



THE FIRST
COLLECTION
AT JUMEIRAH VILLAGE CIRCLE



TRIBUTE PORTFOLIO

IN ROOM DINING MENU

To place an order please call In Room Dining 6623/6624



SCAN TO VIEW MENU



COMBO DEALS

Couples' Combo — AED 145

Quattro Formaggi Pizza
Smashed Beef Burger
Two Soft Drinks

Pizza Duo — AED 135

Pizza Margherita
Pepperoni Pizza

Soup & Sandwich Combo — AED 95

Lentil Soup
Grilled Charcoal Chicken Sandwich

Curry & Beer — AED 95

Butter Chicken
Stella Beer

BREAKFAST SET MENU

Available from 7:00am to 11:30am

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

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

75

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

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

60

BREAKFAST A LA CARTE

Available from 7:00am to 11:30am

Selection Of Cereal (G, D, V)

Kindly ask one of our team members for available options – with your choice of milk.

40

Fresh Buttermilk Pancakes with Maple Syrup, Berries and Chocolate Sauce (G, D, E, SB)

45

Fresh Baked Waffles with Cream, Chocolate Sauce and Berry Compote (G, D, E, SB)

45

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)

Croissants, pain au chocolat, muffin, danish, served with slices of brown or white toast, preserves, honey and butter

40

Eggs Florentine (D, E, G)

Poached eggs with hollandaise sauce, sautéed spinach, grilled tomatoes and roasted hash potatoes

50

Eggs Benedict (D, G, SF, E, R)

Poached eggs with house cured smoked salmon or turkey bacon and hollandaise sauce with grilled tomato and roasted hash potatoes

55

Two Farm Fresh Eggs Cooked To Your Preference (Scrambled, Fried, Omelette) (D, G, E)

45

Served with grilled tomato, roasted hash potatoes, choice of turkey bacon and grilled chicken sausages or sautéed spinach and sautéed mushrooms

D – Dairy / N – Nuts / SF – Seafood / G – Gluten / V – Vegetarian / VG – Vegan / R – Raw / E – Egg
SUL – Sulphite / SE – Sesame / C – Celery / M – Mustard / SB – Soybean / L – Lupin

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.

ALL DAY FARES

Available from 11:30am to 11:00pm

SNACKS

Crispy Chicken Tenders (G, D) <i>Honey barbecue sauce and mixed salad</i>	50
Crispy Chicken Wings (G, D, SUL) <i>Ranch sauce, choice of BBQ sauce or buffalo hot glaze</i>	60
BBQ Beef Sliders (G, D, SUL, E) <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, SF, E, SUL) <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

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

SIDES

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

D – Dairy / N – Nuts / SF – Seafood / G – Gluten / V – Vegetarian / VG – Vegan / R – Raw / E – Egg
SUL – Sulphite / SE – Sesame / C – Celery / M – Mustard / SB – Soybean / L – Lupin

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.

ALL DAY FARES

Available from 11:30am to 11:00pm

MAIN COURSE

Glazed Salmon Steak (G, D, SF)

Baked salmon with steamed vegetables & miso butter sauce

120

Traditional Lamb Biryani (N, D, SUL)

Layered basmati rice, cashews, mango pickle, papad and raita

88

Traditional Chicken Biryani (N, D, SUL)

Layered basmati rice, cashews, mango pickle, papad and raita

80

Butter Chicken (N, D, SUL)

Steamed rice, mango pickle, papad and raita

68

Dal Makhani (Lentil Curry) (D, G, N)

Laccha paratha, mango pickle, papad & raita

55

Kebab Platter (D, G, E)

Lamb kafta, beef kafta, chicken jooje kebab, garlic sauce, onion sumac salad, grilled tomato, grilled lemon and fries

115

Black Angus Tenderloin Steak 250gm (D, G)

Grilled Angus fillet beef cooked to your liking with mashed potatoes, mixed leaves, peppercorn sauce

190

KIDS MENU

Spaghetti Bolognese (D)

Baguette bread

35

Deluxe Mac and Cheese (G, D, V)

Cheese sauce, herb crumble

35

Cheese Beef Burger (G, D, SUL, E)

French fries

35

PIZZA MENU

Inferno (G, D)

Basil, beef pepperoni, cherry tomatoes, chili flakes, mozzarella

Margherita (G, D, V)

Marinara sauce, mozzarella cheese, fresh basil

Chicken Tikka (G, D, N, SUL)

Chicken tikka, mozzarella cheese, butter masala sauce, raita sauce, crispy onions

D – Dairy / N – Nuts / SF – Seafood / G – Gluten / V – Vegetarian / VG – Vegan / R – Raw / E – Egg
SUL – Sulphite / SE – Sesame / C – Celery / M – Mustard / SB – Soybean / L – Lupin

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.

ALL DAY FARES

Available from 11:30am to 11:00pm

SANDWICH & BURGER

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

Crispy Chicken Sandwich (G, D, E, SUL)	10
<i>Chipotle mayo, cabbage apple slaw, cucumber pickle, potato bun</i>	70
Chicken Wrap (G, D, E, SUL)	
<i>Arabic style wrap with chicken, mix pickles & garlic sauce</i>	75
Classic Wagyu Beef Burger (G, D, E, SUL)	
<i>Pickled cucumber, bacon jam, tomato, iceberg lettuce, cheese, grilled onions, special sauce</i>	90
JVC Club Sandwich (G, D, E)	
<i>Chicken breast, egg, bacon jam, tomatoes, lettuce, avocado, sourdough bread</i>	70

PASTA

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

DESSERTS

Crème Brulée (D, E)	
<i>Classic crème brulée and fresh berries</i>	55
Burnt Cheesecake (D, E)	
<i>Classic basque cheesecake</i>	55
Fruit Platter	
<i>Seasonal fruits, honey</i>	45

D – Dairy / N – Nuts / SF – Seafood / G – Gluten / V – Vegetarian / VG – Vegan / R – Raw / E – Egg
SUL – Sulphite / SE – Sesame / C – Celery / M – Mustard / SB – Soybean / L – Lupin

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.

WINE MENU

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
Cabernet Sauvignon, Birdman, Anakena	225

WHITE WINE

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

ROSÉ WINE

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

SPARKLING WINE / CHAMPAGNE

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

ALCOHOLIC BEVERAGES MENU

GIN	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
SINGLE MALT SCOTCH		
Macallan 12 Y.O	120	2600

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

ALCOHOLIC BEVERAGES MENU

BLENDED WHISKEY

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

IRISH WHISKEY

Jamesons Irish	55	950
----------------	----	-----

AMERICAN WHISKEY

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

LIQUORS

Jagermaister	45	
Bailey's	55	
Aperol	45	

BOTTLED BEER

Heineken	40	
Carlsberg	38	
Corona	45	
Peroni	45	

SOFT BEVERAGES MENU

SOFT DRINKS 25

FRESH JUICE 25

PACKET JUICES 16

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

