



THE RESTAURANT
AT ADDRESS SKY VIEW

مرحباً بكم في ذي رستوران العنوان سكاى فيو، حيث تجارب الطعام عالية الجودة والفاخرة تتوج بالإستدامة. نحن ملتزمون بإحداث تأثير إيجابي على بيئتنا من خلال تقليل هدر الطعام باستخدام تكنولوجيا الذكاء الاصطناعي المتقدمة، ونتعاون مع جمعيات تبرع الطعام المحلية لتوزيع الطعام الزائد على المحتاجين. نُحضر أطباقنا من مكونات محلية تتضمن الطعم الطازج والإستدامة، وُتختار المأكولات البحرية وفقاً لمعايير صارمة لتعزيز ممارسات الصيد المسؤولة. انضموا إلينا ونحن نسعى للابتكار في فن الطهي وتحقيق مستقبل مستدام، حيث كل طبق يقربنا نحو هذا الهدف الرائع.

Welcome to **The Restaurant at Address Sky View**, where we focus on both excellent cuisine and sustainability. We are dedicated to creating a positive impact on our environment by reducing food waste with the help of advanced AI technology and we work with local food donation charities to distribute excess food to those in need. Our ingredients are sourced from local farmers to ensure freshness and sustainability and our seafood is selected according to strict sourcing standards to promote responsible fishing practices. Join us as we strive for culinary innovation and a sustainable future, with every dish moving us closer to this goal.

THE RESTAURANT

AT ADDRESS SKY VIEW

SALAD AED

Quinoa Salad [VE] [N]	75
Chickpea Mash, Avocado, Toasted Walnut, Mixed Green, Flax and Pumpkin Seed	
Endive Salad [N] [GF] [V] [D] [M]	75
Blue Cheese Mousse, Toasted Pecan, Radish, Aged Balsamic Dressing and Chervil	
King Oyster Mushroom Salad [G] [VE] [N] [SB]	85
Poached King Oyster Mushroom, Stew Leek Compote, Toasted Macadamia, Truffle Soy and Yuzu Dressing	
Beetroot Salad [N] [GF] [V] [D] [M]	80
Oven Baked Heirloom Beet, Goat Cheese, Orange, Toasted Hazelnut, Radish and Lemon Vinaigrette	

COLD APPETISER AED

Burrata [D] [V] [G] [N]	85
Grilled Baby Artichoke, Marinated Tomato, Basil Pesto and Extra Virgin Olive Oil	
Veal Tonnato [E] [G] [D]	90
Slow Cooked Marinated Veal, Tuna Sauce, Japanese Mayo, Cornichons, Roasted Jus and Caper Tuille	
Beef Carpaccio [D] [G]	95
Sliced Cured Angus Beef, Lime and Soy Dressing, Black Truffle and Micro Herb	
Hamachi [D] [S] [GF]	95
House Cured Hamachi Tiradito, Green Thai Curry Emulsion, Coriander, Espelette Pepper	
Tuna and Salmon Tartare [S] [GF] [SB] [RAW]	105
Blue Fin Tuna "Balfegó" and Sustainable Salmon Tartare on Ice, served with Nori Leave and Yuzu Dressing	
Oyster Gillardeau NO.2 [S] [RAW]	
Accompanied with Vinegar, Onion, Lemon and Caviar	
Half Dozen	130
Dozen	260

HOT APPETISER AED

Bombay Tikky Chaat [D] [G]	75
Aloo Tikki, Green Moong Bean, Sweet Yoghurt, Tamarind and Coriander	
Seared Bao Bun [G] [D] [E]	85
Traditional Beef Ragout, Spinach and Saffron May	
Teriyaki Skewer [N] [G] [SS] [SB]	85
Angus Beef, Teriyaki Marination, Toasted Sesame Seed and Grilled Lime	
Malai Mint Tikka [D] [N] [L]	90
Marinated Locally Sourced Chicken Thigh with Cheese Yoghurt and Mint	

Polpo Alla Luciana [D] [S] [G]	105
Slow Stew Baby Octopus, Lobster Bisque Cocotte, Datterino Confit, Taggiasca Olive, Basil, Oregano, Served with Homemade Focaccia	
Hokkaido Scallop [S] [SS] [SB]	115
Mediterranean Style Served Warm on the Shell, Lemon, Extra Virgin Olive Oil, Soy, Dill and Basil	

SOUP AED

Lentil Soup [D] [G] [VE]	60
Red and Yellow Lentil, Baby Spinach, Lemon, Cumin, and Arabic Bread Crouton	
Artichoke Velouté [D] [V] [G]	65
Ricotta Mousse, Chervil and Mint Leave and Sourdough Crouton	

PASTA AED

Pasta Pomodoro [D] [G] [V]	95
Rigatoni Pastificio Mancini, Heirloom Tomato, Garlic, Extra Virgin Olive Oil and Aged Parmesan Cheese	
Aglio El Olio [D] [G] [V]	125
Linguini Pastificio Mancini with Garlic, Chilli, Extra Virgin Olive Oil, Creamy Broccolini Puree	
Potato Gnocchi Bagnacauda [D] [G] [S]	155
Creamy Anchovy Sauce, Fava Bean, Chive, Oscietra Caviar and Bread Crouton	
Homemade Ravioli [D] [G] [E]	135
Stuffed with Slow Braised Lamb, Fennel Coulis, Aged Parmesan Fondue, Roasted Jus and Cabbage Chip	

FISH & SEAFOOD AED

Goan Prawn Curry [D] [S] [SS] [G]	140
South Indian Coastal Spices, Coconut Gravy, Curry Leaves, Ginger and Basmati Rice	
Norwegian Wild Salmon Fillet [D] [S] [A] [RAW]	160
Sustainably Sourced Salmon Fillet, Charred Cauliflower and Creamy Marinere Sauce with Oscietra Caviar	
Pacific Miso Black Cod [S] [G] [D] [SB]	180
Pickled Ginger Root, Classic Miso, Sesame and Broccolini	

MEAT & POULTRY AED

Free Range Chicken Breast [D] [G] [LO] [C]	140
Stuffed with Semi Dried Tomatoe, Jumbo Asparagus and Roasted Jus	
Arabic Mixed Grill Platter [G] [D]	155
Grilled Lamb Kofta, Shish Taouk, Lamb Chop and Arabic Salad	
Chermoula Lamb Chops [D] [G]	185
Arabic Spice, Fresh Herb, Freekeh and Roasted Garden Vegetables	
Grilled Tenderloin, 200 Grams [D] [G] [C]	250
Australian Wagyu Beef, Truffle Potato Gratin and Thyme Jus	
Grilled Striploin, 300 Grams [D] [G] [C]	255
Australian Wagyu Beef, Chimichurri, Barbequed Sweet Corn and Thyme Roasted Jus	

SD Signature Dish / N Nuts / S Seafood including Fish, Crustacean, and Mollusc / E Egg / D Dairy / G Gluten / C Celery / M Mustard / LO Local / SP Sulphur Dioxide & Sulphites / SB Soybeans / SS Sesame Seed / L Lupine / V Suitable for Vegetarians / VE Vegan / GF Gluten Free / Sustainable

All Prices are Inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT. Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food-borne illness. We strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

VEGETARIAN MAIN **AED**

Risotto Artichoke [D] [V] [GF] **125**

Acquerello Rice, Creamy Artichoke, Aged Pecorino Fondue, Coffee and Caper Powder

Eggplant Parmigiana [D] [V] [G] **125**

Oven Baked Eggplant, San Marzano Tomato Sauce, Basil, Parmesan Cheese and Mozzarella

Malai Kofta [D] [V] [G] [N] **135**

Paneer, Potato Stuffed with Nut and Cashew Nut
Yoghurt Sauce Served with Basmati Rice

SPECIALITY **AED**

Lasagna 36 Layers [D] [G] [E] [C] **135**

Oven Baked Homemade Lasagna, Slow Braised Beef Ragout, Bechamel Sauce and Aged Parmesan Cheese

Confit Irish Duck Leg [N] [D] [SB] [C] **135**

Edamame Mash, Kung Pao Sauce and Oyster Mushrooms

Grilled Seabass Filet, Sustainably Sourced [S] [D] **170**

Lime Leaf Infused, Lemongrass, Carrot and Red Thai Curry Sauce and Steamed Jasmine Rice

Veal Milanese [D] [G] [E] [C] **185**

Crispy Breaded Veal Striploin, Butter Carrot, Baby Mixed Green and Lemon

SIDE DISHES **AED**

Truffled Parmesan Fries [D] [G] [V] **40****Seasonal Steamed Vegetable [VE]** **40****Spicy Broccolini, Garlic, Chilli [D] [VE]** **40****Grilled Jumbo Asparagus [V] [D]** **40****Mashed Potato [V] [D]** **40****Grilled Mediterranean Vegetable [VE]** **40**

DESSERT **AED**

Ice Cream or Sorbet Scoop [D] **20**

Vanilla, Chocolate, Strawberry, Raspberry, Mango, Passion Fruit

Sliced Fruit Platter [VE] **50**

Seasonal Sliced Fruit with Berry

Classic Tiramisu [D] [E] [G] **50**

Mascarpone Cream, Savoyard Sponge and Espresso Coffee

Figs & Wild Blueberry Cheesecake [D] [E] [G] [SD] **55**

Light Mascarpone Cream, Fig and Wild Blueberry Compote with Compressed Sable

Vegan Chocolate Fudge [VE] [N] **50**

Date Sugar, Vegan Chocolate, Chick Pea Flour, Salted Caramel Praline and Roasted Pecan

Berry Pavlova [D] [G] [E] [N] **55**

Toasted Coconut Meringue, Raspberry Coulis, Tahitian Vanilla Whipped Chocolate Ganache Strawberry Confit & Coconut Dacquoise

Chocolate Delight [D] [E] [G] [N] **60**

Warm Chocolate Tart, Brown Butter Ganache, Chocolate Foam and Cocoa Nibs Tuille

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بافلوفيا بالتوت [أ] [غ] [ب] [م]

ميرينغ جوز الهند المحمص، مربى التوت، فانيليا تاهيتي، غاناش الشوكولاتة المخفوقة، مربى الفراولة، وكيك داكواز بجوز الهند

ديلايت الشوكولاتة [أ] [ب] [غ] [م]

تارت الشوكولاتة الساخنة، غاناش الزبدة السمراء، رغوة الشوكولاتة، وتوليبي حبيبات الكاكو

الأطباق النباتية الرئيسية

د.إ.

١٢٥

ريزوتو أرضي شوكي [أ] [ن] [غ]

أرز أكويرلو، أرضي شوكي بالكريمة، فوندو جبنة بيكورينو المعقّقة، قهوة، ومسحوق الكبر

١٢٥

بارميجيانا الباذنجان [أ] [ن] [غ]

باذنجان مخبوز في الفرن، صلصة طماطم سان مارزانو، ريحان، جبنة بارميزان، وجبنة موتزاريللا

١٣٥

مالدي كفتة [أ] [ن] [غ] [م]

بانير، بطاطا محشوة بالمكسرات والكاجو، ولبن زبادي، تُقدّم مع أرز بسمتي

الأطباق المميّزة

د.إ.

١٣٥

للازانيا ٣٦ طبقة [أ] [غ] [ب] [كرا]

للازانيا مطهّوة في الفرن من إعداد طهاة المطعم، يخنة اللحم البقري المطهّوة على نار هادئة، صلصة بيشاميل، وجبنة البارميزان المعقّقة

١٣٥

كونفيت ساق البط الأيرلندي [م] [أ] [ف.ص] [كرا]

هريس الإيدامامي، صلصة كونغ باو، وفطر المحار

١٧٠

فيليه سمك القاروص المشوي من مصادر مستدامة [م.ب] [أ] مُشعّع بأوراق الليمون الأخضر، عشب الليمون، جزر، صلصة الكاري التايلاندية الحمراء، وأرز الياسمين المطهّو على البخار

١٨٥

ميلانيزي لحم العجل [أ] [غ] [ب] [كرا]

شريحة ستريلوبين لحم العجل المقرمش بالبقسماط، جزر بالزبدة، خضروات صغيرة مشكّلة، وليمون

الأطباق الجانبية

د.إ.

٤٠

بطاطا مقلية مع جبنة البارميزان بالكماة [أ] [غ] [ن]

٤٠

خضروات موسمية مطهّوة على البخار [ن.ص]

٤٠

بروكوليني حارّ، ثوم، فلفل حارّ [أ] [ن.ص]

٤٠

هليون كبير مشوي [أ] [ن]

٤٠

بطاطا مهروسة [ن] [أ]

٤٠

خضروات البحر المتوسط المشوية [ن.ص]

الحلويات

د.إ.

٢٠

الآيس الكريم أو السوريه بالمغرفة [أ]

فانيليا، شوكولاتة، فراولة، توت العليق، مانجو، وباشن فروت

٥٠

طبق شرائح الفواكه [ن.ص]

شرائح من الفواكه الموسمية مع التوت

٥٠

تيراميسو كلاسيكي [أ] [ب] [غ]

كريمة الماسكربوني، كيك سافويارد الإسفنجي، وقهوة إسبريسو

٥٥

تشيز كيك التين والتوت البرّي [أ] [ب] [غ] [ط.م]

كريمة الماسكربوني الخفيفة، وكمبوت التين والتوت البرّي مع سابليه مضغوط

٥٠

فادج الشوكولاتة النباتية صرف [ن.ص] [م]

سكر التمر، شوكولاتة نباتية صرف، دقيق الحنظل، برالين الكراميل المملح، وجوز البقان المشوي



WINE AND BEVERAGES

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SIGNATURE MOCKTAIL AED

Berry Special 55
Cranberry Juice, Almond, Basil,
Fresh Lemon Juice, Soda Water

Mango Tango 55
Fresh Passion Fruit Juice, Fresh Mango Juice, Fresh Lime,
Fresh Dragon Fruit, Blue Curacao Juice

Affogato En Amore 65
Espresso, Coconut, Vanilla Ice Cream, Lady Finger Biscuit

Social Battery 75
Red Bull Sugar Free, Elderflower, Fresh Lime

Sky's Imagination 75
Cotton Candy, Fresh Strawberry Juice, Rose Water,
Fresh Kaffir Lime, Soda Water

Habib-Tea 75
Eternal Sunshine Tea, Peach Syrup, Fresh Mint

SIGNATURE COCKTAIL AED

Passion From The Barrel 75
Dewar's White Label Blended Scotch, Passion Fruit Juice,
Almond, Fresh Lemon Juice, Pasteurized Egg White,
Homerade Squid Chip

Gingerita 75
Jose Cuervo Special, Cointreau Orange Liqueur, Homemade
Ginger Base, Smoked Viking Salt

Very Vegan 78
Skyy Vodka, Homemade Herbal Organic Base,
Fresh Lemon Juice, Mint Oil

Sangria Bianca 78
Cava Pares Balta, Bombay Sapphire, Dry Gin,
Fresh Apple Juice, Elderflower, Fresh Red Fruit, Mint

Youzo Best 78
Aperol Aperitif, Cointreau Orange Liqueur, Homemade Yuzu,
Juice, Fresh Pomegranate Juice, Tonic Water, Ice Flower Ball

Scent Of A Woman 80
Disaronno Amaretto Liqueur, Skyy Vodka, Cherry Juice,
Pasteurized Egg White

Address To Impress 85
Bombay Sapphire, Homemade Organic Cucumber &
Green Apple Juice, Tonic Water

I Whiskey You're Here 85
Jim Beam Bourbon, Butterfly Pea Tea, Yellow Banana,
Cherry Wood Smoke

VODKA AED

(30 ml) AED
Skyy 55
Stolichnaya 55
Ketel One 55
Haku Japanese Vodka 58
Belvedere 75
Grey Goose 75
Ciroc 75
Beluga Noble 85
Belvedere 10 225

GIN AED

(30 ml) AED
Tanqueray London Dry 55
Opihl Spiced 55
Roku Japanese 58
Bombay Sapphire 65
Hendricks 65
Gin Mare 65
The Botanist 75
Nikka Coffey 68
Monkey 47 95

TEQUILA AED

(30 ml) AED
Jose Cuervo Silver 58
Jose Cuervo 1800 Añejo 58
Herradura Ultra 58
Herradura Reposado 58
Patrón XO Café 58
Patrón Añejo 68
Don Julio Reposado 135
Clase Azul Reposado 198
Don Julio 1942 368

RUM AED

(30 ml) AED
Diplomatico Mantuano 48
Cachaça 51
Bacardi Carta Blanca 55
Kraken Spiced 58
Koko Kanu 58
Diplomatico Reserva Exclusive 78
Zacapa 23 YO 95
Hampden Pure Over Proof 98
Zacapa XO 135
Clement Special Cuvee 148
Gosling's Reserve 148

COGNAC AED

(30 ml) AED
Courvoisier VSOP 88
Hennessy VS 165
Martell 168
Hennessy XO 228

Above prices are inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT.

WHISKEY **AED**

BLEND	(30 ml) AED
Dewar's White Label	55
Famous Grouse	65
Johnnie Walker Black Label	65
Chivas 12 YO	65
Monkey Shoulder	65
Nikka From The Barrel	75
Kamiki Original	108
Chivas 18 YO	128
Johnnie Walker Blue Label	285
Isle Of Jura	1008

SINGLE MALT **AED**

	(30 ml) AED
Paul John Classic Indian	58
Laphroaig 10 YO	75
Balvenie 12 Doublewood	78
Glenfiddich	105
Macallan 15 YO	155
Dalmore Cigar Malt	158
Lagavulin 16 (Islay)	168
Taketsuru Pure Malt 17 YO	248
Kavalan Solist Fino Oak	298

IRISH **AED**

	(30 ml) AED
Jameson	58
Teeling Vintage Reserve 24 YO	248

AMERICAN / CANADIAN **AED**

	(30 ml) AED
Wild Turkey 101 Bourbon	48
Woodford Reserve	58
Bulleit Rye	58
Makers Mark	68
Jack Daniel's No. 7	68

SPARKLING & CHAMPAGNE **AED**

	(150 ml) (750 ml)
Pares Balta	68 308
Parellada, Cava, Spain	
Alberto Nani Organic	78 358
Glera, Prosecco Extra Dry, Veneto, Italy	
Moët & Chandon Impérial	168 748
Champagne Blend, Champagne, France	
Veuve Clicquot Yellow Label	178 758
Pinot Noir & Chardonnay, Champagne, France	
Ruinart Brut	998
Pinot Noir & Pinot Meunier, Champagne, France	
Billecart Rosé	1788
Pinot Noir & Chardonnay, Champagne, France	
Dom Pérignon	3988
Champagne Blend, Champagne, France	

BEER **AED**

DRAUGHT BEER	(500 ml) AED
Stella Artois	65

BOTTLE BEER	(330 ml)
Corona	55
Heineken	55
Peroni	55
Tsingtao	55
Heineken Silver	55

SAKE **AED**

	(30 ml)
Shushinkan Yuzu	118

VIN BLANC **AED**

	(150 ml) (750 ml)
Giorgio & Gianni	58 268
Pinot Grigio, Lombardy, Italy	
Alois Lageder Riff	68 308
Pinot Grigio, Alto Adige, Italy	
Tenuta Rocca De Montemassi	68 308
Vermentino, Tuscany Italy	
Eaglehawk, Wolf Blass	68 338
Chardonnay, Australia	
Babydoll, Yeahlands	78 358
Sauvignon Blanc, Marlborough New Zealand	
Château De Chantegrive	758
Sauvignon Gris, Bordeaux France	

VIN ROUGE **AED**

	(150 ml) (750 ml)
False Bay	58 268
Syrah, Coastal Region, South Africa	
DB-Family Selection	68 308
Cabernet – Merlot, South Eastern Australia	
Ique, Enrique Foster,	68 308
Malbec, Mendonza, Argentina	
Eaglehawk, Wolf Blass	68 308
Merlot, Australia	
Babydoll Yealands	158 618
Pinot Noir, New Zealand	
Batasiolo Langhe Nebbiolo	688
Nebbiolo, Italy	
Catena Alta	728
Malbec, Argentina	
Château Mont-Redon	798
Grenache, Mourvèdre, Syrah, France	

Above prices are inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT.

Cottage Moonlight 1488
Pinot Noir, New Zealand

VIN ROSÉ **AED**

	(150 ml)	(750 ml)
Cuvée Sabourin	58	268
Cabernet Sauvignon-Cabernet-Franc, Merlot, France		
Oh! By Omérade, Henri Fabre	68	308
Syrah-Cinsault, Provence, France		
Mirabeau Pure Provence	88	398
Grenache-Syrah, Provence, France		
Domaines Ott By. Ott [VE] [N]	108	488
Cinsault, Grenache, Syrah, Provence, France		

ICED TEA **AED**

Lemon & Passionfruit	45
Peach & Mint	45

FRESH JUICE **AED**

Orange	35
Carrot	35
Mango	35
Pomegranate	35
Pineapple	35
Lemon Mint	35
Watermelon	35
Green Apple	35
Grapefruit	35

SOFT DRINK **AED**

Pepsi, Diet Pepsi, 7UP, Diet 7UP, Mirinda, Ginger Ale, Tonic Water	35
Red Bull & Red Bull Sugar Free	45

COFFEE & TEA **AED**

Earl Grey, English Breakfast Tea, Chamomile Tea, Moroccan Mint, Green Tea, Jasmine Tea	40
Single Espresso	40
Turkish Coffee	45
Double Espresso	45
Cappuccino	45
Caffe Latte	45
Americano	45

* All the coffee have iced option

WATER **AED**

	SML	LRG
Al Ain Still	35	40
Al Ain Sparkling	35	40
Voss Still	40	50
S. Pellegrino	40	50
Club Soda Water		35

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