



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 with hash browns

Omelette

plain, cheese or vegetable

served with roasted cherry tomatoes

Fried egg

sunny-side up or over medium or well done

served with grilled tomato and asparagus

Eggs Benedict

served with turkey ham, asparagus and Hollandaise sauce

Eggs Royale

served with salmon, asparagus and Hollandaise sauce

Eggs Florentine

served with creamy spinach, asparagus and Hollandaise sauce

French toast

served with crème Anglaise sauce, pancake syrup and berries

LUNCH / DINNER

Served from 11:00 am – 4:00 am

À LA CARTE

Beef tenderloin steak

herb polenta cake, broccolini, lime-glazed carrot and demi-glaze

Mustard dill salmon fillet

celeriac mash, carrot, broccolini, cherry tomatoes and lemon dill butter sauce

Lamb kebab with bukhari rice

served with daqoos sauce

Nuts and cheese mezzaluna

roast garlic and Parmesan mushroom panna sauce



Paneer tikka masala

served with jeera pulao and dal makhani



Pumpkin risotto

roasted pumpkin, rocket leaves and pine nuts

CREATE YOUR OWN SALAD



VEGETABLES

Carrot, cucumber, celery stick, cherry tomatoes, frisée lettuce, red radish, rocket leaf, lollo rosso, spring onion, mixed olives, lemon wedge, mixed Arabic pickle

PROTEIN

Grilled chicken, feta cheese

DRESSINGS

Caesar dressing, Thousand Island dressing



Balsamic dressing, lemon herb vinaigrette

SUSHI

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



Vegetarian roll, vegetable teriyaki roll

accompanied with soy sauce, wasabi and pickled ginger

DESSERTS

SELECTION OF ICE CREAMS

Vanilla bean, tiramisu, yoghurt ice cream



Vegetarian dishes may contain dairy products.



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 nut, soy, sulphite, celery, mustard, sesame seeds, lupin fish.
Kindly contact a member of our staff for more information.

NON-ALCOHOLIC BEVERAGES

LUXURY NON-ALCOHOLIC BUBBLY

Pierre Chavin Le Petit Étoilé Sparkling Chardonnay

The non-alcoholic organic sparkling drink reveals delicate bubbles that are both fine and enduring. The nose has crisp aromas of white flowers, green apple and white pear which mingle with pleasant lemony and buttery notes.

MOCKTAILS

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

Lychee Cranberry Fizz

cranberry juice, orange juice, lychee syrup, soda

WATER

AlkaLive still, San Pellegrino sparkling

FRESH JUICES

lemon and mint, orange, carrot, pineapple

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 and 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.

COFFEE

Cappuccino, Americano, caffè Latte, Espresso, Double Espresso, caffè Mocha, Espresso Macchiato, Flat White

All coffees are available as regular and decaffeinated.

HOT CHOCOLATE

Served with your choice of full-fat cream, skimmed, lactose-free, soya, almond or coconut milk.

ALCOHOLIC BEVERAGES

CHAMPAGNE

Lanson

Le Black Label Brut
France

J.M. Gobillard & Fils

Cuvee Prestige Rosé
France, 2017

WHITE WINE

Domaine Laroche Chablis Grand Cru Les Blanchots ‘La Réserve De L’Obédience’

France, 2018

Montes Outer Limits

Sauvignon Blanc
Chile, 2022

Markus Molitor Haus Klosterberg

Riesling
Germany, 2021

RED WINE

Château Croizet-Bages

Pauillac Grand Cru Classé AOC
France, 2019

Elderton Barossa

Shiraz
Australia, 2021

DESSERT WINE

Château de Myrat, AOC Sauternes

France, 2013

APERITIF

Campari, Aperol, Martini Extra Dry, Martini Vermouth Rosso,
Martini Bianco

BEER

Stella Artois, Leffe Blonde, Budweiser

VODKA

Skyy, Absolut Citron, Absolut Blue, Absolut Raspberri

GIN

Bombay Sapphire, Edinburgh Classic

RUM

Havana Club 3 yo., Bacardi Carta Negra,
Bacardi Carta Blanca, Captain Morgan Dark Rum,
Captain Morgan Spiced Gold, Malibu Caribbean Rum

WHISKEY

Glenlivet, Chivas Regal 12 yo.,
Johnnie Walker Black Label 12 yo., Jameson Irish Whiskey,
Jim Beam Bourbon, Jack Daniel’s Tennessee

COGNAC

Martell VS

TEQUILA

Jose Cuervo Gold, Jose Cuervo Silver

LIQUEUR

Kahlua, Amarula, Cointreau, Drambuie, Jägermeister,
Grand Marnier, Sheridan’s Coffee Layered,
Baileys Espresso Crème

PORT AND SHERRY

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

whiskey, Angostura bitters, sugar