



HOTELS & RESORTS

DUBAI WORLD TRADE CENTRE

Entertain
your palate
.....
Room Service
Menu

For any specific dietary requirements, please contact room service who will assist you with your queries.



To place your order, please dial 8140 or press the room service button on your phone.

BREAKFAST

6:00 am - 12 noon

Continental Breakfast 88 Continental cheese platter with assorted cold cuts Seasonal sliced fresh fruit Selection from baker's basket (plain & chocolate croissant fruit Danish I plain muffin I soft & hard roll French baguette I white or brown toast) with fruit preserves, honey & butter Choice of freshly squeezed juice: (Fruit: orange I grapefruit I watermelon I lemon mint I apple Veg: carrot I cucumber & celery) Choice of breakfast beverage: (Finest selection of teas I coffee I decaffeinated coffee hot chocolate I full fat I low fat I skimmed I soy milk) **American Breakfast** 116 Two eggs cooked to your preference (fried I omelette I poached I scrambled I boiled) served with turkey bacon or chicken sausage I grilled tomato or sautéed mushrooms I baked beans or hash brown Seasonal sliced fresh fruit Continental cheese platter Natural, low fat, fruit yogurt Choice of cereal: (Corn flakes I rice krispies I weetabix I choco pops all bran I frosties I bran flakes) with hot or cold milk Selection from baker's basket (plain & chocolate croissant fruit Danish I plain muffin I soft & hard roll French baguette I white or brown toast) with fruit preserves, honey & butter Choice of freshly squeezed juice: (Fruit: orange I grapefruit I watermelon I lemon mint I apple Veg: carrot I cucumber & celery) Choice of breakfast beverage: (Finest selection of teas I coffee I decaffeinated coffee hot chocolate I full fat | low fat I skimmed I soy milk)

Middle Eastern Breakfast

Labneh with thyme Halloumi & feta cheese Olives I Hummus I Sliced tomatoes and cucumber Ful medames with condiments

Seasonal sliced fresh fruit

Selection from baker's basket (Zaatar & chocolate croissant I fruit Danish I Arabic bread) with fruit preserves, honey & butter

Choice of freshly squeezed juice:

(Fruit: orange I grapefruit I watermelon I lemon mint I apple Veg: carrot I cucumber & celery)

Choice of breakfast beverage:

(Finest selection of teas I Turkish coffee I hot chocolate full fat I low fat I skimmed I soy milk)

Healthy Breakfast

Eggs white omelette with filling (onion, tomato, mushroom) Sliced low fat cheese with assorted cold cuts Seasonal sliced fresh fruit with choice of natural or low fat

yogurt

Porridge with skimmed milk or original bircher muesli with apple and honey

Multi grain toasted bread with margarine, natural honey Choice of freshly squeezed juice:

(Fruit: orange I grapefruit I watermelon I lemon mint I apple Veg: carrot I cucumber & celery)

Choice of breakfast beverage:

(Finest selection of teas I coffee I decaffeinated coffee low fat I skimmed I soy milk)

BREAKFAST PACK

Choose One Food & Beverage Option

Food Option:

- Poached egg, goat cheese with turkey ham on English toast
- Smoked beef bacon, sliced cheese, scrambled eggs with tomato on whole wheat bread
- Egg benedict over hash brown potato with smoked ham & hollandaise sauce
- Tuna panini in grilled ciabatta bread with cos lettuce & tomato salsa
- Healthy option of diced fruit with low fat yogurt and honey sprinkled with almonds crumble

Beverage Option:

104

Tea I long black coffee I chilled juice I ice tea I still or sparkling mineral water

A LA CARTE BREAKFAST OPTIONS

104

JUICES, FRUIT & YOGURT	
Freshly Squeezed Juices Fruit: orange I grapefruit I watermelon I lemon mint I apple Veg: carrot, cucumber & celery	32
Chilled Juices Orange I grapefruit I apple I mixed fruits I pineapple mango I tomato I cranberry	28
Seasonal Sliced Fresh Fruit Freshly sliced melon, kiwi, strawberry, pineapple, orange, pear, grapes & dates	44
Tropical Fruit Salad Served with honey on the side	40
Natural, Low Fat or Fruit Yogurt	24
CEREALS	
Corn Flakes Rice Krispies Weetabix Choco Pops All Bran Frosties Bran Flakes Served with hot or cold choice of full cream, low fat, skimmed or soy milk	32
Homemade Bircher Muesli Traditional Swiss version of soaked oats with milk, cream, nuts, honey, freshly grated apple and yogurt	36

PANCAKES | WAFFLES | TOAST

Buttermilk Pancake Stack	38
Served with banana pecan butter, berry compote and	
warm maple syrup	

French Toast Raisin brioche toast served with caramelized apple





38













Crispy Waffles	38	Chicken or Veal Sausages	26	HOT BEVERAGES	
Vanilla waffles, warm maple syrup, whipped cream and berry compote		Sautéed Mushroom	22	COFFEE	
EGGS OMELETTES		Grilled Tomato	20		
EGGS OMELETTES		Grilled Iomato	20	Turkish Finely ground double boiled, served at your desired	32
Two Organic Eggs - Any Style Fried, scrambled, omelette, poached or boiled to order,	48	LOCAL DELICACIES		sweetness	
served with hash brown, grilled tomato and sautéed		Full Medames 🗸	40	Espresso	26
mushrooms		Fava beans, garlic, lemon and condiments		The Classic - smooth and rich in flavour, lingering aroma with caramelly sweet finish	
Three Eggs Omelette	50	Balila V	40		
Regular or all white omelette with your choice of fillings (Onion, tomato, green chilli, mushroom, capsicum, cheese)		Chick peas, garlic, lemon and condiments		Double Espresso Two perfect shots of rich espresso	30
Eggs Benedict	50	Hummus √	32		
English muffin topped with 2 poached eggs, smoked				Capuccino Espresso with steamed milk, topped with a deep layer of	30
salmon, sautéed spinach and Hollandaise sauce, served with hash brown and grilled tomato		Grilled Halloumi	30	foam	
		INDIAN SPECIALTIES		Long Black Coffee	26
BREAKFAST FAVOURITES		Pav Bhaji 🗸	4.4	American style coffee, rich and full bodied	
Novotel Scrambler	40	Spicy thick curry of mashed vegetables, served	44	Caffè Latte	30
A high protein freshly cooked scrambled eggs, cheese slices layered with crispy turkey bacon		with a soft white bread roll		Espresso with steamed milk, lightly topped with foam	30
		Chana Masala 🏸	46	HOT CHOCOLATE	28
Sausage Gravy Delight	40	Chickpeas cooked in onion and spicy tomato gravy, served		Perfect blend of the finest chocolate and fresh milk,	
Grilled beef sausages on fresh onion bagel topped with turkey ham, yellow cheddar and onion gravy		with plain pratha or basmati rice		a real treat for chocolate lovers	
All Day Proakfact	70	FRESH FROM THE BAKERY		LASSI	30
All Day Breakfast 2 eggs any style, turkey bacon, chicken sausage, grilled	70	Croissant plain Chocolate	20	Sweet or savoury lassi, traditional Indian yogurt based drink	
tomato, hash brown, baked beans and toast		Cinnamon Roll	20		
Cheese Platter	50	Apricot Danish	20	MILK	22
Gruyere, brie, mozzarella, cheddar, Danish blue, served	30	Doughnut	20	FINEST SELECTION OF TEAS & INFUSIONS	28
with assorted breads, crackers, relishes and nuts		Muffin Your Choice of Bakery Items (3 pcs)	20 44	English breakfast I Earl grey I Natural Ceylon ginger	
Assorted Cold Cuts Platter	50			Green tea with jasmine I Moroccan mint tea Chamomile I Peppermint	
Fine selection of sliced smoked turkey, chicken mortadella		All breakfast pastries are served with homemade			
or beef cold cuts		compotes, jams, marmalade, honey & butter		Masala Chai	30
Hash Brown Potatoes	22			Black tea with a mixture of aromatic Indian spices and herbs	
Paked Pears	22	Our Kitchen team will be pleased to assist with any dietary requirement Please notify our service associates if you have any food allergies A Balanced V Vegeta	rian		
Baked Beans	22	HERE, OUR FOOD HAS A local ACCENT We favor local produce.	ing)		
Turkey Bacon	26	Eggplant, Marrow, Labneh and Dates are all locally grown and produced.	et 21		
		All prices are in AED and inclusive of 7% municipality fee, 10% service charge & 5% VAT			

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APPETIZERS

Red Chilli Prawns Succulent Gulf prawns with garlic, ginger, red chilli and fresh parsley	96
Scottish Smoked Salmon Scottish salmon served with lemon, capers, toast and horseradish cream	68
Seafood Tempura Lightly battered fried shrimps, calamari and fish tempura, served with soy dip	72
Crispy Calamari Breaded calamari with homemade tartar sauce	70
Chicken Tikka Tender boneless chicken, marinated in spices and yogurt cooked in clay oven, served with mint chutney & kachumber salad	64
Buffalo Wings Bucket Marinated chicken wings, BBQ sauce, crudités, blue cheese sauce	
6PCS 12PCS 18 PCS	62 104 146
Arabic Lamb Kofta Grilled lamb with fresh cucumber yogurt and mint chutney	66
Arabic Mezzeh Platter Hummus, moutabel, tabouleh, vine leaves, kibbeh, sambousek and cheese fatayer	68
Thick Fries Crispy potato fries with caramelised onions, cheddar cheese and a slightly spicy sauce	40
Vegetable Tempura Zucchini, carrots, bell pepper, shitake mushroom and onion tempura served with spicy wasabi mayo and soy sauce	70
Novotel Sampler PERFECT FOR 2 PEOPLE	166

Popcorn Shrimp, Crispy Calamari, Buffalo Wings

Breaded Onion Rings, Cheesy Balls, Spring Rolls

SOUPS

Tom Yam Kung

Hot and sour prawns soup with straw mushrooms
Cream of Chicken Homemade chicken soup, served with fresh parmesan
& pesto croutons
Arabic Lentil Soup 🗸
Middle Eastern traditional rich and delicious red lentil soup, served with croutons & lemon wedges
Minestrone V
Traditional Italian soup with seasonal vegetables and roughly cut short pasta

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SALADS

50

38

38

38

Appetizer or Entrée servings

lemon & olive oil dressing

Grilled Mango & Cajun Tuna Salad Garden greens tossed with balsamic vinegar dressing, served with grilled mango & cajun tuna chunks	46 70
Caesar Salad Crisp Romaine lettuce tossed in creamy garlic dressing topped with croutons & parmesan shavings	42 64
Grilled Chicken Shrimps	48 70 54 74
Chicken Cutlet Salad Crispy fried chicken, rocket salad, thinly sliced onions, tomatoes and garlic with lemon dressing	42 64
Thai Beef Salad Thinly slices of grilled beef with fresh lettuce, cherry tomatoes, green asparagus mint leaves & lemongrass dressing	42 64
Traditional Greek Salad ♥ Feta cheese, tomato, cucumber, red onion, oregano,	42 64

LIGHT MEALS Sandwiches, Burgers & Pizza		MAIN COURSES		Nasi Goreng √ 74 Oriental fried rice, crispy vegetables, topped with
Chicken Tikka Wrap Charcoaled chicken tikka, onion, bell pepper, served	68	Salmon Pave Oven roast fresh salmon with pesto crust, served with fresh herbs mashed potatoes & tomato compote	104	Sunny side up fried egg Chicken or beef satays I Seafood Vegetables Korma 66
Novotel Club Smoked chicken, turkey bacon, fried egg, cheese with	72	Grilled Mix Seafood Selection of grilled seafood (shrimps, calamari, fish & mussels), served with a seasonal salad or saffron rice	126	Mixed vegetables in creamy Indian curry sauce, served with pratha or basmati white rice , pickle, mango chutney, raita and papadum
avocado mayonnaise, crispy salad, choice of brown/ white toast, French fries, coleslaw		Fish & Chips Battered fried fish fillet, served with green pea puree,	86	Rice Biryani Mixed vegetables in creamy Indian curry sauce, served Fragrant basmati rice with ginger, onions, coriander and cooked with
Cajun Chicken Burger Cajun crusted chicken breast with tomato, lettuce and your choice of turkey bacon, cheese, egg or mushroom	72	fresh lemon, thick fires & mojito tartar sauce	0.4	Vegetables Boneless chicken 72 82
with avocado mayonnaise in toasted sesame bun, served with cajun potatoes and tomato salsa		Chicken Breast Grilled or pan fried chicken breast, served with sautéed vegetables, mashed potato and apple cream sauce	84	Shrimps Served with pickles, mango chutney, raita & papadum
Quarterback Quesadilla Chicken or beef quesadillas, onion, cilantro, cheddar cheese, served with tomato salsa & guacamole	74	Murgh Tikka Masala Tandoori chicken tikka subtly flavoured with coriander and cumin seeds, cooked in rich onion & tomato gravy served	82	SIDE ORDER 20
Mexican Fajita Wrap Spicy, thinly sliced beef strips, caramelized onions,	64	with pratha or basmati white rice , pickle, mango chutney, raita and papadum		Green Salad Broccoli with almond butter Sautéed mushrooms with garlic
lettuce, tomatoes and jalapeno with cheddar cheese, wrapped in tortilla bread and served with tomato salsa and sour cream		Oriental Mixed Grill Lamb chops, kofta, kebab, shish taouk, served with oriental rice & fattoush salad	104	Crispy green beans Mixed garden vegetables Buttered spinach Saffron rice
Gourmet Beef Burger (180g) Char grilled Australian beef patty cooked well done with tomato, lettuce, gherkins and your choice of turkey bacon, cheese, egg or mushrooms in toasted sesame bun, served	82	Prime Beef Tenderloin (300 gms) Grilled to your preference, served with green beans, garlic mashed potatoes & pepper corn or mushroom sauce	162	Steamed rice Paratha Potato wedges Curly potato
with steak fries		Grilled Sirloin Steak (220 gms) Grilled aged sirloin steak with roast shallots, grilled	134	French fries Steak fries Baked potato
Panini Caprese √ Sesame bread with delicious fresh mozzarella, sliced tomatoes and pesto served with rocket salad and French fries	74	vegetables, your choice of potato, pepper corn or mushroom sauce		Mashed Potatoes
Pizza Margherita Tomato sauce, mozzarella cheese and oregano	68	Grilled T-bone steak (320 gms) Grilled to your preference, served with cauliflower gratin, seasoned potato wedges & pepper corn or mushroom sauce	162	
Extra toppings (each) Chicken, beef ham, pepperoni, chilli peppers, tuna, goat cheese or pineapples	12	Make Your Own Pasta Your choice of pasta with homemade sauce Pasta: Penne, spaghetti or fusilli Sauce: Tomato, bolognese, pesto or cheese	78	Our Kitchen team will be pleased to assist with any dietary requirement Please notify our service associates if you have any food allergies HERE, OUR FOOD HAS A OCAL ACCENT We favor local produce. Our Tomato, Cucumber, Capsicum, Corlander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced. All prices are in AED and inclusive of 7% municipality fee, 10% service charge & 5% VAT

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DESSERTS

Cheese Platter Gruyere, brie, mozzarella, cheddar, Danish blue, served with assorted breads, crackers, relishes and nuts	6
Favourite Arabian Um Ali	4
Chocolate Fondant An indulgent dark chocolate fondant, vanilla ice cream	4
Baked Cheese with Strawberry	4
Classic Crème Brûlée	4
Ice Cream with Cookies & Chantilly Cream (3 Scoops) (Vanilla, strawberry, caramel, chocolate)	4
Seasonal Sliced Fresh Fruit Freshly sliced melon, kiwi, strawberry, pineapple, orange,	4

KID'S SELECTION



Tomato Soup 🗸

Fish Finger French fries

Steamed Fish Fillet Veggies

Chicken Nuggets French fries

Chicken Lollypops Curly fries

Beef Cheese Burger

French fries

Spaghetti

Tomato or meat sauce

French Fries

Mini Traditional Tiramisu

Creamy tiramisu with pistachio biscotti

Chocolate Mousse

Banana Split

Fruit Yogurt

SOFT DRINKS

24	Pepsi I Diet Pepsi I 7 Up I Diet 7 Up I Mirinda	2
	Ginger Ale I Tonic I Bitter Lemon	2
40	Red Bull I Red Bull Sugar Free	38
20		
38		
	FLAVOURED DRINKS	
34		
	Ice Tea Peach I Lemon (Lipton)	2
	Fresh Lemon Ice Tea	28
32	Fresh Lime Soda I Water	28
34	SMOOTHIES	
2.4	Berry Bash	34
34	Raspberries, strawberries, blackberries and plain	
	yogurt	
22	Yogurt Slush	34
	Yogurt, dates, honey and almonds	J.
22		
	Brutal Banana	3
	Banana, vanilla ice cream, dates, fresh milk, sugar	
24	syrup	
24	DAILIZ CLIAIZEC	
4.	MILK SHAKES	
24	Vanilla I Chasalata I Strawbarry I Banana	2
	Vanilla I Chocolate I Strawberry I Banana	34

STILL & SPARKLING

Evian	500 ml		2
	1000 ml		3
Jeema	500 ml		2
	1500 ml		2
Perrier	330 ml		2
San Pellegrino	500 ml		3

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pear, grapes & dates

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HOUSE WINE SELECTION		
	150ml	750ml
CHAMPAGNE	2301111	730
Moet & Chandon Brut Imperial - France	156	900
SPARKLING Cuvee Jean-Louis, Blanc de Blancs Brut - France	46	210
WHITE		
Hardy's The Riddle, Chardonnay - Australia	46	210
Antares, Sauvignon Blanc - Chile	46	210
Cuvee Sabourin, Chardonnay - France	48	220
Frontera, Sauvignon Blanc - Chile	48	220
RED		
Hardy's The Riddle, Cabernet/Merlot - Australia	46	210
Antares, Merlot - Chile	46	210
Cuvee Sabourin, Shiraz - France	48	220
Frontera, Cabernet Sauvignon - Chile	48	220
ROSÉ		
Antares, Cabernet Sauvignon - Chile	46	210
Cuvee Sabourin - France	48	220

WINES BY BOTTLE	
CHAMPAGNE Veuve Clicquot Brut Yellow Label Dom Perignon	1000 2300
Dom Ferigiton	2300
WHITE	
Eagle hawk, Wolf Blass, Chardonnay - Australia	240
Yellow Tail, Pinot Grigio - Australia	240
Montes, Sauvignon Blanc - Chile	250
Simonsig, Chenin Blanc - South Africa	240
Bourgogne, Chardonnay - France	340
Pascal Jolivet, Pouilly-Fume - France	500
Santepeitre, Lamberti, Pinot Grigio - Italy	300
DED	
RED	250
Oxford Landing, Merlot - Australia	250
Peter Lehmann, Shiraz Grenache - Australia	300
Expression, Villard, Pinot Noir - Chile	380
Simonsig, Mr. Borio's Shiraz - South Africa	360
Numero 1 Bordeaux, Dourthe - France	320
Pascal Jolivet, Attitude, Pinot Noir - France	400
Folonari, Valpolicella - Italy	230
Ruffino, Chianti - Italy	250
ROSÉ	

BEER		BOTTLE
Peroni Corona Budweiser Heineken		48 48 46 50
CIDER		
Strongbow		46
MIXED DRINKS		
Bacardi Breezer Orange, Pineapple, Water Melon		42
Smirnoff Ice		42
VODKA	30ml	BOTTLE
Smirnoff	46	890
Skyy	46	890
Absolut Gray Goosa	48 68	950 1350
Grey Goose	00	1330
RUM		
Matusalem Platino	46	890
Bacardi Superior	46	890
Captain Morgan Spiced	48	950
Havana Club Añejo Reserva	48	950
GIN		
Gordon's	46	890
Tanqueray	46	890
Bombay Sapphire	48	950

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Rose d' Anjou, Sauvion et Fils - France

Lindeman's, Bin 35 Rose - Australia

\		
TEQUILA	30ml	BOTTL
Jose Cuervo Tenampa	46	890
Conquistador	46	890
Patrón Reposado	68	1350
WHISKY		
SINGLE MALT WHISKY		
Glenmorangie 10 Years, North Highlands	56	1050
Glenfiddich 12 Years Special Reserve, Speyside	58	1100
BLENDED WHISKY		
Johnnie Walker Red Label	46	890
Dewar's White Label	48	950
J & B Rare	48	950
Johnnie Walker Black Label 12 Years	58	1100
Chivas Regal 12 Years	58	1100
IRISH WHISKEY		/_
John Jameson	54	1050
BOURBON	40	050
Jim Beam	48	950
Jack Daniel's	54	1050
COGNAC		
Hennessy V.S		54
Hennessy V.S.O.P		60
		-

LIQUEUR

Malibu	46
Southern Comfort	46
Sambuca (Black & White)	46
Baileys	46
Tia Maria	46
Jägermeister	46

