

SENJA

ASIAN SALON

Welcome to Senja

Senja captures the moment when day shifts into evening, a time of changing energy, warm light and new possibilities. Much like its name, Senja evolves throughout the day, moving effortlessly from easy mornings and social afternoons to vibrant evenings.

More than a lobby lounge, Senja is a contemporary Asian Salon, a dynamic gathering place where cultures, flavours and conversations come together. Inspired by the diverse culinary landscapes of Thailand, Indonesia, Vietnam, Malaysia, Sri Lanka and beyond, the menu brings South Asian influences into dialogue with modern café favourites.

In true Pullman spirit, Senja celebrates unexpected pairings: the familiar with the new, tradition with modern expression and bold regional flavours with playful global influences. Every dish is designed to spark curiosity, encourage connection and turn shared moments into memorable exchanges.

Whether you are here to pause, meet, work, dine or simply watch the day unfold, Senja invites you to experience a space that shifts with your rhythm where ideas flow, flavours connect and every exchange has the potential to take you somewhere new.

8:00 AM - 11:00 AM

Morning Rituals

Honey Oatmeal Pancakes

AED 55

(G)(E)(D) | 591cal |

Rolled oats, fresh milk, eggs & honey
A wholesome breakfast favourite

Tropical Granola Bowl

AED 65

(D)(G)(N)(S)(SS)(SO)(V) | 263cal |

Greek yogurt, homemade granola, tropical fruits & maple syrup
Inspired by Southeast Asia

Truffle Croissant with Curry Leaves

AED 65

(E)(M)(S)(D)(G)(F)(SS)(N) | 570cal |

Buttery croissant, truffle mayonnaise, scrambled eggs,
sautéed mushrooms, Parmesan & crispy curry leaves
A savoury breakfast indulgence

Norwegian Smoked Salmon Bagel

AED 75

(G)(D)(E)(SS)(F)(S)(SO) | 632cal |

Homemade sesame bagel, smoked salmon, cream cheese,
capers, red onion, dill & chives
Served with mesclun salad & Asian dressing

11:00 AM - 10:30 PM

Soulful Bowls

Thai Asparagus Velouté

AED 55

(D)(G)(S)(V) | 189cal |

Asparagus velouté, Ceylon green tea & sour cream
Where Ceylon meets Thailand

Garden Bowls

Pear, Spinach & Pecan Salad

AED 65

(N)(D)(SO)(M)(G)(V) | 379cal |

Baby spinach, mixed lettuce, pear, marinated beetroot, feta,
pecans & pomegranate
Maple lemon Dijon dressing

Classic Caesar Salad

AED 65

(E)(M)(S)(D)(G)(F)(SO) | 497cal |

Romaine lettuce, Parmesan, herb croutons & Caesar dressing
A timeless classic

Add Your Choice Of

• Grilled Chicken

(E)(M)(S)(D)(G)(F)(SO) | 627cal |

AED 15

• Grilled Prawns

(E)(M)(S)(D)(G)(F)(CR)(SO) | 611cal |

AED 25

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Asian Bites

Sri Lankan Street Bites

AED 95

(G)(S)(D)(SS)(E)(F)(M) | 734cal | 

Chicken rolls, vegetable roti, tuna cutlets & baked beef patties
A Colombo-inspired sharing platter for two

Indian Chicken Tikka Quesadillas

AED 75

(D)(M)(G)(C) | 707cal | 

Grilled chicken tikka quesadilla, cheddar, mozzarella, peppers & onion
Where Mexico meets India

Crafted Handhelds

Ayanna BBQ Sandwich

AED 75

(E)(M)(S)(D)(G)(F) | 904cal | 

Grilled chicken, caramelised onions, cheddar & toasted panini with
Ayanna house salad & homemade fries

US Black Angus Beef Burger

AED 95

(E)(M)(S)(D)(G)(F)(SO) | 937cal | 

Black Angus beef, provolone, portobello mushrooms,
caramelised onions & signature sauce
Buttery brioche bun with house salad & homemade fries

Italian Mozzarella Focaccia

AED 65

(G)(D)(E)(N)(SO) | 687cal | 

Focaccia, heirloom tomatoes, buffalo mozzarella, rocket & basil pesto
Served with dressed mixed greens

Culinary Signatures

Indonesian Mie Ayam Bakso Jamur

AED 75

(E)(G)(D)(F)(MO)(S) | 692cal | 

Egg noodles, chicken & mushroom stew, beef meatballs,
vegetables, wonton crackers, sambal & sweet soy
An Indonesian street food classic

KBB Special BBQ Chicken

AED 75

(M)(G)(S) | 390cal | 

BBQ chicken thighs, rosemary potatoes,
grilled asparagus & broccolini
Slow-cooked to perfection

Creamy Garlic Fettuccine

AED 75

(E)(G)(S)(M)(D) | 707cal | 

Fettuccine, garlic cream sauce, sun-dried tomatoes,
spinach & Parmesan.
An Italian classic

Add Your Choice Of

• **Chicken** (E)(G)(S)(M)(D) | 793cal | 

AED 15

• **Prawns** (E)(G)(S)(M)(D)(CR) | 786cal | 

AED 25

• **Burrata** (E)(G)(S)(M)(D) | 857cal | 

AED 25

Pan-Seared Cod Fillet

AED 145

(F)(D)(SO) | 544cal | 

Pan-seared cod, wilted spinach, seasonal vegetables,
herb butter & tomato-caper basil bisque
A refined seafood classic

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Unexpected Pairing

Hoops & VS Margarita

AED 85

(G) (C) (E) (S) (D) (SS) (M) (F) | 858cal | 

Crispy breaded squash, garlic & lemon sauce,
paired with a citrusy Virgin Spicy Margarita
A bright pairing of sweet, savoury and spice

Twirls and Tropical Whirls

AED 85

(G) (E) (S) (M) (D) | 1113cal | 

Creamy carbonara paired with refreshing
Ceylon black tea & cool peppermint
A playful pairing of richness and freshness

Dessert Selection

Lemongrass Crème Brûlée

AED 55

(D)(S)(E) | 576cal | 

Lemongrass crème brûlée, mango & passion fruit compote
A tropical twist on a French classic

Traditional Tiramisu

AED 65

(D)(E)(G)(M)(S) | 331cal | 

Espresso-soaked sponge, mascarpone cream & premium cocoa
The classic tiramisu, perfected

Artisanal Ice Cream Trio

AED 55

A selection of three handcrafted ice cream flavours,
perfect for a refreshing finish

Madagascar Vanilla Ice Cream

(D)(S)(SO)(N) | 331cal | 

Rich & creamy

Manjari Chocolate Ice Cream

(D)(S)(E)(N) | 488cal | 

Smooth & indulgent

Strawberry Ice Cream

(D)(S)(SO)(N) | 320cal | 

Light, fruity & refreshing

AED 5

Add Your Choice Of Toppings

- **Hazelnut** (N) | 99cal | 
- **Almond** (N) | 89cal | 
- **Pistachio** (N) | 91cal | 
- **Vanilla Sauce** (D)(S)(E) | 78cal | 
- **Chocolate Sauce** (N)(D)(S)(SO) | 153cal | 
- **Caramel Sauce** (N)(D)(S)(SO) | 185cal | 

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Beverage Collection

Aromatic • Botanical • Light • Explorative

A refined beverage journey inspired by the botanical richness of South Asia, reinterpreted through contemporary lounge elegance. Each creation is thoughtfully composed to awaken the senses, invite discovery, and deliver moments of effortless indulgence throughout the day.

Botanical Coffee Atelier

Contemporary coffee craft with South Asian botanical accents

Lemongrass Cappuccino

AED 55

(D)

Espresso, lemongrass & velvety milk foam
Inspired by South Asian gardens

Palm Sugar Flat White

AED 55

(D)

Espresso, silky milk & palm sugar
Sweetened with South Asian palm sugar

Radiant Root Latte

AED 55

(D)

Espresso, beetroot, steamed milk & rose water
A vibrant twist on a latte

Matcha & Wellness Collection

A refined journey of balance, vitality, and Asian-inspired wellness
Plant-based milk available upon request

Iced Coconut Matcha – Vietnam

AED 55

(D)(S)(SO)(N)

Matcha, coconut milk & ice
Inspired by Vietnam's café culture

Matcha Mango & Passionfruit Fusion – Philippines

AED 55

(D)

Matcha, mango purée, passion fruit & milk
A taste of the Philippines

Turmeric Golden Latte – India

AED 55

(D)

Turmeric, milk, honey & black pepper
Inspired by Ayurveda

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Tropical Smoothies

Naturally fresh, nourishing, and vibrant

Golden Mango Smoothie Bliss

AED 45

(D)

Mango, passion fruit, pineapple & honey
A vibrant tropical blend

Green Vital Smoothie

AED 45

(C)

Broccoli, spinach, celery, mango, banana, pineapple & honey
Fresh, nourishing and energising

Açaí Power Smoothie

AED 45

(D)

Açaí, blueberry, mango & banana
Rich, smooth and revitalising

Shake Studio

Decadent, smooth and indulgent

Belgian Chocolate Milkshake

AED 45

(G)(D)(N)(S)(P)(SS)(L)(M)

Belgian chocolate & milk
Rich, creamy & indulgent

Madagascar Vanilla Milkshake

AED 45

(D)(E)(N)

Vanilla & milk
Smooth, creamy & classic

Summer Strawberry Milkshake

AED 45

(D)

Fresh strawberries & milk
A fruity classic

Signature Coffee Selection

Plant-based milk available upon request

Imperial Vanilla Drift

AED 55

(D)

Coffee ice cubes, chilled milk, condensed milk &
Madagascar vanilla
Signature favourite

Affogato in the Clouds

AED 55

(D)(E)(N)

Fluffy cotton candy, creamy vanilla gelato &
a warm espresso pour
A timeless Italian classic with a twist

Iced Spanish Royale

AED 55

(D)

Espresso, saffron, condensed milk & chilled milk
A golden twist on iced coffee

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Classic Coffee Selection

Americano
AED 35

Cappuccino
AED 35

Café Latte
AED 35

Macchiato
AED 35

Espresso
AED 35

Classic Dilmah Tea Selection

AED 45

English Breakfast
Earl Grey
Ceylon Black Tea
Jasmine Green Tea
Chamomile Infusion
Peppermint Infusion

Soft Beverages

AED 35

Pepsi | Diet Pepsi | Mirinda | 7UP | Diet 7UP

The Juice Lab

Pressed to order for maximum freshness

Fresh Juices

AED 45

Orange | Watermelon | Pineapple

Carrot Ginger Boost

AED 55

Carrot, ginger & lemon

Still & Sparkling Mineral Waters

A curated selection of premium international waters, served chilled to complement your dining experience.

Evian

Still Water (330 ml)
AED 35

Still Water (750 ml)
AED 45

Sparkling Water (330 ml)
AED 35

Sparkling Water (750 ml)
AED 45

Voss

Still Water (375 ml)
AED 45

Still Water (800 ml)
AED 55

Sparkling Water (375 ml)
AED 45

Sparkling Water (800 ml)
AED 55

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Available Daily | 3:00 PM – 6:00 PM

Senja Afternoon Stays

A South Asian Afternoon High Tea Experience

Inspired by the vibrant cultures of South Asia, Senja presents a contemporary Afternoon High Tea where tradition meets modern expression. Discover aromatic Dilmah teas, South Asian-inspired savouries, warm scones with artisanal preserves and handcrafted tropical pastries and desserts, brought together through unexpected pairings and designed to spark meaningful exchanges

High Tea for One
AED 145

High Tea for Two
AED 245

The Dilmah Signature Elixir & Tea Experience

A Journey Through the Finest Tea Traditions

Every cup tells a story of craftsmanship, heritage, and authenticity. From the mist-covered tea gardens of Sri Lanka to your table, Dilmah presents an exceptional collection of premium Single Origin Ceylon teas, handcrafted elixirs, botanical infusions, and signature tea creations. Each selection reflects Dilmah's unwavering commitment to quality, flavour, and the timeless art of tea

Signature Pulled Teas

Contemporary coffee craft with Southeast Asian botanical accents

Golden T-Kitsch

AED 55

Inspired by the traditional Yaara (Pulled Tea), this vibrant signature beverage combines Dilmah Brilliant Breakfast Tea with fresh milk, aromatic turmeric, and a delicate saffron garnish for a rich, creamy, and comforting experience

Hot T-Kitsch

Regular

AED 45

Cinnamon

AED 45

Ginger

AED 45

Signature Dilmah Elixir Collection

Crafted with Dilmah Elixir Syrups & Premium Single Origin Ceylon Tea

Lavender Breeze Elixir

AED 55

Elegant • Floral • Sparkling

A graceful blend of lavender, crisp apple, elderflower, fresh lime & sparkling soda, creating a refreshing botanical experience

Viola Peach Elixir

AED 55

Bright • Fruity • Effervescent

Juicy peach, fresh lime & sparkling soda come together in a vibrant, refreshing elixir with delicate fruit sweetness

Emerald Refresher Elixir

AED 55

Fresh • Botanical • Revitalising

A refreshing blend of cucumber, garden mint, fresh lime & sparkling soda, offering a naturally cooling finish

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The Dilmah Signature Tea Collection

A refined celebration of Premium Single Origin Ceylon Tea, crafted from the finest tea gardens of Sri Lanka. Every tea has been carefully selected to showcase distinctive aromas, elegant flavours, and the craftsmanship that defines the Dilmah experience

Signature White Tea

Ceylon Silver Tips White Tea

AED 75

One of the world's most prized teas, handcrafted from tender silver buds picked at dawn. This exceptionally rare white tea offers delicate floral aromas, natural sweetness, silky texture & an elegant finish

Signature Black Tea Collection

Brilliant Breakfast

AED 45

Bold, full-bodied, and perfectly balanced with a smooth lingering finish

Prince of Kandy

AED 45

A distinguished tea from Sri Lanka's historic Kandy region, offering refined balance & gentle depth

Pure Ceylon Black Tea

AED 45

The authentic taste of Sri Lanka with vibrant character & refined strength

The Original Earl Grey

AED 45

Premium Ceylon Tea delicately infused with natural bergamot for elegant citrus notes

Vanilla Ceylon Tea

AED 45

Smooth premium Ceylon Tea complemented with delicate vanilla

Ceylon Cinnamon Spice Tea

AED 45

Authentic Ceylon cinnamon blended with premium black tea, offering gentle warmth & aromatic spice

Natural Ceylon Ginger Tea

AED 45

Premium Ceylon Tea perfectly balanced with warming natural ginger

Rose with French Vanilla

AED 45

A luxurious floral infusion layered with fragrant rose & creamy French vanilla

Single Estate Darjeeling

AED 45

An elegant single-estate tea renowned for its floral bouquet & delicate muscatel character

Signature Green Tea Collection

Organic Ceylon Green Tea

AED 45

Fresh, vibrant & naturally pure with crisp vegetal notes

Jasmine Green Tea

AED 45

A graceful green tea with soft floral aromas & refreshing character

Moroccan Mint Green Tea

AED 45

Inspired by Morocco's famous tea tradition, combining green tea with refreshing mint

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Signature Oolong Tea

The First Ceylon Oolong Leaf Tea

AED 45

A beautifully crafted oolong with elegant floral aromas, delicate honeyed notes, and a silky smooth finish

Signature Fruit & Botanical Infusions

Blueberry & Pomegranate

AED 45

A vibrant fruit infusion combining sweet blueberry with refreshing pomegranate for a naturally fruity finish

Signature Herbal Infusions

Pure Chamomile Flowers

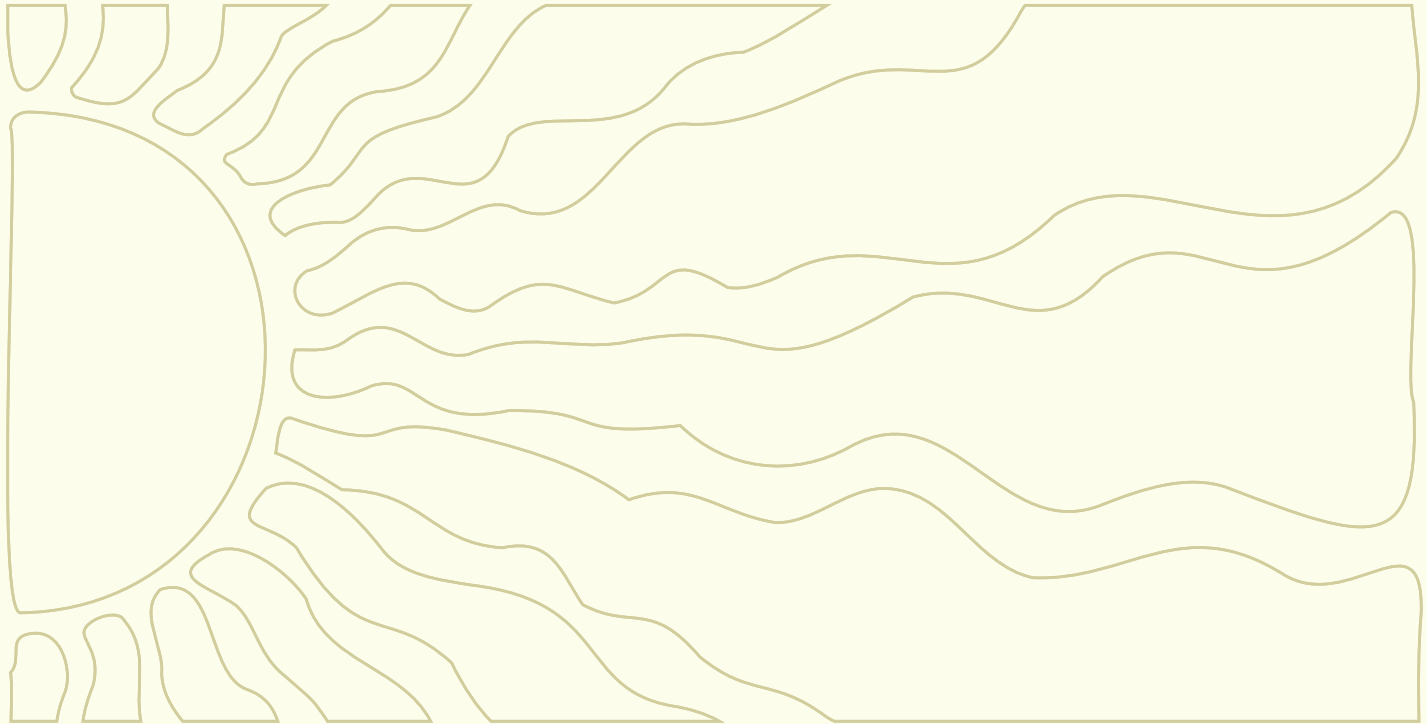
AED 45

Whole chamomile blossoms offering delicate floral aromas & a naturally calming finish

Pure Peppermint Infusion

AED 45

A naturally refreshing herbal tea with invigorating peppermint character



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Retail Tea Caddy's

White Tea

Ceylon Silver Tips White Tea

AED 195

A rare handmade Tea from the Nuwara Eliya region of Ceylon grown at 6,000 feet elevation. The tender buds of the tea plant are handpicked at dawn, carefully carried in a silk pouch and entirely handmade. The pale liquor is surpassingly light and delicate. The beauty of the infused buds adds to the pleasure of this unique brew

Oolong Tea

The First Ceylon Oolong Leaf Tea

AED 95

Oolong is a fragrant and gentle tea semi-fermented and demanding precision in its manufacture. Traditionally originating from the Fujian Province of China, First Ceylon Oolong is the first oolong to be produced in Ceylon (Sri Lanka). Distinctive in leaf, aroma and liquor, Ceylon Oolong is a Single Estate Tea from the Galle District

Green Tea

Organic Ceylon Green Tea

AED 85

Grown at just over 4,000 feet elevation in the highlands of Ceylon, this organic green tea is well twisted and curled. The finish is clean, leaving the palate fresh. Organic Ceylon Green complements rich food well, cleansing & refreshing the palate.

Moroccan Mint

AED 85

Gentle and at the same time stimulating and aromatic, this pure Ceylon Young Hyson Green Tea with Peppermint Leaves is pleasing, all natural combination of gentle green tea and the sweet fragrance of peppermint leaves. The elegance of this Ceylon green tea with its minty 'coolness' makes this a perfect after-dinner tea.

Green Tea With Jasmine Flowers

AED 85

Green tea naturally enriched with jasmine has been a favourite of the Chinese since the Southern Song Dynasty. The sweet smelling jasmine is mixed with Green Tea to impart their fragrance and distinctive flavour. Jasmine is known for its soothing and warming properties. A delicious palate cleanser after strong tasting or rich food.

Black Tea

Prince Of Kandy

AED 85

A high grown Ceylon Tea, delicate with the almost greenish character that represents seasonal quality. The perfect afternoon tea, with a golden infusion and light flavour that complements scones, shortcake or sweet pastry. This characteristic tea is heartening, impressive and will appeal to connoisseurs and those seeking an extraordinary tea.

The Original Earl Grey

AED 85

The tea that became known as 'Earl Grey Tea' combines tea with the flavour of bergamot. This Original Earl Grey Tea offers a rich and strong brew. Enhanced with the citrusy oil of bergamot, it is a distinctive and unique flavour. Without doubt, a tea with body and a steady personality.

Vanilla Ceylon Tea

AED 85

A light, bright tea with a sensual and aromatic finish. The combination of high grown Ceylon Tea and the inspiring aroma of Vanilla make this a delightful brew. High elevation Ceylon tea is in perfect balance with the exotic, creamy aroma of Vanilla.

Ceylon Cinnamon Spice Tea

AED 95

A combination of Ceylon's finest produce - fine Ceylon tea, grown at 4,000 feet elevation in the Dimbula Region in the spicy embrace of Ceylon Cinnamon. The slightly woody note of Cinnamon with its pervasive fragrance is enlivening and complements the tea perfectly, adding a touch of sharpness. An enticing and glamorous tea that will enkindle your palate.

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Natural Ceylon Ginger Tea

AED 85

A spicy, reviving Ceylon Tea. Ginger has a pronounced sharp flavour and is prized in the East in Ayurveda as a digestive aid. The 'hot', throat warming character of ginger balances a bright, high grown Ceylon Tea to offer a deliciously refreshing spice tea. Natural Ginger Tea is a centuries old tradition in Ceylon, as a reviving, 'pick me up'.

The First Ceylon Souchong

AED 85

To the Chinese, Lapsang Souchong was a prized tea and the penalty for divulging its secret was death. First Ceylon Souchong is a uniquely Ceylon Souchong, offering the same strong, smoky character, but with an interesting difference. Ceylon Souchong is a Single Estate Tea produced in the Galle District, and gently pan fired using Cinnamon wood.

Rose With French Vanilla

AED 85

A seductive tea, combining a fine Single Region Pekoe from Dimbula with the sensuous aroma of rose petals. The rose fragrance is tinged with the flavour of French Vanilla, heightening the romance of this tea and softening its character.

Supreme Ceylon Single Origin

AED 85

Ceylon tea was recognised as the finest since the late 1800s. This Ceylon Broken Orange Pekoe is a quintessential Ceylon tea, offering body, brightness, structure, strength and colour; features that made Ceylon the home of the finest teas. An uplifting and expressive black tea with a good upfront finish.

Herbal infusion

Pure Chamomile Flowers

AED 85

Chamomile is a gentle and relaxing herb that has been enjoyed for centuries. It offers a soothing aroma and a delicate, mellow flavour. Best enjoyed before bedtime.

Pure Peppermint Leaves

AED 85

Peppermint is a refreshing, naturally caffeine-free herbal infusion. Ideal after a meal, it offers a cooling, uplifting and refreshing taste. It can also be enjoyed with a touch of honey.

Senja Tea Gifting

Thoughtfully Curated. Beautifully Presented. Made Personal

Discover the art of gifting with our premium
Dilmah T-Series Collection

The Senja Ceylon

AED 150

1 Premium Dilmah T-Series Tea Caddie + Selected Gift Items

Choose 1 premium Dilmah T-Series tea caddie, accompanied by a selection of carefully chosen gifting items and elegantly presented in Senja packaging

The Senja Duo

AED 250

2 Premium Dilmah T-Series Tea Caddie + Selected Gift Items

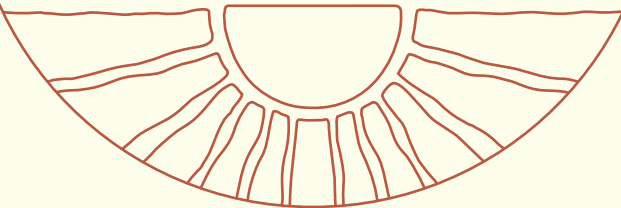
Choose 2 premium Dilmah T-Series tea caddie, accompanied by a selection of carefully chosen gifting items and elegantly presented in Senja packaging

The Senja Signature Hamper

AED 350

3 Premium Dilmah T-Series Tea Caddie + Complete Gift Set

Create the ultimate Senja tea gifting experience with 3 premium Dilmah T-Series tea caddies, accompanied by the complete selection of curated gifting items and beautifully presented in our signature Senja hamper packaging



P: Peanut | N: Tree Nut | G: Gluten | CR: Crustacean | MO: Mollusks | L: Lupine | SS: Sesame Seed | F: Fish | E: Egg | S: Soybeans | D: Dairy | C: Celery | M: Mustard | SO: Sulphur Dioxide & Sulphites | (V): Vegetarian | V: Vegan | G: Gluten-Free



The A-E rating shows the carbon impact based on the carbon footprint of a standard 400g meal. CO2e data is provided by our sustainability partner Klimato. Other nutrition information is available upon request. If you have any dietary requirements or food allergies, kindly inform us and we will do our best to accommodate your needs.

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

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.

pullman

DUBAI CREEK
CITY CENTRE

SENJA ATRIA

ASIAN SALON

SOCIAL KITCHEN

LA FABRIQUE

IT'S NOT JUST A GAME

A Z U R E

P O O L C L U B

Carbon Labels on our Menus

Did you know that **the food system** accounts for roughly a **third of global greenhouse gas** emissions?

We're committed to measuring and reducing the carbon impact of the food we serve with help from our sustainability partner, **Foodsteps**.

Look out for the **Foodsteps Carbon Labels**. These show the climate impact* of your meal to help you make more planet-friendly choices.



Foodsteps

*Foodsteps Carbon Labels reflect the Carbon Intensity of a dish. Carbon Intensity is a measure of the carbon footprint per kilogram of food (kg CO₂e / kg of food). This allows for a fair comparison between products of different serving sizes.