

# WINE

## CHAMPAGNE & SPARKLING

GLASS BOTTLE

### TAITTINGER BRUT

Reims, France

155 800

### CA'DEL BOSCO CUVÉE PRESTIGE

Franciacorta, Lambordia, Italy

120 720

## WHITE WINE

### ARALDICA VINI

Pinot Grigio, Veneto, Italy

65 315

### BLANC DE L'OBSERVATOIRE, CHÂTEAU KSARA

Muscat Blanc, Clairette, Sauvignon Blanc, Bekaa Valley, Lebanon

75 360

### BABYDOLL

Sauvignon Blanc, Marlborough, New Zealand

80 390

### LA CHABLISIENNE

Chardonnay, Burgundy, France

90 440

## ROSE WINE

### ALÔNE BY CHRISTIAN OTT

Provence, France

110 550

## RED WINE

### DOMAINE DE KHMIS, BOULAOUANE

Syrah, Cabernet Sauvignon, Merlot, El-Jadida, Morocco

65 315

### LE FOU

Pinot Noir, Languedoc, France

70 335

### ST. MICHELLE

Cabernet Sauvignon, Washington States, United States

85 425

### CATENA

Malbec, Mendoza, Argentina

90 440

## CORAVIN WINE

### CORAVIN WHITE

GLASS BOTTLE

#### HUGEL & FILS

Gewürztraminer, Alsace, France 2016

90 450

#### LA CREMA

Chardonnay, USA 2018

140 840

#### PASCAL JOLIVET, POUILLY-FUME

Sauvignon Blanc, Indigene, France 2016

160 960

#### CHÂTEAU MONT-REDON

Grenache, Clairette, Bourboulenc, Roussanne, Picpoul  
Chateauneuf du Pape, France 2017

175 1050

### CORAVIN RED

#### ROCCA DELLE MACIE

Sangiovese, Chianti Classico, Italy 2018

90 540

#### BATASIOLO

Nebbiolo, Barolo, Italy 2014

150 920

#### LEEWIN ESTATE, ART SERIES

Shiraz, Margaret River, Australia 2014

155 950

#### CHÂTEAU LES ORMES DE PEZ

Cabernet Sauvignon, Merlot, Saint-Estephe, France 2010

240 1450

## MASTERLIST SELECTION

### WHITE WINE

BOTTLE

#### CHÂTEAU KSARA, BLANC DE L'OBSERVATOIRE

Sauvignon, Clairette, Muscat, Lebanon 2020

360

#### PASAEI, BLANC DE NOIRS

Calkarasi, Turkey 2020

400

#### DOMAINE DE BARGYLUS

Chardonnay, Sauvignon blanc, Syria 2015

650

#### PAPAGIANNAKOS

Assyrtiko, Greece 2020

650

### ROSE WINE

#### MASSAYA, CLASSIC ROSÉ

Cinsault, Lebanon 2019

390

#### ALÔNE BY CHRISTIAN OTT

Grenache, Cinsault, Syrah, Provence, France 2020

550

#### CHÂTEAU DE BERNE, INSPIRATION

Grenache, Cinsault, Syrah, Côtes de Provence, France 2020

560

#### ULTIMATE, UP

Syrah, Cinsault, Grenache, Vermentino, Côtes de Provence, France 2020

570

### RED WINE

#### DOMAINE DE KHMIS, BOULAOUANE

Syrah, Cabernet-Sauvignon, Merlot, Morocco

315

#### CHÂTEAU KEFRAYA, LES BRETECHES

Cinsault, Lebanon 2020

400

#### KIR-YIANNI, RAMNISTA

Xinomavro, Greece 2016

750

#### CHÂTEAU MUSAR

Cabernet-Sauvignon, Carignan, Cinsault, Lebanon 2008

1450

## SPIRITS

### VODKA

<b>CIROC</b> , France	<b>70</b>
<b>GREY GOOSE</b> , France	<b>70</b>
<b>BELVEDERE</b> , Poland	<b>70</b>
<b>BELUGA NOBLE</b> , Russia	<b>70</b>
<b>BELUGA GOLD</b> , Russia	<b>250</b>

### GIN

<b>TANQERAY 10</b> , United Kingdom	<b>65</b>
<b>HENDRICKS</b> , United Kingdom	<b>70</b>
<b>ROKU</b> , Japan	<b>70</b>
<b>MONKEY 47</b> , Germany	<b>95</b>

### RUM

<b>HAVANA 3</b> , Cuba	<b>50</b>
<b>KRAKEN SPICE</b> , Trinidad and Tobago	<b>65</b>
<b>BACARDI 8 ANOS</b> , Cuba	<b>65</b>
<b>ZACAPA 23</b> , Guatemala	<b>115</b>

## SPIRITS

### TEQUILA

<b>PATRON CAFÉ</b> , Mexico	<b>65</b>
<b>PATRON SILVER</b> , Mexico	<b>75</b>
<b>CASAMIGOS REPOSADO</b> , Mexico	<b>100</b>
<b>DON JULIO ANEJO</b> , Mexico	<b>135</b>
<b>DON JULIO 1942</b> , Mexico	<b>320</b>

### WHISKY

<b>WOODFORD RESERVE</b> , USA	<b>65</b>
<b>JW BLACK</b> , Scotland	<b>70</b>
<b>CHIVAS 12</b> , Scotland	<b>70</b>
<b>ARDBERG 10YRS</b> , Scotland	<b>85</b>
<b>NIKKA FROM THE BARREL</b> , Japan	<b>100</b>
<b>THE MACALLAN 18 YRS</b> , Scotland	<b>275</b>

### COGNAC

<b>HENNESSY VSOP</b> , France	<b>105</b>
<b>REMY MARTIN XO</b> , France	<b>280</b>

## COCKTAILS

### SIGNATURE COCKTAILS

<b>SPICE ROUTE</b>	<b>75</b>
Brandy, Moroccan mint tea, cardamom, saffron, orange bitters	
<b>THE OTTOMANS</b>	<b>70</b>
Raki liqueur, vodka, white peach purée, orange	
<b>L'AIN</b>	<b>70</b>
Mastiha liqueur, grapefruit, lemon, sour rhubarb	

### CLASSIC COCKTAIL

<b>NEGRONI</b>	<b>80</b>
Tanqueray gin, vermouth, Campari	
<b>APEROL SPRITZ</b>	<b>80</b>
Prosecco, Aperol, soda water	
<b>BELLINI</b>	<b>85</b>
White peach purée, prosecco	
<b>OLD FASHIONED</b>	<b>80</b>
Woodford Reserve, angostura, orange	
<b>MOSCOW MULE</b>	<b>80</b>
Tito's vodka, ginger beer, lime, angostura	
<b>MARGARITA</b>	<b>80</b>
Espolon tequila, triple sec, lime	

## BEERS

<b>ANCHOR STEAM</b>	<b>50</b>
USA	
<b>CORONA</b>	<b>55</b>
Mexico	
<b>PERONI NASTRO AZZURO</b>	<b>55</b>
Italy	
<b>HEINEKEN</b>	<b>55</b>
Holland	
<b>ASAHI</b>	<b>55</b>
Japan	

## COLD COFFEES

<b>SUNRISE</b>	<b>65</b>
Espresso, freshly squeezed orange juice	
<b>CHOCOLATE ICEBERG</b>	<b>65</b>
Espresso, chocolate	
<b>MINT AMERICANO</b>	<b>65</b>
Espresso, fresh mint	
<b>VANILLA ICE</b>	<b>65</b>
Espresso, milk, vanilla ice cream	
<b>FRAPPUCCINO</b>	<b>65</b>
Espresso, milk, whipped cream	

## FRESH JUICES

<b>THE GREEN JUICE</b>	<b>45</b>
Celery, green apple, cucumber, ginger, kale, spinach	
<b>IN A HEARTBEAT</b>	<b>45</b>
Beetroot, carrot, apple, lemon, ginger	
<b>DE-STRESS</b>	<b>45</b>
Orange, lemongrass, basil leaves	
<b>IMMUNITY BOOSTER</b>	<b>45</b>
Carrots, celery, green apple	
<b>STAY-HYDRATED</b>	<b>45</b>
Watermelon, mint, ginger	

## NO-CKTAILS

<b>ALLIANCE</b>	<b>55</b>
Grapefruit cordial, passion fruit purée, soda	
<b>KARKADE</b>	<b>60</b>
Hibiscus flower, lemon juice, pomegranate & basil tonic	
<b>APPLEBERRY</b>	<b>55</b>
Fresh apple juice, rose syrup, raspberry, lemon	

## MIDDLE EASTERN SELECTION

<b>ORGANIC MOROCCAN MINT</b>	<b>45</b>
Traditional blend of organic green, gunpowder, and Moroccan mint leaves	
<b>ARABIC COFFEE</b>	<b>45</b>
Blended with cardamom flavour	
<b>TURKISH COFFEE</b>	<b>55</b>
Finely ground Arabica coffee made unsweetened, medium, or sweet served with Turkish delight	

<b>VALRHONA HOT CHOCOLTE</b>	<b>45</b>
Freshly melted Valrhona chocolate, served with whipped cream and chocolate pearl	



## TEA SELECTION BY AVANTCHA

### BLACK TEA

**ORGANIC ENGLISH BREAKFAST** **45**

Full bodied and malty assam blended with fruity Ceylon and earthy Yunnan tea

**ORGANIC MAJESTIC EARL GREY** **45**

A classic tea made with the essence of bergamot orange and finest organic black tea

**MANGO ROYALE** **45**

Elegant royal blend of sweet tropical mango pieces and robust black tea

**VANILLA PU ERH** **50**

Earthy and robust puerh with a dash of mouth-watering bourbon vanilla essence

### OOLONG TEA

**TIE GUAN YIN** **50**

High grown oolong from the Fujian mountains with strong flowery aftertaste

## TEA SELECTION BY AVANTCHA

### WHITE TEA

**ROSE WHITE** 45  
Elegant combination of finest organic white tea and fragrant roses

**PEACH & PEAR** 45  
Smooth and velvety organic white tea mixed with dried peach and pear

**BAMBOO SNOW WHITE** 50  
Delicate snow-white tea combined with sweet bamboo leaves and cranberries

**PEACH BLOOM** 45  
Marigold flower and fresh silver needle tea unfold with a scent of peach and dried apricot

### GREEN TEA

**ORGANIC SPRING MAO FENG** 45  
Smooth and elegant with soft nutty notes from the west Hhunan Wuling mountains

**JASMINE PHOENIX PEARLS** 45  
Hand rolled pearls of green tea with white tips scented with jasmine flowers

**TROPICAL GREEN** 45  
Sweet strawberries and tropical pineapple combine with the finest green tea

## TEA SELECTION BY AVANTCHA

### ROOIBOS / HERBAL / FRUIT INFUSION

<b>TROPICAL ROOIBOS</b> Sweet South African rooibos enhanced with playful exotic passion fruit	<b>45</b>
<b>ORGANIC CHAMOMILE BLOSSOMS</b> Finest purified North African chamomile flowers produce a soothing golden cup	<b>45</b>
<b>ORGANIC GINGER BREEZE</b> Botanical mix of ginger, lemongrass, orange peel, hibiscus and liquorice	<b>45</b>
<b>HONEYBUSH CHOCOLATE</b> Sweet South African honeybush combined with the taste of nutty chocolate	<b>45</b>
<b>APPLE ELDERFLOWER COCKTAIL</b> Delicious mix of fruits and hibiscus infused with elderflower	<b>45</b>
<b>RUSH HOUR BERRY</b> Mouthwatering combination of flavorful garden and luscious forest berries	<b>45</b>
<b>ORGANIC MINT DUO</b> Crisp and invigorating mélange of North African nana mint and peppermint	<b>45</b>

## COLD DISHES

**Our vegetables are locally sourced from UAE organic farms**

<b>QUINOA &amp; ROASTED CARROT</b> <sup>G,V</sup>	<b>95</b>
Kale, chickpea, coriander, orange segment, burnt orange & sesame dressing	
<b>WATERMELON &amp; FETA</b> <sup>D,N,V</sup>	<b>85</b>
Watermelon, feta cheese, mint leaves, marinated onions, sekanjabeen dressing	
<b>BEETROOT BIL ZEIT</b> <sup>G,V,SF</sup>	<b>75</b>
Beetroot leaves, saffron labneh, spinach, pomegranate, hazelnut dressing	
<b>FATTOUSH SALAD</b> <sup>D,N,V</sup>	<b>75</b>
Cucumber, tomato, romaine lettuce, radish, bell pepper, pomegranate, onion, mint zaatar dressing	
Topped with grilled prawns - Supplement	<b>40</b>
<b>GREEN PEA HUMMUS</b> <sup>G,V,N</sup>	<b>55</b>
Green pea purée blended with tahini, lemon & garlic	
Topped with confit lamb - Supplement	<b>30</b>
<b>RED HUMMUS</b> <sup>V,N</sup>	<b>55</b>
Roasted bell pepper, pistachio, tomato, cumin, coriander, pomegranate, tahini, garlic	

FOOD CONTAINS: (A) Alcohol (D) Dairy (G) Gluten (N) Nuts (SF) Seafood (V) Vegetarian

Caesars Palace Dubai cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server before ordering. Prices are in AED and inclusive of 3.5% municipality fee, 10% service charge and 5% VAT.

## WARM DISHES

<b>LENTIL SOUP</b> <sup>G,V</sup> Lentil, cumin, lemon, pita bread croutons	<b>95</b>
<b>CHERRY KOFTA</b> <sup>D,G,N</sup> Slow-cooked beef kofta, sour cherry sauce	<b>95</b>
<b>LAMB PITA POCKET</b> <sup>G</sup> Braised lamb shank, Arabic spices, rocket leaves, tomato, onions, pita bread pickles tahini sauce	<b>105</b>
<b>CHICKEN PASTILLA CIGAR (5pcs)</b> <sup>G,N</sup> Slow roasted corn-fed chicken in Moroccan spices crushed almonds in a crispy phyllo dusted with icing sugar and cinnamon	<b>105</b>
<b>LAMB MAKANEK (6pcs)</b> <sup>G,N</sup> Middle eastern sausages, pomegranate molasses, caramelized onions pine seeds, Moroccan tabouleh	<b>95</b>

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## **TASTE OF ARABIA**

### **MOROCCAN TAJINE**

**Recommended for two, served with traditional Moroccan semolina**

This traditional dish is known for its slow cooking process where the flavor-enhancing cycle within the tajine ensures the dish is full of flavor and moisture.

It is made to be shared and eaten by using Moroccan bread to scoop up the meat, vegetables and sauce into one mouthful.

#### **CHICKEN TAJINE <sup>N</sup> 280**

Burgundy corn-fed chicken breast and leg, preserved Marrakech lemon kalamata olives  
confit onion, Moroccan spices

#### **LAMB TAJINE <sup>N</sup> 295**

Slow-roasted Australian lamb shank, almonds, caramelized onion  
Turkish dry prunes & apricots

#### **PRAWN TAJINE <sup>SF</sup> 380**

Arabian sea line-caught tiger prawns, local zucchini, red bell pepper, potato, carrot  
Moroccan Atlas purple olives, charmoula marination

#### **SIDES 50**

Spiced basmati rice  
Wholewheat couscous  
Slow cooked vegetables

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## DESSERT

<b>FRENCH BAKLAVA PISTACHIO</b> <sup>G, D, N</sup> Puff pastry, crushed pistachio, orange blossom	<b>65</b>
<b>NOCHALATA TIRAMISU</b> <sup>G, D, N</sup> Espresso syrup, lady finger, mascarpone, nochalata cream, cocoa powder	<b>60</b>
<b>EMOTION</b> <sup>G, N, D</sup> Coconut moelleux, lime jelly, coconut mousse, coconut crumble	<b>65</b>
<b>LEMON MERINGUE TART</b> <sup>G, N, D</sup> Sable, lemon curd, meringue, white chocolate frame	<b>60</b>
<b>BLUEBERRY CHEESECAKE</b> <sup>G, N, D</sup> Cream cheese, digestive biscuit, blueberry jelly	<b>65</b>
<b>THE CHERRY</b> <sup>G, N, D</sup> Chocolate jelly, chocolate biscuit, hazelnut crunch, cherry mousse, cherry jelly	<b>65</b>
<b>SELECTION OF ICE CREAM &amp; SORBET - 3 Scoops</b> <sup>D, N, G</sup> Vanilla, chocolate, strawberry, or pistachio <sup>N</sup> Coconut, lime, raspberry, or mango	<b>65</b>

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## CHOCOLATE PRALINE

**CHOOSE FOUR PRALINES FROM THE BELOW SELECTION**

**50**

**ARABIC COFFEE** <sup>G, D, N</sup>

40% Chocolate, roasted coffee bean, cardamom

**PISTACHIO RASPBERRY** <sup>G, D, N</sup>

35% Chocolate, pistachio, raspberry pâte de fruits

**UMALI** <sup>G, D, N</sup>

33 % Chocolate, almond, rose water

**SAFFRON** <sup>G, D, N</sup>

36% Chocolate, saffron, mango jelly

**HONEYCOMB** <sup>G, D, N</sup>

Dark chocolate, caramelized honey

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