

*THE FOOD*

# WINDOWS

SIP . SAVOUR . SCENERY

*MENU*

SIP . SAVOUR . SCENERY



*Please inform your server of any food allergies,  
food intolerances, or dietary requirements.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*

All prices are inclusive of VAT, Municipality Fee, and Service Charge.



## BAR SNACKS

Marinated olives (D) (F)	32
Truffle parmesan fries (D) (V)	38
Edamame (VE)	32
Onion rings with garlic mayo (D) (E) (G) (V)	32



## SMALL PLATES

<b>Mediterranean aubergine Chef signature*</b> (D) (V)	38
<i>Eggplant caviar, roasted capsicum, palm tomatoes, olive oil and cherry mozzarella</i>	
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<b>Bruschetta</b> (D) (G) (N)	38
<i>Trio of bruschetta - classic with cherry tomatoes, smoked duck breast, beef bresaola with mozzarella</i>	
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<b>Arancini Sicilian</b> (C) (D) (E) (G)	38
<i>Breaded Carnaroli rice balls seasoned with four-hour slow cooked meat ragù sauce and saffron, served with tomato-olive salsa</i>	
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<b>Crab croquettes</b> (D) (E) (F) (G)	58
<i>Breaded fresh crab meat and potato, seasoned with fresh herbs, salt and crushed black pepper</i>	
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<b>Chicken gyoza</b> (E) (G) (SO)	38
<i>Tantalizing blend of succulent marinated chicken, aromatic herbs, delicately seasoned and encased in a Japanese wrapper. Served with ponzu dipping sauce</i>	
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<b>Chili crispy calamari</b> (D) (E) (F) (G) (M)	58
<i>Crunchy fried calamari with crispy kale and homemade tartar sauce</i>	
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<b>Crispy prawn tempura</b> (D) (F) (G) (M)	58
<i>Crunchy fried prawns with Japanese tempura batter. Served with our secret dynamite sauce</i>	
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<b>Korean fried cauliflower</b> (G) (M) (SO) (VE)	38
<i>Crispy fried cauliflower coated with Korean signature spicy sauce</i>	
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<b>Homemade shrimp spring rolls</b> (E) (F) (G) (SO)	58
<i>Crispy shrimp, fresh vegetables, fried to golden perfection. Served with sweet chili sauce</i>	
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<b>Loaded nachos</b> (D) (G)	58
<i>Crispy tortilla topped with a fusion of flavors, including four-hour slow cooked meat ragù, cheddar cheese, pico de gallo, guacamole, jalapeno, and sour cream</i>	



# SUSHI

<b>Dynamite rolls Chef signature*</b> (E) (F) (D) (G) (SE) (SO) <i>Lobster tempura coated in dynamite sauce, avocado and tobiko</i>	70
<b>Crispy &amp; spicy rolls</b> (E) (F) (G) (SE) (SO) <i>Crispy soft crab roll with avocado, cucumber, pickled radish, mixed cress, spicy mayo and tobiko</i>	55
<b>California rolls</b> (E) (F) (G) (SE) (SO) <i>California rolls with cooked crab, avocado, pickled radish, cucumber and tobiko</i>	55
<b>Tempura maki</b> (E) (F) (G) (SE) (SO) <i>Prawn tempura roll with avocado, cucumber, mayo and tobiko</i>	55
<b>Spicy maguro</b> (E) (F) (G) (SE) (SO) <i>Spicy tuna roll with spring onion, pickled radish, cucumber, spicy mayo and tobiko</i>	65
<b>Crispy salmon maki</b> (F) (G) (SE) (SO) <i>Crispy salmon skin rolls with avocado, cucumber, sesame seeds and teriyaki sauce</i>	65
<b>Salmon &amp; avocado</b> (E) (F) (D) (SE) (SO) <i>Fresh salmon and avocado roll with cream cheese and tobiko</i>	70
<b>Yellowfin tuna tataki Chef Signature*</b> (F) (G) (SE) (SO) <i>Seared fresh tuna loin, toasted with sesame. Served with wakame</i>	70
<b>Uramaki sushi</b> (E) (F) (G) (SE) (SO) <i>Crispy salmon skin, California rolls, shrimp tempura and crispy and spicy rolls</i>	105
<b>Sharing sushi selection</b> (E) (F) (G) (SE) (SO) <i>Crispy salmon skin, sashimi, nigiri, shrimp tempura, California rolls and crispy and spicy rolls</i>	245



# MAINS

<b>Caesar salad</b> (E) (D) (F) (G) (M)	60
<i>Crisp heart of romaine lettuce, Caesar dressing, anchovy and shaved parmesan cheese</i>	
<i>With chicken breast</i>	75
<i>With shrimp</i>	85
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<b>House salad Chef signature*</b> (D) (M) (V)	60
<i>Baby spinach, fresh leaves, basil, cherry tomatoes, baby mozzarella, asparagus, raspberry and lemon vinaigrette</i>	
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<b>Spicy garlic prawns</b> (D) (F) (G)	115
<i>Prawns grilled with chili spiced creamy herb butter finished with tomato-olive salsa.</i>	
<i>Served with seasonal vegetables</i>	
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<b>Beef short ribs Chef signature*</b> (C) (D) (G)	155
<i>Succulent slow cooked beef short ribs. Served with mash potato, grilled asparagus, cherry tomatoes and beef jus</i>	
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<b>Pan seared salmon</b> (D) (F) (G)	155
<i>Butter grilled asparagus, mashed sweet potato, confit shallots and baby carrots. Served with garlic lemon butter sauce</i>	
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<b>Chargrilled yoghurt chicken</b> (D) (G)	95
<i>Overnight marinated yoghurt chicken. Served with mixed healthy salad</i>	

# DESSERTS

<b>Peanut butter caramel burnt cheesecake</b> (D) (E) (G) (N)	45
<i>Light and fluffy peanut cheesecake drizzled with salted caramel sauce</i>	
<u>Best paired with Glenfiddich 21 YO Gran Reserva</u>	205
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<b>Quintuple brownie</b> (D) (E) (G) (N)	45
<i>Warm gooey brownie with five varieties of chocolate, topped with chocolate ice cream and chocolate sauce</i>	
<u>Best paired with Glenfiddich 23 YO Grand Cru</u>	395
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<b>Dessert of the future Chef Signature*</b> (D) (E) (G) (N)	65
<i>Decadent chocolate filled with chocolate tiramisu cream. Served with vanilla ice cream</i>	
<u>Best paired with Glenfiddich 26 YO Grande Couronne</u>	695









WINDOWS

SIP . SAVOUR . SCENERY

*THE BEVERAGE*

# WINDOWS

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*MENU*



*Welcome to Windows Bar & Lounge, where modern elegance meets laid-back vibes. Nestled on the 49th floor, our panoramic views of Dubai set the stage for unforgettable moments. Sip on our signature cocktails or indulge in bubbles as you soak in the city's glittering skyline. Come elevate your social scene with us.*

All prices are inclusive of VAT, Municipality Fee, and Service Charge.

## COCKTAILS

### Aperol Spritz **voco Signature\***

75

*Refreshing vibrant cocktail that captures the essence of Italian Aperitivo culture, let the lively flavours transport you to the streets of Venice.*

*Aperol, prosecco, and soda water*

### Lipsmacker

65

*This vodka-based cocktail features fresh muddled lychee, enhanced with cranberry juice and elderflower cordial, and balanced with freshly squeezed lemon juice*

### Negroni **voco Signature\***

75

*This sophisticated cocktail, invented in 1860 at Caffè Camparino in Milan, Italy, achieves the perfect balance of bitterness, sweetness, and herbal notes with Bombay Sapphire Gin, Campari, and Dolin Rouge*

### Gin Sing **Signature Cocktail\***

80

*Asian-inspired cocktail with Plymouth gin, spiced with coriander leaves and red chili, infused with pandan leaves, textured with fig jam preserve, and lengthened with Angostura bitters. A squeeze of fresh lemon juice and ginger ale finish this unique blend*

### Morning Mist

85

*Unique and refreshing cocktail featuring Bison Grass-infused vodka, elderflower liqueur, sweetened with spice-infused orgeat and ginger cordial, and soured with fresh lemon juice. Apple juice and green tea are added for perfection*

### Japanese Freezer

85

*A fresh and fruity cocktail featuring Bourbon combined with Midori liqueur, fresh muddled watermelon, lemon juice, and watermelon cordial for balance, topped with fizz from lemonade*

### Tropical Mule

80

*Our own version of a Mule, served in a traditional brass Mule cup, featuring the perfect combination of vodka, Passoã passion fruit liqueur, ginger, passion fruit, fresh watermelon, lime juice, and topped with ginger ale*

### MarTea Ni

95

*A Martini-style cocktail featuring gin and sake, freshly muddled strawberry, Thai basil, cranberry juice, passion fruit purée, wild berry tea, a splash of lemon juice, and elderflower cordial*

<b>Spiced Mai Tai</b>	85
<i>Inspired by the renowned tiki bar Trader Vic's, indulge in our own twist on this rum-based cocktail. Experience caramelized pineapple muddled with basil leaves, a hint of spice from red chili, orgeat syrup, and fresh lime juice</i>	
<b>Brazilian Berry</b>	65
<i>Caipirinha-style cocktail featuring Brazilian rum, crème de cassis, Sauvignon Blanc, wild forest berries, fresh lime, and a hint of vanilla</i>	
<b>Margarita voco Signature*</b>	70
<i>One story goes that the drink was first invented by Mexican restaurant owner Carlos Herrera in 1938 for the gorgeous Ziegfeld showgirl Marjorie King, who was allergic to all forms of alcohol except tequila. It consists of Jose Cuervo Tequila, triple sec, fresh lime juice, and agave nectar</i>	
<b>Window's Paloma</b>	95
<i>Mexican popular drink modified with our own twist, featuring fresh muddled lychee and rose water cordial added to the traditional recipe of tequila, pink grapefruit, agave nectar, fresh lime juice, and topped with soda</i>	
<b>Mariejalesco</b>	95
<i>Signature Tequila cocktail featuring Heering cherry liqueur, fresh lime juice, balsamic vinegar, fresh muddled strawberries, and rosemary</i>	
<b>Amber &amp; Eve Signature Cocktail*</b>	95
<i>A must-try cocktail, recommended by our bartender. Featuring Koko Kanu coconut rum, Cointreau high-grade curacao, mixed with fresh lemon juice, balsamic shrub, peach jam, and ginger</i>	



## WINES

		<i>Glass</i>	<i>Bottle</i>
<u><b>SPARKLING WINE</b></u>	Hardy's The Riddle (Australia) <i>Sparkling Brut</i>	60	230
	Atto Primo <i>Brut Prosecco</i>	60	230
	Veuve Clicquot <i>Yellow Label</i>		950
	Moët & Chandon <i>Brut</i>		1000
	Veuve Clicquot <i>Rosé</i>		1300
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<u><b>WHITE WINE</b></u>	Hardy's The Riddle (Australia) <i>Sauvignon Blanc / Chardonnay</i>	55	215
	Alois Lageder Estate (Italy) <i>Pinot Grigio</i>	135	495
	La Chablisienne (France) <i>Petit Chablis</i>		495
	Simonsig (South Africa) <i>Chenin Blanc</i>	90	345
	Montes (Chile) <i>Sauvignon Blanc</i>		420
	Y Series Yalumba (Australia) <i>Riesling</i>		450
	Laroche (France) <i>Chablis</i>		550



## ROSÉ WINE

	<i>Glass</i>	<i>Bottle</i>
Frontera (Chile) <i>Rosé</i>	55	215
Navajas (Spain) <i>Rioja</i>	85	315
M de Minuty (France) <i>Rosé</i>		375

## RED WINE

Arcadian (Australia) <i>Merlot</i>	55	215
Crianza Navajas (Spain) <i>Rioja</i>	95	375
Bouchard Pere & Fils (France) <i>Pinot Noir</i>		475
Catena (Argentina) <i>Cabernet Sauvignon</i>		480
Barone Ricasoli (Italy) <i>Chianti Classico</i>		525
E. Guigal (France) <i>Rouge</i>		630
Kendal Jackson (USA) <i>Cabernet Sauvignon Vinter Reserve</i>		730

## SAKE

*180 ml*  
*Caraffe* *Bottle*

Gekkikan 1.8cl <i>Junmai</i>	75	730
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## DRAFT BEER

	<i>Half pint</i>	<i>Full pint</i>
Heineken	40	65
Stella Artois	45	70
Guinness Stout	45	70
Hoegaarden	45	70
BrewDog Punk IPA	45	70
Birra Moretti	45	70

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## BOTTLE BEER & CIDER

Heineken	50
Tiger	50
Moretti	50
Corona	50
Strongbow	50

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## APERITIFS / DIGESTIVE

Campari	<i>50 ml</i>	55
Aperol	<i>50 ml</i>	55
Pimm's No. 1	<i>50 ml</i>	55
Absinthe	<i>30ml</i>	70
Amaretto Disaronno	<i>30ml</i>	55
Bailey's	<i>30ml</i>	55

Chambord	30ml	60
Cointreau	30ml	55
Fernet Branca	30ml	55
Frangelico	30ml	60
Jägermeister	30ml	60

## VODKA

	30ml	Bottle
Grey Goose	80	1200
Absolut	65	900
Beluga Noble	80	1200
Stolichnaya Premium	55	700

## GIN

Bombay Sapphire	55	700
Hendrick's	65	900
Monkey 47	75	1000
Plymouth Gin	65	900
Hendrick's Lunar	70	1000
Hendrick's Neptunia	65	900



## RUM

	<i>30ml</i>	<i>Bottle</i>
Bacardi Carta Blanca	55	700
Bacardi 8 Años	65	900
Sailor Jerry Spiced	60	800
Gosling Black Seal	60	800
Ron Zacapa 23 YO	90	1700

## COGNAC / BRANDY

	<i>30ml</i>
Hennessy VS	75
Hennessy VSOP	100
Hennessy XO	200
Torres 10	65

## TEQUILA

	<i>30ml</i>	<i>Bottle</i>
Jose Cuervo Reposado	55	700
Patron Silver	70	1000
Patron Añejo	90	1600

## SINGLE MALT WHISKY

	<i>30ml</i>	<i>Bottle</i>
Glenfiddich 12 YO	80	1200
Glenfiddich 15 YO	95	1900





	<i>30ml</i>	<i>Bottle</i>
Glenfiddich 18 Y0	<i>130</i>	<i>2900</i>
Glenfiddich 21 Y0 Grand Reserva	<i>205</i>	<i>3900</i>
Glenfiddich 23 Y0 Grand Cru	<i>395</i>	<i>7900</i>
Glenfiddich 26 Y0 Grand Couronne	<i>695</i>	<i>16900</i>
Glenmorangie Original	<i>80</i>	<i>1200</i>
Macallan 12 Y0	<i>90</i>	<i>1700</i>
Macallan 15 Y0	<i>150</i>	<i>2300</i>

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## WHISKEY WORLD

Famous Grouse	<i>55</i>	<i>700</i>
Chivas Regal 12 Y0	<i>70</i>	<i>1100</i>
Johnnie Walker Black Label	<i>70</i>	<i>1100</i>
Johnnie Walker Blue Label	<i>270</i>	<i>7500</i>
Jack Daniel's	<i>65</i>	<i>900</i>
Bulleit Rye	<i>65</i>	<i>900</i>
Jameson	<i>65</i>	<i>900</i>
Maker's Mark	<i>65</i>	<i>900</i>
Monkey Shoulder	<i>65</i>	<i>900</i>
Elijah Craig 12 Y0	<i>55</i>	<i>700</i>

## MOCKTAILS

**Detox Cooler** 40  
*Frozen drink with fresh watermelon, ginger, mint, passion fruit purée and watermelon cordial*

**Gingergrass** 40  
*Homemade basil and lemongrass purée shaken with fresh lemon juice and ginger ale*

**Arabesque Breeze** 40  
*Wild berry purée, fresh lime juice, red berry tea, cranberry, kaffir lime leaves and rose water*

**Sparkling Grey's Tea** 40  
*Freshly brewed earl grey tea mixed with pineapple, passion fruit and fizzed with soda*

**Midnight Scene** 40  
*Our version of a virgin Pimm's Cup. A combination of balsamic vinegar, elderflower cordial, with seasonal fruits and ginger ale*

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## CHILLED JUICE

Cranberry / Apple / Pineapple / Orange 30

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## SOFT DRINK

Coke / Coke Light / Sprite / Sprite Light 25

Ginger Ale 25

Tonic 25

Soda 25

Red Bull 40

Heineken Zero 50

## COFFEE

Americano / Espresso	20
Double Espresso	22
Cappuccino / Café latte / Flat White	26
<i>(All coffee available decaf on request)</i>	
Hot chocolate	26

## TEA

English Breakfast / Green / Earl Grey / Camomile	26
Decaf - Rooibos / Carcadet Fruit Blend	26

## WATER

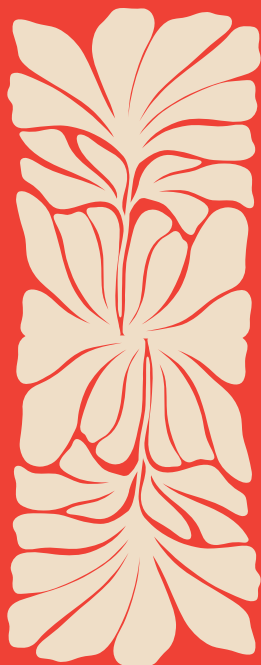
	<i>Small</i>	<i>Large</i>
Evian	25	35
San Pellegrino	25	35
Local Water	22	32











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