

BEVERAGE MENU



COFFEE

Espresso S/D	20/25
Americano	20
Cappuccino	25
Latte (Hot/Iced)	25
Add Vanilla / Caramel / Hazelnut Syrup	+5
Pumpkin Spiced Latte	30
Flat White	25
Cortado	22
Piccolo	22
Spanish Latte (Hot/Iced)	25
Emirati Blend	25
Turkish Coffee	25
Irish Coffee	40
Mocha	25
Hot Chocolate	25
Add Whipped Cream / Marshmallows	+5

MILK OPTIONS

Low Fat / Full Fat / Coconut (+2) / Soya (+2) / Almond (+4)

FILTERED COFFEE

V60	35
Chemex	35
French Press	35

HOUSE TEA

English Breakfast	25
Green	25
Matcha	20
Earl Grey	25
Jasmine	25
Moroccan	25
Jebel Jais (Artemisia)	25
Hibiscus	25

BUBBLE MILK TEA

Coconut	30
Banana	30
Matcha	30
Taro	30
Watermelon	30

FRESHLY BREWED ICED TEA

Lemon	30
Peach	30
Hibiscus	30

FRAPPE

Caramel	35
<i>Espresso / Caramel Sauce / Milk / Whipped Cream</i>	
Chocolate Frappe	35
<i>Espresso / Nutella / Milk / Whipped Cream / Cacao Powder</i>	
Pumpkin Spice Frappe	35
<i>Espresso / Pumpkin Spice Syrup / Milk / Whipped Cream / Nutmeg Powder</i>	

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WATER

Our water is called “**Kangen water**”, which means “return to origin” in Japanese. Kangen water is alkaline water produced by our alkaline ionizer and water filtration machine. For more than 40 years, Kangen Water has been used in Japan to help to store the body to its original, alkaline state. Our filtration machine can transform ordinary tap water into healthy, fresh tasting alkaline drinking water. Kangen Water is superior to tap and purified water and has a negative oxidation-reduction potential or ORP.

Kangen Water does not remove many minerals that are lost in the process of purifying bottled water. By choosing to drink alkaline water, you aid your body in returning to a balanced state. Kangen Water is a fresh, clean and great tasting way to obtain optimal health!

Filtered Water Still (500ml / 1L)	15/25
San Pelligrino Water (500ml / 1L)	17/27

FRESH JUICES

Orange / Watermelon / Pineapple	25
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SOFT DRINKS

Coca Cola (Regular / Zero)	18
Fanta Orange	18
Sprite	18
Ginger Ale / Ginger Beer	18/30
Tonic Water	18
Soda Water	18
Red Bull (Regular / Sugar Free)	40

SMOOTHIES

Acai	35
<i>Acai / Blueberry / Mango / Banana</i>	
Puro Colada	35
<i>Banana / Pineapple / Coconut</i>	
Tropical	35
<i>Mango / Pineapple / Passionfruit</i>	
Hulk	35
<i>Spinach / Celery / Broccoli / Mango / Banana / Pineapple</i>	

MOCKTAILS

1484 Passion	40
<i>Pineapple Juice / Lemon Juice / Passionfruit Puree / Coconut Syrup</i>	
Cinderella	40
<i>Orange Juice / Pineapple Juice / Lemon Juice / Grenadine / Ginger Ale</i>	
Coco Loco	40
<i>Lychee Juice / Coconut Milk / Blue Lagoon Syrup / Coconut Flakes Rim</i>	
Orange Spritz	40
<i>Fresh Orange Juice / Lime Juice / Honey / Vanilla Syrup / Soda Water</i>	
Virgin Thaijito	40
<i>Ginger Lemongrass Syrup / Lime Wedges / Brown Sugar / Fresh Mint / Ginger Beer</i>	
Virgin Mojito	40
Choose from: <i>Classic / Passionfruit / Blueberry / Raspberry</i>	
Frozen Mint Lemonade	40
<i>Lemon Juice / Simple Syrup / Fresh Mint / Water</i>	

SIGNATURE COCKTAILS

Exotica	55
<i>Vodka / Passionfruit Puree / Coconut Syrup / Lemon Juice / Pineapple Juice / Foamer</i>	
1484 Spritz	60
<i>Prosecco / Aperol / Elderflower Syrup / Lychee Juice / Soda Water</i>	
Jais Sunrise	60
<i>Prosecco / Cointreau / Fresh Orange Juice / Grenadine</i>	
Hugo	60
<i>Prosecco / Elderflower Syrup / Fresh Mint / Lime / Soda</i>	
Thaijito	55
<i>Spiced Rum / Lime / Ginger Lemongrass Syrup / Brown Sugar / Ginger Beer</i>	
Coco Blue	55
<i>Malibu / Blue Curacao / Pineapple Juice / Coconut Milk</i>	
Sticky Date Martini	55
<i>Vodka / Kahlua / Butterscotch / Espresso / Caramel Dates Syrup / Condensed Milk</i>	
Puro G&T	60
<i>Hendricks Gin / Cucumber / Lime / Elderflower Syrup / Basil / Tonic</i>	
Jais Mule	55
<i>Bourbon Whiskey / Fresh Orange Juice / Lime Juice / Ginger Beer</i>	
Sunset Margarita	55
<i>Tequilla Blanco / Amaretto / Orange Juice / Lime Juice / Salt Rim</i>	

BEER

Heineken	40
Peroni	40
Corona	40
Savanna (Premium Cider)	35

WHITE WINE

Santa Julia	45/210
<i>Sauvignon Blanc / Argentina</i>	
Oyster Bay	50/215
<i>Sauvignon Blanc / New Zealand</i>	
Argento	45/210
<i>Pinot Grigio / Argentina</i>	
Zonin Ventiterre	50/230
<i>Pinot Grigio / Italy</i>	

SPARKLING

Zonin	50/240
<i>Prosecco / Italy</i>	
Veuve Clicquot Brut 37.5cl / 75cl	420/900
<i>Champagne / France</i>	

ROSE WINE

Santa Julia	45/210
<i>Syrah / Argentina</i>	
Cuvee Sabourin	50/230
<i>Cinsault, France</i>	
Kumala	45/210
<i>Blend, South Africa</i>	

NON ALCOHOLIC SPARKLING

Vintense Sparkling Chardonnay	Btl 50
<i>Belgium</i>	
Bel Normande Sparkling White Grape	Btl 50
<i>France</i>	
Bel Normande Sparkling Apple & Pomegranate	Btl 50
<i>France</i>	

RED WINE

Enrique Foster	40/180
<i>Malbec / Argentina</i>	
Santa Julia	45/210
<i>Malbec / Argentina</i>	
Cassilero del Diablo Reserva	50/230
<i>Cabernet Sauvignon / Chile</i>	
Sabourin Grande Reserve	55/255
<i>Cabernet-Merlot / France</i>	
Lindemans Cawarra	50/230
<i>Shiraz-Cabernet / Australia</i>	

VODKA

Absolut	35
Belvedere	45
Grey Goose	50

GIN

Bombay	35
Tanqueray	40
Hendricks	45

RUM

Captain Morgan (White / Dark / Spiced)	35
Bacardi (White)	40

WHISKEY

J.W. Red Label	35
Jim Beam	35
Jack Daniels	40

COGNAC

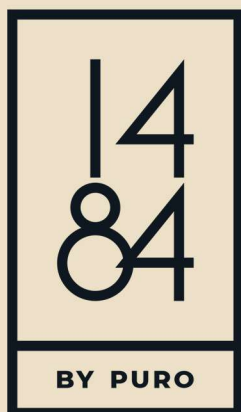
Hennessee V.S.	55
Remy Martin V.S.O.P.	65

TEQUILLA

Jose Cuervo Especial Gold	40
Patrón XO Cafe	50

LIQUEUR

Amarula	35
Disaronno	35
Kahlúa	35
Cointreau	35
Malibu	35
Pisco	35



FOOD MENU



BREAKFAST MENU

Daily served from 8am - 11:30am

ACAI BOWL

Acai / Banana / Blueberry / Strawberry / Raspberry / Granola / Chia Seeds / Coconut Flakes

55

1484 BREAKFAST

Toast / Egg / Chicken Sausage / Veal Bacon / Hash Browns / Tomato / Mushroom / Baked Beans

70

KETO BREAKFAST

Eggs / Angus Beef Patty / Veal Bacon / Chicken Sausage / Fried Tomato / Mushroom / Avocado / Spinach

70

AVOCADO TOAST

Toasted Sourdough Bread / Mashed Avocado / Sundried Tomato / Pickled Fennel / Poached Eggs / Dill
Add Salmon + 10

70

EGG BENEDICT

Toasted English Muffin / Turkey Ham / Spinach / Poached Eggs / Hollandaise Sauce

65

EGG ROYALE

Toasted English Muffin / Smoked Salmon / Spinach / Poached Eggs / Hollandaise sauce

65

EGG FLORENTINE

Toasted English Muffin / Mashed Avocado / Spinach / Poached Eggs / Hollandaise Sauce

60

TRADITIONAL SHAKSHUKA

Eggs Poached in Spicy Tomato- & Green Pepper Stew / Crumbled Feta Cheese / Arabic Bread / Olives

60

TAPSILOG

Marinated Beef / Garlic Fried Rice / Fried Egg / Ensalada

70

SAVORY CHICKEN WAFFLE

Homemade Waffle / Sweet Potato Puree / Home Made Poached Chicken Salad / Arugula

60

PANCAKE STACK

3 Pcs Buttermilk Pancakes / Maple Syrup / Chantilly Cream / Mixed Berries / Icing Sugar

55

FRESH FRUIT PLATTER

Selection of Seasonal Fruits with Yoghurt and Jais Honey

45

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ALL DAY MENU

Daily served from 12pm onwards

SOUPS

MINISTRONE SOUP **DGG**

Onion / Carrot / Celery / Tomato / Beans / Herbs / Pasta / Parsley / Red Pepper
Parmesan Cheese

45

SEAFOOD SOUP **GG**

Mussels / Shrimps / Salmon / Fennel / Leeks / Celery / Red Chili / Tomato / Thyme

50

STARTERS

TOMATO BURRATA TOAST **DGGN**

Toasted Sourdough Bread / Basil Pesto / Rocket Leaves / Cherry Tomato / Burrata
Balsamic Reduction / Olive Oil

70

CRISPY ZUCCHINI FRIES **DGG**

Lemon Chili Aioli / Parmesan Cheese / Parsley

45

MOMOS

6 pcs Steamed Dumplings

Ricotta and Spinach **DDEGG** 60

Chicken **DDEGG** 60

SMOKED BEEF CARPACCIO **DN**

Smoked Beef Carpaccio / Maple Balsamic Reduction / Pickled Capers
Parmesan Cheese / Pine Nuts / Arugula / Olive Oil

75

KOREAN FRIED CHICKEN **GG**

Crispy Boneless Chicken / Sweet & Spicy Korean Sauce / Asian Slaw / Green Onion

70

CALAMARI FRITTI **SEGG**

Crispy Tempura Battered Fresh Calamari / Spiced Aioli / Lemon Wedge

65

WASABI SHRIMPS **SEGG**

Crispy Tempura Battered Shrimps / Wasabi Mayo / Mango Salsa

70

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SALADS

1484 SALAD **D E G**

Mixed Greens / Breaded Chicken Breast / Veal Bacon / Boiled Egg / Avocado / Cucumber
Tomato / White Cheddar Cheese / Honey Dijon Dressing

70

CAULIFLOWER SALAD **O N**

Roasted Cauliflower / Baby Spinach / Red Onion / Raisins / Dill / Toasted Almond Flakes
Honey Vinaigrette

60

BEETROOT AND KALE SALAD **O N**

Roasted Beetroot / Sweet Potato / Kale / Candied Walnuts / Goat Cheese
Maple Balsamic Dressing

65

CRUNCHY CHICKEN SALAD **O G**

Napa Cabbage / Sous Vide Chicken / Radicchio / Romaine Lettuce / Carrot / Crispy Wonton
Crispy Noodles / Plum Vinaigrette / Sesame Seeds / Spring Onion / Chives

70

THAI SALAD **S O N**

Choose Protein from Churrasco Beef / Shrimps

Tomato / Cucumber / Mango / Red Onion / Toasted Peanuts / Green Apple / Capsicum
Thai Basil / Yam Dressing

70

BURGERS AND SANDWICHES

1484 BURGER **D E G**

Toasted Brioche Bun / Angus Beef Patty / Iceberg Lettuce / Tomato / Cheddar Cheese
Chipotle Mayo / French Fries

75

SLIDERS TRIO **S D O E G**

Angus Beef Slider / Chicken Katsu Slider / Shrimp Croquette Slider

80

BOMBAY VEGGIE BURGER **D O E G**

Toasted Brioche Bun / Veggie Patty / Red Onion / Cucumber / Tomato / Coriander
Tonkatsu Aioli / Raita / Sweet Potato Fries

65

HALLOUMI WRAP **D O G**

Toasted Flour Tortilla / Grilled Halloumi Cheese / Red Onion / Mixed Bell Peppers
Smoked Paprika / Coriander / Avocado / Lime / Sour Cream / Sweet Potato Fries

60

CHICKEN TIKKA WRAP **O E G**

Toasted Flour Tortilla / Raita / Romaine Lettuce / Marinated Chicken Thigh / Red Onion
Coriander / French Fries

65

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MAIN COURSE

VEGETARIAN / VEGAN

VEGAN POKE

*Sushi Rice / Cucumber / Red Onion / Red Radish / Avocado / Seaweed / Fried Tofu
Poke Sauce / Sesame Seeds*

60

PANEER TIKKA MASALA

Paneer Tikka Masala / Naan Bread / Steamed Basmati Rice / Mango Chutney

70

VEGETABLE CASHEW STIR FRY

*Cauliflower / Broccoli / Carrots / Snow Peas / Green Onion / Fried Cashew Nuts
Sweet and Sour Sauce / Steamed Jasmin Rice*

70

MEAT

STEAK

Choose Cut:

200G RIBEYE STEAK  185
150G TENDERLOIN STEAK  225



SIDES

Choose Two Sides:

Mashed Potato 
Creamed Spinach   
French Fries / Sweet Potato Fries
Roasted Seasonal Vegetables
House Salad

SAUCE

Choose One Sauce:

Peppercorn Sauce 
Mushroom Sauce 

STEAK TERIYAKI

*Grilled NY Steak / Jasmin Rice / Carrot / Haricot Verts / Teriyaki Sauce
Sesame Seeds / Cucumber Sunomono*

95

BRAISED SHORT RIBS

*48 Hours Slow Braised Short Ribs / Mashed Potato / Honey Glazed Carrots
Soy au Jus / Curly Leeks*

130

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MAIN COURSE

POULTRY

CHICKEN TIKKA MASALA

Chicken Tikka Masala / Naan Bread / Steamed Basmati Rice / Mango Chutney

75

CHICKEN TERIYAKI

*Grilled Sous Vide Chicken Breast / Jasmin Rice / Carrot / Haricot Verts / Teriyaki Sauce
Sesame Seeds / Cucumber Sunomono*

70

SEAFOOD

FISH AND CHIPS

Crispy Tempura Battered Haddock / French Fries / Mushy Peas / Lemon / Tartar Sauce

95

MIRIN GLAZED SEABASS

Mirin Glazed Grilled Greece Seabass / Fennel Puree / Green Asparagus / Roasted Carrot

95


SALMON TERIYAKI


*Grilled Norwegian Salmon Fillet / Jasmin Rice / Carrot / Haricot Verts / Teriyaki Sauce
Sesame Seeds / Cucumber Sunomono*

100

SIDES

Toasted Garlic Bread  30

Mashed Potato  30

Creamed Spinach  30

French Fries / Sweet Potato Fries 30

Roasted Seasonal Vegetables 30

House Salad 30

NOODLES

HOISIN DUCK SOBA

Soba Noodles / Hoisin Glazed Duck Breast / Sliced Mango / Watercress / Sesame Seeds

80

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MAIN COURSE

PIZZA

MARGHERITA **DG**

Tomato Sauce / Mozzarella Cheese / Basil / Oregano / Olive Oil

60

VERDURE **DGG**

*Tomato Sauce / Mozzarella Cheese / Broccoli / Mushroom / Capsicum / Onion
Cherry Tomato / Olives / Herbs / Olive Oil*

65

TARTUFO **DG**

Black Truffle Paste / Burrata Cheese / Cherry Tomato / Arugula / Olive Oil

70

BBQ CHICKEN **DGG**

*Barbeque Sauce / Mozzarella and Cheddar Cheese / Cajun Spiced Chicken
Red Onion / Coriander*

65

FRUTTI DI MARI **SDG**

Tomato Sauce / Mozzarella Cheese / Squid / Mussels / Shrimps / Oregano / Olive Oil

65

PASTA

CREAMY EDAMAME PESTO LINGUINE **DGN**

*Linguine Pasta / Creamy Pesto Sauce / Edamame Beans / Jais Olive Oil / Cashew Nuts
Parmesan Cheese / Rocket Leaves*

75

CARBONARA **DEG**

Linguine Pasta / Egg Yolk / Cream / Parmesan Cheese / Veal Bacon

75

CHICKEN AND MUSHROOM PENNE **DG**

Choose Sauce: Alfredo Sauce or Pink Sauce

Penne Pasta / Chicken Breast / Mushroom / Parmesan Cheese / Parsley

75

SPAGHETTI BOLOGNESE **DGG**

*Spaghetti Pasta / Tomato Sauce / Minced Beef / Onion / Mushroom
Parmesan Cheese / Basil*

85

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KIDS MENU

BREAKFAST

Daily served from 8am - 11:30am

SCRAMBLED EGGS ON TOAST **D E E G**

Choice of White or Brown Toast

Scrambled Eggs / Cheese / Hash Brown

45

PANCAKE **D E E G**

Buttermilk Pancake / Nutella / Chantilly Cream / Oreo / Mixed Berries

45

KITTY OATMEAL BOWL **D E G**

Oats / Maple Syrup / Strawberry / Banana / Blueberry

45

LUNCH

Daily served from 12pm onwards

CHICKEN TENDERS **D E E G**

Crispy Chicken Tenders / French Fries / Juice / Ice Cream

55

MAC AND CHEESE **D E E G**

Penne Pasta / Cream / Parmesan Cheese / Juice / Ice Cream

55

MEATBALLS SPAGHETTI **D O E E G**

Spaghetti / Tomato Sauce / Meat Balls / Parmesan Cheese / Juice / Ice Cream

55

FISH AND CHIPS **S D O E E G**

Crispy Tempura Battered Haddock / Tartar Sauce / French Fries / Juice / Ice Cream

55

CHEESEBURGER SLIDER **D E E G**

Mini Cheeseburger / French Fries / Juice / Ice Cream

55

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DESSERTS

CHOCOLATE FONDANT **D E G N**

*Chocolate Fondant / Black Sesame Ice Cream / Chocolate Sauce / Mixed Berries
Almond Streusel*

50

PECAN NUT BROWNIE **D E G**

Salted Caramel Ice Cream / Chocolate Sauce / Mixed Berries

45

STICKY DATES TOFFEE PUDDING **D E G**

Dates Pudding / Toffee Sauce / Vanilla Ice Cream

45

TRES LECHES CAKE **D E G**

Cacao Powder / Fresh Strawberry

45

ASSORTED FRUIT PLATTER

Selection of Seasonal Fruits

45

Please have a look at our cakes display at the bar for more delicious options!

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