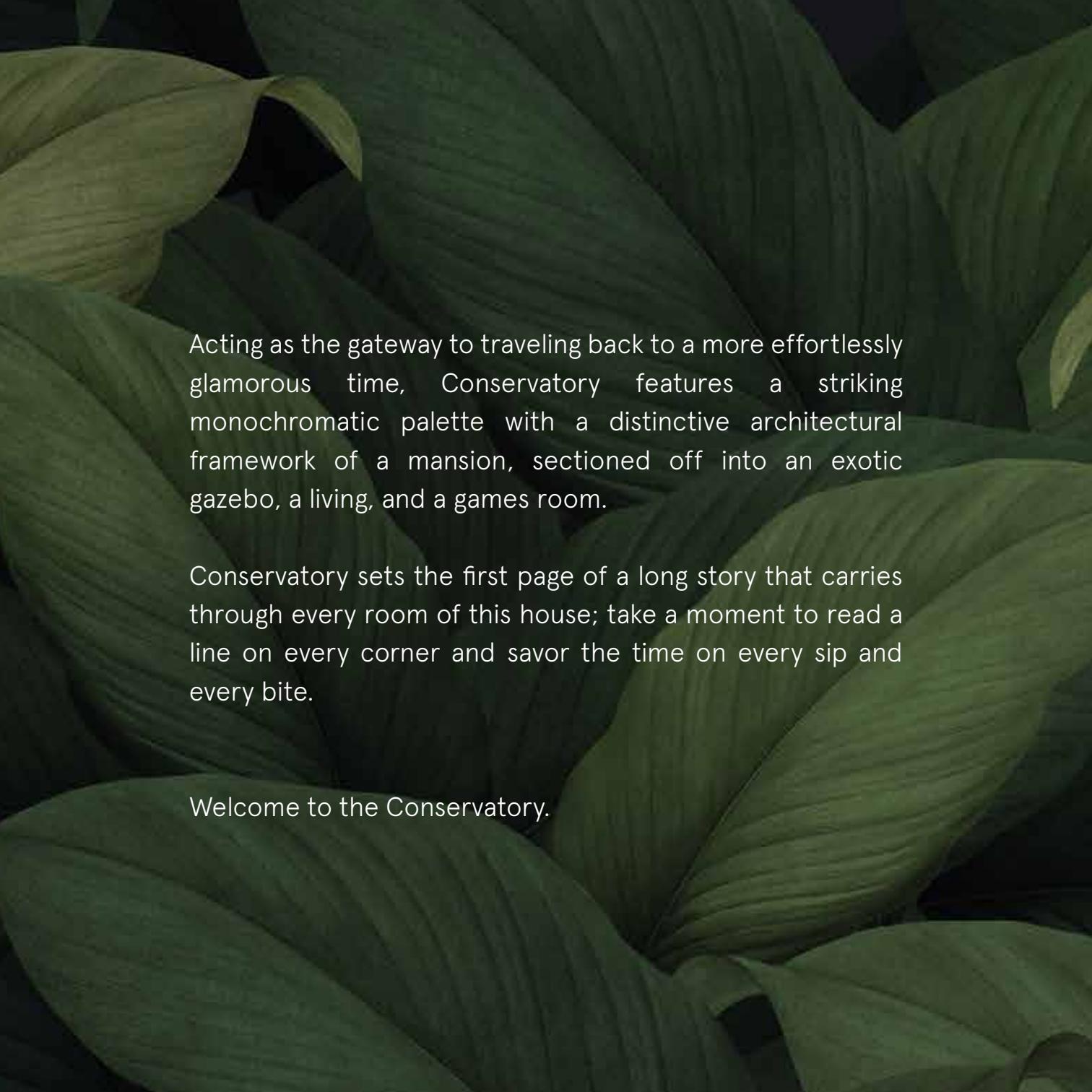


CONSERVATORY 



Acting as the gateway to traveling back to a more effortlessly glamorous time, Conservatory features a striking monochromatic palette with a distinctive architectural framework of a mansion, sectioned off into an exotic gazebo, a living, and a games room.

Conservatory sets the first page of a long story that carries through every room of this house; take a moment to read a line on every corner and savor the time on every sip and every bite.

Welcome to the Conservatory.

# MORNING BITES

8am to 1pm

**viennoiserie trolley 58**

croissants, danishes, berliner, muffins, cinnamon swirls

**organic poached egg 53**

label rouge salmon, baked cherry tomatoes, avocado mousse, croutons

**avocado toast 53**

smashed avocado on a grilled multigrain bread, array of wild tomatoes, sprouts

**classic egg benedict 57**

soft poached egg, turkey ham, hollandaise sauce, chives

**salmon & cheese terrine 63**

cucumber & fennel salad, norlander bread, horse radish cream

**brioche egg sandwich 58**

fried egg, veal bacon, cheddar cheese, mashed avocado

(S) Seafood (V) Vegetarian option (N) Nuts (P) Pork (A) Alcohol

All prices are in UAE Dirhams and inclusive of 10% Service Charge, 7% Dubai Municipality Fees and 5% VAT

## SWEET START

### **french toast 43**

caramelized banana, berries, powdered sugar, jivara chocolate and maple syrup

### **fluffy pancake 43**

greek yogurt, caramelized banana, blueberry cream, honey comb

### **waffle (n) 43**

strawberry compote, fresh whipped cream, nutella and maple syrup

### **granola (n) 41**

peanut butter mouse, greek yoghurt, banana, pineapple, coconut, organic honey

## ALL DAY

### **torchon 79**

foie gras, raspberry relish, lemon puree, brioche, jivara salt

### **tone' 61**

slow cooked veal carpaccio, tuna & capers mayo, anchovies, pickled mayo

### **caviar calvisius 123**

pomme de terre, crème fraiche, boiled eggs, ciboulette

### **lobster & strawberry gazpacho (s) 66**

confit cherry tomatoes, lobster, cucumber and sour cream, olive pearls

### **tartare de boeuf 79**

mustard, shallot, herbs, yolk, capers, cornichon, worchester

### **heirloom caprese salad (v) 86**

array of wild tomatoes with burrata, blood orange, olive oil pearl, viking salt, whey and basil

### **caesar salad (s) 76**

gem lettuce, parmesan cheese, marinated anchovies, caesar dressing, cruton and turkey bacon with chicken **83**

with prawns (s) **93**

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**greek salad 80**

greek feta cheese, red onions, bell peppers, tomatoes, cucumber, black olives, greek dressing

**ravioli 76**

wild mushrooms, asparagus, truffle - parmesan sauce

**minute steak "rossini" 123**

striploin, truffle potato mousseline, foie gras, broccolini, brioche, veal juice

**welsh lamb 120**

herb crust lamb rack, labnah, grilled romaine, fetta, pomegranate, minted juice

**patagonian tooth fish 138**

mizo glaze, wasabi, charred scallion, yuzu cream

## DESSERTS

**24 karat carrot cake 59**

cheese frosting, popcorn

**fraise 59**

strawberry, basil, white chocolate ganache

**chocolate charlotte 59**

milk chocolate mousse, sacher sponge, chocolate sauce

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# EVENING BITES

**freshly shucked oyster | gillardeau #3**

3 pieces 101

half dozen 201

lemon, classic shallot mignonette

**yellow fin tuna 53**

seared tuna, passion fruit, jicama & tomato salsa, lychee, lemon olive oil

**foie gras (n) 57**

pineapple compote, brioche, roasted pistachio

**crumbed scallops (s) 47**

green peas, seafood mayonnaise

**crab cake (s) 71**

sweet chili mango relish, japanese mayonnaise, grated radish, fresh coriander

**river prawns on garlic toast (s) 53**

smoked pepper sauce, olive oil

**wagyu tataki 78**

seared beef, ponzu sauce, scallion, chili, ginger, wakame, sesame, crispy garlic

**organic chicken & leek yakitori 43**

toasted sesame, spring onion, teriyaki glaze

**silken tofu 38**

spring onion, chard broccolini, enoki mushroom, light soy, sesame fragrance, katsuobushi

**basque cheese cake (n) 33**

black cherry compote, tonka bean ice cream

(S) Seafood (V) Vegetarian option (N) Nuts (P) Pork (A) Alcohol

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# CONSERVATORY TREASURES

75

**conservatory**

gin infused with chamomile with lychee and peach

**sweet caroline**

a bubble of dry and sloe gin and cherry liqueur

**the mist**

well-balanced cocktail made with whiskey, white vermouth, orange liqueur and lavender smoked with black tea

**flamingo**

vodka infused with hibiscus, shaken with grapefruit juice, falernum and fresh passion fruit

**purple rain**

wonderful mix of gin, orange liqueur, butterfly pea and champagne

**popcorn**

bourbon whiskey shaken with caramel & sweet corn

**green leaves**

combination of vodka and sake with basil and green apple

**sweet or spicy?**

mix of cognac with sweet notes of peach, fresh passion fruit and spiciness of togarashi

# BUBBLES & CHAMPAGNE

bottega extra dry doc	75 / 370
bellavista franciacorta cuvee brut docg	775
laurent perrier la cuvee brut nv	149 / 750
veuve clicquot yellow label nv	990
louis roederer brut premier nv	1100
moet et chandon brut imperial nv	1350
ruinart blanc de blancs	1750
dom perignon blanc	2500
laurent perrier cuvee rose brut	2800
louis roederer cristal	4500
dom perignon rosé	5500
krug, brut, rosé	6000
armand de brignac, brut gold	6800
armand de brignac, brut rosé	8100

# ALCOHOL-LESS

## **g&t**

alcohol-free gin, topped with franklin tonic water

65

## **italian spritz**

classic Italian aperitif, free of alcohol

## **amaretto sour**

non-alcohol version of almond liqueur shaken with a dash of lemon and sweetened with sugar syrup

## **dark & stormy**

highball glass filled with ginger beer with non-alcoholic dark rum floating

## **whiskey sour**

zero alcohol whiskey shaken with lemon

## **sparkling jasmine tea**

delicate aromas of jasmine, chamomile and a hint of citrus, followed by a round taste from the careful selection of white teas. accompanied by good complexity and depth from the green teas, it ends in a long finish joined by comfortable tannins created by the darjeeling first flush

85

# WHISKY

## JAPANESE MALTS

Suntory whisky hibiki is a harmonious blend, blessed with the riches of japanese nature and craftsmanship.

"Kanzen" or complete, Hibiki Whisky is a harmonious blend of innumerable malt and grain whiskies which are meticulously blended to create a full orchestra of flavors and aromas. Seductive, blossoming and enigmatic, Hibiki Whisky celebrates an unrivaled art of blending, fine craftsmanship and a sense of luxury from the House of Suntory.

<b>single malt miyagikio</b>	<b>65</b>
<b>taketsuru pure malt</b>	<b>70</b>
<b>suntory the chita</b>	
<b>nikka from the barrel</b>	<b>75</b>
<b>nikka single malt yoichi</b>	<b>95</b>
<b>hibiki japanese harmony</b>	<b>120</b>
<b>nika 12 years old</b>	<b>149</b>
<b>yoichi single malt bourbon</b>	<b>245</b>
<b>yoichi single malt sherry wood finish</b>	<b>265</b>

# SCOTTISH MALTS

Every Scotch whiskey is a whiskey,  
but every whiskey is not a scotch.

The quality and flavor of scotch are greatly influenced by the type of cereal used, Malting process, peat drying process, the quality of water, the air, the climate, the distilling method and skill of the distiller and the blender.

<b>the macallan 12, double cask</b>	<b>72</b>
<b>glenfiddich 12</b>	
<b>balvenie 12y, doublewood</b>	
<b>johnnie walker 18y</b>	
<b>the macallan 15, double cask</b>	<b>149</b>
<b>balvenie 15y, sherry oak</b>	
<b>chivas regal 18y</b>	
<b>lagavulin 16y</b>	
<b>glenfiddich 18</b>	<b>169</b>
<b>the macallan 18, double cask</b>	
<b>johnnie walker blue</b>	<b>220</b>
<b>chivas regal royal 25yo</b>	
<b>glenfiddich grand cru</b>	<b>289</b>
<b>the macallan 25, sherry oak</b>	<b>1350</b>

# IRISH MALTS

Irish whiskey is about its viscosity, smoothness, and subtle sweetness. Distilled from a mass of malted cereals, with or without whole grains

Until the 1970s, Irish distillers didn't use column stills. Their make was "pure pot still", using unmalted and malted barley. Traditionally it was also triple distilled.

**jameson**  
**teeling, single malt**

**65**

# AMERICAN BATCH

Distilled in pot, hybrid and column stills, the main categories of American Whiskey are defined in the Code of Federal Regulations as: Straight, Bourbon, Corn, Light, Blended and Spirit.

**makers mark bourbon**  
**bulleit bourbon**  
**bulleit rye**  
**jack daniels single barrel**

**70**

## COGNAC

remy martin vsop	95
remy martin 1738	110
hennessy xo	180
hennessy paradis imperial	800
louis xiii by remy martin	2500

## VODKA

belvedere	60
grey goose	65
beluga noble	
cristalhead	80
beluga gold	180

## GIN

tanqueray	65
haymans sloe gin	
sipsmith	
roku gin	
hendricks	
gin mare	
monkey 47	75
tanqueray 10	

## TEQUILA & MEZCAL

patron xo café	65
patron silver	
patron reposado	70
patron anejo	75
del maguey vida	
del maguey crema	
clase azul blanco	189
don julio 1942	399

## BEERS

SPECIALTY	<b>Birra Moretti, Heineken, Peroni, Budweiser</b>	<b>48</b>
POPULAR	<b>Corona, Hoegaarden</b>	<b>50</b>
CRAFT	<b>Lagunitas (IPA)</b>	<b>65</b>

## PINK

rosé d'anjou, chemin de sables, loire valley	60 / 295
château de l'aumerade, côtes de provence	72 / 340
château de minuty, provence rosé	85 / 415
whispering angel, chateau d'esclans	550
by ott rosé, domaines ott	590
sancerre rosé, pascal jolivet, loire valley	690

## WHITE

pinot grigio, riff	60 / 295
sauvignon blanc, matua valley	76 / 380
chardonnay, tormaresca	85 / 420
chablis, domaine drouhin – vaudon	95 / 475
sancerre, pascal jolivet	495
sauvignon blanc cloudy bay	110 / 550
castello di pomino, frescobaldi	590

## RED

baccolo apassimento igt, cent'anni	60 / 295
cune, rioja crianza	65 / 320
pinot noir, matua valley	76 / 380
villa antinori rosso, toscana igt	95 / 455
bodega luigi bosca, cabernet sauvignon	470
merlot, oyster bay	490
malbec, zuccardi q series	525
amarone della valpolicella, luigi righetti	115 / 650

# The Hidden Sea

In line with Wildlife Society with the Worldwide Fund for Nature (WWF) activity, Mina Seyahi proudly presents Hidden Sea, whose purpose is to introduce a fully-sustainable wine brand globally.

Mina Seyahi focuses on providing thoughtfully-sourced food and beverage options and supports the philosophy of Hidden Seas – One wine. One mission: To remove plastic from the ocean.

**sauvignon blanc, hidden sea, south australia**  
**shiraz, hidden sea, south australia**  
**rose, hidden sea, south australia**

**62 / 310**  
**62 / 310**  
**62 / 310**

# COFFEE

all coffees are available with decaffeinated option

## **milk selection**

full fat cow's milk, skimmed cow's milk, soy milk, oat milk,  
lactose-free milk, almond milk

## **coffee**

espresso, ristretto, american coffee, macchiato	26
double espresso, cafe latte, cappuccino, cappuccino viennese	
turkish coffee	30
hot chocolate	
iced coffee	
flavored coffees (vanilla, hazelnut, caramel, irish cream)	32
spanish latte	37
v60, french coffee, cold brew	38

## H2O

## BE WTR™

PLASTIC-FREE, WASTE-FREE, REDUCED CARBON FOOTPRINT

In line with the Dubai Can initiative and through our collaboration with BE WTR, we are eradicating the use of plastic bottles across all areas of the Mina Seyahi Hotels to promote more ecological water consumption through the introduction of reusable glass bottles and an innovative filtration system to purify local tap water for safe drinking.

The BE WTR process involves an innovative filtration system which purifies local tap water with activated charcoal and ultrafiltration, sieves out chlorine, bacteria, microparticles and other pollutants, while keeping important minerals such as calcium and magnesium.

We thank you for your support to Mina Seyahi Hotels and Dubai Can.

**Be Wtr still**  
**Be Wtr sparkling**

28

# ALL AROUND TEA

45

single garden, steamed teas with vibrant green leaves, a thick texture, and prized rich flavor

**red dragon**

a syrupy tea, with fruity and creamy notes of chocolate

**organic darjeeling 1st flush supreme**

fragrant, sweet, reviving, crisp and quenching with zesty spring freshness

**yunnan gold**

a bold and charismatic tea with spicy caramel notes, rich and invigorating

**genmaicha**

a warming tea blended with roasted mochigome rice, for a delectable, highly toasted flavor from japan

**sencha**

a refreshing japanese tea; thick, smooth, rounded and sweet as a result of expert steam processing

**flowering lily & jasmine**

a beautiful bloom of green tea hand tied with jasmine and lily flowers

**ali shan**

a buttery tea from taiwan: refreshing, sappy, with notes of strawberry and pear

**oriental beauty**

another highly aromatic taiwanese tea with notes of apple, grape and fragrant wood

**cooked puerh mini cakes**

an earthy and smooth tea from yunnan, china, with a velvet mouthfeel and fruity finish





The Westin Dubai Mina Seyahi