

# PAVILION

SPORTS LOUNGE

## MENU

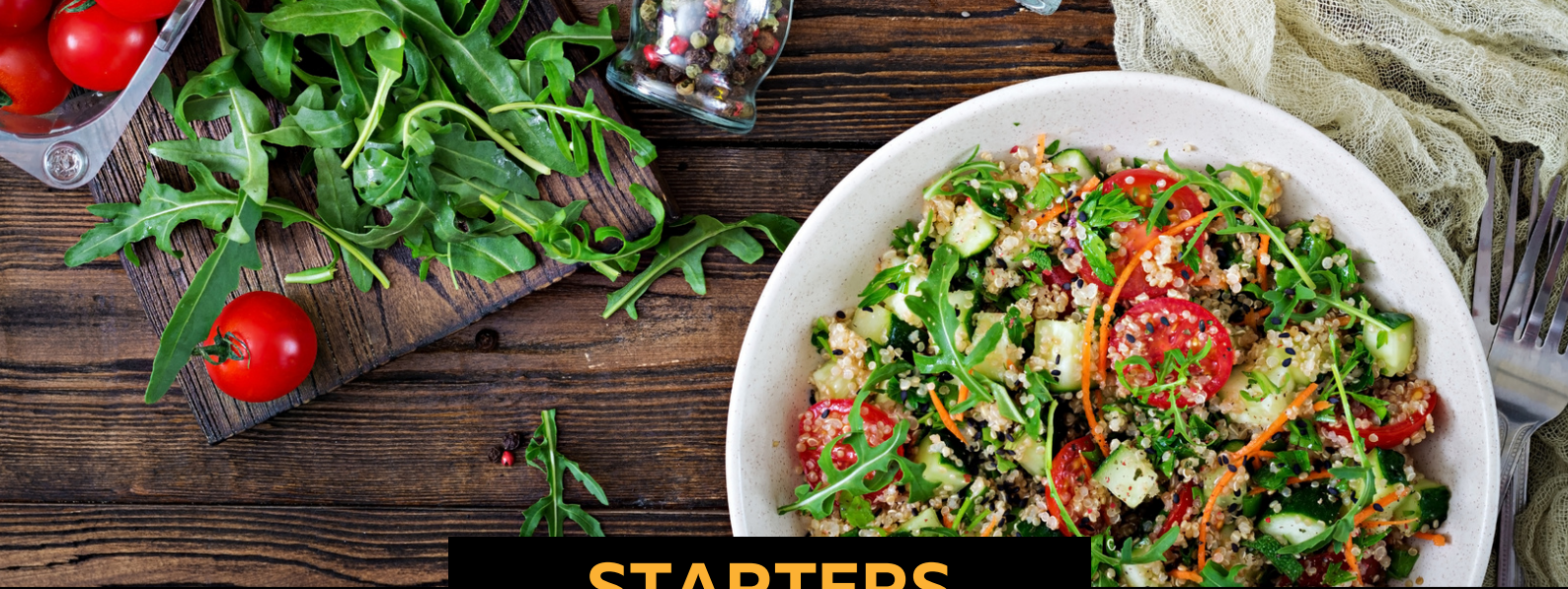
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All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and tax.





## STARTERS

### **KALE LEAVES & QUINOA SALAD**

**35 AED**

G V

Roasted trio peppers, avocado, cucumber, pomegranate with cumin dressing

### **CAESAR SALAD WITH CHICKEN OR SHRIMPS**

**35/40 AED**

G

Romaine lettuce mixed with croutons dressed with lemon juice, olive oil, Worcestershire sauce, anchovies, garlic, Dijon mustard, Parmesan cheese, and black pepper

### **VEAL MEAT BALLS & CHILI EMULSION**

**55 AED**

G

Minced veal meat with red pepper topped with Japanese mayo

### **CRISPY FRIED CALAMARI**

**45 AED**

Panko crumbed calamari rings served with tartar

S G

### **ONION BEER SOUP**

**30 AED**

Served with cheese melted croutons

A V





## BETWEEN THE BREAD

### PAVILION MINI SLIDER

55 AED

Served with trio colour bun with bbq beef, cilantro chicken, crispy chicken with Caramelized onion and Cheddar cheese melted on the bread

G

### CLUB SANDWICH

55 AED

Toasted jumbo slide bread filled with Chicken, bacon, egg, Cheese and vegetables

G

### VEGETABLE CLUB SANDWICH

45 AED

Toasted jumbo brown sliced bread filled with cheese and vegetables

G V

### PIZZA MARGARITA

35 AED

Served with homemade tomato sauce with shredded mozzarella cheese

G

### PIZZA DIAVOLA

45 AED

Served with homemade tomato sauce with shredded mozzarella cheese & Pepperoni

G





## MAIN COURSE

### GRILLED LAMB CHOPS

Sweet mashed potato chips and grilled vegetables

95 AED

G

### GRILLED RIB EYE

Creamy mashed potato and butter sautéed vegetable

85 AED

G

### TRADITIONAL BUTTER CHICKEN

Served with steamed rice, papad and pickle

65 AED

G

### LONDON FISH & CHIPS

Served with mashed peas and tartar sauce

55 AED

A S G

### PUMPKIN & SAFFRON RISOTTO

A classic creamy risotto with flavours of saffron & pumpkin

65 AED

V





## DESSERT

### CHOCOLATE FONDANT

Served with vanilla ice cream

35 AED

G

### APPLE PIE

Served with vanilla ice cream

35 AED

G

### SEASONAL FRESH CUT FRUITS

25 AED

G



# Bar Menu

## COCKTAILS

### CLASSIC

#### LONG ISLAND ICED TEA 55

Vodka, Rum, Gin, Tequila, Triple Sec, Lime, Coca Cola

#### MOJITO 49

Rum, Fresh Mint, Lime, Sugar, Soda Water

#### NEGRONI 49

Gin, Campari, Vermouth

#### MARGARITA 49

Tequila, Triple Sec, Lime Juice

#### PINA COLADA 49

Rum, Coconut Cream, Pineapple Juice

#### COSMOPOLITAN 49

Vodka, Triple Sec, Lime Juice, Cranberry Juice

#### DAIQUIRI 49

Rum, Lemon Juice, Sugar

#### APEROL SPRITZ 78

Aperol, Prosecco, Soda Water

#### ESPRESSO MARTINI 49

Vodka, Kahlua, Espresso, Vanilla Syrup

#### CAIPIRINHA 49

Cachaça, Lime, Sugar

#### OLD FASHION 55

Whiskey, Orange bitter, Brown Sugar

### SIGNATURE

#### PIMM'S CUP 49

Pimm's No 1, Sprite, Fresh cucumber, Fresh Mint, Fresh Orange, Strawberries

#### SUNSET 49

Tequila, Triple Sec, Raspberry Liqueur, Vanilla syrup, Lemon juice

#### GREEN CHILI MARGARITA 49

Tequila, Triple Sec, Lime Juice, Sugar, Fresh chili

#### CASSIA 49

Whisky, Cinnamon, Lemon Juice, Sugar, Orange Bitter, Soda Water

#### KUMQUAT 49

Gin, Kumquat, Clove, Tonic water

### MOCKTAIL

#### MINOS 32

Pineapple juice, mango juice, orange juice

#### TROPILICIOUS 32

Mango, pineapple, coconut cream

#### GRANADILLA 32

Passion fruit, Orange juice, Lime, Mint, Sprite

#### VIRGIN MOJITO 32



Fresh mint, Lime, Sugar, Soda water



# Bar Menu

## BUBBLIES & GRAPES

### CHAMPAGNE & SPARKLING

		
PIERLANT BRUT	55	230
DA LUCA	49	260
LAURENT-PERRIER BRUT	49	850
LOUIS ROEDERER BRUT	49	1200
LOUIS ROEDERER VINTAGE ROSE	49	1500

### WHITE WINE

HARDY'S THE RIDDLE Sauvignon Blanc, Australia	38	185
DA LUCA Pinot Grigio, Italy	46	215
SIMONSIG Chenin Blanc, South Africa	330	
LE FOU Madman Sauvignon Blanc, France	279	
19 CRIMES HARD CHARD Chardonnay, Australia	350	

### RED WINE

		
BARTON & GUESTIER Cuvée Spéciale Rouge, France	38	185
EMOTIVO Italian Red, Italy	38	185
HARDYS THE RIDDLE Cabernet Merlot, Australia	40	190
DA LUCA Terre Siciliane Nero d'Avola, Italy		210
SIMONSIG Cabernet Sauvignon Shiraz, South Africa		250
ARGENTO Malbec, Argentina		230
19 CRIMES Shiraz, Australia		250
ROSE WINE		
EMOTIVO Pinot Grigio Rosé, Italy	36	180
VILLA WOLF Pinot Noir Rosé, Germany		370



# Bar Menu

## SPIRITS

### TEQUILA

LONG ISLAND ICED TEA	37
MOJITO	37
NEGRONI	52
MARGARITA	62
PINA COLADA	72

### WHISKY

#### BLENDED SCOTCH WHISKY

JOHNNIE WALKER	
RED LABEL	38
BLACK LABEL	57
DOUBLE BLACK LABEL	67
BLUE LABEL	185
CHIVAS REGAL 12 YO	57

#### MALT SCOTCH WHISKY

THE ARDMORE	57
GLENFIDDICH 12 YO	60
GLENLIVET 12 YO	60
GLENFIDDICH 18 YO	95

#### TENNESSEE WHISKEY

JACK DANIEL'S NO.7	57
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#### IRISH WHISKEY

BUSHMILLS 10 YO	47
JOHN JAMESON	47

### CONGAC

HENNESSY VS	60
REMY VSOP	75
REMY MARTIN CLUB	130

### SAKE

TANTAKATAN SHISO SHOCHU	50
DASSAI 45	70

### APERITIF

MARTINI ROSSO, BIANCO, DRY	40
CAMPARI	40
APEROL	40

### LIQUEURS

AMARETTO	40
JÄGERMEISTER	40
PIMM'S NO. 1	40
SAMBUCA	40
MALIBU	40
FERNET BRANCA	40
KAHLUA	40
COINTREAU	42
DRAMBUIE	42
BAILEY'S	42





# Bar Menu

## BEERS & NON-ALCHOLIC

### BOTTLES BEER

BECKS	40
CARLSBERG	40
BUDWEISER	40
CORONA	45
HEINEKEN	40

### DAUGHT BEER

STELLA	36	50
HEINEKEN	36	50
BUDWEISER	36	50
AMSTEL	36	50

### COFFEE

ESPRESSO	19
DOUBLE ESPRESSO	24
CAFÉ LATTE	22
CAPPUCCINO	22
AMERICANO	22
DECAFFEINATED COFFEE	22
MACCHIATO	22
HOT CHOCOLATE	22

### WATER

AQUA PANNA STILL	22
SAN PELLEGRINO SPARKLING	22

### SOFT DRINK

COCA COLA / DIET	18
SPRITE / DIET	18
FANTA	18
GINGER ALE	18
SODA WATER	18
TONIC WATER	18
RED BULL / SUGAR FREE	37

### FRESH JUICE

ORANGE, PINEAPPLE, MANGO, WATERMELON, LEMON MINT	30
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### TEA

ENGLISH BREAKFAST, EARL GREY, GREEN TEA JASMINE GREEN, GREEN TEA GINGER, MOROCCAN MINT CHAMOMILE, PEPPERMINT, LEMON GINGER	19
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