



# 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

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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 Anglaise crème sauce, pancake syrup and berries

# LUNCH / DINNER

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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

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## VEGETABLES

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

## PROTEIN

Grilled chicken

## DRESSINGS

Caesar dressing, Thousand Island dressing



Balsamic dressing, lemon herb vinaigrette

# SUSHI

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



Vegetarian roll, vegetable teriyaki roll

# DESSERTS

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## 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

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## 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, Café Latte, Espresso, Double Espresso, Café Mocha, Espresso Macchiato, Flat White

All coffees are available as regular and decaffeinated.

## HOT CHOCOLATE

Hot beverage is served with your choice of full-fat cream, skimmed, lactose-free, soya, almond or coconut milk.

# ALCOHOLIC BEVERAGES

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## 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

### Saint Clair Sauvignon Blanc

New Zealand, 2022

### Markus Molitor Haus Klosterberg Riesling

Germany, 2021

## RED WINE

### Château Croizet-Bages, Pauillac Grand Cru Classé AOC

France, 2019

### Casa Silva Shiraz Gran Terroir de la Costa Lolol

Chile, 2021

## DESSERT WINE

### Château de Myrat, AOC Sauternes

France, 2013

## APERITIF

Campari, Aperol, Martini Extra Dry

## 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