



IN ROOM DINING MENU



BREAKFAST SET MENU



50

75

60

60

Available from 6:00am to 11:30am

Continental Breakfast (G, D)

Your choice of orange juice or apple juice Bakery basket with croissants, pain au chocolate, muffin, danish Served with preserves, honey and butter Selection of sliced fruits, sliced cheeses, cucumber and tomato Your choice of coffee, tea, milk or hot chocolate

The One Breakfast (G, D)

Your choice of orange juice or apple juice Bakery basket with croissants, pain au chocolate, muffin, danish, Served with preserves, honey and butter Selection of sliced fruits, sliced cheeses, cucumber and tomato Two farm fresh eggs cooked to your preference (scrambled, fried, omelet) served with grilled tomato, roasted hashed potatoes, turkey bacon and grilled chicken sausages Your choice of coffee, tea, milk or hot chocolate

The Veggie Breakfast (G, D, V)

Your choice of orange juice or apple juice Bakery basket with croissants, pain au chocolate, muffin, danish, Served with preserves, honey and butter Selection of sliced fruits, sliced cheeses, cucumber and tomato Egg white omelet with vegetables served with grilled tomato, roasted hashed potatoes, sautéed spinach, and sautéed mushrooms Your choice of coffee, tea, milk or hot chocolate

The Arabic Breakfast (G, D)

Your choice of orange juice or apple juice Bakery basket with croissants, pain au chocolate, muffin, danish, served with preserves, honey and butter Hummus, labneh, feta cheese, marinated olives, mixed pickles, rocket leaves Foul medames, scrambled egg shakshouka and lemon Selection of dry fruits Your choice of coffee, tea, milk or hot chocolate

D - Dairy | G - Gluten | N - Nuts | A - Alcohol | S - Seafood | V - Vegetarian | VG - Vegan | E - Egg

switch

BREAKFAST A LA CARTE Available from 6:00am to 11:30am



Selection Of Cereals (G, D, V) Kindly ask one of our team members for available flavors – with your choice of milk.	40
Granola Parfait with Fresh Berries, Honey & Almond Flakes (D, N, V)	45
Fresh Buttermilk Pancakes with Maple Syrup, Berries and Chocolate Sauce (G, V, D, E)	45
Fresh Baked Waffles with Cream, Chocolate Sauce and Berry Compote (G, V, D, E)	45
French Toast, Homemade Brioche, Berries, Maple Syrup & Dusted with Powdered Sugar (G, D, V)	45
Foul Madamas with Tomato, Cumin and Lemon, Arabic Bread (G,V)	40
Classic Baked Beans (V, G) Served with sour dough bread slices	40
Fresh Sliced Fruit Platter (V)	45
Kids Boiled Eggs with Toast Soldiers – Choice of Soft, Medium, Hard (G, D)	40
Bakery Basket (G, V, D) Croissants, pain au chocolate, muffin, danish, served with slices of brown or white toast, preserves, honey and butter	40
Paratha & Aloo Bhaji with Sweet Yoghurt and Indian Pickle (V, G, D)	40
Eggs Florentine (D, V, G) Poached eggs with sautéed spinach and hollandaise sauce with grilled tomato and roasted hashed potatoes	50
Eggs Benedict (D, V, G) Poached eggs with house cured smoked salmon (s) or turkey bacon and hollandaise sauce with grilled tomato and roasted hashed potatoes	55
Two Farm Fresh Eggs Cooked To Your Preference (Scrambled, Fried, Omelet) Served with grilled tomato, roasted hashed potatoes, choice of turkey bacon and grilled chicken sausages or sautéed spinach and sautéed mushrooms	45
Jumbo Warm Viennoiseries Served with butter & jam	
Butter Croissant (D, G)	25
Pain Au Chocolate (D, G)	25
Twice Baked Almond Croissant (D, G, N)	25

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ALL DAY FARES
Available from 11:30am to 11:30pm



SNACKS	
Smoked Salmon Dip (S, G, D) House smoked salmon, dill cream cheese, baby capers, cucumber, lemon, rye crostini	65
Crispy Chicken Tenders (G, D) Honey barbecue sauce and mixed salad	50
Crispy Chicken Wings (G, D) Ranch sauce, choice of BBQ sauce or buffalo hot glaze	60
BBQ Beef Sliders (G, D) Wagyu beef patties, BBQ sauce, cheddar cheese, cabbage slaw, french fries	60
SALADS Add pulled chicken or add grilled prawns - AED 20	
Ceasar Salad (G, D, S) Romaine babygem lettuce, herb croutons, aged parmesan cheese, anchovies dressing	58
Fig and Ripened Goat Cheese Salad (D, N, V) Mixed green leaves, tomatos, candied hazelnuts, hazelnut & dates dressing	55
House Cured & Smoked Salmon Salad (S) Mixed lettuce, olives, yuzu kosha dressing, fresh mango salsa	60
Pugliese Buratina Salad (D, V) Heirloom tomato, basil, olive crumble, aged balsamic and olive oil	75
Roasted Beetroot & Quinoa Salad (N, VG) Homemade aged balsamic lemon vinaigrette, Asian mix, feta cheese & pomegranate	55
SOUPS	
Lentil Soup (G, V) Arabic bread croutons and lemon wedge	55
Truffled Mushroom (G, D, V) Cheese toast	55
Minestrone Alla Genovese (N, D) Seasonal vegetable soup with pesto	55
SIDES	
Double Cream Mashed Potatoes (D)	35
French Fries with Chipotle Aioli	40
Assorted Seasonal Steamed Vegetables (D)	35
Steamed Basmati Rice	35
Sautéed Forest Mushroom	35

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ALL DAY FARES Available from 11:30am to 11:30pm

MAIN	COURSE
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Glazed Salmon Steak (D, S) Baked salmon with steamed vegetables & mizo butter sauce	120
Traditional Lamb Biryani (N, D) Layered basmati rice, cashews, mango pickle, papad and raita	88
Traditional Chicken Biryani (N, D) Layered basmati rice, cashews, mango pickle, papad and raita	80
Butter Chicken (N, D) Steamed rice, mango pickle, papad and raita	68
Dal Makhani (Lentil Curry) (D, G) Laccha paratha, mango pickle, papad & raita	55
Kebab Platter (D) Lamb kafta, beef kafta, chicken jooje kebab, garlic sauce, onion sumac salad, grilled tomato, grilled lemon and fries	115
Kebab Platter – Grilled 'Switch - 🚭 ' Plant Based Specialty Items (V, G) Kafta, kebabs, garlic sauce, sumac, grilled tomato, and fries	95
Black Angus Tenderloin Steak 250gm (D) Grilled Angus fillet beef cooked to your liking, mashed potatoes, dressed leaves, peppercorn sauce	190
Thai Yellow Curry (S, D) Fragrant coconut based prawns curry with jasmine rice & condiments	95
Thai Green Curry (S, D) Slow cooked traditional chicken curry with coriander, jasmine rice & condiments	85
KIDS MENU	
Spaghetti Bolognaise (G, D) Baguette bread	35
Deluxe Mac n Cheese (G, D, V) Cheese sauce, herb crumble	35
Cheese Beef Burger (G, D) French fries	35
KIDS DESSERT	
Ice Cream Sundae (G, D) Whipped cream, caramelized banana, vanilla, strawberry and chocolate ice cream	20
Brownie & Blondie Mash-Up with Vanilla Ice Cream (G, D)	20

THE FIRST COLLECTION AT JUMEIRAH VILLAGE CIRCLE

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PIZZA MENU

Inferno (G, D)
Basil, beef pepperoni, cherry tomatoes, chili flakes, mozzarella

Margherita (G, D, V) Marinara sauce, mozzarella cheese, fresh basil

Chicken Tikka (G, D, N)
Chicken tikka, mozzarella cheese, butter masala sauce, raita sauce, crispy onions

Bistro Veggie Capricciosa (G, D, V) Marinara sauce, artichoke hearts, mushrooms, olives, roasted peppers, oregano, mozzarella

THE FIRST COLLECTION

AT JUMEIRAH VILLAGE CIRCLE

79

72

79

79

85

Truffle & Burrata (G, D, V) Fresh burrata, black truffle paste, cherry tomato, rocket leaves

PIZZA & WINE DEAL

Margherita Pizza (G,D,V) & Rouge By Glass 99	>
Inferno Pizza (G,D) & Rouge By Glass 10)9
Margherita Pizza (G,D,V) & Blanc By Glass 99)
Inferno Pizza (G,D) & Blanc By Glass 10)9
Margherita Pizza (G,D,V) & Rosé By Glass 10)9
Inferno Pizza (G,D) & Rosé By Glass 11	9

ALL DAY FARES Available from 11:30am to 11:30pm

SANDWICH & BURGER All our sandwiches/burgers are served with french fries & chipotle aioli	
Crispy Chicken Sandwich (G, D) Chipotle mayo, cabbage apple jalapeno slaw, cucumber pickle, potato bun	70
Chicken Wrap (G, D) Arabic style wrap with chicken, mix pickles & garlic sauce	75
Classic Wagyu Beef Burger (G, D) Pickled cucumber, bacon jam, tomato, iceberg lettuce, cheese, grilled onions, special sauce	90
Vegan 'Switch - 🚭 ' Burger (G, VG, V) UAE produced pea protein burger, crushed avocado, caramelized onions, lettuce, beetroot, pickles, tomato jam	75
JVC Club Sandwich (G) Chicken breast, egg, bacon jam, tomato, lettuce, avocado, sour dough bread	70
Croque Monsieur (G, D) Grilled sandwich of carved turkey ham with cheese & bechamel sauce	65
PASTA	
Tagliatelle & Beef Ragu (G, D) 24hr braised beef brisket ragu, tomato, herb lemon crumble, parmesan cheese	90
Ravioli & Butternut Squash (G, D, V) Gorgonzola fonduta, sundried tomato, herb lemon crumble	75
Bolognaise 'Switch - 🌊 ' (VG) Plant-based slow cooked ragu, stewed tomatoes, tagliatelle	80
Grilled Chicken Alfredo (D, G) Creamy alfredo sauce served with fettuccine pasta, topped with sliced grilled chicken & parmesan reggiano	85
Penne Arabiatta (G, D) Homemade tomato sauce with hot peppers, parmesan, cherry tomato & black olive	80
DESSERTS	
Crème Brulée (D) Classic crème brulée and fresh berries	55
Burnt Cheesecake (D) Classic basque cheesecake	55
Fruit Platter Seasonal fruits, honey	45
Peach Pie (G, D, N) Sweet peach, almond streusel with vanilla ice cream	55
Chocolate Praline Cake (G, D, N) Moist chocolate, hazelnut mousse with vanilla ice cream	55

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LATE NIGHT MENU Available from 11:30pm to 6am



SALADS Add pulled chicken or add grilled prawns - AED 20	
Ceasar Salad (G, D, S) Romaine babygem lettuce, herb croutons, aged parmesan cheese, anchovies dressing	58
Fig and Ripened Goat Cheese Salad (D, N, V) Mixed green leaves, tomatoes, candied hazelnuts, hazelnut & dates dressing	55
SOUPS	
Lentil Soup (G, V) Arabic bread croutons and lemon wedge	55
Truffled Mushroom (G, D, V) Cheese toast	55
MAIN COURSE	
Glazed Salmon Steak (D, S) Baked salmon with steamed vegetables & mizo butter sauce	120
Traditional Lamb Biryani (N, D) Layered basmati rice, cashews, mango pickle, papad and raita	88
Traditional Chicken Biryani (N, D) Layered basmati rice, cashews, mango pickle, papad and raita	80
Thai Yellow Curry (S, D) Homemade prawns curry with jasmine rice	95
Dal Makhani (Lentil Curry) (D, G) Laccha paratha, mango pickle, papad and raita	55
SANDWICH & BURGER All our sandwiches/burgers are served with french fries and chipotle aioli	
Classic Wagyu Beef Burger (G, D) Pickled cucumber, bacon jam, tomato, iceberg lettuce, cheese, grilled onions, special sauce	90
JVC Club Sandwich (G) Chicken breast, egg, bacon jam, tomato, lettuce, avocado, sour dough bread	70
Vegan 'Switch - C ' Burger (G, VG, V) UAE produced pea protein burger, crushed avocado, caramelized onions, lettuce, beetroot, pickles, tomato jam	75

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LATE NIGHT MENU Available from 11:30pm to 6am



PASTA	
Tagliatelle & Beef Ragu (G, D) 24hr braised beef brisket ragu, tomato, herb lemon crumble, parmesan cheese	90
Bolognaise 'Switch - 🚭 ' (VG) Plant-based slow cooked ragu, stewed tomatoes, tagliatelle	80
Grilled Chicken Alfredo (D, G) Creamy homemade alfredo sauce served with fettuccine pasta, topped with sliced grilled chicken & parmesan reggiano	85
Penne Arabbiatta (G, D) Homemade tomato sauce with hot peppers, parmesan, cherry tomato	80
PIZZA MENU	
Inferno (G, D) Basil, beef pepperoni, cherry tomatoes, chili flakes, mozzarella	79
Margherita (G, D, V) Marinara sauce, mozzarella cheese, fresh basil	72
Chicken Tikka (G, D, N) Chicken tikka, mozzarella cheese, butter masala sauce, raita sauce, crispy onions	79
Bistro Veggie Capricciosa (G, D, V) Marinara sauce, artichoke hearts, mushrooms, olives, roasted peppers, oregano, mozzarella	79
Truffle & Burrata (G, D, V) Fresh burrata, black truffle paste, cherry tomato, rocket leaves	85

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WINE MENU

RED WINE

Malbec Argento	200
Malbec Bodega Norton	200
Santa Julia Malbec	180
Escudo Rojo Reserva Cabernet Sauvignon	300
Arcadian Shiraz	180
Pasos de la Capula Syrah	160
Nederburg Winemasters Reserve Shiraz	220
De Bortoli Windy Peak Pinot Noir	350
Cuvée Sabourin Cabernet Sauvignon	295

WHITE WINE

Matua Valley Sauvignon Blanc	350
Arcadian Pinot Grigio	180
Cuvee Sabourin Chardonnay Pays d'Oc	180
False Bay Slow Chenin Blanc	200
Cuvée Sabourin Sauvignon Blanc	200
Da Luca Pinot Grigio	240
Mud House Sauvignon Blanc Marlborough	270
Wilderness Bay Sauvignon Blanc	200

ROSÉ WINE

Rosé, Vistana, Santa Carolina	220
Lapostolle Le Rose	250
Chateau "M" de Minuty Bottle	320
Château d'Esclans Whispering Angel Rosé	550

All prices are in AED and include 5% VAT, 7% Municipality fees, and 10% service charge.

THE FIRST COLLECTION AT JUMEIRAH VILLAGE CIRCLE

WINE MENU



SPARKLING WINE / CHAMPAGNE	Bottle
Atto Primo	180
Atto Primo Rosé Brut	200
Da Luca Prosecco	275
Moet Imperial Brut	900
Moët & Chandon Rosé Impérial	1050
DESSERT WINE Torres Moscatel Oro Floralis, España DO	330
WINE BY GLASS (Available from 12pm - 9pm)	
Santa Julia Malbec	40
Arcadian Pinot Grigio	40
Rosé, Vistaña, Santa Carolina	50

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ALCOHOLIC BEVERAGES MENU



GIN	Single Shot	Bottle
Bombay Sapphire	36	550
Bulldog	40	650
Hendrick's	45	1100
Bloom	50	950
VODKA		
Stolichnaya Premium	36	650
Vodka Absolute Blue	40	700
Belvedere	60	1450
Grey Goose	60	1100
TEQUILA		
Patron Silver	60	1100
Patron Reposado	65	1400
Patron Añejo	70	1400
RUM		
Captain Morgen Black	40	650
Bacardi Blanca	36	550
COGNAC		
Hennessey V.S	36	1000
Hennessey V.S.O.P	60	2200
SINGLE MALT SCOTCH		
Glenmorangie Original	70	1150
Macallan 12 Y.O	65	1500

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ALCOHOLIC BEVERAGES MENU



BLENDED WHISKEY	Single Shot	Bottle
Chivas 12 Y.O	55	1100
Johnnie Walker Black Label	55	1100
IRISH WHISKEY		
Jamesons Irish	40	750
AMERICAN WHISKEY		
Makers Mark	50	1100
Jack Daniel's N°7	38	850
JAPANESE WHISKEY		
Hibiki Japanese Harmony	90	2250
LIQUORS		
Jagermaister	40	
Sambuca Molinari	40	
Cointreau	40	
BOTTLED BEER		
Heineken	38	
Heineken Silver	36	
Corona	40	
Peroni	40	

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SOFT BEVERAGES MENU

SOFT DRINKS

Coke Can22Coke Zero Can22Fanta Can22Sprite Can22Ginger Ale Can22Soda Scheweppes22Tonic Scheweppes22Red Bull35Red Bull Suga-free35		
Fanta Can22Sprite Can22Ginger Ale Can22Soda Scheweppes22Tonic Scheweppes22Red Bull35	Coke Can	22
Sprite Can22Ginger Ale Can22Soda Scheweppes22Tonic Scheweppes22Red Bull35	Coke Zero Can	22
Ginger Ale Can22Soda Scheweppes22Tonic Scheweppes22Red Bull35	Fanta Can	22
Soda Scheweppes22Tonic Scheweppes22Red Bull35	Sprite Can	22
Tonic Scheweppes22Red Bull35	Ginger Ale Can	22
Red Bull 35	Soda Scheweppes	22
	Tonic Scheweppes	22
Red Bull Suga-free35	Red Bull	35
	Red Bull Suga-free	35

JUICES

Orange	25
Pineapple	25
Apple	25
Mango	25
Watermelon	25

PACKET JUICES

Apple Juice	16
Mango Juice	16
Orange Juice	16
Pineapple Juice	16
Cranberry Juice	16
Pineapple Juice	16





COFFEE

Espresso	20
Ristretto	20
Double Espresso	28
Americano	20
Decaf Americano	28
Capuccino	24
Decaf Capuccino	24
Latte	24
Flat White	24
Ice Coffee	27
Hot Chocolate	25

TEA

English Breakfast	20
Earl Grey	20
Peppermint	20
Chamomile	20
Green Tea	20

WATER

Local Water	25
Sant Aniol Still Small	15
Sant Aniol Still Large	26
Sant Aniol Sparkling Small	15
Sant Aniol Sparkling Large	26