



To ensure that you experience the very best of Anantara World Islands Dubai Resort, we have created an 'In-Villa' service combining a variety of cuisines from each of our unique restaurant menus, with dining experiences that are gracious, comforting and truly memorable.

Start your day decadently, with a choice from our extensive breakfast menu. Choices range from a healthy 'Vitality' selection to a more locally inspired Arabic breakfast, all delivered to the privacy of your villa terrace whilst you wake up slowly to a Dubai sunrise.

Our talented culinary team have carefully chosen a menu to suit all tastes. Should there be anything that we have missed, we are more than happy to accommodate your request where possible.



BREAKFAST

Continental Breakfast – 125 D, G, N

Bakery and breadbasket – selection of the day, available gluten-free.

(Served with butter, honey and fruit preserves).

Signature morning shake and fresh fruit platter.

Cereal of your choice: Frosties, Coco Pops, Rice Krispies, Corn Flakes, All Bran, gluten-free cereals.

(Served with your choice of milk or yogurt: full-cream milk, low-fat milk, almond milk, soya milk, coconut milk, oat milk, lactose-free milk, plain yogurt, low-fat yogurt)

Juice of your choice: pineapple, orange, watermelon, mango, apple.

Morning drink of your choice: freshly brewed coffee, tea or hot chocolate.

American Breakfast – 185 D, G, N

Continental breakfast served with two eggs prepared your way: scrambled egg, fried egg, boiled egg, benedict, or omelet.

Your choice of sides: potato of the day, grilled tomatoes, sautéed mushrooms, baked beans, beef bacon or chicken sausage, hash brown.

Oriental Breakfast – 175 D, G, N

Bakery and breadbasket – selection of the day, available gluten-free.

(Served with butter, honey and fruit preserves).

Signature morning shake and fresh fruit platter.

Arabic specialties: Arabic cheese platter, foul mudames, Arabic dips, egg shakshuka .

Juice of your choice: pineapple, orange, watermelon, mango, apple.

Morning drink of your choice: freshly brewed coffee, tea or hot chocolate.

Healthy Breakfast – 165 D, G, N

Bakery and breadbasket – selection of the day, available gluten-free.

(Served with butter, honey and fruit preserves).

Signature morning bowl and fresh fruit platter.

Superfood avocado toast with poached egg, sautéed mushroom, pumpkin seeds, and rocca salad.

Juice of your choice: pineapple, orange, watermelon, mango, apple.

Morning drink of your choice: freshly brewed coffee, tea or hot chocolate.

BREAKFAST À LA CARTE

Bakery and Breadbasket – 45 D, G, N, E

Selection of the day, available gluten-free. Served with butter, honey and fruit preserves.

Cereals Your Way – 40 D, G, N

Frosties, Coco Pops, Rice Krispies, Corn Flakes, All Bran, gluten-free cereals.

Served with your choice of milk or yogurt: full-cream milk, low-fat milk, almond milk, soya milk, oat milk, coconut milk, lactose free milk, plain yogurt, low-fat yogurt.

Bircher Muesli – 40 D, G, N

Mixed oats, apple, pear, nuts, yoghurt and honey.

Morning Bowl – 55 D, G, N

Bowl of the day (banana, berries, cinnamon, honey or banana, almonds, almond milk).

Homemade Granola – 45 D, G, N

Mixed oats, fresh fruits of the day, nuts, yoghurt and honey.

Pancake or Waffle – 75 D, G, N, E

Topping of your choice - whipping cream, maple syrup, chocolate sauce, strawberry sauce and mix berries compote.

Caramelized French Toast – 75 D, G, N, E

Berries compote, fresh cream and caramel sauce.

Oatmeal - 45 D

Caramelized bananas, raisins and brown sugar.

Selection of Fresh Fruits - 85

Two Fresh Eggs Prepared Your Way – 75 D, E

Scrambled egg, fried egg, boiled egg or omelet.

Cheese Platter – 95 D, G, N

Fine selection of hard and soft cheese.

Served with crackers, walnuts, and grapes.

Scottish Smoked Salmon – 110 S

With caper and red onion.

Cold Cuts – 110 G

Chef's selection of cold cuts served with mustard and pickles.

APPETIZERS

Superfood Salad – 85 D, G, VG

Roasted pumpkin, asparagus, avocado, cherry tomato, baby spinach, flax seeds, pumpkin seed oil.

Classic Caesar Salad – 95 D, S, E, G

Romaine lettuce, parmesan cheese, egg, Canadian veal bacon, croutons, anchovy garlic dressing.

Add on: chicken (+25), prawn (+40) or lobster (+45)

Greek Salad – 90 D, V

Feta cheese, cucumber, tomatoes, bell pepper and olives.

Cold Mezzeh Platter – 130 D, G, V, SE

Hummus, moutabel, tabouleh, fattoush salad, stuffed vine leaves, mixed Arabic pickles, served with Arabic bread.

Hot Mezzeh Platter – 120 D, G, SE

Lamb kibbeh, cheese rakakat, spinach fattayer, meat sambousek, served with tahina sauce.

Chef Special Fried Basket– 110 G, S, E, D

Assortment of fried chicken nuggets, onions, spring roll and fish finger served with spicy mayo and green salad.

SOUP

Mushroom Soup – 55 G, D, V

Creamy mushroom soup finished with truffle oil and croutons.

Arabic Lentil Soup – 55 V, G

Oriental lentil soup with a hint of lemon and cumin.

PIZZAS

Margherita – 95 D, G, V

Tomato sauce, mozzarella cheese and basil.

Burrata Pizza – 110 D, G, V

Burrata cheese, basil tomato sauce, olive and mushroom.

Pepperoni Pizza – 115 G, D

Wagyu pepperoni, buffalo mozzarella, basil tomato sauce.

Bresaola Pizza– 115 G, D

Beef bresaola, mozzarella, basil tomato sauce.

Seafood Pizza– 120 G, D, S

Fresh seafood marinated in herbs, garlic, onion, Greek olive oil.

SANDWICHES

Club Sandwich – 105 D, G, E

Chicken breast on toasted bread, crispy turkey bacon, baby gem lettuce, sliced plum tomatoes, and egg mayonnaise, and fries.

Panini Bresola – 110 D, G, N

Beef bresaola and fresh mozzarella with pesto sauce, tomato, crisp lettuce and served with fries.

Wagyu Burger – 130 D, G

Beef patty, lettuce, tomato, olive mayo, onions, beef bacon, provolone cheese and served with fries.

Chicken Shawarma – 95 D, G

Marinated chicken with garlic sauce, lettuce and cucumber pickle, served with fries.

Philadelphia Beef Sandwich – 110 D, G

Grilled beef steak, cream cheese, caramelized onion, mushroom, peppers and fries.

PASTA

Choose Your Pasta – 110 D, G

Spaghetti, rigatoni, or penne (gluten-free available).

Choose Your Sauce D, G

Pomodoro, Bolognese or carbonara.

Add on: vegetables (+25), chicken (+30), salmon (+40), shrimp (+40)

Seafood Spaghetti -140 D, G, S

Fresh seafood tossed in tomato sauce and finished with spaghetti.

INDIAN AND ORIENTAL DISHES

Dal Tadka – 65 D, G, V

Tempered red lentil with ghee and Indian spices, served with steamed basmati rice, papad, pickle and raita.

Biryani - 125/145/175 D, N, G

Traditional biryani made with spices, herbs and served with papadum, raita and pickles.
Your choice of vegetarian, chicken or lamb option.

Butter Chicken - 145 D, N, G

Served with fragrant basmati rice, papadum and mixed salad.

Arabic Mixed Grill Platter - 190 D, G, E, SE

Shish taouk, shish kebab, kofta and lamb cutlet served with Arabic bread, garlic mayonnaise, tahini sauce and pickles.

Sumac Grilled Lamb - 195 D

Served with mashed potato, vegetable stew and garlic sauce.

Chicken Kabsa - 110 D, N

Chicken cooked with Arabic spices and basmati rice served with cucumber yogurt.

FROM THE GRILL

SERVED WITH ONE SIDE DISH

Grilled Lobster – 625 S, D

Grilled Tiger Prawns – 230 S, D

Grilled Salmon – 170 S, D

Grilled Seabass – 185 S, D

Angus Tenderloin – 240 D

Rib Eye Steak – 240 D

SIDE

Green salad – 40 V

Steamed Broccoli – 40 V

Mashed Potato – 40 D, V

Grilled Vegetables – 40 D, V

French Fries – 40 V

ASIAN FAVOURITES

Chow Mein – 85 / 90 / 105 G, E, S

Chinese stir-fried egg noodles. Your choice of vegetables, chicken, or prawns.

Nasi Goreng – 95 / 115 / 130 G, E, S

Indonesian fried rice, spiced prawn crackers, fried egg and Asian pickles.
Your choice of vegetables, chicken or prawns.

Thai Green Curry – 95 / 115 / 130 G, E, S

Authentic Thai green curry with sweet basil, Thai eggplant, coconut milk and Thai jasmine rice. Your choice of vegetable, chicken or prawns.

Malaysian Prawn Curry – 125 G, E, S

Aromatic curry cooked with lemongrass, ginger, and spices. Served with steamed rice.

DESSERTS

Crème Brûlée – 60 E, D

Served with berries.

Date Pudding – 65 D, E, G

Served with fresh caramel sauce and vanilla ice cream.

Chocolate Cake - 55 D, G, E

Served with mixed berry compote.

Strawberry Panna Cotta - 65 D

Served with seasonal strawberry and fresh cream.

Selection of ice-cream – 45 D, G

Chocolate, vanilla, strawberry, mango, coconut and lemon sorbet.

KIDS MENU

Kids Sliders – 50 D, G

Mini beef burger with cheddar cheese and fries.

Kids Chicken – 50 G

Breaded chicken served with fries.

Kids Pasta - 40 G, D

Penne or spaghetti with tomato or white sauce.

Kids Steamed Seabass - 50 D, S

Served with mashed potato and green salad.

Kids Mac N Cheese - 40 G, D

Elbow macaroni with cheddar cheese.

Kids Margherita - 50 G, D

Mozzarella cheese & tomato sauce.

WINE GURU SELECTION

CHAMPAGNE

Armand de Brignac Ace of Spades, France – 6500
Dom Pérignon, France – 4650
Billecart-Salmon, France - 1325
Veuve Clicquot Brut "Yellow Label", France – 1295
Moët & Chandon Ice Impérial, France – 1295
Taittinger Brut "Reserve", France – 895
Laurent-Perrier Brut "La Cuvée", Half Bottle, France – 550

SPARKLING WINE

Prosecco Valdo Edizione Oro, Italy – 400

ROSÉ WINE

Chateau d'Esclans, Whispering Angel, France – 610
Cotes De Provence Minuty Rose, France – 400

WHITE WINE

Cloudy Bay, "Te Koko Sauvignon Blanc", New Zealand – 1345
Chateau Mont-Redon, Famille Abeille-Fabre, Chateauneuf-du-Pape, France – 1295
Stags Leap Cellars, "Karia Chardonnay", USA – 1050
Domaine Trimbach, "Gewurztraminer", France – 820
Schloss Vollrads, Kabinett Riesling, Germany – 560
Terrazas De Los Andes, "Chardonnay", Argentina – 475
Golan Heights, Gamla Chardonnay *Kosher Certified*, Israel – 470
Torres Pazo Das Bruxas, "Albariño", Spain – 396
Kapuka Estate, "Sauvignon Blanc", New Zealand – 375
Castello Di Gabbiano, "Cavaliere D'Oro Pinot Grigio", Italy – 310
Bodega Navajas, "Rioja Blanco", Spain – 300

RED WINE

Bibi Graetz, "Testamatta" IGT, Tuscany, Italy – 3450
Gaja, Brunello Di Montalcino, "Pieve Santa Restituta", Italy – 1650
La Spinetta, Vigneto Bordini, Barbaresco, Italy – 1450
Nicolas Rossignol, Pommard Grand Cru, Burgundy, France – 1195
The Chocolate Block, Boekenhoutskloof, South Africa – 780
Bodega Roda, "Sela", Rioja, Spain – 750
Achaval Ferrer, Quimera Malbec/ Petit Verdot, Argentina - 670
Barone Ricasoli, "Chianti Classico Barone" DOCG, Tuscany, Italy – 510
Catena, "Malbec", Mendoza, Argentina – 480
Marques De Casa Concha, "Cabernet Sauvignon", Chile – 450
Miguel Torres, Gran Coronas Cabernet Sauvignon, Spain – 435

DRINK LIST

Our bartenders are very happy to create any other non-listed classic cocktails upon request.

CLASSIC COCKTAILS

Mojito – 72

Rum, lime, mint, soda water

Caipirinha - 72

Cachaca, lime

Cosmopolitan - 72

Vodka, triple sec, cranberry juice

Negroni - 72

Gin, red vermouth, campari

Mai Tai - 72

White and dark rums, triple sec, orange juice, grenadine

SPIRITS

VODKA 30ml/ bottle

Stolichnaya – 50/ 650

Belvedere – 65/ 1600

Grey Goose – 65/ 1600

GIN 30ml/ bottle

Bombay Sapphire – 50/ 700

Tanqueray London Dry – 50/ 650

Hendricks – 60/ 1000

WHISKY 30ml/ bottle

Johnnie Walker Red – 50/ 700

Johnnie Walker Black – 55/ 1200

Jack Daniel – 55/ 1000

Chivas 12 years – 55/ 1200

Hibiki Harmony – 105

Balvenie 14 yrs – 120

Glenlivet 25 yrs – 450

TEQUILA 30ml/ bottle

Jose Cuervo – 50/ 900

Patron Coffee XO – 50/ 900

Patron Silver – 60/ 1200

RUM 30ml/ bottle

Bacardi Superior – 50/ 700

Havana 7 – 55/ 1000

Ron Zacapa 23 yrs – 75/ 2200

BEER

Heineken – 45

Corona – 45

Mythos – 40

Sol – 40

INNOCENT DRINKS

NON-ALCOHOLIC SPARKLING WINE

Vintense Prestige, Belgium – 300

FRESH JUICES

Orange, Watermelon, Pineapple, Mango, Lemon Mint – 35

Coconut Water – 60

SOFT DRINKS

Pepsi, Diet Pepsi, Pepsi Zero, 7UP, 7UP Free, Mirinda – 28

Reb Bull – 55

Mexican Soda Jaritos (Mandarin/ Pineapple/ Strawberry) – 28

Fentiman's Soda water – 30

Fentiman's Ginger Beer – 30

Fentiman's Ginger Ale – 30

Fentiman's Tonic Water – 30

COFFEE AND TEA

Espresso – 28

Double Espresso – 32

Cappuccino, Latte – 32

Hot Chocolate – 32

Tea & Infusion – 32