

# 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!

\*Available from 11:00 - 04:00



## **Breakfast**

Served from 05:00 - 10:30

### **Mains**

## Scrambled egg

served with potato wedges

#### **Omelette**

plain or vegetable served with cherry tomato with parsley

#### Fried egg

sunny side up or over medium or well done served with tomato gratinated with cheese

#### **Eggs Benedict**

turkey ham, Hollandaise sauce, grilled asparagus

## Eggs royale

served with smoked salmon, Hollandaise sauce and grilled asparagus

# Lunch / Dinner

Served from 11:00 - 04:00

#### **Mains**

#### Beef tenderloin steak

parsley Château potato, sautéed peas sugar snap, grilled shallots served with bourguignonne sauce (brown sauce)

### Pan grilled Thai seabass

Thai basil marinated seabass, steamed pak choy, chili butter egg floss, lotus roots, wild rice served with sesame ginger sauce

#### Lamb biryani

lamb cooked with aromatic Indian spices and rice accompanied with raita

### Tempered mixed vegetable tadka

mixed vegetables cooked in aromatic Indian spices accompanied with saffron barley risotto, green peas cutlet and makhani sauce

#### Linguine pasta

pasta cooked in Arrabbiata sauce sauce and topped with Parmesan cheese

### Selection of ice creams

Baklawa

Vanilla bean

**Double chocolate** 

Vegetarian dishes may contain dairy products.

VEGAN Vegan dishes are completely free of animal products.

# Beverages

## Non-alcoholic Beverages

#### **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.

#### Karak Chai

Saffron

Cardamom

#### Coffee

All coffees are available as regular and decaffeinated.

Cappuccino

Americano

Café latte

**Espresso** 

Double espresso

Café mocha

Espresso macchiato

Flat white

#### **Hot Chocolate**

Hot beverage is served with your choice of milk full cream, half cream, skimmed, soya, oat or coconut milk.

# Luxury Non-Alcoholic Bubbly

#### So Jennie

A delicious alcohol-free pale pink sparkling beverage solely made of the finest grapes.

#### **Fresh Juices**

Orange

Carrot

Signature lime and mint

**Pineapple** 

#### **Smoothies**

Choice of the day

#### **Soft Drinks**

Coke, Coke Light

Sprite, Sprite Light

Fanta

Ginger Ale

Tonic water

Soda water

#### **Mocktails**

#### Mint citrus breezer

lime lemon wedges, sugar syrup, mint leaves and soda water

## Pineapple and almond limeade

pineapple and lime juice, almond syrup

#### Honeyed Apple cooler

Apple juice, honey syrup, mint leaves

#### Sunrise

Grenadine, lemon juice, apple juice, Sprite, So Jennie

## Alcoholic Beverages

## Champagne

Laurent Perrier Brut La Cuvée N.V France

Gosset- Grand Rose Brut Champagne, France

#### **White Wine**

Yellow Label Piccadilly Valley Chardonnay, 2021 Australia

Oro De Castilla Sauvignon Blanc 2021, Spain

Markus Huber Ried Alte Setzen Erste Lage Grüner Veltliner 2017, Traisental, Austria

## **Red Wine**

Château Cantemerle Haut-Médoc Grand Cru Classé 2014. France

Caranti Cascina Garitina, Barberra, Italy

Bella's Garden Barossa Valley Shiraz, 2018 Australia

#### **Dessert Wine**

Jorge Ordóñez Malaga Victoria 2016, Spain

## Port & Sherry

Taylor's 20 Year Old Tawny Port, Porto, Portugal

Cockburn's

## Beer

Stella Artois

Budweiser

Leffe Blonde

#### **Aperitif**

**Aperol** 

Ricard

Pernod

Campari

Martini Extra Dry

Martini Rosso

Martini Bianco

#### Vodka

**Absolut Raspberry** 

**Absolut Blue** 

**Absolut Citron** 

**Grey Goose** 

## Rum

Havana Club 03yo

Bacardi Carta Negra

Bacardi Carta Blanca

Captain Morgan Dark

Captain Morgan Spiced Gold

## Whisky

**Ballantine's Finest** 

Chivas Regal 12yo

Dimple Deluxe 15yo

Jameson Irish Whiskey

Johnnie Walker Black Label Johnnie Walker Red Label

Jim Beam Bourbon Whiskey

Jack Daniel's Tennessee Whiskey

## **Brandy**

**Fundador Brandy** 

**Beehive VSOP** 

## Gin

**Bombay Sapphire** 

Edinburgh Gin

## **Tequila**

Jose Cuervo Gold

Jose Cuervo Silver

## **Fortified Wine**

Cockburn's Special Reserve Port

Taylor's 20yo Old Tawny Port

## Liqueur

Cointreau

Drambuie

Jägermeister

**Grand Marnier** 

Baileys Espresso Crème

Amarula

Kahlúa

Malibu