



COLD & HOT APPETIZER

Roasted Tuna

Avocado, rocca leaves and citrus dressing

Smoked Scottish Salmon

Served on bed of apple, fresh dill and fennel salad, topped with honey mustard dressing

Magret de Canard Fumée

Thinly sliced smoked duck breast salad with candied fruits, palm heart remoulade confit, orange segment and passion fruit vinaigrette

Arabic Mezzeh Platter

Hummus, moutabel, tabouleh, vine leaves, kibbeh, sambousek and cheese fatayer

Bouillabaise Marseillaise

Fish mousse rouille, garlic and parmesan crouton

Pan Fried Scallops

Creamy celeriac and beetroot mousseline, balsamic vinegar and truffle vinaigrette

Glazed Onion Risotto

Roasted asparagus, freshly grated Parmigiano-Reggiano, white truffle oil and porcini broth

Entre-Nous
RESTAURANT

70

74

80


68

60

82

60

Our Kitchen team will be pleased to assist with any dietary requirement
Please notify our service associates if you have any food allergies

 Balanced

 Vegetarian

HERE, OUR FOOD HAS A **local** ACCENT

We favor local produce.

Our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced.



All prices are in AED and inclusive of 7% municipality fee, 10% service charge & 5% VAT



SALAD

Caprese Salad Buffalo mozzarella, tomatoes, pesto, rocca leaves and balsamic dressing	68
Endives Salad Walnut, raisin and blue cheese dressing	58
Mesclun Salad Mixed fresh assorted greens, palm hearts, mushroom, cherry tomatoes tossed with shallot dressing	58
Traditional Niçoise Salad Crumbled seared tuna, potato, tomato, beans, peppers, egg, anchovies and vinaigrette	68



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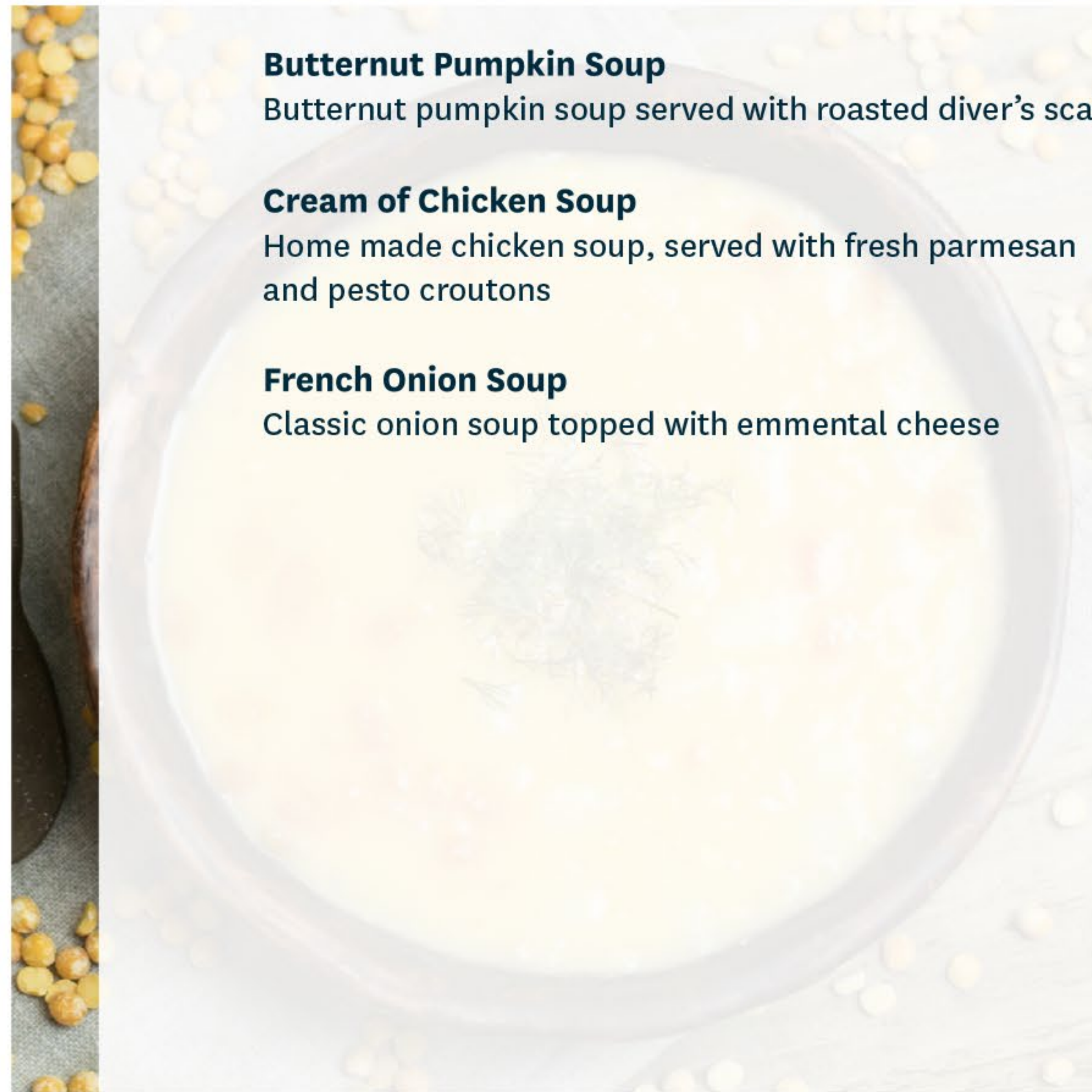


SOUP

Arabic Lentil Soup

Middle Eastern traditional rich and delicious red lentil soup

36



Butternut Pumpkin Soup

Butternut pumpkin soup served with roasted diver's scallop

36

Cream of Chicken Soup

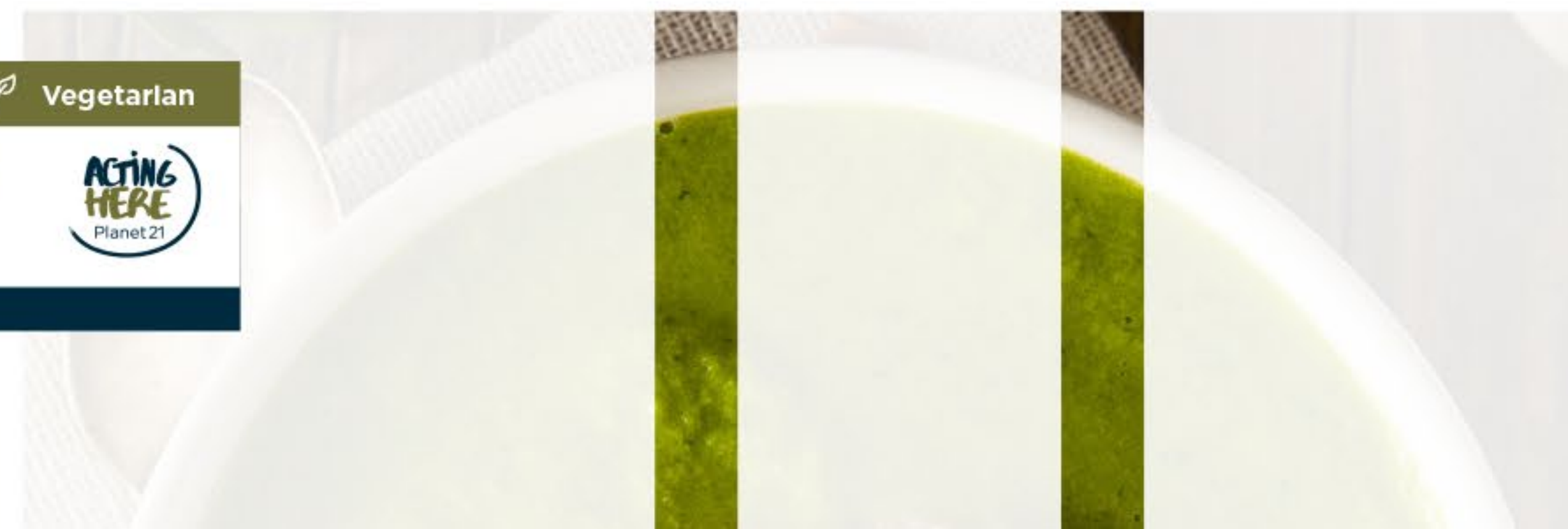
Home made chicken soup, served with fresh parmesan and pesto croutons

36


French Onion Soup

Classic onion soup topped with emmental cheese

36



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CLASSICS

Oven Roasted Sea-Bass Fillet

Green peas mash and pineapple salsa

Entre-Nous

RESTAURANT

98



Pavé De Saumon

Pan-fried cured Scottish salmon pavé, creamed spinach, braised turnips and tarragon sauce

Roasted Duck Breast

Confit duck leg, carrot, honey endives and five spice sauces

Grilled Chicken Breast Cassoulet

White beans ragout and crispy turkey bacon

Chicken Makhani

Boneless chicken cooked in creamy Indian curry sauce, served with rice, paratha, papadum and raita

Oriental Mixed Grill

Lamb chops, kofta, kebab, shish taouk, served with fattoush salad & French fries

Nasi Goreng

Oriental fried rice, crispy vegetables, topped with sunny side up fried egg

Vegetables Korma 

Mixed vegetables in creamy Indian curry sauce, served with steamed rice and condiments

98

92

82

68

98

72

64



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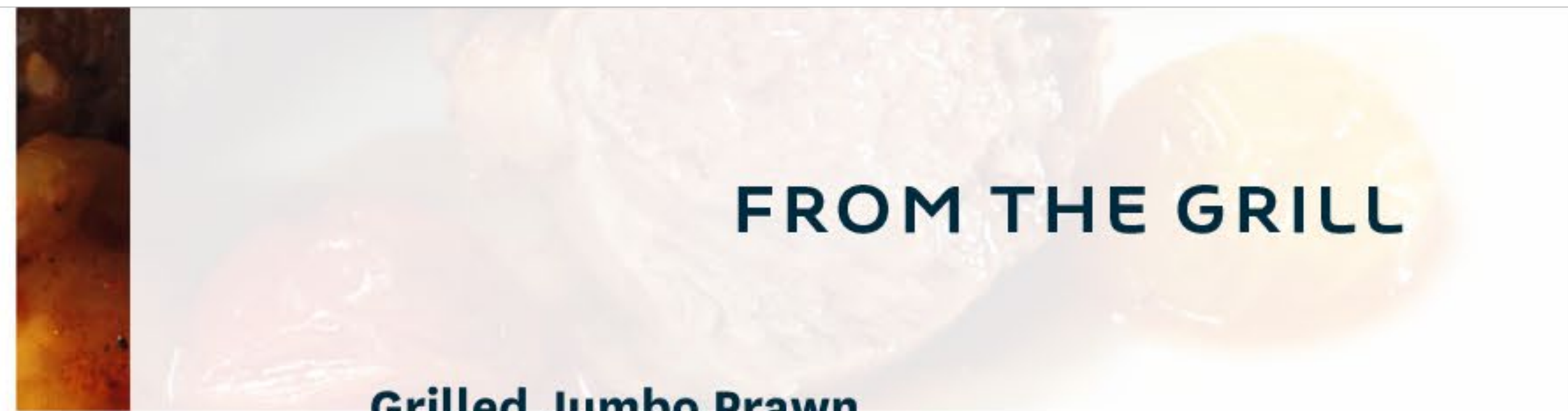
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FROM THE GRILL

Grilled Jumbo Prawn

Salmon Fillet

Chicken Breast

Lamb Chops

Fillet Mignon – 260g

Rib-Eye – 300g

T - Bone – 420g

124

98

82

92

134

156

160

SIDE DISHES

Olive Oil Mashed Potato & Melted Goat Cheese 

Garlic & Rosemary Roasted Baby Potato

Buttered Fresh Vegetables

Wild Mushroom Ragout & Poached Egg

30

30

30

30

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DESSERT

Chocolate Fondant
With Vanilla ice cream

46

Apple Crumble
With minted marinated fresh fruits

40

Baked Cheese Cake
Homemade baked cheese with strawberry coulis

40

Tiramisu
With Biscotti

40

Ice Cream Selection (2 Scoops)
Vanilla, Strawberry, Caramel, Chocolate

40

Fresh Fruit Platter
Seasonal fresh fruit

40

French Cheese Platter
Apple compote, crackers and breads

62

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APERITIF

Martini Bianco | Rosso | Extra Dry
Ricard
Pernod
Campari
Pimm's

60 ml
42
42
42
42
42

Entre-Nous
RESTAURANT

SHERRY

Harveys Bristol Cream
Tio Pepe Fino

42
42

CLASSIC COCKTAILS

Bellini
Champagne, peach puree

Kir Royal
Champagne, crème de cassis

Caipiroska
Vodka, lime wedges, sugar

Cosmopolitan
Vodka, triple sec, cranberry juice, lemon juice

Bloody Mary
Vodka, tomato juice, lemon juice, tabasco,
Worcestershire sauce, celery salt, pepper

Long Island Ice Tea
Vodka, white rum, gin, tequila, triple sec, lemon juice, cola

Dry Martini
Gin, dry vermouth, stuffed olives

126
126
54
54
54
80
54





CLASSIC COCKTAILS

Singapore Sling

Gin, cherry brandy liqueur, cointreau, benedictine, lime juice, grenadine syrup, angostura bitters, pineapple juice

Margarita

Tequila, cointreau, lemon juice

Mojito

White rum, fresh mint leaves, lime wedges, sugar syrup, soda

Daiquiri

White rum, fresh lemon juice, sugar syrup

Caipirinha

Cachaca, lime wedges, brown sugar

Pina Colada

White rum, malibu, coconut cream, pineapple juice, sugar syrup

Whisky Sour

Scotch, lemon juice, sugar syrup

Old Fashioned

Bourbon, lime juice, sugar, bitter, soda (optional)

Entre-Nous
RESTAURANT



HOUSE WINES

Entre-Nous
RESTAURANT

	GLASS 150 ml	BOTTLE 750 ml
Champagne		
Moët & Chandon Brut Imperial - France	150	880
Sparkling		
Cuvee Jean - Louis, Blanc De Blancs Brut - France	46	210
Asti Martini - Italy	78	340
White		
Hardy's The Riddle, Chardonnay - Australia	44	200
Antares, Sauvignon Blanc - Chile	44	200
Cuvee Sabourin, Chardonnay - France	46	210
Frontera, Sauvignon Blanc - Chile	46	210
Red		
Hardys The Riddle, Cabernet/merlot - Australia	44	200
Antares, Merlot - Chile	44	200
Cuvee Sabourin, Shiraz - France	46	210
Frontera, Cabernet Sauvignon - Chile	46	210
Rosé		
Antares, Cabernet Sauvignon - Chile	44	200
Cuvée Sabourin - France	46	210
Dessert	150 ml	375 ml
Casillero Del Diablo "Late Harvest Picking"	62	230
Concha Y Toro - Chile		

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WINES BY BOTTLE

Champagne

Laurent Perrier Brut- France	990
Veuve Clicquot Brut Yellow Label- France	1,000
Dom Perignon- France	2,300

Sparkling

Cuvee Jean-louis, Blanc De Blancs Brut- France	210
Asti Martini- Italy	340

White

Eagle Hawk, Wolf Blass, Chardonnay- Australia	240
Yellow Tail, Pinot Grigio- Australia	240
Montes, Sauvignon Blanc- Chile	250
Simonsig, Chenin Blanc- South Africa	240
Bourgogne, Chardonnay- France	340
Pascal Jolivet, Pouilly- Fume- France	500
Dr. L, Ernst Loosen Riesling- Germany	340
Santepeitre, Lamberti, Pinot Grigio- Italy	300
Alois Lageder, Gewurztraminer- Italy	440
Gran Vina Sol, Torres Chardonnay- Spain	280

Red

Oxford Landing, Merlot- Australia	250
Peter Lehmann, Shiraz Grenache- Australia	300
Expression, Villard Pinot Noir- Chile	380
Simonsig, Mr. Borio's Shiraz- South Africa	360





WINES BY BOTTLE

Red	
Pascal Jolivet, Attitude, Pinot Noir- France	400
Numero 1 Bordeaux, Dourthe- France	320
Folonari, Valpolicella- Italy	230
Ruffino, Chianti- Italy	250
Rocca Delle Macie, Chianti Classico- Italy	380
Rosé	
Lindeman’s, Bin 35 Rose- Australia	300
Rose D’ Anjou, Sauvion Et Fils- France	230
Dessert	
Casillero Del Diablo “Late Harvest Picking” Concha Y Toro- Chile	230





DRAUGHT BEER

Stella Artois
Heineken

½ PINT	PINT
34	44
36	46

BEER

Carlsberg
Budweiser
Amstel Light
Heineken
Peroni
Corona
Sol
Kilkenny

BOTTLE
42
42
42
44
44
44
44
48

CIDER

Strongbow
Magners 56.8 Cl

42
64

VODKA

Smirnoff
Skyy
Grey Goose

30ml	BOTTLE
42	840
44	890
64	1,300

GIN

Gordon's
Bombay Sapphire
Hendrick's

42	840
44	890
50	990

TEQUILA

Jose Cuervo Tenampa
Conquistador White | Gold

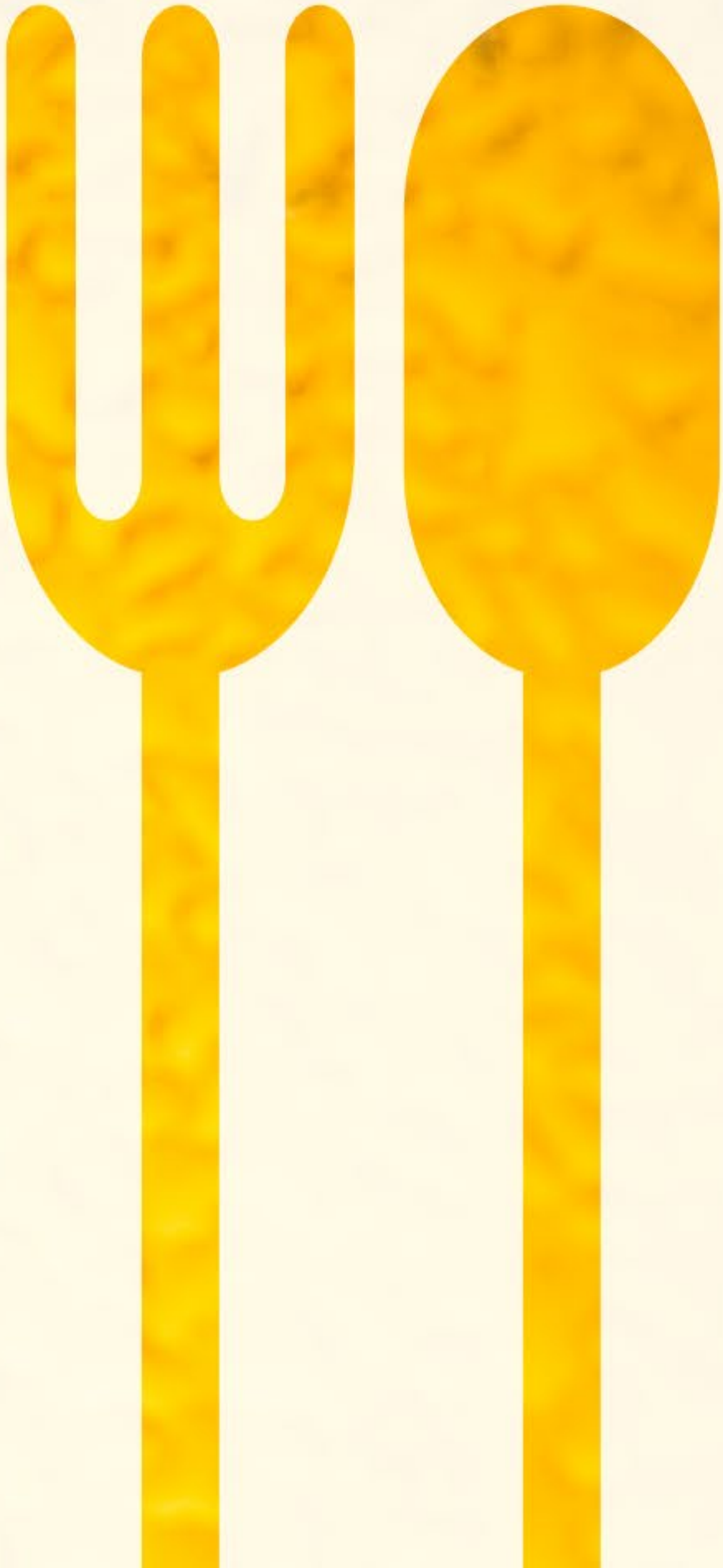
42	840
44	890

RUM

Matusalem Platino
Bacardi Superior
Cachaca 51
Captain Morgan Spiced

42	840
44	890
42	840
44	890

Entre-Nous
RESTAURANT





WHISKY

	30 ml	BOTTLE
Johnnie Walker Red Label	42	840
Dewar's White Label	44	890
Chivas Regal 12 Years	54	1,050
Jim Beam	44	890
Jack Daniel's	48	940
John Jameson	50	990
Glenfiddich 12 Years Special Reserve, Speyside	54	1,050

COGNAC

Remy Martin V.S.O.P	62
Hennessy V.S	54

GRAPPA

Nonino Vendemmia	42
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PORT

	60 ml
Cockburn's Special Reserve	42
Taylor's Lbv	42

DIGESTIVE

	30 ml
Fernet Branca	42
Jägermeister	42





LIQUEUR

30 ml
42

Fruit & Berry Liqueurs

Cointreau
Grand Marnier
Malibu
Midori

Whisky Based Liqueurs

Southern Comfort
Drambuie

42

Herb & Spice Based Liqueurs

Sambuca Black | White
Galliano

42

Chocolate, Coffee, Nut & Cream Liqueurs

Baileys
Tia Maria
Amaretto

42

MIXED DRINKS

BOTTLE

Bacardi Breezers Orange | Water Melon
Smirnoff Ice

40
40





MOCKTAILS

Orange & Earl Grey Iced Tea	36
Earl grey ice tea, orange juice, sugar syrup	
Tropical Fruit Punch	36
Pineapple juice, guava juice, orange juice, lime juice	
Cinderella	36
Orange juice, pineapple juice, grenadine, soda water, sour mix	
Virgins	36
Mojito Colada Mary	
Shirley's Temple	36
Ginger ale, orange juice, grenadine	

JUICES

Freshley Squeezed	32
Orange Pineapple Lemon & Mint Fruit Cocktail	
Chilled Juices	28
Mango Orange Pineapple Mixed Fruits Tomato Grapefruit Cranberry	

MILKSHAKES

Vanilla Chocolate Strawberry Banana	32
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FLAVOURED DRINKS

Iced Tea Peach Lemon	22
Fresh Lemon Iced Tea	26
Fresh Lime Soda Water	26

Entre-Nous
RESTAURANT





SOFT DRINKS

Pepsi	26
Diet Pepsi	26
Mirinda	26
7 Up	26
7 Up Light	26
Evervess Ginger Ale Evervess Tonic Evervess Soda	26
Bitter Lemon	26
Red Bull Red Bull Sugar Free	38

STILL

Vittel	330 ml 500 ml	18 22
Voss	375 ml 800 ml	38 58
San Benedetto	500 ml 1,000 ml	24 30
Evian	500 ml 1,000 ml	24 30
Aqua Panna	250 ml 500 ml	20 24
Dolomia	330 ml 750 ml	26 44
Jeema	500 ml 1,500 ml	18 26

SPARKLING

San Benedetto	500ml 1,000 ml	24 30
Voss	375 ml 800 ml	38 58
Dolomia	330 ml 750 ml	26 44
Perrier	330 ml	22
San Pellegrino	500 ml	32





COFFEE

Espresso The classic - smooth and rich in flavour, lingering aroma with caramelly sweet finish	24
Double Espresso Two perfect shots of rich espresso	26
Cappuccino Espresso with steamed milk, topped with a deep layer of foam	26
Long Black Coffee American style coffee, rich and full bodied	24
Café Latte Espresso with steamed milk, lightly topped with foam	26

HOT CHOCOLATE

Perfect blend of the finest chocolate and fresh milk – a real treat for chocolate lovers	26
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FINEST SELECTION OF TEAS & INFUSIONS

English Breakfast Earl Grey Green Tea With Jasmine Moroccan Mint Tea Chamomile Peppermint	26
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