





Updated January 2018

Towers Rotana Dubai Sheikh Zayed Road P.O. Box 30430, Dubai, U.A.E. T: +971 (0)4 343 8000

www.rotana.com/towersrotana



STARTERS

FRENCH ONION SOUP (A) with gruyère croutons	49
CREAMY MUSHROOM SOUP garlic bread and truffle oil	45
QUINOA AND GOAT CHEESE butternut squash and toasted pine nuts	55
CAPRESE Mozzarella cheese, roma tomatoes, fresh basil, balsamic reduction & touch of home pesto	75
CALAMARI (A) Batter fried with tartar sauce or Grilled in Asian spices	70
CLASIC CAESAR SALAD Romaine lettuce, herb croutons & creamy anchovy parmesan dressing CHICKEN PRAWNS	65 83 87
GULF COAST SPICY OCTOPUS SALAD crispy string vegetables dressed with spicy sesame bean dressing	72
SMOKED DUCK AND CARAMELIZED FIG crumbled feta cheese and mixed green leaves tossed with a vinaigrette dressing	62
PANKO PRAWNS with wasabi mayonnaise & tokyo pickles	86

(A) Contains Alcohol (P) Pork

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SANDWICHES & SNACKS

CHICKEN QUESADILLA Tomato salsa, sour cream & guacamole	60
NACHOS CON QUESO	54
Sliced jalapeño guacamole & pico de gallo CHICKEN STRIPS CHILI BEEF	59 65
BEEF GRIND BURGER Sautéed Portobello mushrooms, caramelized onion & baby spinach topped with:	85
bacon (turkey or pork), fried egg, cheddar or stilton cheese	7 AED each
CHUNKY PORTEBELLO MUSHROOM & BLACK BEANS BURGER served with red cabbage slaw and pickle onion	70
CORN AND CHICKEN BURGER	75
caramelized onion and baby spinach topped with; turkey or pork bacon, fried egg, cheddar or stilton cheese	7 AED each
CANADIAN ANGUS BEEF SIRLOIN PROVOLONE CHEESE STEAK SANDWICH Caramelized onions, sauteed mushrooms, chili nickles & fries	97
Caramenzeo onions salleen mushrooms chili bickles & Tries	

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MAIN COURSES

FISH & CHIPS (A) Beer battered cod fillet with mushy peas, tartar sauce & chips	95
BUTTER CHICKEN MASALA Chicken simmered in butter & tomato gravy served with steamed basmati rice	90
SLOW COOKED LAMB SHANK Served with creamy potato & roasted vegetables	99
LEMON CHILLI MARINADE TIGER PRAWN Steamed jasmine rice & broccoli	135
SEARED SALMON ginger lemon caper butter sauce, green asparagus & roast new potatoes	109
CAJUN HAMMOUR FILLET with herbs, olive crush potato & rosemary beurre blanc	96

PREMIUM CANADIAN ANGUS BEEF	
TENDERLOIN	170
RIB EYE	155
T-BONE	175
STRIPLOIN	135

All the above cuts are served with broiled tomato, grilled portobelo mushrooms, vegetables

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STEAK & ALE PIE (A) Braised in Guinness with mashed potatoes & mushy peas	124
NASI GORENG Indonesian shrimps fried rice with chicken satay & fried egg	92
THAI COCONUT CURRY Asian spices, eggplant, baby corns & steamed jasmine rice WITH CHICKEN WITH PRAWN	98 109
PENNE ALFREDO in a creamy cheese sauce with mushroom and chicken	85
STIR FRIED EGG NOODLE singaporean fried egg noodle with baby bok choy, beansprout prawn and beef blended in spicy soya sauce	85
VEAL SCHNITZEL Mesclun salad & steak cut fries	106
HALF ROASTED CORN FED CHICKEN baked vegetable burgul wheat casserole and skillet fried sarladaise potato	90

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PORK DISHES (P)

GOURMET LONG 'S ENGLISH BREAKFAST Two fresh fried eggs, pork bacon, pork sausages, black pudding, potato hash brown, baked beans, mushrooms, tomato & butter toasted bread	99
ROASTED PORK BELLY with a creamy mashed potato, cheese gratinated broccoli & gravy	103
GRILLED PORK CHOPS HONEY PLUM SAUCE with pineapple fried rice	108
CUMBERLAND SAUSAGES A creamy mashed potato, sage & onion gravy	95
BABY BACK PORK RIBS Bbq glaze, corn on the cob & hand cut chips	105
MAPPLE-BRINE GRILLED PORK LOIN harricort vert, sauteed potato and jus	99
SIDE DISHES	
POTATO – CHIPS, MASHED OR SAUTÉ	27
BUTTERED CORN ON THE COB	27
STEAMED BROCCOLI	27
CRUMBED ONION RINGS	27
MIXED LETTUCE LEAVES WITH HERB DRESSING	27

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DESSERTS

CARAMEL APPLE GRANNY Buttery caramel and toffee-studded custard, granny smith apples in a crust	45
SPICED BREAD & BUTTER PUDDING served with vanilla ice cream	45
RICOTTA BRULEE CHEESECAKE Creamy, fluffy and snowy-white ricotta cheese cake	45
ROCKSLIDE BROWNIE Hot chocolate sauce & vanilla ice cream	45
TROPICAL FRUITS, FRESH CUTS Low fat yoghurt and honey	45
FROMAGE Danish blue, camembert, cheddar and double Gloucester kumquat compote, honey, grapes and crackers	75

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