





GRAYTON
HOTEL DUBAI

IN ROOM DINING MENU



BREAKFAST (7:00 am – 11 :00 am)

Yoghurt 	15
All Natural or Fruit	
Seasonal Fruits 	25
Choice of Cereals	20
Corn Flakes, Rice crispies, Muesli, Choco pops	
Basket of Assorted Breakfast Pastries	30
2 Eggs Cooked Any Style Served with Grilled Tomato and Sliced Bread, Hard Boiled, Soft Boiled, Poached, Scrambled, Sunny Side Up or Over Easy	25
Foul Medames 	20
Fava Beans, Garlic, Lemon Juice, Paprika Stew Served with Arabic Bread and Olive Oil	
Hot Oatmeal Porridge 	25
Buttermilk Pancakes 	25
Served with Pancake Syrup.	
French Toast	25
Served with honey.	
Stuffed Paratha 	20
Served with Yoghurt and Pickle	

ALL DAY MENU (11:00 am – 01 :00 am)

Salads

Chef's Salad	35
Classic Chicken Caesar Salad	40
Romaine Leaves Tossed In Creamy Caesar Dressing With Herbed Croutons and Parmesan Shavings	

Soup

Cream of Tomato 	20
Herb Croutons, Pesto	
Lentil Soup 	20
Crispy Onion, Cilantro, Croutons	

Please advise the server should you be allergic to any ingredient/ Have dietary restrictions

 Vegetarian  Chef's Suggestion

All prices are in AED, inclusive 7% municipality fee, 10% service charge and 5% VAT



Main Courses

Dum Chicken Biryani 65
Our Specialty from Bukhara Kitchen

Fish and Chips 65
Mushy Peas, Malt Vinegar

Mushroom Risotto  45

Pasta

Let Us Know How You Would Like Your Pasta to Be Prepared
Penne, Fusilli, Fettuccini, Spaghetti

Sauces

Tomato and Basil 37

Carbonara with turkey Bacon 39

Mushroom and Chicken 39

Arrabiata 37

Sandwiches, Burgers & Wraps

Chicken Shawarma Wrap 35
Marinated Chicken, Tahina Sauce Served with Pickled Vegetables

Grayton Club Sandwich  45
Toasted Bread, Lettuce, Chicken, Fried Egg, Turkey Bacon, Tomato

Grilled Beef Burger 50
Lettuce, Tomato, Onion, Cheddar Cheese

Buttermilk Fried Chicken Burger 50
Cheddar Cheese, Tartar Sauce, Romaine Lettuce.

Veg Sandwich  30

Desserts Selection 25
Walnut Fudge Brownie
Selection of cut fruits
Assorted Ice Cream Selection

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Bukhara Menu (12:30 pm to 3:30 pm) (7:00 pm to 11:00 pm.)

From our tandoor

- Lehsooni phool gobhi** 🥦 45
Cauliflower marinated with garlic and cream cheese served with tomato, garlic and chili chutney
- Bhuttey ki shammi** 🥦 45
Tender corn kernels mashed with powdered spice blend and stuffed with onion, chilly and coriander
- Chat patey tandoori aloo** 🥦👩🍳 45
Tandoor grilled potatoes tossed with chef's secret tangy sauce blend
- Paneer key sooley** 🥦 50
Fresh cottage cheese marinated in yellow chilly, stuffed with nuts and golden raisins
- Murgh chandi tikka** 🥦 55
Boneless chicken marinated in royal cumin, hung curd and smoked before serving
- Murgh angara tikka** 55
Chef Rajendra's specialty of tender chicken thigh marinated in smoked red chili paste
- Murgh reshmi seekh** 55
Minced chicken spiced with yellow chilly, mace and cardamom chargrilled in tandoor
- Jhinga khatta meetha** 79
Prawns marinated in aam chur (Raw mango) powder, fennel and cardamom
- Bewda pomfret tikka** 79
Arabian sea baby pomfret marinated with white rum, Kashmiri chili spice blend served on the bone
- Raan- e-Bukhara (For 2)** 🥦 150
Whole leg of spring braised in spice marinade, stuffed with cheese, pickled garlic and onion
- Tandoori lamb chops** 110
Australian Lamb chops marinated in a mixture of hung curd, red Kashmiri chilly and garam masala
- Lamb boti badami** 79
Bone less lamb leg cooked in garam masala, saffron and fennel powder topped with almond slivers

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Main courses

- Punjabi kadhi pakodi** 🥦 45
Deep fried chickpea flour fritters cooked in yoghurt and garlic-based gravy
- Anjeer key koftey** 🥦 55
Cottage cheese dumplings stuffed with figs in a fresh spinach gravy
- Paneer Khas-e-awadhi** 🥦👩🍳 60
Cottage cheese stuffed with nuts and khoya simmered in rich brown onion gravy
- Subz bemisal** 🥦 45
Seasonal vegetables cooked in spicy tomato and onion gravy finished with touch of cream
- Laal mass** 90
Goat's meat cooked in mathania chilies and smoked with garlic and cloves
- Murgh tikka masala** 59
National dish of England and loved across the globe for its legendary flavors
- Bhuneay masaley ka murgh** 🥦 59
Tender chicken pieces cooked in yoghurt and tomatoes-based gravy
- Dal Bukhara** 🥦 65
Black lentils slow cooked over hot embers overnight. Cooked along with ginger, garlic and tomatoes. Finished with cream and butter
- Yellow dal tadka** 🥦 35
Tur dal cooked with onions, tomato, cumin and asafoetida, finished with fresh coriander and desi ghee
- Aama's daal khichadi** 🥦 40
Favorite of every Indian house hold, best combination of rice and tampered yellow lentils topped with desi ghee

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Dum biryani selection

All our biryanis are cooked in dum and served with raita

Chicken biryani	65
Lamb biryani	70
Subz tarkari biryani 	55
Steamed / Jeera basmati rice 	30/35

INDIAN BREADS

Plain tandoori roti	10
Plain laccha paratha	10
Pudina laccha paratha	10
Plain naan	10
Garlic naan	10
Cheese and chilly kulcha	10
Mix veg kulcha	10
Add Butter	12

Desserts

Kulfi and laccha rabri  30

Home – made Indian ice-cream of pistachio and saffron with vermicelli, rose syrup and basil seeds

Gulab Jamun 30

Warm milk doughnuts stuffed with pistachio dipped in sugary syrup

Rasmalai 30

Dumplings of fresh cottage cheese soaked in saffron flavored reduced milk sauce

Bukhara premium ice cream selection 30

Ask your server for the flavors of the day

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Vegetarian



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AERATED AND NONALCOHOLIC BEVERAGES

Selection of Soda	18
Fresh juices	30
Red bull	32
Selection of Tea /coffee	20

WATER

	(Small)	(Big)
HARROGATE Natural Still Water	16	26
HARROGATE Sparkling Water	16	26
Local water	10	20

INNOCENT SERVES

Go Green	35
Fresh Mint / Kiwi Crush / Pineapple / Elder Flower	

Red Bloom	35
Strawberry Crush / Raspberry Crush / Orange Juice / Apple Juice	

Ginger Punch	35
Orange Juice /Cucumber/ Ginger/ Mint/ Lime Juice / Ginger Ale	

Yello Mello	35
Passion Fruit/ Lemongrass / Kaffir Lime/ Ginger Ale	

HANDCRAFTED COCKTAILS

Passion Cooler	45
Rum with the Elegant Taste of Passion Fruit	

Joker's Wish	45
Vodka, Melon Liquor, Ginger and Mint Leaves	

Tipsy Mojito	45
Bacardi Rum, Mint, Lemon Top Up with Beer	

Long Drive	45
Vodka, Lime, Cranberry	

Pina colada	45
Vodka,Coconut cream ,pineapple juice	

BOTTLE BEER

Budweiser, Kingfisher, Foster, heineken	42
Amstel Light, Bira	45
Corona, Peroni, Cider	47



SINGLE MALT WHISKY

	Single	Bottle
Isle of Jura Superstition	75	
Isle of Jura 16 years	130	
Isle of Jura Prophecy	140	
Glenfiddich 12 Years	58	1200
Glenmorangie Original 10 Years	55	1100
Macallan 12	80	1600
Talisker Storm	60	1200

BLENDED SCOTCH WHISKY

Dewar's White Label	35	700
J & B Rare	43	860
Monkey Shoulder	55	1100
Johnnie Walker Red	38	760
Johnnie Walker Black	58	1160
Chivas Regal 12	60	1350
Chivas Regal 18	110	2200

BOURBON / TENNESSEE / IRISH WHISKEY

	Single	Full
Jim Beam	45	900
Woodford reserve	50	1000
Maker's Mark	50	1000
Jack Daniel No.7	45	900
John Jameson	45	900

RUM

	Shot	Bottle
Bacardi Carta Blanca	38	760
Bacardi Carta Negra	35	700
Captain Morgan spice	40	800

TEQUILA

Jose Cuervo Silver	39	700
Jose Cuervo Gold	39	700
Patron Xo Café	45	900
Patron Anejo	65	1350



VODKA

Russian Standard original	35	700
Grey Goose	65	1300

GIN

Bombay Sapphire	38	760
Gordon's Gin	38	760

COGNAC / BRANDY

Courvoisier Vs	50	1000
Hennessey vs	60	1200
Remy Martin VSOP	75	1500
Hennessey VSOP	75	1500

CHAMPAGNE

Laurent Perrier Brut	950
Veuve Clicquot Yellow Label	950
Moet & Chandon	950
Dom Perignon	3950



WHITE WINE

	Glass	Bottle
Cuvee Sabourin, Sauvignon blanc France	42	200
Riff, Pinot Grigio, Del Venice, Italy	55	245
False bay, Chenin blanc, western cape ,South Africa		240
Cuvee Sabourin, Chardonnay France		200
Barefoot, Chardonnay, California, US		200
Chardonnay, Eaglehawk, Wolf Blass, South Australia		200
Gerard Bertrand Reserve Special Sauvignon Blanc		400
Oyster Bay, Sauvignon Blanc New Zealand		420
Cossetti Gavi Di Gavi, Docg White Piedmont		420
Zuccardi series A Torrontes, Salta		420
Pinot Grigio, Terlano, Alto Adige, Italy		570
Louis Latour, Pouilly Fuisse		850

RED WINE

Frontera, Cabernet Sauvignon, Central Valley, Chile	35	160
Arcadian Shiraz, Australian	35	160
Cuvee Sabourin Shiraz, Pays DOC Bordeaux		195
Lagarde Rouge, Vin DE France		180
Santa Julia, Malbec, Mendoza, Argentina		210
Bardolino, Folonari, Veneto, Italy		235
False Bay Pinotage Somerset West, South Africa		250
Cabernet Sauvignon, Bin 45, Lindeman's Red, South Australia		310
Oyster Bay ,Merlot ,New Zealand		430
Chianti DOCG, Gabbiano Tuscany, Italy		450
Terrazas de los Andes, Cabernet and Sauvignon, Mendoza, Argentina		555
Trilogy, Warwick Estate, Stellenbosch South Africa		1150

SPARKLING WINE

Pierlant blanc de blancs Brut, France	45	190
Da luca Proseco		325

ROSE WINE

Pink Elephant Rose	42	180
Rosé D'anjou, Domaine Des Nouelles France		260