

GREAT DECISIONS



Shaken Dreams

3 classic cocktails	125
1 classic cocktail	60
mojito, margarita, martini, cosmopolitan	
long island iced tea, piña colada	

Sparkling Moments

2 glasses of moët & chandon, Brut	270
2 glasses of prosecco, zonin	99
1 bottle of moët & chandon, Brut	870
1 bottle of prosecco, zonin	330

Hops From Around The World

bucket of 3 bottles	95
bucket of 6 bottles	190
corona, amstel light, Heineken budweiser, stella	



Chef Meets Sommelier

2 house beverages + 3 tapas items	160
2 glasses wine OR bottled beer + 2 tapas items	150
2 glasses wine OR bottled beer + 1 tapas item	95

Late Hour (Sun-Wed 11PM - 1AM)

50 % off on selected wines, bottled beers
selected spirits

Wine Down

Receive a special price of a limited selection of
bottled wine.

Your Private Celebration

Be it your birthday, anniversary or wedding, we believe that there is always a reason to celebrate. We host private and semi-private events at Vista Bar & Terrace and Eclipse Bar.

For more information and our bespoke packages please ask our colleagues or

visit www.diningdfc.com



WORLDLY CLASSICS

As the world's first international luxury hotel brand, InterContinental Hotels & Resorts has been pioneering travel across the globe for seven decades. Our bars and lounges are a gateway to our distinctive style and culinary spirit and have served as a backdrop for some of the most iconic and celebrated moments in time. We have carefully crafted a selection of classic cocktails that capture the glamour of the InterContinental life, wherever you are in the world.

COCKTAILS AED 60

MARTINI

A legacy cocktail with an air of refined panache, it should be stirred, never shaken, to retain its clarity and composure.

Bombay sapphire, martini dry, olive

Served with grilled sheesh tawouk, garlic sauce (D, E)

CAIPIRINHA

Made from a raw sugarcane spirit that once sparked a revolution, it's potent, light and refreshing.

Cachaça, sugar, lime

Served with grilled Thai chicken satay, peanut sauce (D, N)

NEGRONI

This iconic aperitivo is the very definition of simplicity, it's sweet yet bitter.

Campari, bombay sapphire, martini rosso

Served with marinated feta cheese (D)

DAIQUIRI

A sweet and sour delight steeped in history for more than 100 years.

Bacardi white, lime juice, simple syrup

Served with smashed avocado and corn chips (G, So)

OLD FASHIONED

Emanating from the 19th century, it formed the basis for all other cocktails.

Jack Daniel's, angostura bitter, sugar

Served with Arabic lamb kofta, cucumber, yoghurt, mint chutney (D)

MARGARITA

Esquire Magazine first described her to the world as 'lovely to look at' in 1953. A perfect combination of sweet, salty, sour and bitter.

Olmeqa, triple sec, lime, salt rim

Served vegetable tempura, wasabi mayonnaise (D, E, G)

WHITE LADY

1937 – Invented by Harry MacElhone at Ciro's Club, London, this recipe was refined at The New York Bar in Paris.

Bombay sapphire, lemon juice, triple sec, sugar syrup

Served with lime and garlic marinated mussels (G, S)

NON-ALCOHOLIC AED 35

WATERMELON & MINT SMASH

Watermelon, sparkling water, lime, sugar, mint

Served with ahi tuna poke, wonton chips (F, G, So, Ss)

PINEAPPLE PRESSÉ

Pineapple juice, passion-fruit, almond, lime

Served with grilled minced seafood on sugar cane, tropical salsa (F, S, So)

(D) Dairy, (E) Egg, (F) Fish (G) Gluten, (N) Nuts, (S) Shellfish (So) Soya (Ss) Sesame seeds
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with sparkling wine | champagne

Nimisona Royal

fresh raspberries, bitter soaked sugar
topped with bubbles

Entertainer

malibu, grand marnier, fresh pineapple juice
topped with bubbles

Vista Airmail

bacardi carta blanca, fresh ginger
honey comb, topped with bubbles

Mimosa "The real One"

fresh orange seasoned with grand mariner
topped with bubbles

Venetian Bellini

white peach puree, topped with bubbles

Smoked Classics

80

Old Fashioned

woodford reserve, angostura bitters
brown sugar

**Negroni**

bombay sapphire gin, campari, martini rosso



Grain Refreshers

65

The Innocent

cynar, fresh watermelon, peroni beer

Normandy Cooler

cherry herring, cherry tomato, coriander
peroni beer

Bella Sour

chambord, fresh raspberries, elderflower, lime
heineken beer

Jalipso Punch

olemeca tequila, blue curacao, lemon
heineken beer,lemon salt

Cognac Coolers

75

Carthusian Story

hennessy v.s, chartreuse, falernum
fresh pineapple, lime

Liberator

hennessy v.s, elderflower, lychee
orange juice

Cuban Legacies

75

Sin City

havana 7 anos, bacardi, apricot brandy
pineapple

Bandit Secret

don Julio anejo, straw wine, orange liqueur
citrus, ardbeg mist

Kentucky Creations

75

Grenoble

woodford reserve,cointreau, amaretto,
raspberries, orange

Juniper Jams

75

Red Cloud

bombay sapphire, creme de cacao
tropical cream, Campari



On The Go

55

Man-goes

bombay sapphire, cointreau ,mango puree
tandoori spices

Kiss & Tell

olemeca tequila, fresh berries, chambord

Masamune

sake, bacardi 8, apple juice, cinnamon

Yuzu

absolute, yuzu, elderflower syrup, cucumber

For Cold Times

75

Hot & Nutty

frangelico, brew coffee, caramelized sugar



Vista Cappuchino

baileys, kahlua, amaretto

Yule Tide Toddy

makers mark, maple syrup ,apple juice
bitter, spice mix

MOCKTAILS

35

Energy Booster

fresh cucumber, apple juice, vanilla, salt

Mango Berry

mango juice, fresh berries

Bubbly Ginger

pineapple, apple juice, ginger
tonic water

GINS

We are proud of offering one of the largest and exclusive gin selections in town. The flavor profiles and taste notes are sheer endless. Choose the gin you love, and find our flavor notes in the menu.

	30ml	bottle
London Dry Gin		
beefeater 24, UK – <i>dried citrus peel</i>	67	1340
tanqueray n° 10, UK – <i>angelica, liquorice</i>	67	1340
diplôme, FRA – <i>honeyed juniper, citrus peels</i>	68	1300
bulldog, UK – <i>fresh floral</i>	54	1620
 opihr spiced, UK – <i>earthy, spicy</i>	70	1620
bloom gin, UK – <i>honey suckle, pomelo</i>	56	1300
rouge society classic, NZ – <i>citrus, juniper</i>	82	2050
caorunn, UK – <i>citrus, bitters</i>	68	1400
gin mare, SPA- <i>spicy, mild</i>	76	1750
sacred orris, UK – <i>mild, floral</i>	62	1550
Plymouth Gin		
plymouth, UK – <i>coriander, cardamom</i>	65	1300
Genever		
bols barrel aged genever, NL- <i>vanilla, spice</i>	66	1980
Old Tom Gin		
hayman's old tom, UK – <i>ginger, spicy notes</i>	52	1200
New American		
hendrick's, UK- <i>rose, cucumber</i>	70	1400
west winds sable, AUS- <i>spicy, creamy</i>	80	1840
sipsmith sloe, UK – <i>black, red berries</i>	64	1100
ferdinand saar dry gin, GER – <i>lemon, thyme</i>	86	1376
 ferdinand quince, GER – <i>sweet quince, grape</i>	86	1376
edgerton pink, UK- <i>citrus – tropical fruit notes</i>	72	1670

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SPARKLING

	glass	bottle
prosecco, zonin, ITA	67	330
moët at chandon brut, FRA	180	870
veuve clicquot yellow label brut, FRA	187	827
gosset grande rose, FRA		720
laurent perrier NV brut, FRA		750
gosset grande reserve brut, FRA		1090
dom pérignon, FRA		3290

WHITES



chardonnay, santa julia, ARG	54	270
pinot grigio "delle venezie IGT", zonin, ITA	57	283
muscat, "viña esmeralda", torres, SPA	69	296
chardonnay, penfolds, AUS	85	425
sauvignon blanc, wither hills, NZ	86	387
semillion-sauvignon, st hallett, AUS		347
chardonnay, chateau ste michelle, USA		375
albariño, martin códax, SPA		380
gavi di gavi DOCG, cossetti, ITA		390
sancerre, pascal jolivet, FRA		680

ROSES

cuvée rosé, chateau roubine, FRA	78	437
de casta rosé, torres, SPA		330

REDS

malbec, santa julia, ARG	54	270
shiraz "gamekeepers", st hallett, AUS	57	283
tempranillo "Ibericos", torres, SPA	65	347
bordeaux baron philippe rothschild, FRA	69	444
shiraz/cabernet sauv, "76", penfolds, AUS	90	450
pinot noir "cupids arrow", wild rock, NZ	89	590
chianti classico, castello di albola, ITA		390
merlot, marques de casa concha, CHI		421
cabernet sauv, chateau ste michelle, USA		480
malbec "Q", zuccardi, ARG		640



<u>DRAUGHTS</u>	33cl	50cl
heineken, NL	42	46
peroni, ITA	44	52
asahi, JAP	44	52

BOTTLED

corona, MEX	42	
amstel light, NL		
heineken, NL		
budweiser, USA		
stella artois, BEL		
strongbow cider, UK		
leffe blonde, BEL	50	
erdinger, GER	52	
guinness, IRE	52	

BLENDED SCOTCH WHISKEYS

	30ml	bottle
chivas regal 12 yo, Speyside	70	1800
chivas regal 18 yo, Speyside	126	2520
johnnie walker blue, multiple regions	247	5100
royal salute 21 yo, Speyside	296	5999
chivas regal 25 yo, Speyside	277	6750

SINGLE MALTS

ardberg 10 yo, Islay	77	1610
glenkinchie 12 yo, Lowland	79	1627
glenffidich 18 yo, Speyside	81	1620
macallan 12 yo, Speyside	87	1810
connemara, IRE	117	2340
glenmorangie Lasanta, Scotland	125	2750
oban 14 yo, Scotland	142	2840
the yamazaki 12 yo, JAP	147	2940
lagavulin 16 yo, UK	150	3300
nikka ssuru 17 yo, JAP	151	3300

<u>REST OF THE WOLRD</u>	30ml	bottle
woodford reserve, USA	55	1040
crown royal, CAN	57	1140
makers mark, USA	69	1380
evan williams single barrel, 2005, USA	78	1560
bushmills, IRE	78	1560
jack daniel's single barrel, USA	97	1940
amrut fusion,IND	121	2300

VODKAS

kettle one, NL	55	1100
42 below, NZ	55	1100
cîroc, FRA	68	1350
grey goose, FRA	70	1400
roberto cavalli, ITA	70	1400
belvedere, POL	70	1400
beluga noble, RUS	75	1500

RUMS

bacardi 8 yo, Cuba	58	1160
barbancourt Rum 15 yo, HAT	85	1400
ron zacapa 23 yo, GTM	107	2140

TEQUILAS

don julio añejo	60	1740
patrón reposado	74	1500
patrón silver	68	1640
patrón añejo	82	1800

COGNAC

hennessy vsop	106	2120
godet antartica "lcy cognac"	125	2100
remy martin xo	217	4140
hennessy xo	215	4300
hennessy paradis	387	7740
grappa, nonino	180	2500

APERITIVES & DIGESTIFS

arak masaya, amaretto, bailey's, campari	48	
fernet branca, frangelico, galliano		
jägermeister, khalua, sambuca		
southern comfort, pimms No 1		
martini dry/bianco /rosso		

FORTIFIED

taylor's tawny	48
taylor's late bottle vintage	90
taylor's 20 y.o.	150
madeira	90

NON-ALCOHOLICS

fresh juices	28	
orange/mango /pineapple /carrot		
voss still / voss sparkling (small/large)	23	35
pepsi / seven-up / ginger ale / tonic	18	
red bull	25	
royal breakfast / earl grey / morrocan tea	30	
chamomile / happy forest		
americano	25	
cappuccino / latte / mocha/ coffee press	30	
espresso (single/double)	25	28
turkish coffee (single/double)	28	35



SHISHA

We take great pride in our extensive shisha offering and serve them with an assortment of fresh fruits, dates, turkish delights and mix nuts

<u>flavors:</u>	125
apple / double apple /grape/mint/lemon / vista mix/ watermelon / sweet melon / orange / bubble gum / strawberry / cherry / rose / vanilla / cappuccino / mango / guava / salloum	
<u>add:</u>	
red bull	25

Lunch Menu (12 PM – 6 PM)



SIGNATURE DISHES

Homemade Mezze Platter (N) (D) (G) (Ss) 55

Traditional hot & cold mezze, Arabic bread

Arabic Mixed Grill (N) (D) (G) (Ss) 90

Shish tawook, lamb kofta and beef kebab

SALADS

Vista Salad (S) 50

Chicken, romaine lettuce, spinach, daterino tomato, anchovy and white tuna

Caesar Salad 40

Romaine lettuce, parmesan and anchovy

SANDWICHES

Beef Burger (D) 50

Beef patty, onion marmalade, comte cheese, french fries

Chicken Sandwich 45

Chicken breast, hard boiled eggs iceberg lettuce, veal bacon, tomato

Lamb Wrap 55

Lamb loin, sweet chili, grilled onion, french fries, garlic mayonnaise

Ciabatta (N) (V) 50

Mozzarella cheese, grilled zucchini rocket leaves, daterino tomato

Roast Beef Baguette 45

Beef tenderloin, comte cheese, spinach

SIDES

School Prawns 50

Deep fried school prawns, paprika mayonnaise

Chicken Satay (N) 50

Indonesian chicken satay , peanut sauce



*(D) dairy products, (E) egg, (G) gluten, (N) nuts, (S) shellfish
(Ss) sesame seeds, (So) soybeans*

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Tapas Menu (from 6 PM till late)

TAPAS

Olives ^(G)	kekas cuquillo piparras	16
Pimientos ^(G)	olive oil red pepper	16
Cherry peppers ^{(D)(G)}	feta cheese olive oil	18
Mussels ^{(G)(S)}	pimiento lemon olive oil	28
Tenderloin ^{(D)(G)}	mushroom soil truffle	28
Shrimps ^{(G)(S)}	tomato confit coriander	28
Baby squid ^{(G)(S)}	ink vinegar	29

RUSKS

		28
Salmon ^{(A)(D)(G)}	beetroot honey truffle	
Anchovy ^{(G)(S)}	chutney rosemary caviaroli	
Sardines ^{(G)(S)}	muscovado chutney	
Foie gras ^{(D)(G)}	fig chutney chestnut	

CEVICHE

Sea Bream ^{(So)(Ss)}	pimientos honey cilantro
Yellowfin Tuna ^{(So)(Ss)}	sesame lime soy
Scallops ^{(S)(So)}	papaya aji amarillo orange
Shrimps ^(S)	cucumber mango avocado

SOFT TACOS

32		32
	Flank Steak ^{(D)(G)}	queso de simon onion
	Steak Picadillo ^{(D)(G)(So)}	red pepper tomato
	Tuna ^{(D)(E)(G)(Ss)}	mayo avocado
	Shrimps ^{(D)(E)(G)(S)}	mango slaw mayo

CUTS & CHEESE

Halal Cured Cuts

Lamb Chorizo	30
Beef Salami	30
Cecina de Leon	38
Beef Speck	38
<i>all served with rusk ^(G)</i>	

Cured Cuts (contains pork)

Salchichon	38
Chorizo	38
Serrano	40
Pata Negra	60
<i>all served with rusk ^(G)</i>	

Cheese ^(D)

Manchego Anejo	30
Queso Ibores	30
Manchego Curado	30
Tierno Serviletta de Cambra	38
Queso Valdeon	38
Mahon Zamorano	38
<i>all served with crackers ^(G)</i>	

*alcohol (A), (D) dairy products, (E) egg, (G) gluten, (N) nuts, (S) shellfish
(Ss) sesame seeds, (So) soybeans*

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NOUGAT

Torrans Vicens has combined high level gastronomy and the Agramunt nougat tradition to create a new and innovative nougat concept

These nougat have been produced with the highest quality ingredients and a common denominator "Passion for Nougats" which the famous Chef Albert Adria joined with Nougat Master Angel Velasco

Nougat tasting of 10

for 132

30 per piece

Frambuesa ^{(D)(N)(So)}

raspberry marzipan | violet sugar

Raices ^{(D)(N)(G)(So)}

truffle | toffee | yuzu marzipan

Queso ^{(D)(N)(So)}

la seu dúrgell cheese | bitter chocolate | almond

Kikos ^{(D)(N)(G)(So)}

toasted corn | lime truffle | praline

Cheesecake ^{(D)(N)(G)(So)}

cheese truffle | raspberry | chocolate crunch

Pan Aceite ^{(D)(G)(So)}

bitter chocolate truffle | olive oil | crunchy bread | salt

Arroz Con Leche ^(D)

crunchy rice | creamy truffle | cinnamon | lemon

Alba White Truffle ^{(N)(So)}

hazelnut | praline | nougat

Thai ^{(D)(G)(So)}

coconut | nougat

Curry ^{(D)(E)(N)}

strawberry | nougat

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(Ss) sesame seeds, (So) soybeans*

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