

# 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

<b>Shirley Temple</b>	40
<i>Grenadine, Sugar Syrup, Lime Juice, Sprite</i>	
<b>Sundowner</b>	40
<i>Lime, Lemon &amp; Orange, Strawberry, Sprite</i>	
<b>Refresher</b>	40
<i>Lime, Simple syrup, Soda, Prestige Mix</i>	
<b>Seabreeze</b>	50
<i>Apple juice, Cranberry juice, Soda, Lime</i>	
<b>Passion Delight</b>	50
<i>Black Tea, Passion Fruit Syrup, Vanilla, Lime</i>	
<b>Apple Mint</b>	50
<i>Green Tea, Apple Juice, Fresh Mint, Fresh Green Apple</i>	
<b>Berry Tart</b>	50
<i>Black Tea, Mixed Berries, Cranberry Juice, Fresh Berries, Lime</i>	
<b>Ipanema</b>	50
<i>Brown Sugar, Lime, Ginger Ale</i>	
<b>Coco Mango</b>	50
<i>Mango Juice, Pineapple Juice, Coconut Milk, Plain Yoghurt</i>	

## FLAVOURED GIN & TONIC

<b>Hendrick's &amp; Tonic</b>	55
<i>Cucumber, Green Apple</i>	
<b>Bombay Sapphire &amp; Tonic</b>	40
<i>Grapefruit, Ginger, Cinnamon Stick</i>	
<b>London No.3 &amp; Tonic</b>	80
<i>Fresh Basil Leaves, Fresh Mint</i>	
<b>Saffron Gin &amp; Tonic</b>	40
<i>Fresh Mix Berries</i>	

## CLASSIC COCKTAILS

<b>Tequila Sunrise</b>	60
<i>Tequila, Orange Juice, Grenadine</i>	
<b>Piña Colada</b>	60
<i>Rum, Coconut Syrup, Pineapple Juice</i>	
<b>Negroni</b>	60
<i>Gin, Martini Rosso, Campari</i>	
<b>Mojito</b>	60
<i>Rum, Lime, Fresh Mint</i>	
<b>Caipiroska</b>	60
<i>Vodka, Lime Sugar</i>	



## SELECTION OF MIXOLOGIST COCKTAILS

<b>Horizon Signature</b>	70
<i>Sake, Gin, Peppermint Liqueur, Fresh Basil Leaves, Lime</i>	
<b>Sake Tini</b>	70
<i>Sake, Triple Sec, Fresh Cucumber, Lime</i>	
<b>Blossom</b>	70
<i>Sake, Dry Vermouth, Jasmine Tea</i>	
<b>Spicy Cognac</b>	70
<i>Rémy Martin V.S.O.P, Grand Marnier, Cardamom, Cinnamon Stick</i>	
<b>French Mist</b>	60
<i>Baileys, Kahlua, Triple Sec, Fresh Milk</i>	
<b>Cherry Bomb</b>	60
<i>Gin, Cherry Liqueur, Triple Sec, Grenadine, Lime</i>	
<b>Black Forest</b>	60
<i>Bourbon, Chambord, Crème de Mûre, Berries</i>	
<b>Pretty Pink</b>	60
<i>Vodka, Strawberry Syrup, Egg White, Lime</i>	
<b>White Tea Shooter</b>	50
<i>Vodka, Peach Schnapps, Lime</i>	



## SPRITZ YOUR DAY

<b>Lychee &amp; Elderflower Spritz</b>	70
<i>Lychee Liqueur, Elderflower, Prosecco</i>	
<b>Rossini Spritz</b>	70
<i>Crème de Fraise de Bois, Strawberry Purée, Prosecco</i>	







## JAZZ UP YOUR GIN

		
<i>Beefeater</i>	50	955
<i>Gordon's Gin</i>	40	
<i>Bombay Sapphire</i>	50	955
<i>Botanic Ultra-Premium</i>	55	1170
<i>Plymouth Navy Strength</i>	60	1055
<i>Berkeley Square</i>	65	1290
<i>London No 3</i>	65	1290
<i>Hayman's Old Tom</i>	60	1055
<i>Ungava</i>	60	1290
<i>Dictador Columbian Aged Black</i>	90	1955



## PICK YOUR FAVOURITE GRAIN

		
<b><i>Blended Whisky</i></b>		
<i>Johnnie Walker Red Label</i>	50	900
<i>Teacher's Highlands Cream</i>	40	
<i>Johnnie Walker Black Label</i>	55	955
<i>Johnnie Walker Blue Label</i>	130	3130
<i>Chivas Regal 18 YO</i>	70	1455
<i>Royal Salute</i>	110	3805
<b><i>Bourbon American &amp; Irish Whisky</i></b>		
<i>Jack Daniel's Single Barrel</i>	70	1555
<i>Jim Beam</i>	50	855
<i>Maker's Mark</i>	50	1290
<i>Bulleit Bourbon</i>	60	1860
<i>Jim Beam Black</i>	50	955
<i>Knob Greek</i>	60	1520
<i>Bushmills Original</i>	50	855
<b><i>Single Malt Whisky</i></b>		
<i>Glenmorangie Nectar D'Òr</i>	80	1755
<i>Ardbeg 10 YO</i>	60	1290
<i>Laphroaig 10 YO</i>	70	1380
<i>Nikka Whisky from The Barrel</i>	60	922
<i>Cardhu 12 YO</i>	70	1520
<i>Talisker Storm</i>	70	1520
<i>Singleton 12 YO</i>	50	1290

## SPIRITS

<b>Vodka</b>		
<i>Stolichnaya Premium</i>	50	655
<i>Finlandia</i>	40	
<i>Russian Standard</i>	50	655
<i>Absolut Blue</i>	50	655
<i>Belvedere</i>	60	1255
<i>Grey Goose</i>	60	1255
<i>Beluga Noble</i>	80	2505
<b>Rum</b>		
<i>Captain Morgan White</i>	50	
<i>Captain Morgan Dark</i>	50	
<i>Havana Club Añejo 3 Años</i>	60	855
<i>Malibu</i>	50	655
<i>Bacardi Carta Blanca</i>	50	
<i>Ron Zacapa 23 YO</i>	80	1880
<i>Bacardi 8 Años</i>	60	
<i>Pyrat XO</i>	60	1380
<i>Gosling Black Seal</i>	50	955
<i>Cachaça 51</i>	50	655
<i>Cachaça Pitú</i>	50	655
<b>Tequila &amp; Mezcal</b>		
<i>Olmecca Tequila Blanco</i>	55	955
<i>Jose Cuervo Silver</i>	60	
<i>Mezcal Lajita</i>	50	1055
<i>Olmecca Tequila Gold</i>	60	955
<i>Jose Cuervo Especial Gold</i>	65	

## SPIRITS

<b>Cognac Brandy Calvados</b>		
<i>Calvados Boulard Pays D'Auge</i>	70	1055
<i>Remy X.O.</i>	150	2855
<i>Metaxa 5*</i>	60	855
<i>Hennessy V.S.</i>	60	855
<i>Hennessy V.S.O.P.</i>	70	1255
<i>Hennessy X.O.</i>	200	2855
<i>Hennessy Paradis</i>	455	10505
<i>Martell V.S.O.P.</i>	90	1820
<i>Martell X.O.</i>	160	2630
<i>Martell Cr�ation</i>	400	6505

## BEERS

<i>Beck's</i>	40
<i>L�wenbr�u</i>	40
<i>Corona</i>	40
<i>Heineken</i>	40
<i>Almaza</i>	40

## WINE SELECTION


### **White**

		
<i>Lamberti Blanca, Italy</i>	60	275
<i>Da Luca, Pinot Grigio</i>	55	250
<i>Macon Villages, Chameroy</i>	85	400
<i>Savignon Blanc, Matua Valley</i>	70	350
<i>Louis Latour, France, Chardonnay</i>		650
<i>Schloss Vollrads Riesling Kabinett, Germany</i>		599
<i>Cloudy Bay Chardonnay, New Zealand</i>		800
<i>La Scolca Gavi Dei Gavi, Italy</i>		1250



### **Red**

		
<i>Table Mountain Shiraz, South Africa</i>	65	250
<i>Le Fou, Pinot Noir</i>	65	330
<i>Merlot Reserva, Montes, Chile</i>	70	350
<i>Cabernet Sauvignon, Luigi Bosca</i>	85	450
<i>Torres Salmos, Priorat DOQ, Spain</i>		850
<i>Boekenhoutskloof The Chocolate Block, New Zealand</i>		955
<i>Barolo, Pio Cesare, Italy</i>		2150

### **Rosé**

		
<i>Minuty Rosé, France</i>	85	400
<i>Rosé d'Anjou, Chemin des Sables, France</i>	70	325
<i>Rioja Rosado, Navajas, Spain</i>	65	250

### **Sparkling & Champagne**

		
<i>Prosecco DOCG Valdo Millesimato</i>	80	400
<i>Valdo Rosé Brut</i>	80	350
<i>Moët &amp; Chandon Impérial Magnum</i>		900
<i>Taittinger Brut Réserve NV</i>		800
<i>Laurent-Perrier Brut Rosé NV</i>		700

## BEVERAGES

### **Water**

<i>San Benedetto Still 1L</i>	35
<i>San Benedetto Sparkling 1L</i>	35
<i>San Benedetto Still 0.5L</i>	25
<i>San Benedetto Sparkling 0.5L</i>	25

### **Soft Drinks**

<i>Coke   Diet Coke   Sprite   Fanta</i>	25
<i>Tonic   Ginger Ale   Club Soda</i>	

### **Red Bull**

35

### **Fresh Juices**

35

*Variety of fresh juices upon availability  
Orange, Watermelon, Pineapple, Lemon Mint*

### **Coffee**

<i>Turkish coffee</i>	35
<i>Espresso</i>	25
<i>Double Espresso</i>	30
<i>Espresso Macchiato</i>	25
<i>American Coffee</i>	35
<i>Cappuccino</i>	35
<i>Coffee Latte</i>	35
<i>Café Con Leche</i>	40
<i>Hot Chocolate</i>	40

### **Tea**

30

*Wide Selection of Loose Tea  
Pepper Mint | Chamomile | Earl Grey | Jasmine  
Moroccan Tea | Black Tea | Green Tea*

## COLD MEZZE & ARABIC SMALL PLATES

✓✓ <b>Cold Mezze Platter</b>	65
<i>Hummus, Beetroot Hummus, Moutabel, Arabic Bread</i>	
<b>Traditional Hummus</b>	45
<i>Chick Pea, Garlic Arabic Bread</i>	
<b>Fattoush</b>	70
<i>Cucumber, Tomato, Onion, Romaine Lettuce, Toasted Bread</i>	
<b>Moutabel</b>	45
<i>Roasted Aubergine, Garlic</i>	

## HOT MEZZE SMALL PLATES

<b>Lamb Kofta</b>	75
<i>Grilled sweet peppers, Garlic sauce</i>	
<b>Spinach Fatayer</b>	45
<i>Spinach filled Pastry Parcels, Mint Yoghurt</i>	
<b>Rakakat</b>	45
<i>Akawi Cheese Filled Pastry Rolls</i>	
<b>Marinated Beef Kebab</b>	75
<i>Marinated Beef, Caramelised Onion</i>	
<b>Chicken Satay</b> <sup>D N P Cr</sup>	75
<i>Peanut Sauce</i>	
<b>Shakshouka</b>	55
<i>Tomato &amp; Red Repper, Poached Egg</i>	
✓✓ <b>Harumaki</b> <sup>V</sup>	60
<i>Vegetable Spring Rolls, Sweet Soy</i>	

## SALAD

✓✓ <b>Garden Greens</b> <sup>G V</sup>	70
<i>Fresh Green Salad with Garden Vegetables, Lemon Dressing &amp; Olive Croutons</i>	
<b>Caesar Salad</b> <sup>D G E F</sup>	65
<i>Baby Gem Lettuce, Baked Croutons, Hard Boiled Eggs, Parmesan Cheese, Caesar Dressing</i>	
<i>Chicken</i>	25
<i>Prawns</i>	30
<i>Avocado</i>	20

*Dishes indicated with (Ce) Celery, (G) Gluten, (Cr) Crustaceans, (E) Eggs, (F) Fish, (Lu) Lupin, (D) Dairy, (Mo) Mollusc, (Mu) Mustard, (N) Nuts, (P) Peanuts, (Ss) Sesame Seeds, (Sy) Soya, (A) Alcohol  
Please let us know of any allergies or special dietary requirements that we should be aware of to prepare your food. All prices are in UAE Dirhams, inclusive of 10% Municipality fee, 10% Service charge and 5% VAT*

## SOUP

- ✓✓ **Oriental Lentil Soup** <sup>DGV</sup> 75  
*Pita Croutons, Lemon Wedges*
- Seafood Broth** <sup>Cr</sup> 80  
*Mixed Seafood, Lime Juice, Fennel*

## LOCAL FAVOURITE

- Lebanese Mezze Platter** <sup>VNGSe</sup> 95  
*Falafel, Hummus, Baba Ganoush, Labneh, Homemade Pita, Cucumber, Bell Peppers, Tomatoes, Pickles*

## MAIN COURSE

- Wagyu Burger** <sup>GD</sup> 115  
*Wagyu Beef, Brioche Bun, Turkey Bacon, Gherkins, Lettuce, Crispy Onion, Tomatoes, Cheddar Cheese, French Fries*
- Traditional Club Sandwich** <sup>DGE</sup> 95  
*Lettuce, Egg, Chicken, Tomatoes, Turkey Bacon, Mayo, French Fries*
- ✓✓ **Vegan Burger** <sup>GNV</sup> 90  
*Vegan Cheese, Tomatoes, Lettuce, Guacamole, Homemade Vegan Bun*
- Tortilla Wrap** <sup>GD</sup> 80  
*Marinated Chicken, Turkey Bacon, Cheese, Lettuce, Tomatoes, French Fries*
- Tenderloin Fillet** <sup>D</sup> 210  
*Australian Angus Beef, Roasted Tomato, Confit Garlic, French Fries*
- Fish and Chips** <sup>GF</sup> 120  
*Battered Fish, Tartar Sauce, Mushy Peas & French Fries*
- Roasted Chicken Breast** <sup>DMu</sup> 170  
*Slow Cooked Chicken, Wild Mushrooms, Baby Potatoes*

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## PIZZAS & PASTAS

<b>Seafood Pizza</b> <sup>G Cr D</sup>	120
<i>Mussels, Calamari, Shrimps, Mozzarella, Tomato Sauce</i>	
✓✓ <b>Buffalo Margherita</b> <sup>G DV</sup>	90
<i>Buffalo Mozzarella, Tomato Sauce, Basil</i>	
<b>Mediterranean Vegetable Pizza</b> <sup>G DV</sup>	95
<i>Artichoke, Mozzarella, Tomatoes, Olives, Red Pepper</i>	
<b>Choice of Pasta</b> <sup>G</sup>	
<i>Penne, Spaghetti, Tagliatelle</i>	
✓✓ <b>Bolognese</b> <sup>D</sup>	100
<i>Ground Beef, Tomato Sauce, Parmesan</i>	
✓✓ <b>Pomodoro</b> <sup>D V</sup>	90
<i>Cherry Vine Tomatoes, Basil, Aged Parmesan</i>	
✓✓ <b>Alfredo</b> <sup>D</sup>	100
<i>Rich Cream Sauce, Chicken, Aged Parmesan</i>	

## DESSERT

✓✓ <b>Selection of Ice Cream</b> <sup>D G NV</sup>	70
<i>3 scoops of your choice:</i>	
<i>Vanilla   Chocolate   Strawberry</i>	
<i>Coconut &amp; Ginger sorbet   Mango &amp; Passionfruit sorbet   Cherry sorbet</i>	
<i>Mixed berries crumble</i>	
✓✓ <b>Tiramisu</b> <sup>D G V</sup>	80
<i>Rich mascarpone cream, espresso, ladyfinger biscuit</i>	
✓✓ <b>Umm Ali</b> <sup>D G NV</sup>	70
<i>Traditional Egyptian Pastry Pudding with Nuts &amp; Raisins</i>	
<b>Chocolate Fondant</b> <sup>D G NV</sup>	70
<i>Milk Chocolate, Ganache, Chocolate Crumb, Vanilla Ice Cream</i>	
<b>Fruit Platter</b> <sup>D V</sup>	70
<i>Served with Spiced Honey &amp; Yoghurt dip</i>	

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## *AFTERNOON TEA*

*Served daily from 3pm until 6pm*

*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*

*AED 155*

### ***English Tea Sandwich***

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

### ***Scones***

*Scone of The Day served with Jam & Cream*

### ***Chocolate Indulgence***

*Chef's Special Chocolate Dessert*

### ***Fruits & Crème***

*House Made Petit Verrines*

### ***From The Oven***

*Baked Patisserie for Your Indulgence*

### ***Chocolate Praline***

*House Made Chocolate Praline by Our Master Chocolatier*

### ***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*

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