

DRIFT

SEA LOUNGE

WELCOME TO DRIFT SEA LOUNGE, A CHIC AND VIBRANT OUTDOOR LOUNGE AND BAR AREA
OVERLOOKING BREATHTAKING PANORAMIC VIEWS OF DUBAI'S ICONIC SKYLINE. DRIFT SEA
LOUNGE IS DUBAI'S NEWEST GO-TO DESTINATION FOR AN ALFRESCO EXPERIENCE, SUNSET
DRINKS AND A LIVELY DINNER BY THE SEA.

Champagne

NV PERRIER-JOUËT 'GRAND BRUT'

NV DRAPPIER 'ROSÉ DE SAIGNÉE'

GLS BTL

160

165



White Wine

CELESTE, VERDEJO, RUEDA, SPAIN

ALBARIÑO, PAZO DAS BRUXAS, RIAS BAIXAS, SPAIN

CHARDONNAY, MONTES ALPHA, ACONCAGUA VALLEY, CHILE

SANCERRE, DOMAINE TASSIN, LOIRE VALLEY, FRANCE

75

84

120

140

Rosé Wine

M DE MINUTY, CHÂTEAU MINUTY, CÔTES DE PROVENCE, PROVENCE, FRANCE

EAU DE PROVENCE, CÔTES DE PROVENCE, PROVENCE, FRANCE

ÔBÉLO, CÔTES DE PROVENCE, PROVENCE, FRANCE

75

85

92

Red Wine

RIOJA, TEMPRANILLO, CAMPO VIEJO, SPAIN

PINOT NOIR, EDDYSTONE POINT, TASMANIA, AUSTRALIA

SAINT-ÉMILION GRAND CRU, LES TOURS DE LAROCHE, BORDEAUX, FRANCE

75

92

130

Non-Alcoholic Wines

NATUREO WHITE

NATUREO RED

NATUREO ROSÉ

44 220

44 220

44 220

Signature Cocktails

FLEUR DE PÊCHE

French Peach Liqueur, Elderflower Tonic Water

75



MISTRAL BREEZE

Mirabeau Gin, Herbes De Provence, Soda

75



MA CHERRY

Martel Cognac, Cherry, Lime, Soda

75



MEDITERRANEAN SOUR

Grappa, Timut Pepper, Red Wine

75



VERGER PROVENÇAL

Grey Goose Peach & Rosemary, Lime, Soda Water, Butterfly Pea Tea

75



ROOIBOS REVIVER

Bombay Gin, Rooibos Tea, Ginger & Cardamom

75



DESERT ROSE

Dos Hombres Mezcal, Red Sumac, Red Vermouth, Rose

85



TERRAZZO NEGRONI

Hendrick's Grand Cabaret, Suze, Mancino Vermouth

95



Non-Alcoholic Cocktails

CICADA

Non Alcoholic Gin, Green Apple, Mint Leaves, Lime Juice, Fresh Pineapple Juice



58

SMOKED OLD FASHIONED

Non Alcoholic Whisky, Banana, Mapple Syrup, Smoke



60

TRUFFLE HONEY MARGARITA

Non Alcoholic Mezcal, Truffle Honey, Lime, Red Sea Salt



60

Digestive Cocktails

TIRAMISU GELATO MARTINI

Tiramisu Ice Cream, Cognac, Irish Cream, Cold Brew Coffee



75

CRÈME BRÛLÉE

Ketel One Vodka, Cold Brew, Cocoa



75

COCOBREW

Bacardi 8, Cold Brew, Tonic Water, Coco



85

CABARET COLONEL (FOR TWO)

Hendrick's Grand Cabaret, Raspberry Sorbet, Sparkling Wine



80

LIEUTENANT CITRON (FOR TWO)

Hendrick's Flora Adora, Lemon Sorbet, Sparkling Wine



80

Vodka

	GLS	BTL	1.5L
KETEL ONE	60	1,600	3,150
BELVEDERE	75	1,950	5,200
BELVEDERE X	180	3,950	
CÎROC	75	1,950	
GREY GOOSE	80	1,980	3,200
GREY GOOSE ALTIUS	160	3,650	6,750

Tequila

PATRÓN SILVER	70	1,880	
PATRÓN REPOSADO	75	1,950	
PATRÓN AÑEJO	80	1,980	
PATRÓN EL ALTO		4,800	
PATRÓN EL CIELO		4,900	
DOS HOMBRES MEZCAL, JOVEN	70	1,880	
DON JULIO 1942	310	7,850	16,500
KOMOS REPOSADO ROSA	190	4,200	
KOMOS AÑEJO CRISTALINO	195	4,600	7,980
KOMOS EXTRA AÑEJO	295	8,800	
CLASE AZUL REPOSADO	280	5,400	
CLASE AZUL REPOSADO 20CL		1,200	

Gin

MALFY GIN (ROSA, LIMONE, ARANCIA)	60	1,600	
DRUMSHANBO IRISH GUNPOWDER GIN	60	1,990	
TANQUERAY 10	65	1,700	
HENDRICK'S CLASSIC (FLORA ADORA, GRAND CABARE)	65	1,700	
GIN MARE	70	1,880	
MONKEY 47 50CL	85	1,400	
KINOBI	95	2,220	

Rum

	GLS	BTL	1.5L
BACARDI 8 YO	60	1,600	
PLANTATION OFTD PREMIUM OVERPROOF DARK	65	1,700	
DIPLOMATICO EXCLUSIVA RESERVA	80	1,780	
RON ZACAPA 23	98	2,650	
RON ZACAPA XO	160	3,750	
ST. BARTHS RHUM AGRICOLE 88 PROOF	60	1,600	
ST. BARTHS RHUM AGRICOLE 136 PROOF	75	1,950	
YAGUARÁ CACHAÇA	60	1,600	

Whiskey

WOODFORD RESERVE BOURBON RYE	65	1,700	
MACALLAN 12 YO, TRIPLE CASK	95	2,295	
MACALLAN 15 YO, TRIPLE CASK	195	4,500	
MACALLAN 18 YO, DOUBLE CASK	280	6,400	
MACALLAN 25 YO, TRIPLE CASK		29,000	
CHIVAS 12 YO	60	1,600	3,400
CHIVAS 18 YO	160	3,200	
CHIVAS 25 YO	395	9,800	
JOHNNIE WALKER BLUE LABEL	290	6,850	
NIKKA FROM THE BARREL 50CL	85	1,400	
YOICHI	95	2,200	

Cognac & Armagnac

	GLS	BTL
HENNESY VS	60	1,600
HENNESY VSOP	90	1,980
HENNESY XO	240	5,950
HENNESY PARADIS	995	36,000
REMY MARTIN XO	290	6,200
ARMAGNAC CASTARÈDE	70	1,850
REMY MARTIN LOUIS XIII	1,995	48,900

Liqueurs

AMARETTO DISARONNO	60	1,400
BAILEYS	60	1,400
LIMONCELLO	70	1,500
RICARD	60	1,500
SAMBUCA	60	1,400
DOLIN VERMOUTH ROUGE, DRY, BLANC	60	1,400
MASTIHA SKINOS	60	1,400

Non-Alcoholic Spirits

APEROL	580
GIN	580
RUM	580

Water

EVIAN STILL 0.75L	40
EVIAN SPARKLING 0.75L	40
EVIAN STILL 0.33L	35
EVIAN SPARKLING 0.33L	35

Fresh Juices & Smoothies

PINEAPPLE, ORANGE, GRAPEFRUIT, WATERMELON	32
MORNING DETOX	38
Celery, Cucumber, Kale, Ginger, Romaine Lettuce, Spinach	
WHOLE FRESH COCONUT	70

Soft Drinks

RASPBERRY LEMONADE	42
PINK GRAPEFRUIT SODA	32
BREWED GINGER BEER	32
PINEAPPLE & ALMOND SODA	32
PEPSI	32
PEPSI LIGHT	32
7 UP	32
7 UP LIGHT	32

Beer

HEINEKEN DRAUGHT	59
HEINEKEN BOTTLE	49
PERONI BOTTLE	52
CORONA BOTTLE	52
SAVANNA CIDER	50

Non- Alcoholic Beer

HEINEKEN 0	42
------------	----

L'apéritif

SALMON	<i>Cold</i>	rillettes chives (D)	45
WHITE BAITS	<i>Fried</i>	aioli burnt lemon	45
NUTS	<i>Toasted</i>	rosemary sea salt (N)	35
OLIVES	<i>Tapenade</i>	kalamata crostinis	35
CHEESE PLATTER		French selection (D,N)	150

PIZZETTA

TRUFFLE			
truffle cream sauce portobella fontina cheese (V,D)			80

PISSALADIÈRE

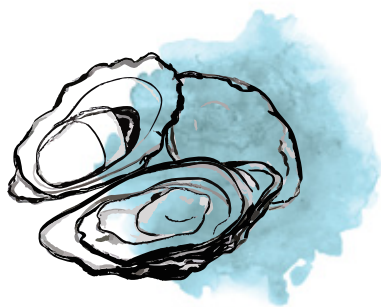
caramelised onions Spanish anchovies nicoise olives			60
---	--	--	----

PROVENÇALE

burrata, tomato sauce, zucchini, rocket, chili flakes (D,N,V,G)			70
---	--	--	----

L'écailler

CAVIAR	<i>Tin</i>	Drift Oscietra 30G / 50G / 125G	295 / 495 / 950
	<i>Tin</i>	Drift Kaluga 50G / 125G	650 / 1650
	<i>Tin</i>	Drift Beluga 50G	2,450
OYSTERS	<i>Raw</i>	Oleron Fine De Claire N3 (S)	35
	<i>Raw</i>	Oleron Special N3 (S)	50



ALL PRICES ARE INDICATED IN AED AND ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE & 5% VALUE-ADDED TAX.

DISHES WITH THE INDICATION

(S) CONTAINS SHELLFISH (G) CONTAINS GLUTEN (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN

La Mer



TUNA	<i>Raw</i>	tuna tartare, smoked tomato, garlic chips	95
SALMON	<i>Raw</i>	graviax, dill sauce, crispy garlic, cream cheese (D)	85
SEABASS	<i>Raw</i>	ceviche, smoked apple, pickled mustard seeds (N)	85
	<i>Papillote</i>	roasted bell peppers, tomato sauce, basil, lemon (D)	145
YELLOWTAIL	<i>Raw</i>	carpaccio, truffle kalamansi vinaigrette	95
RED PRAWNS	<i>Seared</i>	Argentinean prawns, xo sauce, lemon zest (D,S)	95
SCALLOP	<i>Seared</i>	cauliflower cream, truffle slices and crispy bacon (S,D)	75 / PC
SQUIDS	<i>Grilled</i>	parsley pesto, romesco sauce, caper butter, pangrattato (S,D,N,G)	85
	<i>Fried</i>	salt & pepper squids, remoulade, smoked paprika (S,D)	85
OCTOPUS	<i>Grilled</i>	Spanish octopus, piri-piri sauce, pickled cucumbers (S,D)	95
RED MULLET	<i>Seared</i>	sunchoke purée, Provençal vegetables, basil oil (D)	130
CLAMS	<i>Grilled</i>	Italian clams, nduja butter, parmesan crumbs (D,S)	95
GAMBAS	<i>Grilled</i>	jumbo prawns, Provençal style, nicoise olives, pastis (S,D)	125 / PC
KING CRAB	<i>Grilled</i>	citrus beurre blanc, pink peppercorn (S,D)	250
	<i>Fricassée</i>	bell pepper, tomato sauce, feta, dill (S,D)	215
LOBSTER	<i>Grilled</i>	orzo, lobster bisque, confit tomatoes, crispy shallots (S,D)	275

ALL PRICES ARE INDICATED IN AED AND ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE & 5% VALUE-ADDED TAX.

DISHES WITH THE INDICATION

(S) CONTAINS SHELLFISH (G) CONTAINS GLUTEN (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN

La Terre

GREEN ASPARAGUS	<i>Grilled</i>	Niçoise olives, Balsamic, Grana Padano (D)	45
PROVENÇAL VEGETABLES	<i>Grilled</i>	spice mix, confit tomato, lemon olive oil (V)	45
RISOTTO	<i>Sautéed</i>	carabinieri rice, beetroot textures, goat cheese, walnut (D,N,V)	95
POTATO	<i>Fried</i>	hand cut chips, bearnaise (V,D)	40
	<i>Fried</i>	mille-feuille, truffle hollandaise (V,D)	55
	<i>Mashed</i>	house-made, truffle butter (V,D)	55
TUBETTI	<i>Sautéed</i>	tomato sauce, capers, olives, stracciatella (V,D)	95
STRACCIATELLA	<i>Raw</i>	tomato tartare, basil pesto, pine nuts (D,N)	65
LEEKs	<i>Warm</i>	bacon vinaigrette, crispy leeks, egg yolks	55
BARBAJUANS	<i>Fried</i>	cheese and fresh herbs mix (D,N)	65

ALL PRICES ARE INDICATED IN AED AND ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE & 5% VALUE-ADDED TAX.

DISHERS WITH THE INDICATION

(S) CONTAINS SHELLFISH (G) CONTAINS GLUTEN (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN



La Ferme

SNAILS	<i>Broiled</i>	garlic parsley butter (D,N)	105
FROG LEGS	<i>Fried</i>	pil-pil sauce, blue cheese dip, garlic chips (D)	85
BEEF	<i>Raw</i>	tartare, tarragon aioli, shoestring potato	125
	<i>Raw</i>	carpaccio, manchego, crispy capers (D,N)	85
	<i>Seared</i>	wagyu tenderloin, green peppercorn sauce (D)	155
	<i>Braised</i>	short rib, bourguignon, crispy shallots	125
LAMB	<i>Grilled</i>	nutty lamb chops, garlic cream, lemon marmelade roasted potato, lamb jus (D,N)	155
	<i>Sautéed</i>	lamb sausage, baby potatoes, garlic yogurt (D)	85
BABY CHICKEN	<i>Grilled</i>	red label chicken, shoestring, olive jus	135

ALL PRICES ARE INDICATED IN AED AND ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE & 5% VALUE-ADDED TAX.

— DISHES WITH THE INDICATION —

(S) CONTAINS SHELLFISH (G) CONTAINS GLUTEN (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN

La Pâtisserie

PROFITEROLE	coffee ice cream, choco crumble, flowing caramel, vanilla chantilly (D)	45
VACHERIN	French meringue, lemon marmelade, lemon sorbet, lime espuma, lime zest (D)	45
MILLE-FEUILLE	crispy fillo, pistachio cream, pistachio praline, vanilla chantilly (D,N)	45
PAIN PERDU	dulce de leche, banana, toasted almond, praline ice cream (D,N)	45
CHOCOLATE MOUSSE	chocolate ganache, chocolate mousse, walnut praline, crispy gavotte (D,N)	45



ALL PRICES ARE INDICATED IN AED AND ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE & 5% VALUE-ADDED TAX.

DISHES WITH THE INDICATION

(S) CONTAINS SHELLFISH (G) CONTAINS GLUTEN (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN

Vesperal Hour

EVERY DAY, 5PM - 7PM

*Indulge in the elegance of golden hour at DRIFT Sea Lounge,
where selected cocktails are crafted to perfection
for AED 45 each.*

BISOUS BISOUS LADIES

TUESDAYS & THURSDAYS, 7PM - 10PM

*Join us for an unforgettable Ladies' Night by the beach
with unlimited bubbles & house wines for AED 150
and add AED 100 for 2 delicious dishes & a dessert.
Dance the night away with live entertainment &
beats from our beachside DJ.*