starter, 1 main meal, 1 dessert\*\*\*



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NIKKEI HOUSE - STATION

NIKKEY SUSHI PLATE

daily selection of sushi rolls and nigri.

TUNA POKE BOWL

barley, quinoa, flaxxed, peruvian corn, jalapenos, charred pinnapple, bloody may 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.

AMICI

ANTI PASTI



MARGHERITA

srushed tomatoes, buffalo mozzarella.

DIAVOLA

pomodoro suace, spicey 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.

SPINCAH TAGRILATELLE

bread crums, confit porcini, olive.

MUSSEL BUCATINI

zuchhini, Garlic Parsley.

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## Half-Board Flex Premium



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# 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

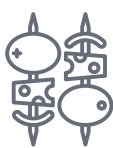
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\*\*\*choose 1 starter, 1 main meal, 1 dessert\*\*\*



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## blue | grill



### STARTERS

**Wild Mushroom Soup**  
Parmesan crostini & truffle oil.

or

**Charcoal King Prawns**  
Avocado spread, cilantro cress, yuzu pearls.



### MAINS

**NZ Grass Fed Beef Tenderloin 200gms**  
Served with Mash, Roast vegetables, natural Jus.

or

**Pan Seared Salmon**  
Served with Asparagus, fennel salad, mango & coriander salsa.



### SWEET TREATS

**Melting Moments**  
Cheese cake with, salt caramel, fresh berries, white chocolate dome.

or

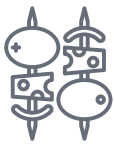
**Potted Banana**  
Caramel, biscuit crumbs, bananas, dulce de leche.

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



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### APPETIZERS

#### The Veg Sampler

Onion Bhajia, palak patta Chaat & Hariyali Tikki.

or

#### Punjabi Murgh Tikka

Chicken Breast Marinated with Tandoori Spices and Yoghurt.



### MAINS

#### Panner Tikka Masala

Tandoori cooked cottage cheese tossed in creamy onion tomato gravy.

or

#### Murgh Dum Biryani

Chicken Thigh morsels layered with aromatic basmati rice and saffron.



### DESSERT

#### Pistachio Kulfi

Flavoured Indian Ice cream with falooda, basil seeds and nuts.

or

#### Rasmalai

Soft Milk Dumplings Soaked in saffron Milk.

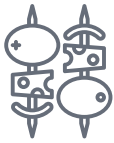
Choice of any one starter, main course and a dessert including mineral water and soft drinks.



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## STARTER

**SOUP OF THE DAY** (ask our team)

### CRAB SALAD

Fresh mixed leaves with cucumber, carrot, avocado, cherry tomato and crab meat in soya sesame dressing topped with wasabi mayo dressing.

### SALMON & PRAWNS CITRUS SALAD

Warm grilled salmon and prawns salad mixed with varied greens, red cherry tomatoes, shallots and orange segments generously topped with citrus dressing.

### CAESAR SALAD

Traditional dressed romaine lettuce with shaved Grana Padano cheese, topped with herbed garlic croutons.

### TRADITIONAL GREEK SALAD

A traditional Greek salad with cucumber, onion, tomato and bell pepper, served with feta cheese and lemon vinaigrette dressing.  
Choice of topping: Salmon/Prawn/Chicken

### DYNAMITE SHRIMP

Deep fried to golden perfection buttered shrimps, coated with dynamite dressing.

### MEXICAN CHICKEN QUESADILLA

A traditional Mexican chicken quesadilla served with sour cream, guacamole and tomato salsa dip.



## MAIN COURSE

### ATLANTIC GRILLED SALMON

Cooked into perfection fresh salmon fillet, served with mashed potato, steamed vegetables topped with creamy cheese potato sauce.

### FISH AND CHIPS

A traditional crispy Cod fish fillet, fried till golden brown, served along with French Fries and aromatic mashed peas.

### DUO BURGERS

Homemade ground angus beef burgers with mayonnaise, ketchup, gherkin pickle, tomato, onion and cheddar cheese. Served with french fries.

### CAJUN GRILLED CHICKEN

Cajun marinated grilled chicken breast, served with creamy mashed potato, assorted vegetables and mushroom sauce.

### MUSHROOM ALFREDO PASTA

Creamy penne pasta with mix mushroom and parmesan cheese.

### LINGUINE ALLA PESCATORA

Linguine pasta with a mix of mussels, white fish, prawns and calamari tossed with chunky tomato sauce and parmesan cheese.

### CHICKEN ALFREDO

Penne pasta with grilled chicken breast in creamed mushroom sauce, topped with Parmesan cheese.

### MAKI SELECTION

California and Spicy Tuna Maki.

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#### DESSERT

CREMA CATALANA  
HOMEMADE BANANA PUDDING  
MANGO & BASIL SORBET  
NEW YORK STYLE CHEESE CAKE  
PANNA COTTA  
SEASONAL FRUITS  
SELECTION OF MOCHI ICE CREAM



#### KIDS MENU

All inhouse kids' menu is available:

CHEESE SPAGHETTI  
CHICKEN FINGERS  
FISH NUGGETS  
MINI BURGER AND FRIES  
MOZZARELLA CHEESE STICKS

\*\*\*\*INCLUDING SOFT DRINKS:

Coke, Diet coke, Sprite, Diet Sprite, Fanta, Bitter Lemon,  
Soda Water, Ginger Ale, Tonic Water\*\*\*\*

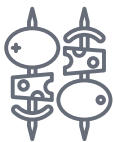
\*\*\*choose 1 starter, 1 main meal, 1 dessert\*\*\*



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### STARTERS

Greek style salad with marinated feta cheese, cucumber and olives.

or

Garlic Prawns Croquettes.



### MAIN COURSE

**Seafood Paella**

Fisherman's rice with squid, prawns, mussels and clams.

or

**Mediterranean Pizza**

Garlic, mushrooms, spinach, goat cheese and Spanish olives.



### DESSERT

Dark Chocolate Coulant with Vanilla Ice Cream

or

San Sebastian Cheesecake

\*\*\*\*INCLUDING SOFT DRINKS: Coca Cola, Fanta, Sprite, Local Water\*\*\*\*

\*\*\*choose 1 starter, 1 main meal, 1 dessert\*\*\*



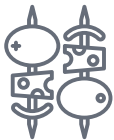
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### KIDS MENU



#### STARTERS

Chicken Fingers

or

French Fries



#### MAIN COURSE

Pasta Bolognese

or

El Paso Pizza

Barbeque chicken, onions and mushrooms.



#### DESSERT

Dark Chocolate Coulant with Vanilla Ice Cream

or

San Sebastian Cheesecake

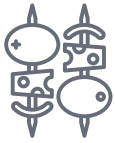
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### STARTERS

#### CHICKEN TACOS

Grilled chicken breast, pico de gallo and aioli served in soft shell tacos.

#### BEEF TACOS

Prime beef tenderloin cubes, smoked vegetable mousse, guacamole, parsley and lime served in soft shell tacos.

#### BEEF CARPACCIO

Angus beef carpaccio with truffle, wild rocca and Parmesan shavings on traditional southern Italian flatbread, "Carte di Musica".

#### SALMON TARTARE

Hand-cut Scottish salmon in white balsamic dressing topped with cucumber, rocca and lemon confit.

#### GREEK SALAD

Heirloom tomato, cucumber, olives, caper berry and lemon feta dressing.

#### QUINOA PUMPKIN SALAD

Mixed quinoa, pumpkin, baby spinach, cucumber, pistachio, blueberry and orange dressing.

#### TERIYAKI STEAK SALAD

Grilled teriyaki steak, mixed greens, mushroom, crispy onion and aged balsamic vinaigrette.



### MAINS

#### BABY CHICKEN

Lemon and fresh herb marinated grilled chicken served with wild rocket and lime.

#### GRILLED SALMON

Wild Atlantic salmon served with homemade guacamole.

#### ANGUS BEEF BURGER

200g black Angus patty on soft brioche with melted cheese, caramelized onion and gravy served with hand-cut fries.

#### TRUFFLE RIGATONI

Rigatoni pasta with button mushroom, Parmesan and creamy truffle sauce.



### DESSERT

#### CHOCOLATE FONDANT

Chocolate fondant served with vanilla ice-cream.

#### PAIN PERDU

Served with caramel sauce and vanilla ice-cream.

\*\*\*\*INCLUDING SOFT DRINKS & JUICES ONLY\*\*\*\*

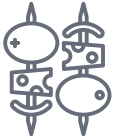
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# Half-Board Flex



## CROWNE PLAZA

ABU DHABI - YAS ISLAND



### STARTERS

#### Homemade Soup of The Day

Ask us for the daily chef's creation.

or

#### Kiwi Quinoa Salad

Quinoa, Kiwi, Roasted Butternut Squash, cherry tomato, herbs, Pomegranate, Pine Nut, Mango, Avocado, Tahini Dressing.

or

#### Watermelon & Feta Salad

Classic vinaigrette, avocado, romaine lettuce, fresh rocket, baby spinach, balsamic glaze, pumpkin seeds, roasted almond flakes.



### MAINS

#### Cheddar Angus Burger

Hand pressed beef, sesame bun, iceberg lettuce, grilled onions, tomatoes, mayo, ketchup, mushrooms, pickles, cheddar cheese.

or

#### Free Range Corn-Fed Chicken with Quinoa Risotto

Served with buttered carrots, portobello mushroom, asparagus, cherry tomato.

or

#### Blackened Norwegian Salmon

Cherry tomatoes, leeks, green beans, buttered potatoes, lemon & thyme sauce.



### DESSERTS

#### Crème Brûlée

Served with Fresh Raspberry, Almond Nougatine, Raspberry Coulis.

or

#### Hot Chocolate Cake

Fresh berries, Valrhona chocolate sauce, caramel sauce, vanilla ice cream, cocoa tuile.

or

#### Sticky Toffee Pudding

Served warm, butterscotch sauce, caramelized walnuts, vanilla ice cream.

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

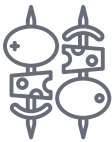


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STARTERS

**Ensalada Amerigo's**  
Wedge salad, cherry tomato, chickpeas, feta cheese, red onion & avocado with pumpkin seed dressing.

or

**Calamares**  
Fried calamari served with sliced pickled chili and chipotle mayo.

or

**Cauliflower (V)**  
Marinated cauliflower, pico de gallo, avocado, nori, tostada, radish.



MAINS

**Fajitas Carne**  
Achiote marinated beef, mix bell peppers, onions, mushrooms, sour cream, pico de gallo, guacamole, flour tortilla.

or

**Fajita Chicken**  
Achiote marinated chicken, mix bell peppers, onions, mushrooms, sour cream, pico de gallo, guacamole, flour tortilla.

or

**Enchiladas De Calabaza**  
Zucchini, carrots, snow peas, green beans, black beans, corn, guajillo-tomato sauce, cheese, and sour cream.



THE VEGGIE OPTION

**Jamaica**  
Hibiscus flowers, plantain, radish, chipotle aioli.



DESSERTS

**Churros**  
Crispy fried choux pastry, warm chocolate sauce.

or

**Corn Cake**  
Sweet corn cake, cajeta fondant, cereal ice cream, cornflake dust.

or

**Tres Leches**  
Three milk cake, passionfruit compote, hibiscus compote.

Choice of any one starter, main course and a dessert including mineral water and soft drinks.  
(V) vegetarian (A) contains alcohol



# Half-Board Flex



## STARTERS

**French Onion Soup (A)**  
caramelized pink onions, shallots, and scallions, slow cooked in beef stock, croutons and cheese.

or

**Smoked Salmon**  
served on potato fritters with sour cream and green leaves.

or

**Chicken Caesar Salad**  
romaine lettuce and caesar dressing with grilled chicken, parmesan, turkey bacon, croutons, and egg.



## MAINS

**Mussels Spaghetti (A)**  
sauteed black north sea mussels & spaghetti with garlic, white wine & tomato sauce.

or

**Fish & Chips (A)**  
crispy hoegaarden battered and fried hoki filet, belgian fries and tartar sauce.

or

**Angus Beef Burger**  
potato bun, boston lettuce, tomato, dill pickle, mayonnaise, cheese fondue, onions, belgian fries and mayonnaise.



## THE VEGGIE OPTION

**Crispy Fried Eggplant**  
slices of eggplant, battered and fried, with ratatouille & mashed potato.



## DESSERTS

**Belgian Waffle**  
strawberries and whipped cream or banana and chocolate.

or

**Baked Cheesecake Aux Speculoos european style baked cheesecake with speculoos cookie base and salted caramel**

or

**Dame Blanche**  
bowl of vanilla ice cream with whipped cream and chocolate sauce choice.

Choice of any one starter, main course and a dessert including mineral water and soft drinks.  
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# Half-Board Flex



## MAINS

### Carpaccio Di Manzo

beef carpaccio, baby spinach, crunchy celery, and green apple, citronette dressing.

or

### Minestrone Dell'orto (V)

cauliflower, potatoes, beans, kenya beans, leek, carrot, zucchini.

or

### Caprese (V)

buffalo mozzarella, tomato, oregano, and basil pesto.



## MAINS

### Beef Lasagne

beef ragu, béchamel, basil & parmesan.

or

### Crispy Seabass

served with eggplant caponata, parsnip puree, crumble herbs bread and balsamic reduction.

or

### Pollo Alla Romana In Umido Nella Cocotte Con Peperoni E Patate

half baby chicken in the pot with bel peppers, potatoes, black olives and tomatoes stew.



## THE VEGGIE OPTION

### Pizza Funghi (V)

tomato sauce, wild mushrooms, roasted garlic, tomato, & mozzarella.



## DESSERTS

### Traditional Italian Tiramisu

mascarpone cream, ladyfingers biscuits and espresso coffee dusted with cocoa powder.

or

### Lemon Tart

served with vanilla ice cream.

or

### Classic Panna Cotta

topped with chocolate or caramel or red berry sauce.

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

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# Half-Board Flex



## BAR BITES

### Chicken Wings

Your Choice of BBQ sauce or Blue cheese dip.

or

### Burrata salad

Rocca, Cherry Tomatoes, Classic Basil pesto, Beetroot Hummus.



## MAINS

### Y-House club

Sour dough bread, smoked turkey ham, Beef bacon, eggs, grilled chicken, Brie, Wasabi honey spread.

or

### Stir Fried Noodles Bowl

Egg noodles, shrimp, bok choy, chili, sesame & soy.

or

### Crispy Fish Burger

Crispy fish fillet, tartar sauce, Ice berg, cheddar cheese & pineapple.



## DESSERT

Sugar & spice.

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



## CONTACT DETAILS



### W Abu Dhabi - Yas Island

Telephone: +971 2 656 0000

Dress code: Casual



### Hilton Abu Dhabi Yas Island

Telephone: +971 2 208 6900

Dress code: Casual



### Crowne Plaza

Telephone: +971 2 656 3066 / 3052

Email: [stills@yasplazahotels.com](mailto:stills@yasplazahotels.com)

Dress code: Elegant & Smart Casual  
Not allowed: Swimwear, Caps and Shorts



### Park Inn

Telephone: +971 55 2589573

Email: [rampi.dharma@yasplazahotels.com](mailto:rampi.dharma@yasplazahotels.com)

Dress code: Smart casual



### Radisson Blu

Telephone: +971 55 596 1895

Email: [nadiia.porutchyk@yasplazahotels.com](mailto:nadiia.porutchyk@yasplazahotels.com)

Dress code: Smart Casual



### Radisson Blu

Telephone: +971 50 468 5521

Email: [billy.schokman@yasplazahotels.com](mailto:billy.schokman@yasplazahotels.com)

Dress code: Smart Casual



### Yas Island Rotana

Telephone: +971 2 656 4155

Email: [fb.yasisland@rotana.com](mailto:fb.yasisland@rotana.com)

Dress code: Casual



### Yas Island Rotana

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Dress code: Casual



### Yas Island Rotana

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Dress code: Casual



### Yas Marina

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Dress code: Casual



### Yas Marina

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Dress code: Casual



### Yas Marina

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