

HORIZON

LOUNGE & BAR

With a warm, welcoming ambience enhanced by elegant, contemporary Arabian-styled surroundings, Horizon Lounge & Bar at InterContinental Fujairah Resort is a relaxing haven to savour a selection of comforting beverages. The terrace with a panoramic view of the entire Resort and the Indian Ocean is an added bonus that accentuates the experience.

SELECTION OF MOCKTAILS

Seabreeze

Apple juice, Cranberry juice, Soda, Lime

Passion Delight

Black tea, Passion Fruit syrup, Vanilla, Lime

Apple Mint

Green tea, Apple juice, Fresh mint, Fresh green apple

Berry Tart

Black tea, Mixed berries, Cranberry juice, Fresh berries, Lime

Ipanema

Brown sugar, Lime, Ginger Ale

Coco Mango

Mango juice, Pineapple juice, Coconut milk, Plain yoghurt

FLAVOURED GIN & TONIC

Hendrick's & Tonic

Cucumber, Green apple

Bombay Sapphire & Tonic

Grapefruit, Ginger, Cinnamon stick

London No.3 & Tonic

Fresh basil leaves, Fresh mint

Safron Gin & Tonic

Fresh mix berries

SELECTION OF MIXOLOGIST COCKTAILS

Horizon Signature

Sake, Gin, Peppermint liqueur, Fresh basil leaves, Lime

Sake Tini

Sake, Triple sec, Fresh cucumber, Lime

Black Forest

Bourbon, Chambord, Crème de Mûre, Berries

Spicy Cognac

Rémy Martin V.S.O.P, Grand Marnier, Cardamom, Cinnamon stick

French Mist

Baileys, Kahlua, Triple sec, Fresh milk

Cherry Bomb

Gin, Cherry Liqueur, Triple sec, Grenadine, Lime

Blossom

Sake, Dry Vermouth, Jasmine tea

Pretty Pink

Vodka, Strawberry syrup, Egg white, Lime

White Tea Shooter

Vodka, Peach schnapps, Lime

SPRITZ YOUR DAY

Lychee & Elderflower Spritz

Lychee Liqueur, Elderflower, Prosecco

Rossini Spritz

Crème de Fraise de Bois, Strawberry Purée, Prosecco

JAZZ UP YOUR GIN

Beefeater (40%)

Botanic Ultra-Premium (45%)

Plymouth Navy Strength (57%)

Berkeley Square (46%)

London No 3 (46%)

Hayman's Old Tom (40%)

Ungava (43,1%)

Dictador Columbian Aged Black (43%)

PICK YOUR FAVOURITE GRAIN

Blended Whisky

Johnnie Walker Black Label

Johnnie Walker Blue Label

Chivas Regal 18 YO

Royal Salute

Bourbon American & Irish Whisky

Jack Daniel's Single Barrel

Maker's Mark

Bulleit Bourbon

Jim Bean Black

Knob Greek

Bushmills Original

Single Malt Whisky

Glenmorangie Nectar D'Òr

Ardbeg 10 YO

Laphroaig 10 YO

Nikka Whisky from The Barrel

Cardhu 12 YO

Talisker Storm

Singleton 12 YO

SPIRITS

Vodka

Stolichnaya Premium

Finlandia

Russian Standard

Absolut Blue

Belvedere

Grey Goose

Beluga Noble

Tequila & Mezcal

Mezcal Lajita

Olmeca Tequila Blanco

Olmeca Tequila Gold

Jose Cuervo Especial Gold

Cognac Brandy Calvados

Calvados Boulard Pays D'Auge

Remy X.O.

*Metaxa 5**

Hennessy V.S.

Hennessy V.S.O.P.

Hennessy X.O.

Hennessy Paradis

Martell V.S.O.P

Martell X.O.

Martell Création

BEERS

Corona

Heineken

Almaza

Stella Draught, Belgium

WINE SELECTION

White

Chenin Blanc, Morgenhof, South Africa
Pinot Grigio, Santepietre, Italy
Macon-Villages 'Chameroy',
Louis Latour, France, Chardonnay
Schloss Vollrads Riesling Kabinett, Germany
Cloudy Bay Chardonnay, New Zealand
La Scolca Gavi Dei Gavi , Italy

Red

Table Mountain Shiraz, South Africa
Merlot Reserva, Montes, Chile
Pinot Noir, Marlborough,
Torres Salmos, Priorat DOQ, Spain
Boekenhoutskloof The Chocolate Block, New Zealand
Barolo, Pio Cesare, Italy

Rosé

Rosé d'Anjou, Chemin des Sables, France
Rioja Rosado, Navajas, Spain

Sparkling & Champagne

Prosecco DOCG Valdo Millesimato
Valdo Rosé Brut
Moët & Chandon Impérial Magnum
Taittinger Brut Réserve NV
Laurent-Perrier Brut Rosé NV

BEVERAGES

Water

San Pellegrino 0.5 L

San Pellegrino 1 L

Aqua Panna 0.5 L

Aqua Panna 1 L

Soft Drinks

Coke, Diet Coke, Sprite, Fanta,

Tonic, Ginger Ale, Club Soda

Red Bull

Fresh juices

Variety of fresh juices upon availability

Orange, Watermelon, Pineapple, Lemon Mint

Coffee

Turkish coffee

Espresso

Double espresso

Espresso Macchiato

American coffee

Cappuccino

Coffee Latte

Tea

Wide Selection of Loose Tea

*Pepper Mint, Chamomile, Earl Grey, Jasmine, Moroccan Tea, Black Tea,
Green Tea,*

SUSHI, TEMPURA AND MORE...

Unagi Sushi

Eel, Sweet Soy, Sushi Rice

Ebi Tempura Uramaki Rolls

Tempura Shrimp, Avocado, Sesame, Unagi Sauce, Spicy Mayonnaise

Spiced Tuna Uramaki Rolls

Yellow Fin Tuna, Japanese Togarashi, Daikon, Tobiko

Salmon Uramaki Rolls

Sottish Salmon, Daikon, Avocado, Salmon Roe

California Maki Rolls

Crab Stick, Avocado, Gari Shoga, Wasabi, Nori

Maki Rolls ^V

Cucumber, Avocado, Carrot, Daikon

Horizon Sushi Platter

*Selection of Uramaki & Maki Rolls
Gari Shoga, Soy Kikkoman, Daikon, Wasabi*

HOT BITES

Tempuras

Marinated Seaweed Salad, Ginger Soy, Chilli Sauce

Ebi Tempura *Prawns*

Kara Mari Tempura *Calamari*

Seasonal Vegetables Tempura ^V

Beef Teriyaki

Marinated Beef, Teriyaki Sauce, Sesame Seed

Chicken Yakitori

Traditional Japanese Chicken Skewers, Leek, Teriyaki Sauce

Chicken Gyoza

Soy, Chili

Edamame ^V

Steamed, Maldon Salt

Harumaki ^V

Vegetable Spring Rolls, Sweet Soy

SWEETS

Kaki & Momo

Persimmon Cake, Peach Ganache, Peach Mousse, Ruby Peach Sorbet

Kuru & Koko

Black Sesame Paste, Blackberry Parfait, Coconut & Kafir Sorbet, Yuzu Inspiration

Selection of Ice Cream 2 Scoops

Vanilla, Strawberry or Chocolate

Tropical Fruits Platter

(V) Vegetarian (D) Dairy (N) Contain Nuts (G) Contain Gluten

Afternoon Tea Menu

Served daily from 3pm until 7pm

There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea" - Henry James

Treat yourselves to an elegant afternoon tea featuring a delectable assortment of savouries and pastry delicacies, freshly baked scones, served with homemade preserves and Devonshire clotted cream, coupled with loose-leaf tea or specialty refreshing beverage for the perfect ending to a refined memorable and ultimate experience.

Traditional Afternoon Tea

English Tea Sandwich^{D G}

*Chefs Crafted Finger Sandwich with Fish/Meat,
Poultry and Vegetables*

Scones^{D G}

Scone of The Day served with Jam & Cream

Chocolate Indulgence^{D G V N}

Chef's Special Chocolate Dessert

Fruits & Crème^{D G V N}

House Made Petit Verrines

From The Oven^{D G V N}

Baked Patisserie for Your Indulgence

Chocolate Praline^{D G N V}

House Made Chocolate Praline by Our Master Chocolatier

Glocal^{D G N V}

Savor the Taste of the Regional Delicacy

Selection of Tea

*Royal Breakfast, Green Tea Curls, Jasmine Haze, Moroccan Nights,
Chamomile Breeze, Earl Grey*

Selection of Coffee

*American Coffee, Espresso, Macchiato, Cappuccino, Latte,
Hot Chocolate, Turkish Coffee*