

SALAD

CLASSIC CAESAR SALAD Romaine lettuce, chicken, prawns and croutons in Caesar dressing (E) (D) (F) (G) Add chicken Add prawns	60 70 70
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NIBBLES

CHICKEN PAKORAS (D) (G) (C) Chickpea flour coated batter, spiced chicken cubes and mint chutney	50
JALAPENOS POPERS (D) (G) (V) Cheese stuffed jalapeno peppers and barbecue sauce	45

KBB SPECIAL BBQ CHICKEN (D) (C) Kbb special spicy buffalo chicken wings	55
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CHEESE NACHOS (D) (G) (V) Nachos chips, sour cream, guacamole, tomato salsa, jalapenos	65
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BURGERS AND SANDWICHES

SWISS BURGER (D) (G) 100% Angus beef patty, sautéed mushroom and swiss cheese, lettuce, tomato	80
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PULLMAN SPECIAL (D) (G) (E) 100% Angus beef double patty, sautéed mushroom, double cheese, beef bacon, grilled onion, fried egg, cucumber pickle, lettuce, tomato	95
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HEN BURGER (D) (G) Chicken patty grilled tomato, lettuce, salsa & guacamole	70
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THE CLUB STACKER (D) (E) (G) White toast layered with roasted chicken breast, fried egg, tomato and lettuce and beef bacon served with French fries and crispy salad	75
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PESTO PANINI (D) (G) (N) (V)  Grilled vegetables, onion, mushrooms zucchini and pesto Panini served with French fries and crispy salad	50
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MAIN

BUTTER CHICKEN (N) (D) (M) Chicken marinated with yoghurt, cooked with tandoori spices and topped with butter & cream, served with steam rice and papadum	75
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
FISH & CHIPS (G) (F) (E) (D) Batter fried cod, chunky chips, tartar sauce	95
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GRILLED HALF CHICKEN (D) (G) Served with steamed broccoli	85
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A Z U R E

P O O L * L O U N G E

Here, our food has a local accent. We favor local produce, our Tomato, Cucumber, Capsicum, Coriander, Parsley, Turnips, Eggplant, Marrow, Labneh and Dates are all locally grown and produced. In line with our Sustainability commitment, we do not serve endangered fish.

P: Peanut | N: Tree Nut | G: Gluten | CR: Crustacean & Mollusks | SS: Sesame Seed
F: Fish | E: Egg | S: Soybeans | D: Dairy | C: Celery | M: Mustard | SO: Sulphites | : Vegan | V: Vegetarian

PIZZA

CLASSIC MARGHERITA (D) (G) (V) Tomatoes, mozzarella & fresh basil	70
FOUR SEASONS (E) (D) (G) Tomato, mozzarella, capsicum, onion, mushroom, olives with an egg on top	75

PEPPERONI (D) (G) Tomatoes, mozzarella, spicy beef salami, roasted red peppers & chili flakes	75
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BUFALINA (D) (G) (V) Tomatoes, buffalo mozzarella, oregano & basil	70
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EXTRA TOPPINGS	15
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STEAKS

US PRIME BLACK ANGUS TENDERLOIN 230G (D)	180
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US PRIME BLACK ANGUS RIB EYE 300G (D)	180
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Sides (D) mashed potato - white rice - steamed vegetables - baked potato - French fries - mixed green leaves
Sauces (M) (D) (E) (G) (C) Peppercorn - mushroom - béarnaise - old mustard

DESSERTS

WARM BROWNIE WITH VANILLA ICE CREAM (N) (D) (G) (E)	25
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FRESH FRUIT PLATTER	25
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KIDS MENU

SPAGHETTI / PENNE BOLOGNESE (D) (G) (C)	45
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TWO MINI BURGERS (D) (G) Served with French fries	45
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CRISPY CHICKEN NUGGETS (G) (D) (E) Served with French fries	45
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MINI MARGHERITA PIZZA (D) (G) (V)	45
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NON-ALCOHOLIC BEVERAGES

Pepsi/7UP/Mirinda/Ginger ale/Soda Water/Tonic water	26
Red bull	39
Fresh juice: orange/lemon mint	25
San pellegrino 500ml/1000ml	27/37
Still water 330ml/750ml	16/32
Selection of tea & coffee	30

MOCKTAILS

Passion Fruit Lemonade	30
Pineapple Lemonade	30
Raspberry Lemonade	30

All prices are in AED and include 5% VAT, 7% Dubai Municipality Fee and 10% Service Charge

CHAMPAGNE

Laurent Perrier Brut
Moët & Chandon, Imperial Brut
Dom Pérignon Brut

CHAMPAGNE ROSÉ

Taittinger Prestige Rosé Brut NV
Moët Chandon Imperial Rose

SPARKLING WINE

Prosecco Doc
Pierlant Brut

WHITE WINE

Vistana, Sauvignon Blanc, Chile
Table Mountain, Chardonnay, South Africa
Mouton Cadet, Bordeaux Blanc, France

RED WINE

Vistana, Cabernet Sauvignon, Chile
Vistana, Merlot, Chile
Baron Philippe de Rothschild, Bordeaux, France

ROSE WINE

Vistana Rosé, Chile

PULLMAN'S CLASSIC COCKTAILS

Aperol Spritz
Aperol, prosecco, soda water

Whiskey Sour
Whiskey, lemon juice, honey syrup, egg white, angostura bitter

Negroni
Gin, Campari, red vermouth

Espresso Martini
Espresso coffee 30ml, vodka 45ml, Kahlua 30ml, vanilla syrup 15ml

Amaretto Sour
Disaronno, lemon juice, sugar syrup, egg white, Angostura bitter

Bull Frog
Vodka, rum, gin, tequila, blue curacao, energy drink

Long Island
Vodka, rum, gin, tequila, triple sec, top it up with Cola

BOTTLE	MALTS	30 ml
1140	Glenfiddich 12 Years Old	52
1230	Glenfiddich 15 Years Old	65
3800	Glenfiddich 18 Years Old	100

BOTTLE	VODKA	30 ml
1350	Smirnoff Red	43
1350	Absolut	45
	Belvedere	65
	Ciroc	65

GLASS	BOTTLE	GIN	30 ml
50	270	Bombay Sapphire	43
	220	Tanqueray	48
		Hendricks	52

GLASS	BOTTLE	RUM	30 ml
45	220	Bacardi White	43
45	220	Captain Morgan Black	43
65	300		

GLASS	BOTTLE	TEQUILA	30 ml
45	220	Jose Cuervo Silver/Gold	40
45	220	Patron Silver	50
65	300		

GLASS	BOTTLE	BLENDED WHISKY	30 ml
45	220	Johnnie Walker Red Label	43
		Johnnie Walker Black Label	55
		Dewar's White Label	43
60		Chivas 12 Years Old	52
		Chivas 18 Years Old	115
50		Jack Daniel's	48

BOTTLE	COGNAC	30 ml
50	Hennessy VS	45
	Hennessy VSOP	62

BOTTLE	DRAUGHT BEERS	HALF PINT	FULL PINT
50	Heineken	30	48
	Amstel	30	48

BOTTLE	BOTTLED BEER	
75	Heineken	43
	Budweiser	43
	Corona	45
65	Heineken 0.0 (Non- Alcoholic)	27