



THE FIRST
COLLECTION
AT JUMEIRAH VILLAGE CIRCLE

TRIBUTE PORTFOLIO

IN ROOM DINING MENU

To place an order please call In Room Dining 6623/6624 we are available 24*7



BREAKFAST SET MENU

Available from 6:00am to 11:30am

TRIBUTE PORTFOLIO

Continental Breakfast (G, D, N, E)

50

Your choice of orange juice or apple juice

Bakery basket with croissants, pain au chocolat, muffin, danish

Served with preserves, honey and butter

Selection of sliced fruits, sliced cheese, cucumbers and tomatoes

Your choice of coffee, tea, milk or hot chocolate

The One Breakfast (G, D, N, E)

75

Your choice of orange juice or apple juice

Bakery basket with croissants, pain au chocolat, muffin, danish,

Served with preserves, honey and butter

Selection of sliced fruits, sliced cheese, cucumbers and tomatoes

*Two farm fresh eggs cooked to your preference (scrambled, fried, omelette) served with
grilled tomato, roasted hash potatoes, turkey bacon and grilled chicken sausages*

Your choice of coffee, tea, milk or hot chocolate

The Veggie Breakfast (G, D, V, N, E)

60

Your choice of orange juice or apple juice

Bakery basket with croissants, pain au chocolat, muffin, danish,

Served with preserves, honey and butter

Selection of sliced fruits, sliced cheese, cucumber and tomatoes

*Egg white omelette with vegetables served with grilled tomato, roasted hash potatoes,
sautéed spinach, and sautéed mushrooms*

Your choice of coffee, tea, milk or hot chocolate

The Arabic Breakfast (G, D, N, E)

60

Your choice of orange juice or apple juice

Bakery basket with croissants, pain au chocolat, muffin, danish,

served with preserves, honey and butter

Hummus, labneh, feta cheese, marinated olives, mixed pickles, rocket leaves

Foul medames, scrambled egg shakshouka and lemon

Selection of dry fruits

Your choice of coffee, tea, milk or hot chocolate

D - Dairy | G - Gluten | N - Nuts | S - Seafood | V - Vegetarian | VG - Vegan
| E - Egg | R - Raw (Raw, cured, and ready-to-eat food products)

Consumption of raw or undercooked meat, seafood or poultry products such as eggs
may increase your risk of food related illness.

switch

Local, sustainable and delicious plant-based meat alternatives.

BREAKFAST A LA CARTE

Available from 6:00am to 11:30am

TRIBUTE PORTFOLIO

Selection Of Cereal (G, D, V) <i>Kindly ask one of our team members for available options – with your choice of milk.</i>	40
Granola Parfait with Fresh Berries, Honey & Almond Flakes (D, N, V)	45
Fresh Buttermilk Pancakes with Maple Syrup, Berries and Chocolate Sauce (G, D, E)	45
Fresh Baked Waffles with Cream, Chocolate Sauce and Berry Compote (G, D, E)	45
French Toast, Homemade Brioche, Berries, Maple Syrup & Dusted with Powdered Sugar (G, D, E)	45
Foul Madames with Tomato, Cumin and Lemon, Arabic Bread (G, V, D)	40
Classic Baked Beans (V, G) <i>Served with sour dough bread slices</i>	40
Fresh Sliced Fruit Platter (V)	45
Kids Boiled Eggs with Toast Soldiers – Choice of Soft, Medium, Hard (G, D)	40
Bakery Basket (G, V, D,N) <i>Croissants, pain au chocolat, muffin, danish, served with slices of brown or white toast, preserves, honey and butter</i>	40
Paratha & Aloo Bhaji with Sweet Yoghurt and Indian Pickle (V, G, D)	40
Eggs Florentine (D, E, G) <i>Poached eggs with hollandaise sauce, sautéed spinach, grilled tomatoes and roasted hash potatoes</i>	50
Eggs Benedict (D, G, S, E, R) <i>Poached eggs with house cured smoked salmon or turkey bacon and hollandaise sauce with grilled tomato and roasted hash potatoes</i>	55
Two Farm Fresh Eggs Cooked To Your Preference (Scrambled, Fried, Omelette) (D, G, E) <i>Served with grilled tomato, roasted hash potatoes, choice of turkey bacon and grilled chicken sausages or sautéed spinach and sautéed mushrooms</i>	45
Jumbo Warm Viennoiseries <i>Served with butter & jam</i>	25
Butter Croissant (D, G)	25
Pain Au Chocolat (D, G)	25
Twice Baked Almond Croissant (D, G, N)	25

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ALL DAY FARES

Available from 11:30am to 11:30pm

TRIBUTE PORTFOLIO

SNACKS

Smoked Salmon Dip (S, G, D, N, R) <i>House smoked salmon, dill cream cheese, baby capers, cucumber, lemon, rye crostini</i>	65
Crispy Chicken Tenders (G, D) <i>Honey barbecue sauce and mixed salad</i>	50
Crispy Chicken Wings (G, D) <i>Ranch sauce, choice of BBQ sauce or buffalo hot glaze</i>	60
BBQ Beef Sliders (G, D) <i>Wagyu beef patties, BBQ sauce, cheddar cheese, cabbage slaw, french fries</i>	60

SALADS

Add pulled chicken or add grilled prawns - AED 20

Caesar Salad (G, D, S) <i>Romaine baby gem lettuce, herb croutons, aged parmesan cheese, anchovy dressing</i>	58
Fig and Ripened Goat Cheese Salad (D, N, V) <i>Mixed green leaves, tomatoes, candied hazelnuts, hazelnut & dates dressing</i>	55
House Cured & Smoked Salmon Salad (S, R) <i>Mixed lettuce, olives, yuzu kosha dressing, fresh mango salsa</i>	60
Pugliese Buratina Salad (D, V) <i>Heirloom tomato, basil, olive crumble, aged balsamic and olive oil</i>	75
Roasted Beetroot & Quinoa Salad (N, VG, D) <i>Homemade aged balsamic lemon vinaigrette, Asian mix, feta cheese & pomegranate</i>	55

SOUPS

Lentil Soup (G, V, D) <i>Arabic bread croutons and lemon wedge</i>	55
Truffled Mushroom (G, D, V) <i>Cheese toast</i>	55
Minestrone Alla Genovese (N, D) <i>Seasonal vegetable soup with pesto</i>	55

SIDES

Double Cream Mashed Potatoes (D, V)	35
French Fries with Chipotle Aioli (D)	40
Assorted Seasonal Steamed Vegetables (D, V)	35
Steamed Basmati Rice	35
Sautéed Forest Mushroom (D, V)	35

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MAIN COURSE

Glazed Salmon Steak (D, S) <i>Baked salmon with steamed vegetables & miso butter sauce</i>	120
Traditional Lamb Biryani (N, D) <i>Layered basmati rice, cashews, mango pickle, papad and raita</i>	88
Traditional Chicken Biryani (N, D) <i>Layered basmati rice, cashews, mango pickle, papad and raita</i>	80
Butter Chicken (N, D) <i>Steamed rice, mango pickle, papad and raita</i>	68
Dal Makhani (Lentil Curry) (D, G, N) <i>Laccha paratha, mango pickle, papad & raita</i>	55
Kebab Platter (D, G, E) <i>Lamb kafta, beef kafta, chicken jooje kebab, garlic sauce, onion sumac salad, grilled tomato, grilled lemon and fries</i>	115
Kebab Platter – Grilled 'Switch -  ' Plant Based Specialty Items (VG, G) <i>Kafta, kebabs, garlic sauce, sumac, grilled tomato, and fries</i>	95
Black Angus Tenderloin Steak 250gm (D, G) <i>Grilled Angus fillet beef cooked to your liking with mashed potatoes, mixed leaves, peppercorn sauce</i>	190
Thai Yellow Curry (S, D) <i>Fragrant coconut based prawns curry with jasmine rice & condiments</i>	95
Thai Green Curry (S, D) <i>Slow cooked traditional chicken curry with coriander, jasmine rice & condiments</i>	85

KIDS MENU

Spaghetti Bolognese (D) <i>Baguette bread</i>	35
Deluxe Mac and Cheese (G, D, V) <i>Cheese sauce, herb crumble</i>	35
Cheese Beef Burger (G, D) <i>French fries</i>	35

KIDS DESSERT

Ice Cream Sundae (D) <i>Whipped cream, caramelized banana, vanilla, strawberry and chocolate ice cream</i>	20
Brownie & Blondie Mash-Up with Vanilla Ice Cream (G, D)	20

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ALL DAY FARES

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PIZZA MENU

Inferno (G, D) <i>Basil, beef pepperoni, cherry tomatoes, chili flakes, mozzarella</i>	79
Margherita (G, D, V) <i>Marinara sauce, mozzarella cheese, fresh basil</i>	72
Chicken Tikka (G, D, N) <i>Chicken tikka, mozzarella cheese, butter masala sauce, raita sauce, crispy onions</i>	79
Bistro Veggie Capricciosa (G, D, V) <i>Marinara sauce, artichoke hearts, mushrooms, olives, roasted peppers, oregano, mozzarella</i>	79
Truffle & Burrata (G, D, V) <i>Fresh burrata, black truffle paste, cherry tomatoes, rocket leaves</i>	85

PIZZA & WINE DEAL

Margherita Pizza (G,D,V) & Rouge By Glass	99
Inferno Pizza (G,D) & Rouge By Glass	109
Margherita Pizza (G,D,V) & Blanc By Glass	99
Inferno Pizza (G,D) & Blanc By Glass	109
Margherita Pizza (G,D,V) & Rosé By Glass	109
Inferno Pizza (G,D) & Rosé By Glass	119

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TRIBUTE PORTFOLIO

SANDWICH & BURGER

All our sandwiches/burgers are served with french fries & chipotle aioli
Extra cheese ADD ON

	10
Crispy Chicken Sandwich (G, D) Chipotle mayo, cabbage apple slaw, cucumber pickle, potato bun	70
Chicken Wrap (G, D) Arabic style wrap with chicken, mix pickles & garlic sauce	75
Classic Wagyu Beef Burger (G, D) Pickled cucumber, bacon jam, tomato, iceberg lettuce, cheese, grilled onions, special sauce	90
Vegan 'Switch -  ' Burger (G, VG) UAE produced pea protein burger, crushed avocado, caramelized onions, lettuce, beetroot, pickles, tomato jam	75
JVC Club Sandwich (G, D, E) Chicken breast, egg, bacon jam, tomatoes, lettuce, avocado, sourdough bread	70
Croque Monsieur (G, D) Grilled sandwich with carved turkey ham, cheese & bechamel sauce	65

PASTA

Tagliatelle & Beef Ragu (G, D) 24hr braised beef brisket ragu, tomatoes, herb lemon crumble, parmesan cheese	90
Ravioli & Butternut Squash (G, D, V) Gorgonzola fonduta, sundried tomatoes, herb lemon crumble	75
Bolognese 'Switch -  ' (VG, G) Plant-based slow cooked ragu, stewed tomatoes, tagliatelle	80
Grilled Chicken Alfredo (D, G) Creamy alfredo sauce served with fettuccine pasta, topped with sliced grilled chicken & parmesan cheese	85
Penne Arabiatta (G, D) Homemade tomato sauce with hot peppers, parmesan cheese, cherry tomatoes & black olives	80

DESSERTS

Crème Brûlée (D) Classic crème brûlée and fresh berries	55
Burnt Cheesecake (D) Classic basque cheesecake	55
Fruit Platter Seasonal fruits, honey	45
Peach Pie (G, D, N) Sweet peach, almond streusel with vanilla ice cream	55
Chocolate Praline Cake (G, D, N) Moist chocolate, hazelnut mousse with vanilla ice cream	55

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LATE NIGHT MENU

Available from 11:30pm to 6am

SALADS

Add pulled chicken or add grilled prawns - AED 20

Caesar Salad (G, D, S) 58
Romaine baby gem lettuce, herb croutons, aged parmesan cheese, anchovy dressing

Fig and Ripened Goat Cheese Salad (D, N, V) 55
Mixed green leaves, tomatoes, candied hazelnuts, hazelnut & dates dressing

SOUPS

Lentil Soup (G, V, D) 55
Arabic bread croutons and lemon wedge

Truffled Mushroom (G, D, V) 55
Cheese toast

MAIN COURSE

Glazed Salmon Steak (D, S) 120
Baked salmon with steamed vegetables & miso butter sauce

Traditional Lamb Biryani (N, D) 88
Layered basmati rice, cashews, mango pickle, papad and raita

Traditional Chicken Biryani (N, D) 80
Layered basmati rice, cashews, mango pickle, papad and raita

Thai Yellow Curry (S, D) 95
Homemade prawns curry with jasmine rice


Dal Makhani (Lentil Curry) (D, G, N) 55
Laccha paratha, mango pickle, papad and raita

SANDWICH & BURGER

All our sandwiches/burgers are served with french fries and chipotle aioli
Extra cheese ADD ON 10

Classic Wagyu Beef Burger (G, D) 90
Pickled cucumber, bacon jam, tomatoes, iceberg lettuce, cheese, grilled onions, special sauce

JVC Club Sandwich (G, D, E) 70
Chicken breast, egg, bacon jam, tomatoes, lettuce, avocado, sour dough bread

Vegan 'Switch -  ' Burger (G, VG) 75
UAE produced pea protein burger, crushed avocado, caramelized onions, lettuce, beetroot, pickles, tomato jam

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PASTA

Tagliatelle & Beef Ragu (G, D) <i>24hr braised beef brisket ragu, tomatoes, herb lemon crumble, parmesan cheese</i>	90
Bolognaise 'Switch - 🌱' (VG, G) <i>Plant-based slow cooked ragu, stewed tomatoes, tagliatelle</i>	80
Grilled Chicken Alfredo (D, G) <i>Creamy homemade alfredo sauce served with fettuccine pasta, topped with sliced grilled chicken & parmesan cheese</i>	85
Penne Arrabbiata (G, D) <i>Homemade tomato sauce with hot peppers, parmesan cheese, cherry tomato</i>	80

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WINE MENU

TRIBUTE PORTFOLIO

RED WINE

Bottle

Torres Altos Ibericos	480
Malbec Argentio	230
Chianti DOCG, Cavaliere d'Oro	430
Le Grand Chapelain, Antoine Moueix	320
Escudo Rojo Reserva Cabernet Sauvignon	460
Shiraz, Kumala	250
Classic Cabernet Sauvignon, Beringer	300
Nederburg Winemasters Reserve Shiraz	280
De Bortoli Windy Peak Pinot Noir	390
Sangiovese IGT, Terre Allegre	250
Cabernet Sauvignon, Birdman, Anakena	225

WHITE WINE

Matua Valley Sauvignon Blanc	450
Pinot Grigio, Lombardy	230
Chardonnay Riddle Hardys	220
Chenin Blanc, Wild House by Wilderberg	280
Sauvignon Blanc, The Riddle, Hardys	250
Da Luca Pinot Grigio	250
Mud House Sauvignon Blanc Marlborough	400
Rioja Blanco, Navajas	295

ROSÉ WINE

Rosé, Vistana, Santa Carolina	230
Lapostolle Le Rosé	450
Chateau "M" de Minuty Bottle	550
Château d'Esclans Whispering Angel Rosé	650

WINE MENU

TRIBUTE PORTFOLIO

Bottle

SPARKLING WINE / CHAMPAGNE

Zonin Prosecco Brut DOC	300
Conte Fosco Cuvée Brut	225
Da Luca Prosecco	350
Moët Imperial Brut	1200
Moët & Chandon Rosé Impérial	1500
Da Luca Sparkling Wine	240

DESSERT WINE

Torres Moscatel Oro Floralís, España DO	330
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WINE BY GLASS

(Available from 12pm - 9pm)

Malbec Argentó	50
Pinot Grigio, Lombardy	50
Rosé, Vistaña, Santa Carolina	50
Conte Fosco Cuvée Brut	50

ALCOHOLIC BEVERAGES MENU

TRIBUTE PORTFOLIO

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	Single Shot	Bottle
Gordon's Pink	40	750
Tanqueray	40	750
Hendrick's	60	1340

VODKA

Stolichnaya Premium	40	700
Vodka Absolute Blue	45	900
Belvedere	70	1600
Grey Goose	65	1450

TEQUILA

Patron Silver	65	1700
Patron Reposado	115	1900
Patron Añejo	140	2100

RUM

Captain Morgen Black	48	800
Bacardi Blanca	45	650

COGNAC

Hennessey V.S	55	1100
Torres 10	45	750

SINGLE MALT SCOTCH

Macallan 12 Y.O	120	2600
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ALCOHOLIC BEVERAGES MENU

TRIBUTE PORTFOLIO

BLENDED WHISKEY

Single Shot Bottle

Chivas 12 Y.O	70	1600
Johnnie Walker Black Label	80	1800

IRISH WHISKEY

Jamesons Irish	55	950
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AMERICAN WHISKEY

Jim Bea	45	750
Makers Mark	65	1400
Jack Daniel's N°7	55	1200

CANADIAN WHISKEY

Crown Royal	50	1300
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LIQUORS

Jagermaister	45
Sambuca Molinari	45
Bailey's	55
Aperol	45

BOTTLED BEER

Heineken	40
Carlsberg	38
Corona	45
Peroni	45

Large Ice Bucket / Tray	15
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CLASSIC COCKTAILS

Available from 12pm to 9pm

Glass

Bullfrog	85
Long Island Ice Tea	80
Moscow Mule	60
Negroni	65

All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge.

SOFT BEVERAGES MENU

SOFT DRINKS

Coke Can	25
Coke Zero Can	25
Fanta Can	25
Sprite Can	25
Ginger Ale Can	25
Soda Scheweppes	25
Tonic Scheweppes	25
Red Bull	38
Red Bull Sugar-free	38

JUICES

Orange	25
Pineapple	25
Apple	25
Mango	25
Watermelon	25

PACKET JUICES

Apple Juice	16
Mango Juice	16
Orange Juice	16
Pineapple Juice	16
Cranberry Juice	16

SOFT BEVERAGES MENU

COFFEE

Espresso	20
Ristretto	20
Double Espresso	28
Americano	22
Decaf Americano	24
Capuccino	26
Decaf Capuccino	26
Latte	26
Flat White	26
Flavored Ice Coffee	38
Hot Chocolate	26

TEA

English Breakfast	20
Earl Grey	20
Peppermint	20
Chamomile	20
Green Tea	20
Milk	15

WATER

Ma Hawa Still Small	18
Ma Hawa Still Large	26
Ma Hawa Sparkling Small	18
Ma Hawa Sparkling Large	26

