



voco Dubai The Palm

MONDAY'S RIBS FEAST

Join us every Monday for an incredible pork rib extravaganza! Relish in **unlimited pork ribs** for a whole **2 hours** from the moment you arrive. It's the perfect way to satisfy your cravings and embark on a feast like no other!

Unlimited Ribs & Non-alcoholic Drinks - AED 120/person

Unlimited Ribs & House Drinks - AED 180/person

Book Now

T: +971 (4) 249 5502

W: maisonmathisvocopalm.com

E: maisonmathis.vocodubaithepalm@ihg.com



voco Dubai The Palm

LE DÉJEUNER AT THE MAISON

Monday to Friday, 12pm - 4pm

Enjoy a delicious **2-course lunch**
at the Maison for just **AED 110**,
including 1 soft drink.

Book Now

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voco Dubai The Palm

HAPPY HOUR

Monday to Sunday, 12PM - 8PM

DRAUGHT BEER - AED 39

STELLA ARTOIS - HEINEKEN

BOTTLED BEER - AED 35

CORONA

HOUSE WINE - AED 35

WHITE - RED - ROSE - SPARKLING WINE

HOUSE SPIRIT WITH MIXER - AED 35

TANQUERAY LONDON DRY GIN, MATUSALEM RUM,
STOLICHNAYA VODKA, JOHNNY WALKER RED LABEL

COKTAILS - AED 40

HOMEMADE MULE, M/M QUEEN, PASSION IN RUM, MATHIS
SPRITZ, APEROL SPIRTZ, MARGHARITA, MOJITO & COSMOS



BRUNCH AT *The Maison*

Get ready to brunch in style at Maison Mathis voco Dubai The Palm. Indulge in a delightful array of dishes paired with **bottomless drinks**, all while enjoying **live band entertainment** featuring the singer Natalie @inatulia and saxophonist Alex @alexchkanoff.

Plus fun **kids' activities** like face painting. A perfect blend of family fun, delicious dining, and seaside enjoyment awaits you!

Every Saturday from 1PM to 4PM

Maison Soft - AED 250

M/M House - AED 350

Maison Superior - AED 450

Kids aged 6-12 - AED 50

Keep the good times rolling with our special Buy 1 Get 1 Free on your favorite drinks from 4PM to 7PM. The celebration keeps going with a DJ in action from 7 PM to 11 PM.

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Sundays *Roast & Rhythms*

Immerse yourself in a feast of tenderly slow-roasted beef, lamb, or chicken, complete with traditional garnishes, Yorkshire pudding, and an array of savoury sauces. All of this while you enjoy the live guitarists entertainment from 1PM to 4PM featuring Kane Smith @k9guitar.

Whether you're sipping on refreshing beverages or going for unlimited drinks, your taste buds are in for a treat!

Every Sunday, from 1PM to 9PM

Soft (One Drink): AED 129

House Grapes & Hops (One Drink): AED 149

Unlimited House Grapes, Hops & Spirits (Two Hours): AED 229

Kids can savor the special menu and unleash their creativity with some colorful fun.

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www.maisonmathisvocopalm.com

@ / maisonmathisvocopalm

BENEDICTS

- CLASSIC BENEDICT (P)** 70
Pork or beef bacon - brioche - hollandaise
- PULLED BEEF BENEDICT** 80
6 hours slow cooked BBQ pulled beef - brioche - M/M chili beans - spicy hollandaise
- BENEDICT FORESTIERE (V)** 70
Mushrooms - truffle oil - spinach - herbs - brioche - hollandaise
- BELGIAN BENEDICT (P)** 70
Pork or beef bacon - sourdough - caramelized onion - béarnaise
- BENEDICT ROYAL** 80
Smoked salmon and spinach - brioche - hollandaise

Change to gluten-free portobello mushroom - if you ask nicely, it's for free ☺

TRADITIONAL BREAKFAST

- M/M BREAKFAST (P)** 90
Pork/turkey ham - Gouda-smoked salmon - pork salami - fruit salad - scrambled egg - jam - sourdough toast - choice of croissant
- THE FULL ENGLISH (P)** 90
Scrambled eggs on sourdough toast - pork or beef bacon - pork sausage - grilled tomato - sautéed mushrooms - M/M beans
Double Full English (Extra bacon, sausage, black pudding, hashbrown) 130

ADD TO YOUR BREAKFAST

- Wilted spinach - sautéed mushrooms - grilled tomato - hash browns - M/M beans 15 each
- Pork or beef bacon - pork or beef sausage - avocado - halloumi 25 each
- Slow cooked pulled beef - smoked salmon 35 each

PANCAKES

- PLAIN PANCAKES** 40
3 pancakes - cream - icing sugar
- BLUEBERRY PANCAKES** 48
3 pancakes - blueberry jam - fresh blueberries - cream - icing sugar

SMOOTHIES

- BUNCHA' BERRIES**
Mix of berries - yoghurt - chia seeds - oats - honey - mint - basil - cranberry
- POPEYE**
Spinach - avocado - cucumber - apple cider vinegar - green apple - peach

Our Delicious Breakfast Menu

OMELETTES AND EGGS

SERVED WITH SOURDOUGH TOAST

- SIMPLY YOUR WAY (V)** 32
Fried, sunny side up, boiled, poached or over easy
Have 2 free range eggs your way served with sourdough toast
- MUSHROOM AND TRUFFLE OMELETTE (V)** 65
3 free range eggs - seasonal mushrooms - truffle oil - baby spinach - garlic - herbs
- FARMERS OMELETTE (P)** 62
3 free range eggs - pork or beef bacon - tomato - potato - mushrooms - caramelized onion
- SHAKSHUKA (V)** 70
Cherry tomato - 2 free range eggs - chili - blend of spices - coriander - caramelized onion
- BACON AND EGGS SKILLET** 62
Slices of streaky beef bacon - 3 free range eggs - sourdough toast
- SMOKED SALMON CROISSANT** 70
Butter croissant - scrambled eggs - smoked salmon - fresh dill
- SPINACH SCRAMBLE AND FETA CROISSANT** 60
Basil pesto

HEALTHY SECTION

- CHIA PUDDING (V)** 65
Berries compote - chia pudding - coconut milk - vanilla - fresh fruit
- ACAI BOWL (V)** 70
Fresh berries - banana - chia seeds - coconut flakes - mint - edible flowers
- VEGAN BREAKFAST (VG)** 75
Superseed avocado - sourdough toast - grilled tomato - tofu scramble - soy yoghurt & granola - fruit salad
- SOURDOUGH AVOCADO (VG)** 62
Avocado - tomato - cucumber - pomegranate - coriander - spring onion - sprouts - sourdough
Add 2 free range eggs 15
- SIGNATURE GRANOLA (V)** 60
Greek yoghurt or Soy yoghurt - seasonal fruits
- BEETROOT TOAST** 60
Brown toast - beetroot hummus - avocado - feta cheese - spice mix - toasted seeds
Add haloumi 10
- TOAST CHAMPIGNON (V)** 59
Button and portobello mushrooms - baby spinach - herbs - cream - roquette lettuce - sourdough
Add 2 free range eggs 15

SWEETS

- STRAWBERRIES AND CREAM WAFFLE** 50
Brussels waffle - fresh strawberries - whipped cream - powder sugar
- BELGIAN CHOCOLATE WAFFLE** 42
Brussels waffle - chocolate sauce - chocolate crumble - whipped cream - powder sugar
- FRENCH TOAST** 50
Vanilla cream & berry compote
- ADD TO YOUR SWEETS** 10 each
Chocolate sauce, maple syrup, Nutella, red berries, strawberry, banana, whipped cream

- UN'BEET'ABLE** 39
Beetroot - berries - yoghurt - banana - tomato - chili - apple cider vinegar - raw honey
- THE NUT JOB (N)** 39
Almonds - peanut butter - banana - mango - coconut milk - chia seeds



"FOR THE LOVE OF FOOD"

Lunch & Dinner menu

All prices are AED and inclusive of 5% VAT, 7% Municipality charge and 10% Service charge.



SHARING

CRISPY CALAMARI Aioli - lemon	65
MINI CHEESE CROQUETTES	50
FRITES MAISON (A) Belgian fries - beef stew - mustard seed - white onion	60
M/M NACHO'S Homemade crispy tortilla - guacamole - Pico-de-Galo - chilli beans - cheddar cheese - sour cream	68
CHEESE & SALAMI BOARD Gouda cheese - beef salami - Dijon mustard - pickles	99
M/M FISH TACO (A) Battered cod fillet - Pico-de-Galo - avocado - sriracha - sour cream	65
TRUFFLE BEEF SLIDERS Angus patties - brioche bun - truffle mayo - gherkins - cheddar - crispy onions - caramelized onion	70
PADRON PEPPERS (VG) Blistered Padron peppers - maldon salt	52
BBQ CHICKEN WINGS Chicken wings tossed in BBQ sauce - blue cheese dip - celery crudites	55
MELTED CAMEMBERT (V) Rosemary bread - honey	90

**TOO MUCH OF
A GOOD THING CAN
BE WONDERFUL**

OYSTERS (S)

SERVED WITH LEMON AND
SHALLOTS VINEGAR

**FRESHLY SHUCKED
DIBBA BAY**

17 / PIECE

SOUPS & STARTERS

FRESH SOUP OF THE DAY 39

Please ask your waiter for today's fresh option

BELGIAN CHEESE CROQUETTES 50

Signature recipe with 3 cheeses - fried parsley

WAGYU BEEF CARPACCIO (R) 90

Raw thinly sliced - signature caper dressing - Grana Padano - roquette lettuce

BURRATA (V) 90

Marinated cherry tomatoes - basil

ESCARGOTS DE BOURGOGNE (S) 88

Burgundy snails - garlic and parsley butter - sourdough

WAGYU TARTARE (R) 85

Raw wagyu - Belgian classic dressing - crispy baguette toast - crispy potato

GRILLED OCTOPUS 110

Roasted garlic - cherry tomato - capers - lemon - garlic aioli

ROASTED CARROTS (V) (N) 70

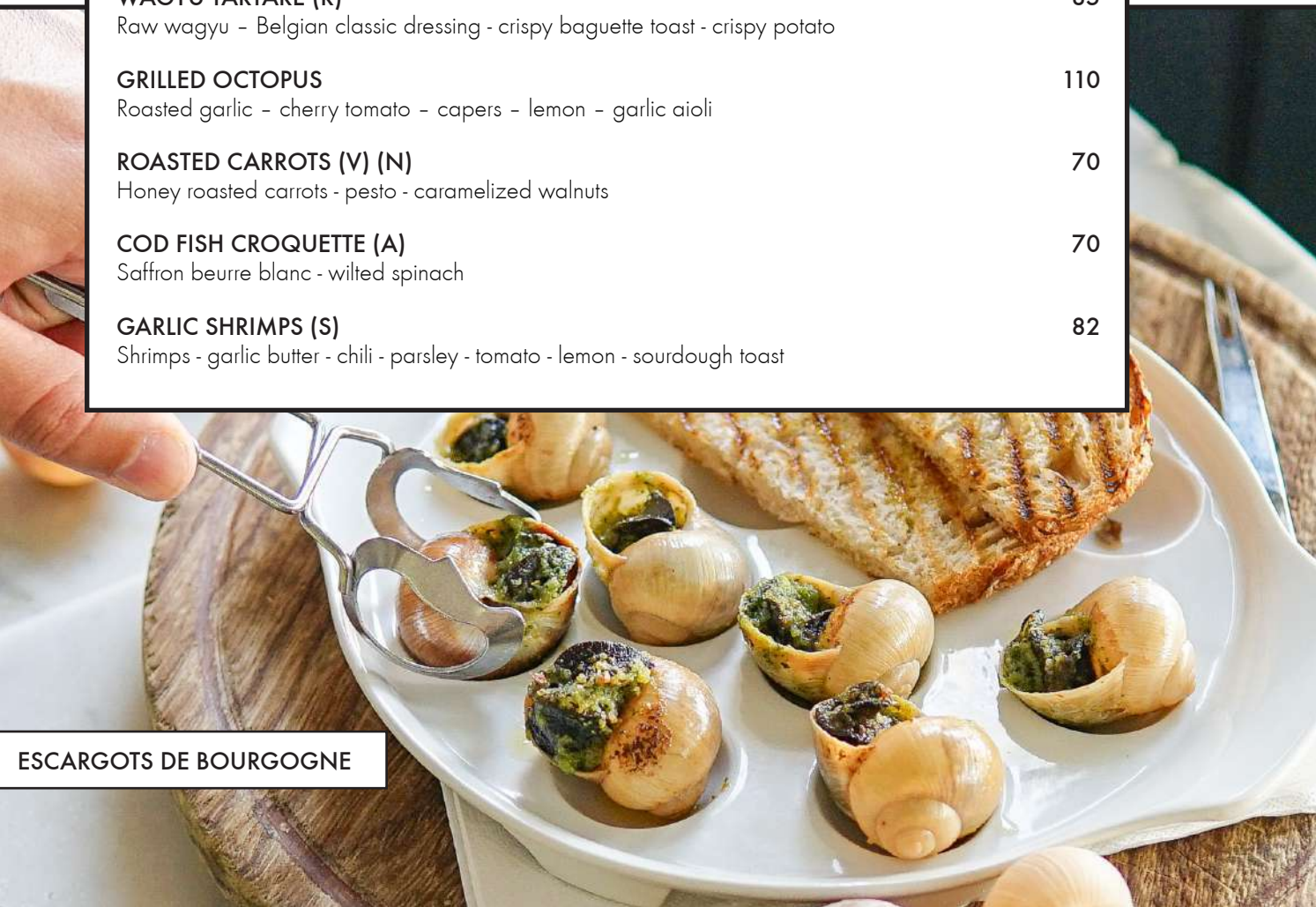
Honey roasted carrots - pesto - caramelized walnuts

COD FISH CROQUETTE (A) 70

Saffron beurre blanc - wilted spinach

GARLIC SHRIMPS (S) 82

Shrimps - garlic butter - chili - parsley - tomato - lemon - sourdough toast



ESCARGOTS DE BOURGOGNE



SANDWICHES AND TOASTS

SERVED TILL 5 PM

SOURDOUGH AVOCADO (VG)	49
Avocado - tomato - cucumber - pomegranate - coriander - spring onion - sprouts - sourdough Add 2 eggs	15
CHICKEN AVOCADO WRAP	75
Chicken fillet - avocado - Pico-de-Gallo - sour cream - sriracha	
SMOKED SALMON BAGEL	89
Whole grain bagel - smoked salmon - cream cheese and herbs - red onion - capers - cucumber - roquette	
TOAST CHAMPIGNON (V)	59
Button and portobello mushroom - baby spinach - cream - herbs - roquette - sourdough Add 2 eggs	15
VEGGIE FOCACCIA (V)	60
Homemade focaccia - halloumi - beetroot hummus - crunchy veg salad - kale - saffron aioli	
SPICY CHICKEN FOCACCIA	60
Spice marinated chicken - roasted peppers - rocket - Grana Padano - mayonnaise	

SALADS

CLASSIC CAESAR

62

Lettuce - Caesar dressing - Grana Padano - croutons - beef bacon
add grilled chicken OR shrimps

18/22

CHEFS SALAD (N)

92

Lettuce - avocado - tomato - cucumber - soft boiled egg - beef bacon -
Gorgonzola - roasted potatoes - onion - pine nuts - goat cheese toast -
French dressing

SUPERFOOD SALAD (VG)

80

Avocado - quinoa - kale - radish - lettuce - pomegranate - sprouts -
toasted seeds - coriander

BETROOT & GOAT CHEESE SALAD (V) (N)

72

Roasted beetroot - dressing - goat cheese - green apple - onion - lettuce -
crushed candied walnuts

SALMON SALAD

90

Hot smoked salmon - mixed lettuce - green beans - fennel - radish -
cucumber - pickled onions - dill and sour cream dressing



SUPERFOOD SALAD



M/M BURGERS

SERVED WITH BELGIAN FRIES

Add beef bacon	10
Add cheese	5
SIGNATURE BURGER	115
Angus beef patty - peppercorn sauce - onion jam - camembert cheese - roquette lettuce - mushrooms - M/M Parmesan bun	
M/M BLACK ANGUS BURGER	90
Prime Angus beef patty - tomato - grilled onion - gherkins - cheddar - M/M BBQ sauce - M/M bun	
M/M CHICKEN BURGER	75
Fried breaded chicken fillet - lettuce - coleslaw - chili mayo - M/M bun	
VEGGIE BURGER (V)	75
Quinoa patty - burger sauce - iceberg lettuce - M/M Bun	

SEAFOOD LINGUINI



CHANGE TO GLUTEN-FREE
PASTA - IF YOU ASK NICELY,
IT'S FOR FREE ☺

PASTA

SEAFOOD LINGUINE (S) (A) Fresh calamari - shrimp - clams - bisque	110
SPAGHETTI CARBONARA Italian beef pancetta - organic egg - Grana Padano - cream - parsley - black pepper	80
RIGATONI BOLOGNESE Angus beef Ragu - cherry tomato - Grana Padano - cream	70
PENNE ARABIATTA (V) Spicy tomato sauce - capers - basil - Grana Padano	65

**STONE-BAKED WITH
SOURDOUGH BASE**

Daily available from 12pm onwards

SOURDOUGH AND CRISPY PIZZAS

Pizzas will be served as ready to ensure the quality of all the dishes.

Available daily from 12pm onwards

FIGS AND BACON

Mozzarella - caramelized onions - confit figs - goat cheese - beef bacon

90

TARTUFFO (V)

Mozzarella - caramelized onions - mushrooms - rocket - mascarpone -
truffle cream

105

CRISPY CARPACCIO - FRESH TOPPINGS

Black Angus beef carpaccio - tomatoes - rocket - Grana Padano - extra virgin olive oil

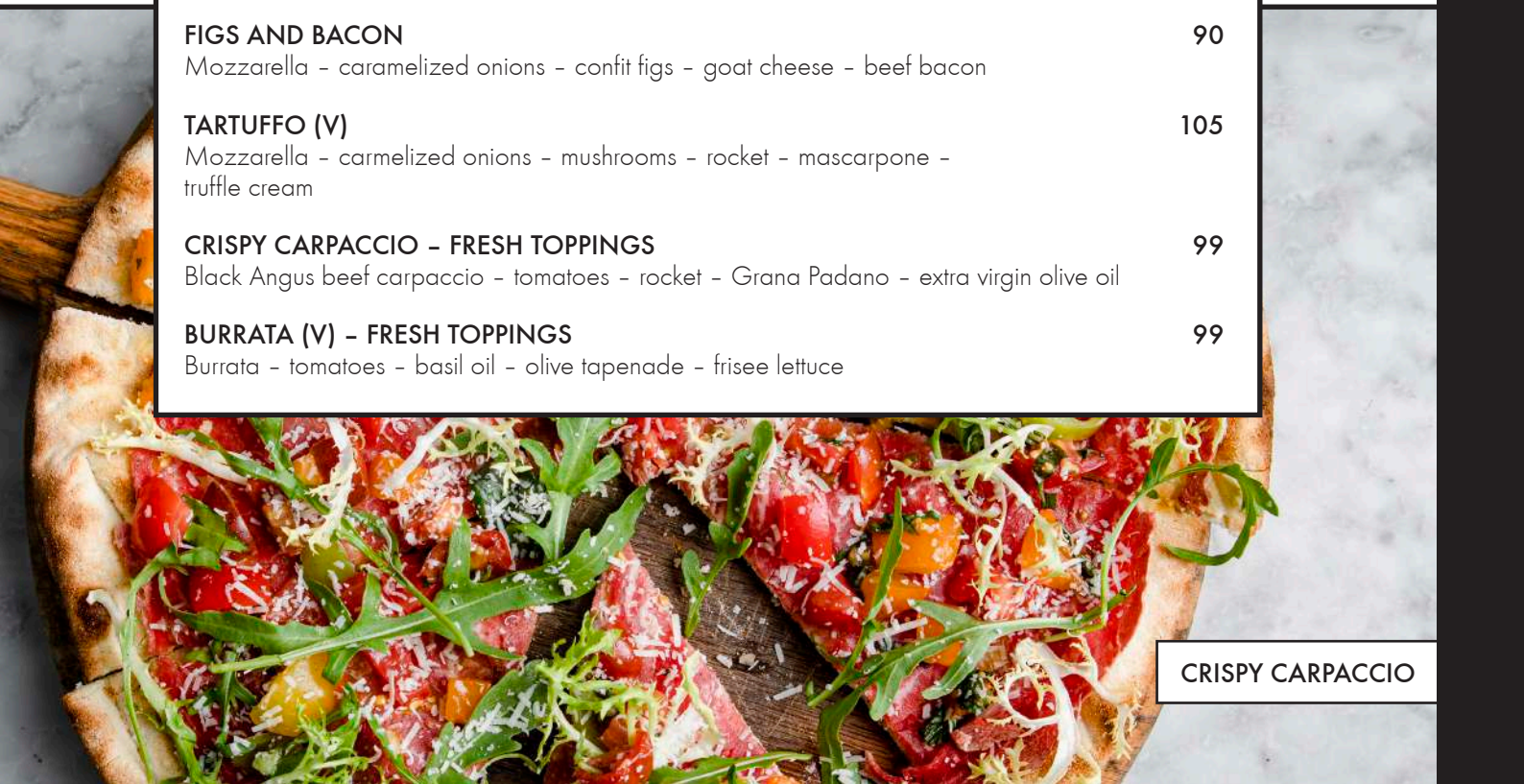
99

BURRATA (V) - FRESH TOPPINGS

Burrata - tomatoes - basil oil - olive tapenade - frisee lettuce

99

CRISPY CARPACCIO



M/M STONE BAKED PIZZAS

Pizzas will be served as ready to ensure the quality of all the dishes.
Available daily from 12pm onwards

MARGHERITA (V) Mozzarella - tomato sauce - basil	69
NAPOLETANA Mozzarella - tomato sauce - anchovies - capers	80
QUATTRO STAGIONE Mozzarella - tomato sauce - artichokes - mushrooms - onion - turkey ham - olives	85
QUATTRO FORMAGGI Mozzarella - Taleggio - Gorgonzola - Provolone	85
ALA POLO Mozzarella - tomato sauce - capsicum mix - chicken breast - onion	79
DIAVOLA Mozzarella - tomato sauce - spicy beef chorizo - olives - chili	82
PEPPERONI Mozzarella - olives - beef salami	82
MEAT LOVER Chicken breast - turkey ham - beef meatball - beef prosciutto - beef chorizo - BBQ Sauce - red onion - tomato sauce - mozzarella	99
CLASSIC CALZONE Mozzarella - tomato sauce - provolone - Grana Padano - turkey ham - mushrooms - artichokes - egg	82
PESCATORE (S) Mozzarella - tomato sauce - fresh seafood - garlic	89
MEDITERRANEAN VEGETABLES (VG) Tomato base - spinach - roasted capsicum - zucchini - mushrooms - cherry tomato - artichokes - red onion - basil - herbs	72
SPICY CHILI AND GARLIC SHRIMPS Tomato base - chili - marinated garlic shrimps - Mozzarella	82
"SHAUN'S" PIZZA Beef salami - chili - olives - garlic - truffle oil - roquette lettuce	95



CRISPY SKIN ON SALMON



FROM THE SEA (S)

- FISH AND CHIPS (A)** 105
Beer battered flaky cod - mushy peas - tartare - fries
- CRISPY SKIN ON SALMON** 120
Eggplant caponata - olives - tomato - zucchini - parsley potatoes - chermoula
- SEA BASS FILLET** 168
Cous cous - roasted vegetables - asparagus - mint - capers - roasted tomato

(A) alcohol, (V) Vegetarian, (S) Seafood, (VG) Vegan, (N) Nuts

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MUSSELS & FRIES, OUR TRADITION!

MUSSELS ^(S)

½ KG OR A 1 KG OF MUSSELS SERVED WITH BELGIAN FRIES AND DIP

CLASSIC (A)

Fisherman's style - mirepoix - white wine - parsley

90 / 165

MEDITERRANEAN

Tomato sauce - mediterranean herbs - cherry tomatoes - onion - garlic - basil - capsicum - mirepoix

99 / 175

CHAMPAGNE AND CREAM (A)

Sparkling wine - cream - black pepper - parsley - mirepoix

99 / 175

GARLIC AND CREAM (A)

Cream - garlic - white wine - mirepoix

99 / 175

THAI CURRY

Thai curry - lemon grass - lime leaf - coconut milk - white wine - mirepoix

99 / 175



CLASSIC MUSSELS

FROM THE FARM

STEAK AND FRIES

Australian Angus Rump - 250 Days Grain Fed

110

GRILLED TENDERLOIN 250 GR

Kettle Farm, Ireland - Grassfed - Dry aged. Served with side of your choice

199

GRILLED RIB EYE 300 GR

Prime Angus - Grainfed. Served with side of your choice

199

Add roasted garlic butter

10

SAUCES

FORESTAL MUSHROOM (A)

Creamy sauce with mushrooms

10

BEARNAISE

Eggs - tarragon - vinegar infusion

10

GREEN PEPPERCORN (A)

Typical Belgian green peppercorn sauce

10

BLUE CHEESE

Blue cheese cream sauce

10

SIDES

BELGIAN FRIES

35

SKINNY FRIES

35

CRISPY TRUFFLE FRIES

40

SWEET POTATO FRIES

35

OVEN ROASTED POTATOES

35

MAISON MASH

35

SAUTEED SEASONAL VEGETABLES

35

GARDEN SALAD

35

GRATINATED CAULIFLOWER

30

FRENCH BEANS

30

BRUSSEL'S SPROUTS

30

ENDIVE SALAD

30

COOKING FROM
THE HEART OF EUROPE



GRILLED LAMB CHOPS

MEAT SPECIALS

CLASSIC BELGIAN BEEF STEW AND FRIES (A)	130
Braised beef in dark Belgian Leffe - Belgian fries - endive salad	
BIG CHICKEN BROCHETTE	105
Capsicum - onion - zucchini - sour cream - mushroom - side salad - harissa	
BEEF AND MASH	82
Traditional kale & mash - crispy onion gravy and thyme - crisp onions - beef bacon crumble	
CHICKEN SUPREME	130
Button and Portobello mushroom - cream - truffle oil - gratin dauphinoise - ginger and garlic baby carrots	
GRILLED LAMB CHOPS	199
Broad beans - mint - green beans - broccolini - gratin dauphinois - bone jus	

VEGETARIAN (V)

MUSHROOM AND TRUFFLE RISOTTO (V)	99
Seasonal mushrooms - carnaroli rice - Grana Padano - mascarpone - truffle oil - Porcini broth	
VEGETARIAN LASAGNA (V)	80
Mushrooms - zucchini - eggplant - capsicum - spinach - mozzarella - tomato sauce	
THAI CURRY (V) (VG)	75
Vegan vegetable curry - steamed rice	

A woman with long dark hair, wearing a white and blue patterned halter-neck top and large gold earrings, is sitting at a white table outdoors. She is smiling and looking to her right. On the table in front of her is a glass of water with a wooden straw and sliced strawberries, a black bowl of food on a wooden coaster, and two black pepper mills. The background features large green plants in grey pots and a view of a building.

GOOD FOOD MAKES
OUR HOUSE A HOME



Pork Menu

SHARING

M/M PORK TACO (P) Slow Cooked Pork Belly - Caramelized Pineapple - Cucumber - Spicy Mayo	69
PIGS IN BLANKETS (P)	75
CHEESE & SALAMI BOARD (P) Gouda Cheese - Pork Salami - Marinated Olives	99
PORK BELLY BITES (P) BBQ Smoked - Glazed	65
GOAT CHEESE CROQUETTES (P) Parmaham - Creamy Goat Cheese - Roquette Pesto	52
PULLED PORK SLIDERS (P) BBQ Smoked Pulled Pork - BBQ Sauce - Coleslaw - Brioche Bun	69
M/M PORK PLATTER (P) Pork Ribs - Pigs In Blanket - Kasekramer Sausage - Salami - Pulled Pork Sliders	160

SANDWICHES AND TOAST

BBQ SMOKED PULLED PORK SANDWICH (P) BBQ Sauce - Coleslaw - Soudough - Belgian Fries	79
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PASTA

SPAGHETTI CARBONARA (P) Italian Pork Pancetta - Organic Egg - Grana Padano - Cream - Parsley	75
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FOR THE LOVE OF PORK

BANGERS AND MASH (P) English Pork Sausages - Carrot Mash - Onion Gravy - Crispy Onion - Kale	89
M/M GLAZED PORK RIBS (P) Pork Back Ribs - Spiced BBQ Glaze - Coleslaw - Roasted Potatoes	135
PORK SCHNITZEL (P) Breaded And Panfried - Potato Salad - Fresh Salad	125



TROPICAL FRUIT CAKE

DESSERTS

SAN SEBASTIAN CHEESE CAKE 40

With Valrhona chocolate sauce

TROPICAL FRUIT CAKE 42

Feuilletine - mango - passionfruit - coconut

PROFITEROLES 45

Good for sharing ...

Filled with pastry cream - salted caramel ice cream - Valrhona chocolate sauce

TARTE TATIN 78

Good for sharing ...

But we doubt you will want to

Royal gala - puff pastry - vanilla ice cream

LE MOELLEUX AU CHOCOLAT 44

Hot soft centered chocolate cake - vanilla ice cream

CREME BRULEE (GF) 40

Caramelized custard - vanilla

CHEF'S TIRAMISU 40

Coffee espresso - sponge cake - mascarpone mousse

TRIO OF SORBET 30

Raspberry - lemon - mango

SORBETS AND ICE CREAMS

SCOOPS

SORBETS 12 / EACH

Lemon - mango - raspberry

ICE CREAMS 12 / EACH

Natural vanilla - chocolate - strawberry - cookies & cream - speculoos

COUPES

DAME BLANCHE 42

Vanilla ice cream - Belgian chocolate sauce - chocolate crumble - whipped cream

STRAWBERRY SUMMER 46

Strawberry and vanilla ice cream - fresh strawberries - strawberry coulis - meringue - whipped cream

CHOCOLATE CRUSH 45

Vanilla and chocolate ice cream - brownie - chocolate sauce - meringue - almond

BELGIAN SPECULOOS 40

Cookies ice cream - lotus speculoos - caramel sauce - whipped cream

CHEESES

MELTED CAMEMBERT (N) 95

Baked Camembert - garnish

CHEESE SELECTION (N) 120

Mix of European cheeses and with fruits and nuts



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WELLNESS LATTE

HOT BEVERAGES

ESPRESSO	19/22
MACHIATO	19/22
AMERICANO	22
LATTE	24
CAPPUCCINO	24
FLAT WHITE	24
MOCHA	24
CORTADO	22
ICED LATTE	24
FRENCH PRESS	25
HOT CHOCOLATE	24
IRISH COFFEE (A)	60
EXTRA SHOTS	8
SYRUPS	6
CARAMEL, VANILLA, HAZELNUT	
SUGARFREE VANILLA & HAZELNUT	
NON DAIRY MILK	6
COCONUT, ALMOND, OAT & SOYA	

BIO-ORGANIC TEAS

BLACK TEA	23
GREEN TEA	23
HERBAL INFUSION	23

DESSERT WINE

75ML

**MOSCATO PASSITO,
ARALDICA**
Italy

40

**AMONTILLADO, LA PLAZA
VIEJA, EMILIO LUSTAU**
Spain

45

TAYLOR'S FINE TAWNY
Portugal

51

DELUXE CREAM, CAPATAZ ANDRES
Spain

48



**TOO MUCH OF
A GOOD THING CAN
BE WONDERFUL**

WELLNESS LATTE

ALL SERVED WITH ALMOND MILK

MATCHA LATTE

33 TURMERIC LATTE

33 BEETROOT LATTE

33

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**IN BREAD
WE TRUST.**

*Available
in our shop
for take away*

WHY SOURDOUGH

- Natural yeast is much healthier and better to digest

- No bread-improvers and artificial flavoring agents are used in our sourdough

- Traditional sourdough bread takes up to 18 hours from scratch to a fresh baked bread

Why: due to long fermentation, we increase flavor and conservation



FROM OUR BAKERY

VIENNOISERIE

PLAIN BUTTER CROISSANT	18
ALMOND CROISSANT	22
CHEESE CROISSANT	20
PAIN AU CHOCOLAT / CHOCOLATE CROISSANT	20
CUSTARD AND RAISIN SWIRL	22
CINNAMON ROLL	15

PATISSERIE

BOULE DE BERLIN	20
LEMON TART	22
RED VELVET CAKE	28
CHOCOLATE MOUSSE CAKE	22
TIRAMISU	30
CHOCOLATE GANACHE TART	28
HAZELNUT TART	25
PARIS BREST	25
CHOCOLATE ECLAIR	20
VANILLA CUPCAKE	15
CHOCOLATE CUPCAKE	15

OUR SIGNATURE BREADS

TRADITIONAL SOURDOUGH 900GR	30
TRADITIONAL SOURDOUGH 450GR	16
TRADITIONAL SOURDOUGH 200GR	10
FRENCH BAGUETTE	15
MULTIGRAIN BREAD 450GR	22
MIXED SEEDS SOURDOUGH 450GR	25
PUMPKIN SEEDS SOURDOUGH	25
CHOCOLATE BRIOCHE	20
SUGAR BRIOCHE	20
BRIOCHE BURGER 50GR / 100GR	5 / 10

CAKES

500 GRM / 1KG / 1.5KG

LUSH CHOCOLATE CELEBRATION CAKE 120 / 190 / 280
Chocolate sponge - chocolate mousse - chocolate garnishes - fresh red fruit 8 inch cake can be ordered 24h in advance, suitable up to 12 pax

VANILLA AND FRESH STRAWBERRY CELEBRATION CAKE 120 / 190 / 280
Vanilla sponge - buttercream - fresh strawberries 8 inch cake can be ordered 24h in advance, suitable up to 12 pax.

RED VELVET CELEBRATION CAKE 120 / 210 / 280
Chocolate sponge - cream cheese filling - fresh red fruit 8 inch cake can be ordered 24h in advance, suitable up to 12 pax.

FROSTED RAINBOW CELEBRATION CAKE 120 / 210 / 280
Rainbow colored sponge - buttercream - rainbow vermicelli 8 inch cake can be ordered 24h in advance, suitable up to 12 pax.



Kids Menu

Kids juice box 10

Breakfast 7am to 2pm

Full English breakfast 38
Boiled egg with soldiers - mushrooms - veal sausage - hash brown & juice box

Kids breakfast sandwich 28
Ham and cheese whole-grain sandwich - ss-up egg

Kids pancakes 25
2 pancakes - cream - icing sugar

Kids scrambled eggs bowl 20
2 eggs scrambled - served with toast

Yoghurt and fruits 22
Freshly cut fruits and yoghurt

Sweets

Ice cream and rainbow candy 10
Scoop of ice cream - candy garnish

Chocomousse 15
Rich and light chocolate mousse

All Day

Kids tomato soup 15
Classic tomato - cream - basil

Pizza margarita* 35
Small size pizza - tomato sauce - mozzarella
*Available from 1pm on weekdays and 12pm on weekends
Add chicken 10

Pasta 30
Bolognese / tomato sauce / cream sauce / pesto
Add chicken 10

Sautéed salmon 45
Skinless salmon filet - creamy spinach - potatoes

Crispy fish fingers and mash 40
Crumbed fried cod - tartare sauce - green peas

Meatballs in tomato sauce 40
Mash potatoes

Steak'n skinny fries 40
Grilled steak - thin fries

Cheese burger and fries 40
Grilled burger patty - cheese - ketchup - brioche bun

Chicken burger and fries 40
Grilled chicken - ketchup - bun

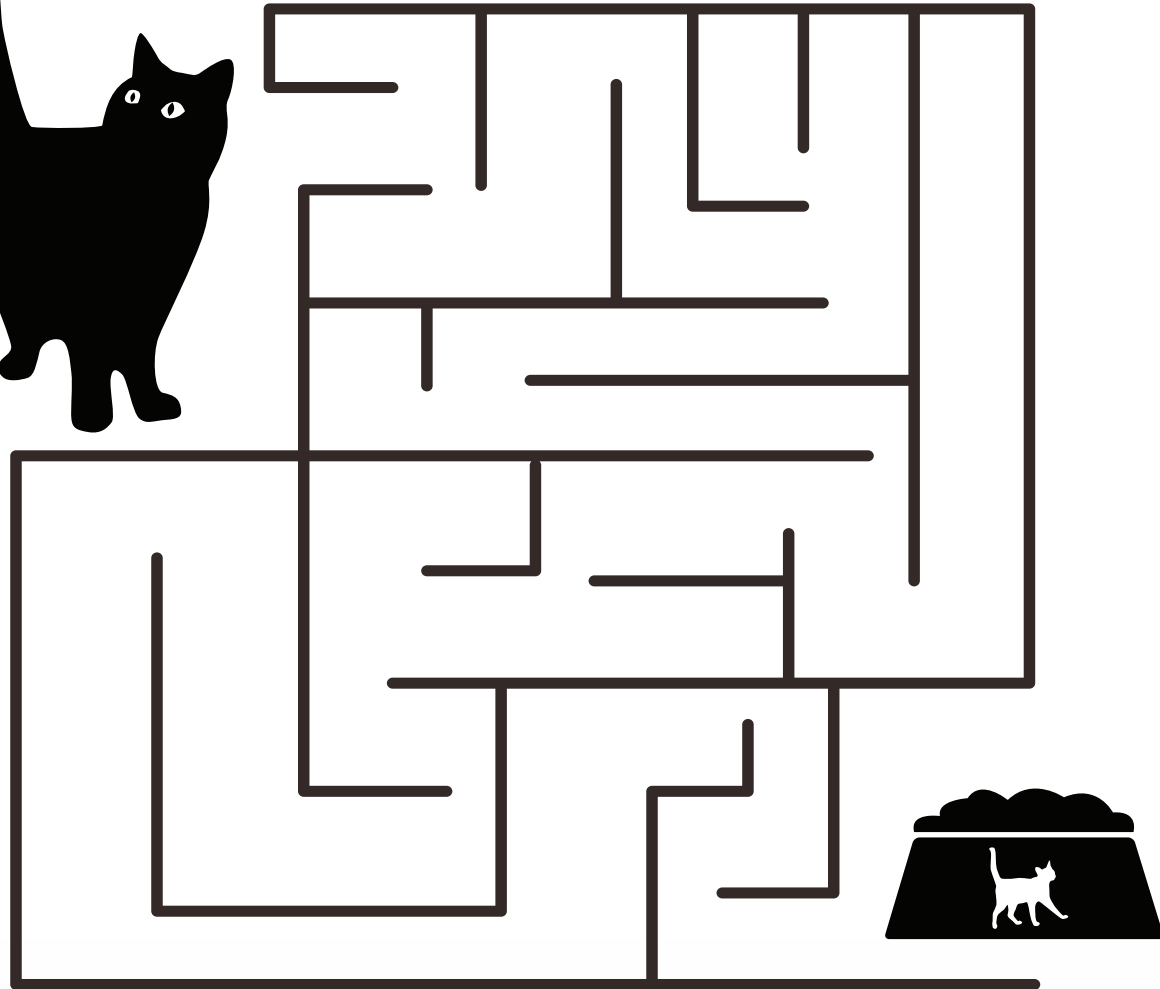
Beef sausage and carrot mash 40
Carrots and peas - gravy

Chicken cordon bleu 40
Breaded chicken filet - turkey ham - cheese - green beans - roasted potato

Toasted chicken & cheese quesadilla 40
Sour cream dip - skinny fries

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Help Feed Gabby!

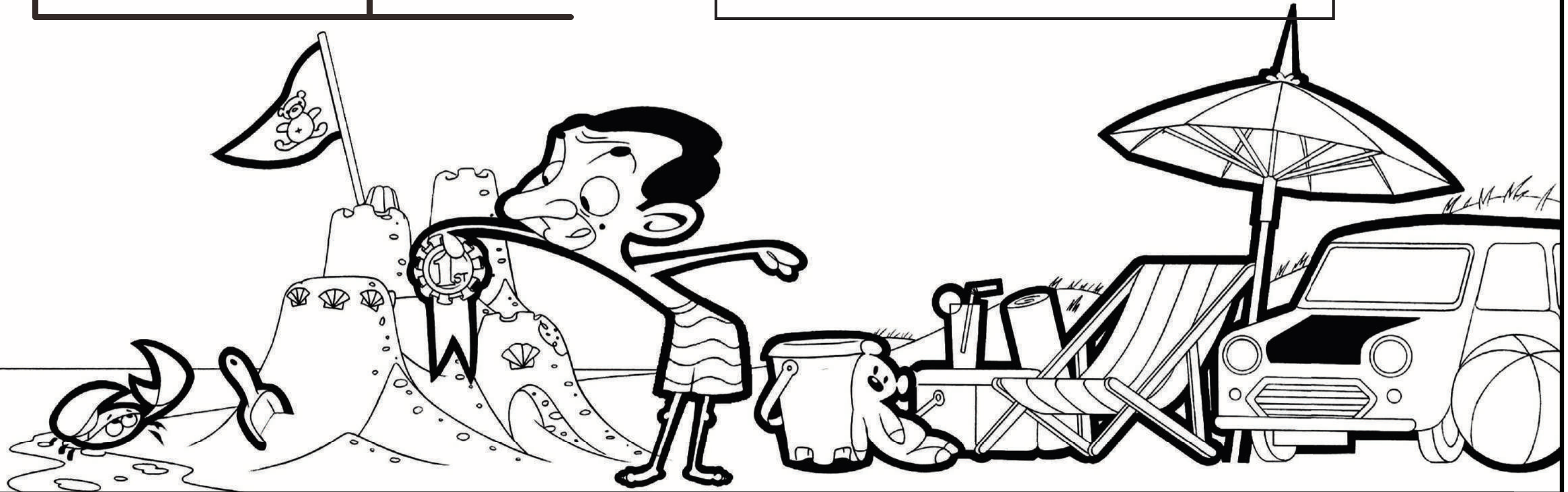


Find the Words

Words in this puzzle can be found by reading from left to right.
Find all six words from the word list and circle them in the puzzle. Have fun!

F	C	O	W	O	K	C
C	A	T	P	I	G	A
M	S	H	E	E	P	S
E	F	C	Y	R	Q	F
G	O	A	T	M	B	O
P	J	D	O	G	B	J

WORD LIST:
COW
PIG
CAT
DOG
SHEEP
GOAT





M

M

MAISON
MATHIS

Bar Bites



Sharing

CRISPY CALAMARI Aioli - lemon	65
MINI CHEESE CROQUETTES	50
PIGS IN BLANKETS (P)	75
FRITES MAISON (A) Belgian fries - beef stew - mustard seed - white onion - ketchup - mayo - bacon crumble	60
M/M NACHO'S Homemade crispy tortilla - guacamole - Pico-de-Galo - chilli beans - cheddar cheese - sour cream - jalapeño Add chicken / pulled pork	68 17/25
CHEESE & SALAMI BOARD (P) Gouda cheese - pork salami - marinated olives	99
PORK BELLY BITES (P) BBQ smoked - glazed	65
GOAT CHEESE CROQUETTE (P) Parmaham - Creamy goat cheese - Roquette pesto	52
M/M CHEESE SELECTION (V) (N) A selected variety of European cheeses - chutney - grapes - crackers	120
MELTED CAMEMBERT (V) Rosemary bread - honey	90
PADRON PEPPERS (VG) Blistered Padron peppers - maldon salt	52
M/M PORK PLATTER (P) Pork ribs - pigs in blanket - Kasekainer sausage - salami - pulled pork sliders	160
BBQ CHICKEN WINGS Chicken wings tossed in BBQ sauce - blue cheese dip - celery crudites	55
TRUFFLE BEEF SLIDERS Angus patties - brioche bun - truffle mayo - gherkins - cheddar - crispy onions - caramelized onion	70
PULLED PORK SLIDERS(P) BBQ smoked pulled pork - BBQ sauce - coleslaw - brioche bun	69
M/M FISH TACO (A) Battered cod - Pico-de-Galo - avocado - sriracha - sour cream	65
M/M PORK TACO (P) Slow cooked pork belly - caramelized pineapple - cucumber - spicy mayo	69

BOTTLED BEER

CORONA EXTRA (MEXICO 4.6%) A Mexican Institution. Crisp, light, made for sunshine. Citrus, yeast, straw	42
PERONI NASTRO AZZURRO (ITALY 5.1 %) Italian in style. Light & refreshing. Citrus, spices, aromatic herbs	42
FRULI (BELGIUM 4.1%) Wheat beer combined with pure strawberry juice. Strawberry jam, citrus, cream soda	54
SOMERSBY (DENMARK 4.5%) Naturally flavoured, crisp and dry. Highly sessionable. Ripe apple, citrus, walnuts	42
DUVEL (BELGIUM 8.5 %) Belgian beer royalty. Devilishly strong. Malt, fruit, spices	52
LEFFE BLONDE (BELGIUM 6.6%) Typical Belgian blonde ale. Perfectly balanced. Raisin, banana, aromatic herbs	45
KWAK (BELGIUM 8.4%) Nougatlike and slightly spicy, with a sweet, delicate bitterness. The Kwak glass was designed to be used by the coachmen who where not allowed to enter the bar.	52

DRAUGHT BEER

STELLA ARTOIS (BELGIUM 5%) Crisp, dry & well balanced premium lager. Malt, herbs, lemon zest	45
HEINEKEN (NETHERLANDS 5%) The iconic green bottle with the lone red star. Stronger, bitterer taste than most lagers.	45
PERONI (ITALY 5.1%) Italian in style. Light & refreshing. Citrus, spices, aromatic herbs	50
HOEGAARDEN (BELGIUM 4.9%) Pleasant & popular. A light bodied wheat beer. Orange zest, spices & coriander	48
LEFFE BLONDE (BELGIUM 6.6%) Typical Belgian blonde ale. Perfectly balanced. Raisin, banana, aromatic herbs	48
GOOSE ISLAND (USA 5.9%) Fleeting but firm bitterness that dissipates quickly from the front of the tongue. Sweet grainy malt, lychee, pineapple, orange, lemon.	52
BREWDOG (SCOTLAND 5.4%) Very refreshing, full bodied taste that's very crispy. Firmly dry, punchy bitterness which lingers.	52
GUINNESS (IRELAND 4.2%) The world's best loved Irish stout. Bitter chocolate, coffee, burnt caramel	52
MAGNERS (IRELAND 5%) Simple, lightly sparkling apple juice with a very little buzz and a malty finish.	50

VODKA (30 ml serve)

Stolichnaya Premium	42
Ketel One	54
Ciroc	52
Beluga Noble	66
Grey Goose	68

GIN

Tanqueray London Dry Gin	42
The Botanist	52
Tanqueray 10	48
Gin Mare	52
Hendricks	52
Gordons Pink	42

RUM

Bacardi White	42
Sailor Jerry	42
Malibu	44
Captain Morgan Black	44
Ron Zacapa 23 YO	85
Ron Zacapa XO	160
Takamaka Coco Rum	44

TEQUILA

Jose Cuervo Silver	42
Jose Cuervo Gold	42
Don Julio Blanco	60
Don Julio Reposado	70
Don Julio Anejo	75

BOURBON & IRISH

Jameson	47
Jack Daniels NO. 7	52
Jim Beam	45
Maker's Mark	55
Tullamore Dew	45

LIQUERS

Kahlua	50
Lazzaroni Amaretto	45
Baileys	50
Drambuie	45
Sambuca Bianca	40
Jagermeister	52
Limoncello Di Capri	50
Grand Marnier Cordon Rouge	45

BLENDED WHISKEY

Johnnie Walker Red Label	42
Monkey Shoulder	52
Johnnie Walker Black Label	56
Johnnie Walker Double Black	64
Johnnie Walker Gold Reserve	70
Johnnie Walker Blue Label	200

SINGLE MALTS

Dalwhinnie	15 YO	80
Talisker	10 YO	64
Balvenie	14 YO	80
Glenfiddich	15 YO	80

COGNAC

Courvoisier VS	50
Remy Martin VSOP	85
Remy Martin XO	190
Hennessey V	55

SOFT'S / PREMIUM SOFTS 24 / 30

ENERGY DRINK 35

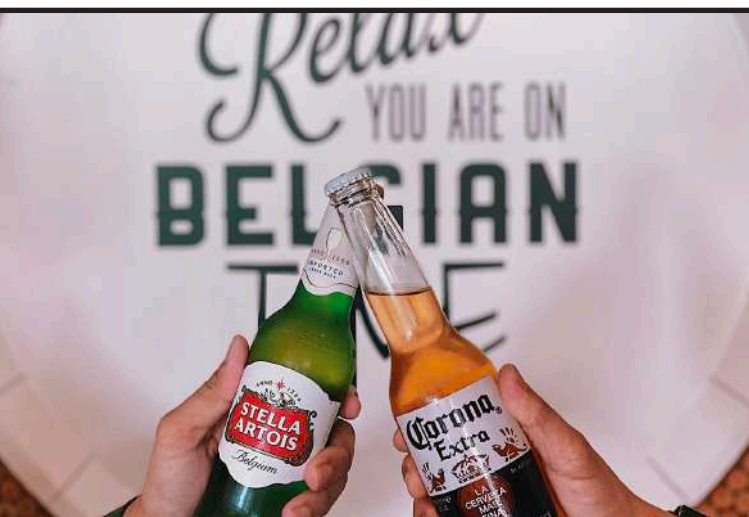
FRESH JUICES 30

IMPORTED WATER 32

San Pellegrino / Aqua Panna 1L	32
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FILTERED WATER 18

Still / Sparkling - UNLIMITED Refills	18
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Beverage Menu

COCKTAILS

TOM COLLINS Gin, Simple Syrup, Lemon Juice, Soda	55
BRAMBLE Gin, Blackberry Liqueur, Berries, Simple Syrup, Lemon Juice	60
NEGRONI Gin, Campari, Sweet Vermouth	55
MARGARITA Tequila, Orange Liqueur, Lime Juice, Simple Syrup	60
OLD FASHIONED Bourbon, Brown Sugar, Orange Bitters, Old Time Bitters	55
APEROL SPRITZ Aperol, Prosecco, Soda	64
HUGO OVER BUBBLES Elderflower Syrup, Mint, Prosecco, Soda	60
SOUR'S Vodka / Gin / Rum / Bourbon / Scotch Simple Syrup, Lemon Juice, Whites, Aromatic Bitter	60
MOJITO'S Rum, Minth, Simple Syrup, Lime, Soda	60
MIMOSA Prosecco, Orange Juice	55
BLOODY MARY Vodka, Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive	55
ESPRESSO MARTINI Vodka, Espresso, Coffee Liqueur, Vanilla Syrup	60
COSMOPOLITAN Vodka, Orange Liqueur, Lime Dash, Cranberry Juice	60
PIMM'S CUP Pimm's No 1, Cucumber, Mint, Orange, Lemon, Ginger Ale	60
MOSCOW MULE Vodka, Lime Juice, Ginger Beer	55
MAI TAI Rum, Cointreau, Lime juice, Orgeat syrup, Dark rum	55
DAIQUIRI Rum, Simple Syrup, Lime Juice	55
SBAGLIATO Campari, Sweet Vermouth, Prosecco	60

SIGNATURE COCKTAILS

M/M HOME-MADE MULE Stolichnaya, Raspberries, Fresh Lemon Juice, Sugar Syrup Coriander Sprigs, Rashberry Puree, Homemade Ginger N/A Beer	60
SPICY JOSE Jose Cuervo Especial Gold, Passion Fruits Puree, Honey, Fresh Lemon Juice, Chillies, Mint Sprig, Passion Fruits	60
M/M QUEEN Tanqueray London Dry, Grapefruits Bitters, Grapefruits Juice, Monin Orgeat Syrup, Pasteurised Liquid Egg Whites, Nutmeg	60
J. WALKER SOUR WITH A TWIST J. Walker Red Label, The Bitter Truth Aroma, Fabri Amarena Cherries Syrup, Fresh Lemon Juice, Pasteurised Liquid Egg Whites, Tate Lyle Dark Brown Soft Sugar	60
TIME TRAVEL Hendrick's Gin, Bols Elderflower Liqueur, Lime Juice, Goldberg Mediterranean Tonic, Basil Leaves, Grapefruit	60
MATHIS SPRITZ Italicus, Cointreau, Martini Ambrato Vermouth, Raspberry, Prosecco	60
EL CHAPO Gold Tequila, Pinot Grigio, Passion Fruit, Lemon Juice, Simple Syrup	60
DILL OR NOT DEAL Gin, Elderflower, Cucumber, Dill Leaf, Lemon Juice, Simple Syrup, Egg Whites	60
PASSION IN RUM Matusalam Classico, Passion Fruit Puree, Coconot Syrup, Pineapple Juice	60
G&T SPECIALITY, PREMIUM	
BOTANIST ISLAY DRY, THYME & CITRUS The Botanist, Thyme, Grapefruit Slice, Lemon Peel	60
GIN MARE, STRAWBERRY & PEPPER Gin Mare, Basil, Black Pepper Whole, Strawberries	60
HENDRICK'S Hendrick's, Cucumber	60
GORDONS PINK Gordon's Pink, Strawberry, Lemon Peels	55
TANQUERAY DRY BERRIES Tanqueray London Dry, Mixed Berries, Lemon Wedge	52
TANQUERAY 10 CITRUS Tanqueray No 10, Lemon Peel, Orange Peel, Grapefruit Peel, Berries	60
TANQUERAY DRY LIME Tanqueray London Dry Gin, Lime Wedge	52

SHARING PITCHERS

WHITE SANGRIA White Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Red Apple Juice, Soda	120
RED SANGRIA Red Wine, Rum, Orange Liqueur, Grenadine, Mixed Fruits, Lemon Juice, Orange Juice, Cranberry Juice, Soda	120
ROSE SANGRIA Rose Wine, Rum, Orange Liqueur, Green Apple Syrup, Mixed Fruits, Lemon Juice, Cranberry Juice, Soda	120

MOCKTAILS

SIMPLE MARY Tomato Juice, Lemon Juice, Salt, Pepper, Tabasco, Worcestershire, Celery, Olive	37
DRIVERS HUGO Elderflower, Mint, Lemon Juice, Soda	37
MINT LEMONADE Mint, Lemon Juice, Simple Syrup, Sprite	37
ICE TEA'S Simple / Peach / Strawberry / Passion Fruit	37
VIRGIN MOJITO'S Simple / Peach / Strawberry / Passion Fruit	37
HAWAII FIVE-0 Passion Fruit, Ginger, Simple Syrup, Lemon Juice, Soda	37
VIRGIN STRAWBERRY DAIQUIRI Strawberry, Lemon Juice, Simple Syrup	37
CHEERY COLADA Pineapple Juice, Almond, Coconut, Amarena Cherry Syrup	37
BERRY SMASH Blueberries, Strawberries, Raspberries, Lemon Juice, Ocean Spray, Cranberry Juice, Sugar Syrup	37
ITALIAN TWIST Lyre's Italian Spritz, Grapefruit Juice, Vanilla Syrup, Fever Tree Rhubarb & Raspberry Tonic	37



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M/M QUEEN SIGNATURE COCKTAIL



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M/M HOME-MADE MULE



COCKTAILS
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COCKTAILS





*Wines at the
Maison*

CHAMPAGNE & SPARKLING

150 / 750 ML

Laurent-Perrier La Cuvee NV <i>France</i>	850
Prosecco, Da Luca <i>Italy</i>	56 / 265
Da Luca Sparkling Rosé <i>Italy</i>	52 / 245

Pop It Now! Glera Spumante <i>Italy</i>	41 / 195
Moët & Chandon Imperial Magnum 1.5L <i>France</i>	1300

WHITE

150 ML / 750 ML

Matua Valley, Sauvignon Blanc <i>New Zealand</i>	55 / 255
Alamos Catena, Chardonnay <i>Argentina</i>	52 / 245
Cavaliere d'Oro, Pinot Grigio Promessa <i>Italy</i>	50 / 245
D'Alamel by Lapostolle, Sauvignon Blanc <i>Chile</i>	41 / 215
Fish Hoek, Chenin Blanc <i>South Africa</i>	42 / 220
Yalumba <i>Australia</i>	270
Touraine, Sauvion Et Fils, Sauvignon Blanc <i>France</i>	315
Lupi Reali, Trebbiano <i>Italy</i>	245
Beni di Batasiolo, Gavi DOCG <i>Italy</i>	345
Domaine Triennes, Viognier <i>France</i>	495
Vintner's Reserve, Kendall Jackson, Chardonnay <i>California</i>	550
Chablis 'Saint Pierre' Regnard <i>France</i>	550

ROSE

150 / 750 ML

Colombelle Rosé, Plaimont <i>France</i>	41 / 200
Le Fou <i>France</i>	48 / 225
By. Ott Rosé, Domaines Ott* <i>France</i>	450

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RED

150 ML / 750 ML

La Linda Bodega Bosca, Malbec <i>Argentina</i>	48 / 220
Ique, Enrique Foster, Malbec <i>Argentina</i>	52 / 250
Crianza Navajas, Rioja <i>Spain</i>	52 / 245
Merlot IGT, Bio Bio <i>Italy</i>	41 / 215
Central Otago, Mud House, Pinot Noir <i>New Zealand</i>	370
Heritage Rouge St Mont, Plaimont <i>France</i>	245
Antoine Moueix Le Grand Chapelain, Bordeaux <i>France</i>	275
Chianti Superiore, Banfi, Chianti <i>Italy</i>	300
Two Hands 'Gnarly Dudes' <i>Australia</i>	370
Luigi Righetti, Amarone Valpolicella Classico <i>Italy</i>	548
Kadette Cape Blend, Kanonkop <i>South Africa</i>	355
Privada, Bodega Norton, Malbec <i>Argentina</i>	500
Châteauneuf-du-Pape, Grenache <i>France</i>	465

PORT, SHERRY, SWEET

50 ML

Moscato Passito, Araldica <i>Italy</i>	40
Amontillado, La Plaza Vieja, Emilio Lustau <i>Spain</i>	45
Taylor's Fine Tawny <i>Portugal</i>	51
Deluxe Cream, Capataz Andres <i>Spain</i>	48

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