QUICK BITES
Marinated Stuffed Olives
Chilli and garlic
Crudités (v)
Raw garden greens served with fiery feta dip
Edamame
Smoked sea salt and chilli flakes

STARTERS
Calamari Tower
Served with saffron aioli
Chilli Fries
Chilli con carne and aged cheddar
Chips and Salsa (n)
Guacamole, hummus, sun-dried tomato hummus
Chicken Wings
Spicy mango glaze served with honey mustard sauce
Prawn Tempura
Served with wasabi mayonnaise
Bruschetta
Diced tomatoes and grilled halloumi
Selection of Cold and Hot Arabic Mezze
Hummus (v), babaganoush (v), stuffed vine leaves, cheese sambousek and meat kibbeh
Served with freshly baked Arabic bread

SALADS
Fattoush Salad (v)
Pita croutons, sumac powder, radish, tomato, cucumber and mint
The Pool Bowl
Baby gem lettuce, wild rice, edamame, sweet potato, tandoori, fresh basil, roasted pumpkin seeds and mango dressing
Hollywood Cobb Salad
Romaine lettuce, grilled chicken, cherry tomatoes, beef bacon, avocado, cucumber, goat cheese, poached egg and caesar dressing
Caesar Salad
Romaine lettuce, Parmesan tempura, garlic croutons, egg, and light anchovy dressing
Add grilled chicken or tiger prawns
Super Food Salad (v)
Mixed greens, raspberries, blueberries, red quinoa, avocado, sunflower seeds and balsamic vinaigrette dressing

SANDWICHES, BURGERS AND WRAPS
Mini Chicken Shawarma
Lettuce, garlic sauce, tomato and gherkins
Vegetable Quesadilla
Minted vegetables, cheddar cheese, avocado, jalapeño peppers and tomato salsa
Beef and Mozzarella Focaccia
Air-dried beef, gruyere mozzarella, roasted onion jam, oregano on freshly-baked focaccia
ikandy BBQ Burger (n)
Grain-fed beef, tomato confit, bun, cheddar cheese, barbecue sauce, tomato, dill pickle and onion
All sandwiches, burgers and wraps are served with French fries

PIZZA
Classic Margherita
Tomato sauce, mozzarella and fresh basil
Beef Chorizo
Tomato sauce, beef chorizo, mozzarella, black olives, sun-dried tomatoes, grilled capicola and red chilli
Panzerotto
Bacon and double-cream base, topped with roasted salad tossed in a lemon vinaigrette
Piri Piri
Piri piri shrimp, spicy tomato sauce, roasted garlic, mozzarella, fresh basil, drizzled with garlic olive oil

MAIN COURSE
Spinach and Ricotta Tortellini (n)
Chunky tomato and basil pesto sauce topped with Parmesan cheese
Classic Shish Taouk
Traditional marinated chicken taouk, gherkins, garlic sauce and spiced sautéed potatoes
Oriental Mixed Grill (n)
Shish kebabs, feta, leaf lettuce, sunflower seeds, tahina sauce and charred tomato
Grilled Jumbo Prawns
Marinated with garlic lemon butter and served with cherry tomatoes
Char-grilled Wagyu Striploin MBS
Served with garlic butter, caper berries and broccoli

DESSERT
Berries Berries (n)
Chocolate coated waffle cone with strawberry and raspberry ice cream, vanilla whipped cream and fresh berries
Hippie Rainbow (serves two people)
Chocolate mousse, raspberry and mango ice cream with marshmallows, berries and chocolate chip cookies
Molten Chocolate (n)
Served with black sesame ice cream and gold-dipped raspberries
Exotic Fruit Platter

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Above food items may contain nuts and other allergens, please inform us on arrival if you have any food allergies or special dietary requirements.

Prices are inclusive of 10% service charge, 7% Municipality fee and 5% VAT.
KANDYLUCHOUS SIGNATURE COCKTAILS

ikandy Frosé
Rum, almond liqueur, vanilla ice cream and pineapple

Caipirina
Rum, raspberry passion fruit and mint

Mangolicious
Vodka, mango, passion fruit and pineapple juice

Black Pearl
Martini, lavender, prosecco, mandarin and cucumber

Di De Los Muertos
Pisco, mandarin, passion fruit mix and prosecco

El Cheppo
Bumbu, rum, spiced syrup, pineapple, cucumber and Pinot Noir

Zen
Ginger infused, vodka, lemongrass, strawberry and lemon

Frosé
Rose wine and raspberry sorbet

IDK
Hibiscus infused gin, pineapple, grenadine and prosecco

Floating Flamengo
Homemade pear mix, Pisco and aquafaba

SHARING IS CARING

Hornolulu
Rum, pineapple, lime, curacao, white wine and lemonade

KGB
Rum and pineapple, ginger infused, vodka and prosecco

Playa del Carmen
Jalapeño infused tequila, lime, lemongrass and Corona

CLASSIC COCKTAILS

AED

Mojito  65
Mai Tai  65
Cosmopolitan  65
Fuzzy Navel  65
Apollomega  65
Bloody Mary  65
Caprinhia  65
Pisco Margarita  75
Long Island Iced Tea  79

CHAMPAGNE & SPARKLING WINE

Bella Rose  110 650
Laurens-Pyrrier Brut  142 850
Veuve Clicquot Yellow Label  860
Laurens-Pyrrier Brut Rosé  2205
Dom Perignon Brut  3990
Dom Perignon Rosé  10290

WHITE WINES

Escotshawk Chardonnay  55 290
Antares, Sauvignon Blanc  55 300
Nederburg Winemaster’s Reserve, Chardonnay  320
Voldviesa, Sauvignon Blanc  350
Castello Di Gabbiano, Pinot Grigio  70 360
Bodegas Norton Colección, Torrontes  450
Banyan Bay Chenin Blanc  550
Cloudy Bay, Sauvignon Blanc  980

ROSE

Whispering Angel  100 500

RED WINES

Santa Julia, Malbec  55 290
Escotshawk, Malbec  63 320
Ruffino, Chianti, Sangiovase  75 390
Mauritius, Robusto, Red Blend  770
Chateau de Flaux, Premiéres Côtes de Bordeaux  850

MOCKTAILS

Cocorita  55 175
Gincocktail, lime, mint, passion fruit and grenadine

Banana, vanilla ice cream and Oreo

Granita
Pomegranate, mint, lime and soda

Lima
Passion fruit, mandarin, cucumber and soda

ICED TEA & COFFEE

Cucumber and Mint Iced Tea  45
French Vanilla Iced Latte  45
Iced Almond Cappuccino  45

Gin
Bombay Sapphire  45 85 900
Tanqueray  35 66 1300
Hendrick’s  60 115 1300
Tanqueray 10  63 125 1400

Vodka
Russian Standard  45 85 900
Ciroc  65 125 1500
Belvedere  65 125 1500
Grey Goose  68 125 1500
Beluga Noble  85 160 1900

Whisky
Johnnie Walker Black Label  75 140 1680
Patron Blanca  75 140 1680
Patron Reposado  85 160 1850
Patron Añejo  95 180 1945

COGNAC
Rémy Martin V.S.O.P  70 130 1600
Rémy Martin X.O  165 315 4500
Hennessy X.O  235 430 5040

BOTTLED BEERS

Budweiser  45 225
Peroni  48 240
Heineken  48 240

DRAUGHT BEERS

Heineken  55
Peroni  57

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