



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 — ₪145

Crispy Chicken Tenders
Smashed Beef Burger
Two Soft Drinks

Pizza Duo — ₪135

Pizza Margherita
Pepperoni Pizza

Soup & Sandwich Combo — ₪95

Lentil Soup
Club Sandwich

Curry & Beer — ₪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

75

Bakery basket with croissants, pain au chocolate, 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 Arabic Breakfast (G, D, N, E, SB)

Your choice of orange juice or apple juice

60

Bakery basket with croissants, pain au chocolate, 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

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

Bakery Basket (G, V, D, N)

40

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

**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

SNACK

Crispy Chicken Tenders (G, D)

Honey barbecue sauce and mixed salad

50

Crispy Chicken Wings (G, D, SUL)

Ranch sauce, choice of BBQ sauce or buffalo hot glaze

60

BBQ Beef Sliders (G, D, SUL, E)

Wagyu beef patties, BBQ sauce, cheddar cheese, cabbage slaw, french fries

60

SALADS

Add pulled chicken or add grilled prawns - ₪20

Caesar Salad (G, D, SF, E, SUL)

Romaine baby gem lettuce, herb croutons, aged parmesan cheese, anchovy dressing

58

Fig and Ripened Goat Cheese Salad (D, N, V)

Mixed green leaves, tomatoes, candied hazelnuts, hazelnut & dates dressing

55

SOUPS

Lentil Soup (G, V, D)

Arabic bread croutons and lemon wedge

55

SIDES

Double Cream Mashed Potatoes (D, V)

35

French Fries with Chipotle Aioli (D, E, SUL)

40

Tater Tots — Crispy golden potato bites served with tangy sauce (G, SB, D)

35

Waffle Fries — Crispy seasoned waffle-cut potato fries served with tangy sauce (G, SB, D)

35

Steamed Basmati Rice

35

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MAIN COURSE

Seared Seabream (SF) <i>House salad, grilled lemon, sauce vierge</i>	125
Traditional Lamb Biryani (N, D, SUL) <i>Layered basmati rice, cashews, mango pickle, papad and raita</i>	88
Butter Chicken (N, D, SUL) <i>Steamed rice, mango pickle, papad and raita</i>	68

KIDS MENU

Spaghetti Bolognese (D) <i>Baguette bread</i>	35
Cheese Beef Burger (G, D, SUL, E) <i>French fries</i>	35

PIZZA MENU

Inferno (G, D) <i>Basil, beef pepperoni, cherry tomatoes, chili flakes, mozzarella</i>	80
Margherita (G, D, V) <i>Marinara sauce, mozzarella cheese, fresh basil</i>	75
Chicken Tikka (G, D, N, SUL) <i>Chicken tikka, mozzarella cheese, butter masala sauce, raita sauce, crispy onions</i>	75

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SANDWICH & BURGER

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

Crispy Chicken Sandwich (G, D, SB)	10
<i>Labneh brined chicken breast, semolina breading, apple slow, soft potato bun</i>	70
Chicken Ceasar Wrap (G, D, E, SF, SUL)	75
<i>Arabic style wrap with chicken, mixed pickles & garlic sauce</i>	
The Smash Burger (G, SB, D, SUL)	90
<i>Double smashed beef patty, double white cheddar, caramelized onion, signature sauce, pickles, soft potato bun</i>	
Club Sandwich (G, D, E, SB, M, SF, SUL)	70
<i>Artisanal chia sourdough layered with cheddar cheese, fried egg, pulled miso chicken, corned beef, smashed avocado, caramelized onion jam, Boston lettuce and Japanese mayo.</i>	

PASTA

Tagliatelle & Beef Ragu (G, D)	90
<i>24hr braised beef brisket ragu, tomatoes, herb lemon crumble, parmesan cheese</i>	
Seafood Linguine (G, SF)	92
<i>Clams, prawns, calamari, cherry tomatoes, basil, roasted bell peppers</i>	
Mushroom Carbonara Penne (G, D, V)	80
<i>Creamy alfredo sauce served with fettuccine pasta, topped with sliced grilled chicken & parmesan cheese</i>	
Penne Arbiatta (G, D, SUL)	80
<i>Porcini mushroom cream sauce, parmesan cheese, olive oil</i>	

DESSERTS

Crème Brulée (D, E)	55
<i>Classic crème brulée and fresh berries</i>	
Coconut Cheesecake (G, D, E)	45
<i>Coconut cream cheesecake, with mango-passion fruit sauce, coconut jelly, toasted coconut, and berries</i>	
Fruit Platter	45
<i>Seasonal fruits, honey</i>	

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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
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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
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FRESH JUICE	25
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PACKET JUICES	16
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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

