

# VISTA

LOUNGE

## DAY TIME TREATS

### COFFEE SELECTION

	Dhs
<b>American Coffee</b>	20/25
<b>French Press Coffee</b>	30
<b>Espresso</b>	20/22
<b>Ristretto</b>	20
<b>Espresso Macchiato</b>	20
<b>Cappuccino</b>	22
<b>Café Latte</b>	22
<b>Café Mocha</b>	25
<b>Hot Chocolate</b>	25
<b>Turkish Coffee</b>	18/25
Served at your desired sweetness	
<b>Coffee Flavors</b>	5
Caramel	
Vanilla	
Hazelnut	
Chocolate	

All prices are inclusive of 10% municipality fees & 10% service charge

## THE CLASSIC TEAS

(Our teas have been exclusively picked from the Jing Collection)

	Dhs
<b>Earl Grey</b> Refreshing and bright, with lifted citrus charm freshening and structured tenacity of the Ceylon leaf.	20
<b>Assam Breakfast</b> Statuesque and broad, with plenty of grip and structure and rich finishing flavours of malt	20
<b>Moroccan Mint</b> Clean and refreshing, the mint flavors are prominent and sustained	22
<b>Organic Jade Sword Green Tea</b> Clean, rounded, full and grassy with faint seaweed complexities	20
<b>Darjeeling Second Flush</b> Light, crisp and refreshing, with graceful citrus lift	20
<b>Organic Whole Chamomile Flowers</b> Full, mellow floral depths with soft, refreshingly bitter vegetal complexities in the finish.	20

## THE LUXURY BLENDS

<b>Jasmine Pearls</b> The most perfectly balanced spring green tea, repeatedly hand scented with fresh jasmine flowers	25
<b>Blackcurrant and Hibiscus</b> Vivid, intense and lively with a rich spectrum of berry fruits	25
<b>Whole Rosebuds</b> Light and fragrant like a delicate perfume, the infusion is soothing, soft and refreshing	25

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**Vintage Puerh Mini Tuo** 25  
 Beautifully aged loose leaf puerh, zesty and fresh with a faint hint of smokiness, warm apricot and peach finish

**Yellow Gold Oolong** 25  
 A hand-rolled oolong with an aroma and flavor combining caramel notes, tangy citrus and fresh grasses

**Silver Needle** 25  
 Picked from Tai Mu Mountain garden, sweet and mellow taste is ideal for drinking on long, lingering afternoons

## MINERAL WATER

	Dhs	
	Small	Large
Perrier, France	16	30
Acqua Panna, Italy	18	30
San Pellegrino, Italy	25	30

## SOFT DRINKS

Coke/Diet Coke	18
Sprite/Diet Sprite	18
Bitter Lemon	18
Ginger Ale	18
Fanta	18
Red Bull Energy Drink	25

## FRESH JUICES

Orange	25
Grapefruit	25
Carrot	25
Pineapple	25
Watermelon	25
Green Apple	25

## LUSCIOUS COOLERS

(Non-alcoholic)

	Dhs
<b>Apple Storm</b> Fresh green apple blended with lemon juice & apple flavor, balanced with lemonade	30
<b>Superb Colada</b> Fresh strawberry, raspberry & pineapple juice blended together with coconut cream	30
<b>Before Sunset</b> Vanilla ice cream blended with ripe banana & fresh orange juice	30
<b>Mango Berry</b> Strawberry ice cream blend with fresh strawberry & mango juice	30
<b>Ginger Lemon Tree</b> Muddled fresh ginger, lime, mint leaves & demerara sugar charged with soda water & apple juice	30

## ICED TEAS

<b>Berry Forest</b> Whole blackcurrants, berries, and cracked hibiscus shells make this sumptuous herbal infusion delightfully refreshing	25
<b>Green Peach</b> A delicious blend of organic green tea with peach flavour	25
<b>Moroccan Mint</b> An outstanding organic and fair gunpowder tea blended with whole peppermint leaves	25
<b>Passion Dream</b> Artfully combines the pleasantly sweet tropical flavor of a fresh passion fruit with the bright, lively taste of Ceylon black tea	25

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## ICED COFFEES

<b>Iced Latte</b>	Dhs 25
<b>Iced Mocha</b>	25
<b>Iced Chocolate Milk</b>	25

## SMOOTHIES

<b>Strawberry</b>	30
<b>Mango</b>	30

## FRAPPUCCINOS

<b>Mocha</b>	30
<b>Latte</b>	30

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## BAR SNACKS

	Dhs
<b>Soup of the Day</b> Daily Chef's selection of Asian or Western soups	55
<b>Arabic Hot Mezzeh</b> Selection of kibbeh, fatayer and sambousek with tahina sauce	55
<b>Prawn Crackers (Contains Shellfish)</b> Traditional fried prawn crackers served with hot and sour dressing	40
<b>Duck Spring Rolls</b> Crispy fried Beijing Duck rolls with hoisin ginger emulsion	55
<b>Sichuan Style Pepper Chicken Wings</b> Sichuan spiced chicken wings with green papaya remoulade	55
<b>Cajun Fat Cut Fries</b> Hand cut fries tossed in Cajun spices and served with roasted garlic aioli	35
<b>Spicy Thai Beef Salad (Contains Nuts)</b> Sliced rare beef tossed with sweet basil, coriander, toasted peanuts and Asian greens	65
<b>Chicken Caesar Salad</b> Tender pieces of grilled baby chicken with crispy garlic crouton, egg and parmesan cheese	60
<b>Mixed Indian Samosas (Contains Nuts)</b> Chicken and vegetable samosas with mint and tamarind chutney	40
<b>Pizza Margarita</b> Fresh tomato slices and mozzarella cheese	50
<b>Pizza Parmaroccola (Contains Pork)</b> With thinly sliced Parma ham, wild mushroom and Rocca lettuce	60

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<b>Selection of Chef's favourite Sushi, Sashimi and Maki (Contains Shellfish)</b>	110
<b>Vista Signature Crab Cakes (Contains Shellfish)</b> Thai style with peanut sauce Mediterranean with avocado & citrus aioli Sri Lankan with coconut sambal	65
<b>InterContinental Panini Club</b> Homemade Ciabatta bread filled with veal bacon, cheddar cheese, grilled chicken, fried egg and mixed lettuce leaves	60
<b>Chicken Shawarma</b> Wrapped in homemade Saj bread, served with Arabic pickles and sumac mayonnaise	65
<b>Vista Open Burger</b> Grilled beef burger with aged cheddar, pink onion jam, fried egg, tomato chutney and hand cut fries	75
<b>Open Steak Sandwich</b> Thinly sliced beef strip loin with sautéed spinach, smoked cheddar, caramelized onion and homemade BBQ sauce	75
<b>Thermidor Style Seafood Pie (Contains Shellfish)</b> Mixed seafood and mushroom pie with creamy mustard and tarragon sauce, grilled asparagus and sauce hollandaise	110
<b>10 Oz Beef Sirloin Steak</b> Grilled Black Angus Sirloin with mixed green salad and your choice of mashed potato, steamed rice or French fries	120

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## DESSERT

<b>Umali</b>	Dhs
<i>traditional Egyptian hot sweet with milk and toasted nuts</i>	40
<b>Tiramisu</b>	45
<i>traditional Italian Tiramisu</i>	
<b>Cheese Cake</b>	45
<i>with mascarpone Chantilly and balsamic strawberry compote</i>	
<b>Chocolate Cake</b>	45
<i>chocolate mousse cake with crispy praline and chocolate cream</i>	
<b>Fruit Platter</b>	50
<i>freshly sliced seasonal fruits</i>	
<b>Devonshire Tea</b>	80
Selection of homemade scones and our chef's choice of preserves, clotted cream and whipped butter	
<b>Vista High Tea (Contains Seafood)</b>	110
Our chef's personal sweet and savory selection served with your choice of gourmet tea	

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## EVENING TREATS

### PAST AND GLORIOUS

<b>Mojito</b>	55
Cuban Rum muddle together with fresh lime, mint leaves & brown sugar, finished with soda water served long with crushed ice	
<b>Bloody Mary</b>	55
Vodka, tomato juice, Worcestershire Sauce, spices & lemon	
<b>Classic Martini</b>	55
A modicum of Vermouth stirred with Gin, finished with a green olive	
<b>Margarita</b>	55
Gold Tequila, Triple Sec shaken with lemon juice & sugar syrup, served chilled, on the rocks or frozen. Please ask your server for other fruit flavors	
<b>Caipirinha</b>	55
Cachaça 51, fresh lime, demerara sugar & crushed ice	
<b>Manhattan</b>	55
Bourbon mixed with Vermouth – sweet, dry or perfect	
<b>Cosmopolitan</b>	55
Citrus Vodka & Cointreau shaken with fresh lime topped with cranberry juice	
<b>Mai Tai</b>	55
A mix of White Rum, Triple Sec, & Amaretto shaken with pineapple juice & topped with Dark Rum	
<b>Negroni</b>	55
Botanical Gin stirred well with Campari & sweet Vermouth, topped with optional soda water & orange trace	
<b>Piña Colada</b>	55
Coconut Rum & White Rum blended with fresh pineapple juice & coconut cream	

## ULTIMATE MARTINI

<b>Tokyo Drift</b>	55
Fresh green melon muddled with Midori & Citrus vodka shaken with lime juice & sugar	
<b>Gucci Shoes</b>	55
Vodka, Malibu & Frangelico shaken with fresh cream, dusted with chocolate powder	
<b>Sunset Orange Berry</b>	55
Mandarin vodka shaken with fresh orange juice & raspberry, balanced with Crème de Cassis	
<b>Moment of Truth</b>	55
Vodka, Ginger wine & Apricot brandy shaken with apple juice	
<b>Lychee Berry Tini</b>	55
Fresh lychee smashed with fresh raspberry, Raspberry vodka, Framboise, cranberry juice & lime squeeze	
<b>Cucumber Martini</b>	55
Fresh cucumber muddled with mint leaves, sugar & a dash of bitters, shaken with Vodka & a splash of Peach Schnapps	
<b>Violetta</b>	55
Vodka, Cointreau & Parfait Amour shaken with cranberry & lime juice	
<b>Green Apple &amp; Vanilla Martini</b>	55
Fresh green apple muddled with peach schnapps & Vanilla vodka, shaken with lime juice and sugar	
<b>Crème Brulee Martini</b>	55
Vanilla vodka, Frangelico and Grand Marnier shaken with fresh cream, finished with orange zest & a vanilla stick	

## LONG REFRESHERS

<b>Sun Kiss</b>	55
Fresh raspberry & lime muddle with orange, shaken with Absolut Raspberry & Cointreau topped with cranberry juice	
<b>Ruby Cooler</b>	55
Absolut Mandarin shaken with Triple Sec & ruby grapefruit juice, top up with tonic water & a splash of grenadine	
<b>Blossom Mojito</b>	55
Fresh lime muddle with mint leaves & demerara sugar, charged with Aged Gold Rum, topped up with soda & splash of fresh orange juice	
<b>Mila Mi Amore</b>	55
Triple distilled Vodka & Parfait Amour, shaken with grapefruit, cranberry & lime juice, finished with soda on top	
<b>Summer Swizzle</b>	55
Green grapes smashed with lime, Malibu, Midori & vodka, shaken with fresh pineapple juice	
<b>Raspberry Collin</b>	55
Fresh raspberry smashed with Botanical gin & Framboise, shaken with lemon juice, sugar & topped with soda water	
<b>So Mint</b>	55
Fresh mint leaves twisted with lime juice, sugar & shaken with Botanical Gin, topped with soda water, & laced with Crème de Menthe	
<b>Hold me Thrill me Kiss me</b>	55
Fresh strawberry smashed with lime & Strawberry Liqueur, shaken with Vanilla vodka, topped up with soda water	

## DESERT ROCKS

- Berry Sour # 7** 55  
Jack Daniel paired with Framboise, shaken with fresh raspberry, sugar & lemon juice strained over crushed ice
- Vista Crush** 55  
Citrus vodka & Crème de Mure shaken with cranberry & lemon juice, strained over crushed ice, finished with mixed fresh berries
- Kiwi Batidas** 55  
Fresh kiwi smashed with lime and brown sugar, charged with Brazilian Rum & condensed milk, served over crushed ice
- Green Mile** 55  
Green apple & green grapes smashed with Peach schnapps & Vodka, shaken with lemon juice & sugar
- Gold Passion** 55  
Fresh strawberry muddled with passion fruit & lime, charged with Gold Tequila & Fraise

## SMART SHOOTERS

- Bella Vista** 45  
Layers of Framboise & Citrus vodka, finished with a drop of fresh lychee
- KMA** 45  
Triple layers of Kahlua, Midori & vodka
- Spiced Garden** 45  
Aged Golden Spiced Rum shaken with Galliano and served with lime
- The Transformer** 85  
Triple layers of Crème de Menthe, Galliano and Jägermeister, powered with flaming Grand Marnier, Drambuie and orange zest

## SEDUCTIVE FIZZ

<b>Russian Spring Punch</b>	180
Smirnoff vodka shaken with fresh raspberry, Framboise & lime twist, topped up with Champagne	
<b>Vista Comfort</b>	180
Southern Comfort & Peach Schnapps shaken with fresh orange juice, topped up with Champagne	
<b>Crown Royal</b>	180
Champagne crowned with Framboise, finished with fresh raspberry	
<b>On Bended Knee</b>	180
Fresh strawberry muddled with Fraise, shaken with lime & Blackcurrant vodka, topped up with Champagne	
<b>Peppermint Fizz</b>	180
Champagne laced with Crème de Menthe, finished with a red cherry	
<b>Royal Chocolate Martini</b>	180
Vanilla vodka shaken with Cacao White, topped with Champagne	

## CHAMPAGNE

	Glass	Bottle
<b>Champagne</b>		
Laurent Perrier Brut	170	750
Jacquesson Cuvée 734		850
Veuve Clicquot Yellow Label		900
Gosset Grand Rosé		1,190
Dom Pérignon		2,390
<b>Sparkling</b>		
Simonsig, South Africa		300

## WINE

	Dhs	
	Glass	Bottle
<b>White Wine</b>		
Catarratto, Ca'di Ponti – Italy	29	130
Pinot Grigio, Garganega – Italy	35	155
Chardonnay, Montes – Chile	42	190
Sauvignon Blanc, Oxford Landing Estates – S. Australia	48	215
Chardonnay Semillion, Penfolds – Australia	55	255
Riesling, Dr. Loosen – Germany		295
Vermentino, Costamolino, Argiolas– Italy		350
Sancerre, Domaine Rix – France		450
Mâcon- Lugny Saint Pierre, Bouchard –France		490
<b>Red Wine</b>		
Colombelle, Plaimont – France	29	135
Merlot, Piropo – Argentina	35	155
Shiraz, Argento – Argentina	42	190
Cabernet Sauvignon, Montes – Chile	48	215
Escudo Rojo, De Rothschild – Chile		395
La Planta, Arzuaga – Spain		420
Pinot Noir, Bouchard – France		485
Château Eglise d'Armens, St EmilionGrd Cru – France		550
<b>Rosé Wine</b>		
Rose d' Anjou, Sauvion – France	38	200
<b>Dessert Wine</b>		
El Noble Late Harvest Sauvignon Blanc, Villard – Chile (37.5cl)		320