

A collage-style background featuring a woman's face, sunglasses, orange slices, and green foliage. The woman's face is the central focus, with her eyes obscured by large, round sunglasses. The sunglasses' lenses reflect a bright orange slice of citrus fruit. The background is a mix of textures, including a dark, textured surface, a fine grid pattern, and various shades of green from foliage. The overall aesthetic is vibrant and summery.

BEVERAGE MENU

SIGNATURE PLEASURES

TROPICAL ORANGE PALOMA	70
Tequila Triple Sec Fresh Orange Juice Passion Fruit Puree	
ORANGE BLAST	70
Tequila Gin Vodka Rum Fresh Citrus A hint of Grenadine	
FRESH BASIL BLISS	70
Gin Lemongrass Fresh Basil Sweet and Sour Mix	

LET'S GET FIZZICAL

APEROL SPRITZ	68
Aperol Sparkling Wine Soda Water	
HUGO SPRITZ	70
Sparkling Wine St. Germain Elderflower Liqueur	
OLD CUBAN	70
Bacardi 8 Años Sparkling Wine Angostura Bitter	

ORANGE FEELS CLASSIC SIPS

LEMON DROP MARTINI	68
Vodka Triple Sec Lemon Juice	
MIAMI VICE	68
Rum Pineapple Juice Strawberry Puree Coconut Cream	
CLOVER CLUB	68
Gin Raspberry Puree Lemon Juice	

MOJITO & CAIPIROSKA

CLASSIC PASSION FRUIT STRAWBERRY	65
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CLASSIC SOURS COLLECTION

GIN SOUR	65
Gin Sweet and Sour Mix Angostura Bitters	
VODKA SOUR	65
Vodka Sweet and Sour Mix Angostura Bitters	
WHISKEY SOUR	65
Whiskey Sweet and Sour Mix Angostura Bitters	
MIDORI SOUR	65
Midori Sweet and Sour Mix Angostura Bitters	

HOPS

BOTTLES	50
Sol Heineken Budweiser Beck's	
FROM THE TAP	
Heineken	60
Stella	62

NON-ALCOHOLIC REFRESHMENTS

MOCKTAILS

MOJITOS	45
Classic Strawberry Peach Passion Fruit	

BERRY FUSION BLISS	45
Cranberry Juice Raspberry Puree Strawberry Puree Coconut Cream	

TROPICAL SUNRISE	45
Orange Juice Pineapple Juice Mango Juice Grenadine	

SOFTIES	25
Pepsi Diet Pepsi 7 Up Diet 7 Up Mirinda Ginger Ale Tonic Water Soda	

SMOOTHIES	39
Raspberry Love Strawberry Split Caribbean Kiss Mango Paradise	

FRESH JUICES	28
Orange Juice Watermelon Juice	

COFFEE	22
Espresso Cortado	

	25
Double Espresso Americano Cappuccino Latte Flat White	

TEAS	24
English Breakfast Earl Grey Green Tea Chamomile Mint Tea	

WATER	SML / LRG
Harrogate Still	25 / 35
Harrogate Sparkling	25 / 35

GIN	30ML / BTL
Bombay Sapphire	55 / 970
Malfy (Originale, Rosa, Con Limone Con Arancia)	50 / 1100
Hendricks	65 / 1170
Tanqueray 10	65 / 1170
Monkey 47	95 / 1400
Beefeater Pink	53 / 970
Roku	73 / 1320
Gin Mare	68 / 1270

VODKA	30ML / BTL
Stolichnaya Premium	55 / 970
Grey Goose	75 / 1520
Belvedere	75 / 1520
Absolut Blue	58 / 1070
Beluga	85 / 1670

RUM	30ML / BTL
Bacardi Carta Blanca	55 / 970
Sailor Jerry Spice	55 / 1000
Captain Morgan Dark	60 / 1050
Cachaça Germana	65 / 1120
Bacardi 8 Años	72 / 1320
Havana Club 7 Añejo	68 / 1520

WHISKEY 30ML / BTL

Johnnie Walker Red Label	55 / 970
Johnnie Walker Black Label	70 / 1320
Jameson	65 / 1170
Chivas Regal 12	73 / 1375
Chivas Regal 18	150 / 3020
Glenfiddich 12	85 / 1600
The Macallan 12	90 / 1820
Glenmorangie Original	68 / 1520
Jack Daniels Old No.7	60 / 1050
Bulleit Rye	62 / 1770
Makers Mark	62 / 1270

TEQUILA 30ML / BTL

Jose Cuervo Silver	55 / 970
Patron Silver	65 / 1270
Patron Reposado	72 / 1715
Don Julio Blanco	88 / 1920
Don Julio Reposado	98 / 2170
Don Julio Añejo	118 / 2375

COGNAC / BRANDY 30ML / BTL

Hennessy Vs	62 / 1370
Hennessy Vsop	88 / 1970
Remy Martin Vsop	98 / 2015
Torres 10	55 / 970
Pisco 1615	58 / 1050

BUBBLY 150ML / BTL

Moët & Chandon Brut Impérial, France	975
Laurent-Perrier La Cuvée Brut NV, France	970
Laurent-Perrier Cuvée Rosé Brut NV, France	1850
Dom Perignon Blanc, France	2850

SPARKLING 150ML / BTL

Gran Ventino Rosé, Brut, Italy	58 / 270
Gran Ventino, Italy	58 / 270
Zonin 1821 Prosecco, Brut, Italy	68 / 315

WHITE WINE 150ML / BTL

Wilderness Bay Chenin Blanc, South Africa	55 / 260
Emotivo Pinot Grigio, Lombardy Igt, Italy	65 / 295
Oxford Landing, Sauvignon Blanc, Australia	70 / 315
Gerard Bertrand Naturalys Chardonnay France	80 / 375
Villa Antinori Bianco, Toscana IGT, Italy	335
Vina Esmeralda Catalunya DO, Spain	345
Zuccardi Serie A Torrontés, Argentina	370

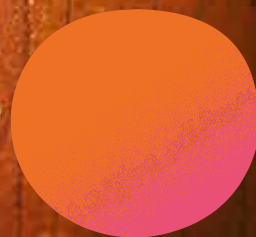
RED WINE 150ML / BTL

Côtes du Gascogne Plaimont, France	55 / 260
Santa Julia Malbec, Argentina	65 / 290
Cuvée Sabourin Merlot, France	60 / 280
Ruffino Chianti DOCG, Italy	70 / 330
Corte Giar Valpolicella DOC, Italy	375
Beaujolais, Georges Duboeuf, France	385
Rapaura Springs Pinot Noir, New Zealand	390

ROSE WINE 150ML / BTL

Pinot Grigio, Italy	60 / 275
Belle Annee By Mirabeau, France	355

MAIN MENU



ORANGE FEELS

PLATTERS

CHEESE PLATTER 110
Assorted Cheese with Crackers, Nuts, Dry Fruits, Mustard, Chutney
2097kcal D | G | N

CHARCUTERIE PLATTER 160
Assorted Cold Cuts and Cheese with Crackers, Nuts, Dry Fruits, Mustard, Chutney
2067kcal D | G | N

SALADS

CAESAR SALAD 65
Baby Gem, Caesar Dressing, Parmesan, Garlic Croutons

ADD ON 18
Chicken, Shrimps, Anchovies
488kcal D | G | V

QUINOA & KALE SALAD 65
Mix Quinoa, Kale, Mango, Cucumber, Pomegranate Seed, Coriander Leaves, Cumin Yoghurt Dressing
277kcal D | V

ORANGE FEELS SALAD 65
Beetroot, Orange, Red Onion, Kale, Pumpkin Seeds, Feta Cheese, Muffe Balsamic Reduction
324kcal D | V

COLD MEZZE (INDIVIDUAL) 58
Hummus 619kcal V
Beetroot Moutable 1037kcal V
Muhamara 992kcal G | N
Babaganoush 383kcal V
Served with Homemade Pita Bread
G | V

STARTERS

CHEESE STRINGS 50/60/75
(6/9/12PCS)
Cheesy Mozzarella Sticks Served with Spiced Marinara Dip
702kcal/1092kcal/1383kcal D | G

CRISPY CHICKEN TENDERS 55
Crispy Fried Chicken Tenders Served with French Fries and Ranch Sauce
884kcal D | G

BANG BANG SHRIMP TACOS 78
Crispy Shrimp, Tortilla Bread, Japanese Mayo, Togarashi, Red Chili, Coriander
668kcal D | G | SF

BUFFALO CHICKEN WINGS 65/80/97
(6/9/12PCS)
Fried Chicken Wings, Vegetable Crudités, Buffalo Sauce & Blue Cheese Sauce
1194kcal/1473kcal/2875kcal D | G

LOADED NACHOS 68
Crispy Corn Chips Baked, Smoked Cheese, Beef Chilly Con Carne, Jalapeños, Guacamole, Sour Cream & Tomato Salsa
1053kcal D | G

PIZZA

MARGHERITA PIZZA 78
Tomato Sauce, Mozzarella, Basil
702kcal D | G | V

BBQ MUSHROOMS PIZZA 82
Tomato Sauce, Mozzarella, BBQ Sauce, Tossed Mushrooms
793kcal D | G | V

DIAVOLA PIZZA 85
Tomato Sauce, Mozzarella, Pepperoni, Chorizo, Chili
714kcal D | G

ADD ON 12
Sun-Dried Tomato, Olives, Capers, Onion, Jalapeño, Bell Peppers, Mushroom, Pineapple

ADD ON 18
Turkey Bacon, Anchovies, Prawns, Chicken

BURGERS & SANDWICHES

BUFFALO CHICKEN WRAP 75
Chicken Spits, Buffalo Sauce, Ranch Dressing, Lettuce, Tomato & Onion
953kcal D | G

QUESADILLA 70
Cheese, Onion, Trio of Bell Pepper, Spicy Jalapeños, Coriander, Tomato Salsa, Sour Cream & Guacamole
732kcal D | G

ADD ON 18
Beef, Chicken, Shrimps

VEGETABLE BURRITO 65
Lettuce, Sun-Dried Tomato, Bell Pepper, Gherkin, Onion, Guacamole & Buffalo Sauce
634kcal D | G | VE

INDIGO BEEF BURGER 100
Wagyu Ground Beef Patty Layered on with Potato Buns, Caramelized Onion, Cheddar Cheese, Homemade BBQ Sauce, Mayo, Lettuce, Tomato & Gherkins
1156kcal D | G

CHICKEN BURGER 95
Crumbed Fried Succulent Chicken Breast Layered with Potato Buns, Kimchi, Apple Slaw, Gochujang Aioli, Lettuce & Tomato
1406kcal D | G | SF

NO MEAT BURGER 110
Grilled Succulent Beyond Meat Patty Layered with Potato Buns, Caramelized Onion, BBQ Sauce, Gherkin, Lettuce & Tomato
1126kcal D | G | V

CROQUE MONSIEUR 75
Turkey Ham, Gruyere Cheese, Creamy Bechamel Sauce Baked on Bloomer Bread
1405kcal D | G

TUNA MELT SANDWICH 80
Flaked Tuna Mixed with Mayonnaise Caper, Onion, & Parsley Served with Tomato & Cheddar Cheese
1196kcal D | G | SF

MAINS

PASTA ARRABBIATA 70
Pasta Tossed with Tomato Sauce with a hint of Garlic & Chili
1152kcal G

ADD ON 18
Beef, Chicken, Shrimps

FISH & CHIPS 100
Homemade Cod Fillet, Tartar Sauce, Freshly Fried Chips, Lemon Wedge
923kcal D | G | SF

ALL ABOUT THAT SEABASS 105
Garlic Olive Oil Marinated Seabass, Spicy Orange Fennel Salad with Emulsified Lemon & Olive Oil
493kcal SF

HERBS MARINATED RIB EYE STEAK 125
Herbs Marinated Rib Eye, Fries or Salad with Thyme Jus
855kcal

SIDE DISHES
Truffle French Fries 680kcal 55
French Fries 649kcal 45
Mixed Salad 170kcal 40
Onion Rings 917kcal 45
Sweet Potato Fries 725kcal 45
Potato Dippers 1299kcal 45

DESSERTS

CLASSIC TIRAMISU 60
Savoardi Cookies, Espresso, Mascarpone Cheese, Cocoa Powder
759kcal D | G

VANILLA CREAM BRULEE 55
Cream, Vanilla, Yolk, Sugar Burned on Top with Fresh Berries
726kcal D

GELATO 55
Choice of Ice Cream
456kcal D | G | N

TROPICAL FRUIT PLATTER 55
Seasonal Sliced Fruits
691kcal GF | VE | V

ALLERGENS

D = dairy | G = gluten | GF = gluten free | N = nuts
SF = seafood | V = vegetarian | VE = vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.

PLEASE NOTE

Before placing your order, please inform a member of the team if anyone in your party has a food allergy.

ORANGE FEELS

**HAPPY HOUR
AND SHISHA
MENU**



ORANGE HOUR

AED 45 DAILY 4 - 7 PM

COCKTAILS

ORANGE FEELS SPRITZ

Aperol | Orange Juice | Sparkling Wine

BELLINI

Sparkling Wine | Peach Puree

COSMO HIGHBALL

Vodka | Triple Sec | Cranberry Juice

SPIRITS

Stolichnaya

Bombay sapphire

Bacardi carta blanca

Johnnie walker red

WINE

Gran ventino sparkling
Orange feels house white
orange feels house red

BEER

Budweiser
Becks

BITES

CHEESE STRINGS

Cheesy Mozzarella Sticks | Marinara Dip
D | G

LOADED NACHOS

Melted Cheddar | Jalapeños |
Sour Cream | Guacamole
D | G

TRUFFLE FRIES

Grated Parmesan | Truffle Aioli
D | G | V

CHICKEN WONTON (5 PIECES)

Served with Chili Sauce
G | SF

SHISHA

SINGLE

AED 145

Grape | Mint | Double Apple | Gum
Peach | Lemon | Watermelon |
Strawberry | Orange | Kiwi |
Cinnamon Gum | Blueberry | Melon
Double Apple (Nakhla)

DOUBLE

AED 155

Grape with Mint
Gum with Mint
Grape with Blueberry
Watermelon with Melon
Melon with Peach
Strawberry with Blueberry
Lemon with Mint
Kiwi with Cinnamon Gum
Double Apple with Mint
Lemon with Orange

PREMIUM

AED 175

Love 66 | Hawai | Lady Killer | English
Lord | Miamor | Pink Man | Izmir |
Romantic | Mirage

SPECIAL

AED 210

Pinkman | Tropical Punch | Raspberry
Waffle | Melonade

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All prices are inclusive of 10% service charge, 7% municipality fee, and 5% VAT.