



BELLEVUE

*Taste of elegance in
Al Wadi's hidden
outdoor sanctuaries.*

DISCOVER YOUR DESERT OASIS EXPERIENCES

In the heart of Wadi Khadeja's 1,235-acre nature reserve, dining transcends the ordinary. Each exclusive venue is a curated escape, where refined cuisine meets the soul of the desert, and every moment is crafted with intention. Beneath starlit skies or atop golden dunes, your journey unfolds in settings as unforgettable as the flavors they host.

From globally inspired tasting menus to Levantine and vegetarian sharing-style feasts, each dish is a tribute to place, season, and story, crafted with locally sourced ingredients. These signature menus are designed to elevate every occasion into a cherished memory.

For reservations: +971 7 206 7666
In-house guests: Dial "0" for Resort Service



AL WADI TOWER

MAXIMUM 2 GUESTS

AED 5000 per couple

Savor a bespoke four-course menu curated to your tastes, paired with panoramic desert views. Begin with a warm welcome by the fire pit, then dine under a canopy of stars in candlelit elegance.

Inclusive of Champagne Bollinger Special Cuvée, non-alcoholic selections, and the attentive service of your private chef and butler.



THE WATERING HOLE PODIUM

PERFECT FOR UP TO 4 GUESTS

AED 3000 per couple

Dine beside the desert's watering hole, where lanterns and sand candles cast a warm, romantic glow. Choose from curated menus tailored to your tastes, in a setting of quiet charm beneath a sculpted arch.

Inclusive of a bottle sommelier selected wine and soft beverages, with flawless service from your private chef and butler.



ROYAL BEDOUIN

KAN ZAMAN & OASIS DINING

AED 5000 per couple

Dine under the stars at Al Wadi Desert, where lanterns and sand candles glow softly across pristine dunes. A bonfire warms the evening breeze and each course celebrates the stillness and beauty of the sands.

Includes Champagne Bollinger, soft beverages, locally inspired gifts, with your private chef and butler.

ADD ON Private Falcon show
AED 1000
Belly dancer & Live music
AED 3000 per performer
72 hour prior booking required



OASIS DINING

PERFECT FOR COUPLES

AED 3950 per couple

Gather in a traditional Majlis, where lanterns and carpets create a warm desert setting beneath Ghaf trees or starlit skies. Unwind by the fire with Arabic tea, sweets, shisha, and cultural attire.

Customizable for groups with ten and more guests.

Inclusive of Champagne Bollinger, non-alcoholic pairings, and flawless service from your private chef and butler.

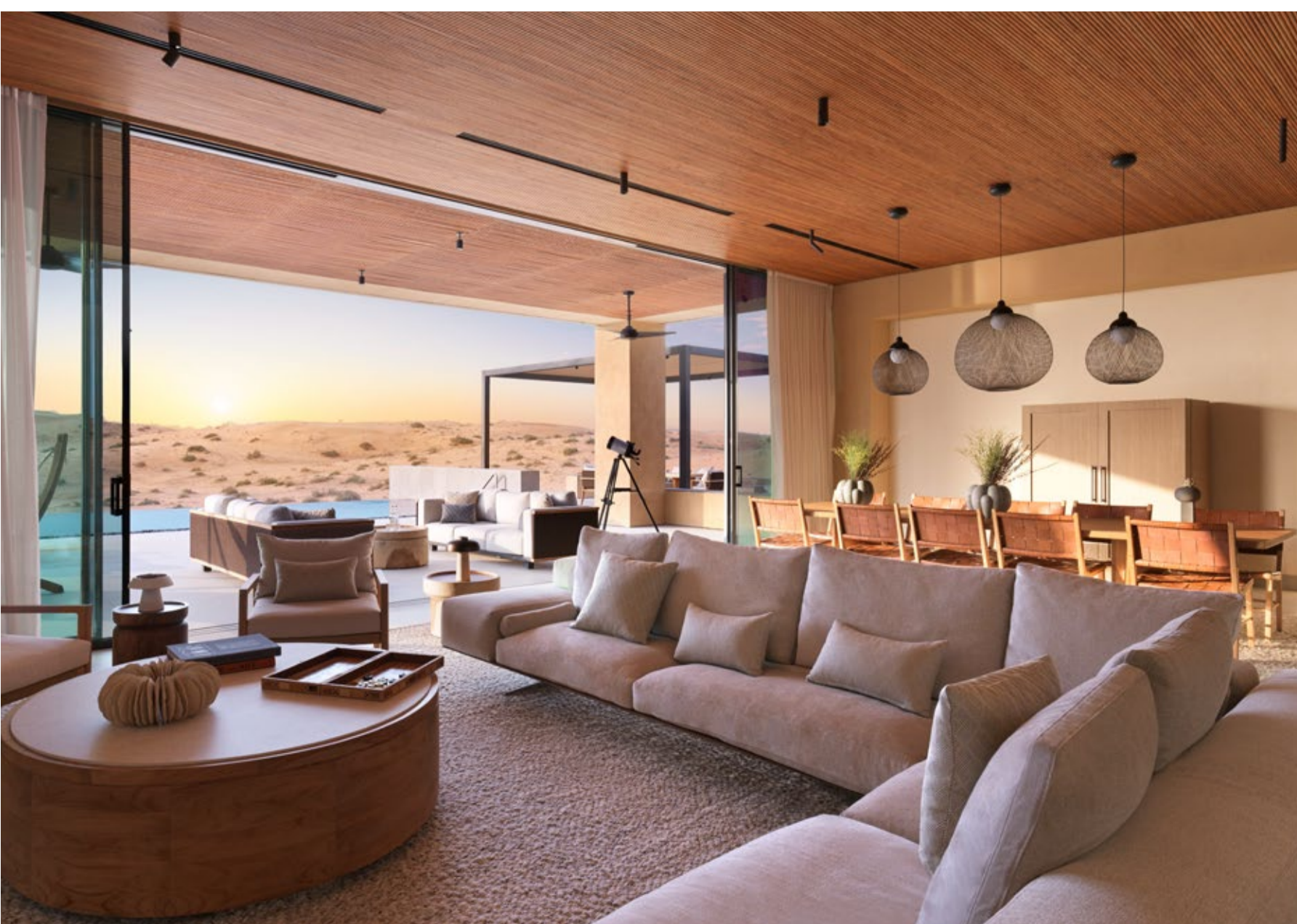


VIEWING DECK

AED 3950 per couple

Discover a breathtaking spot above the desert, renowned for its sunset views. Your table glows with flickering candles, creating a serene ambiance against an endless horizon.

Savor Champagne Bollinger and curated non-alcoholic pairings, all served with grace by your private chef and butler.



SIGNATURE VILLA

ENJOY THE ULTIMATE PIT MASTER MENU, OR OPT FOR YOUR PREFERRED MENU CHOICE

AED 2500 per person

Dine on your villa terrace, where embroidered linens and lanterns set the scene for a smoky, intimate evening.

Join your private chef, the Bedouin Pit Master, dressed up in your chef's jacket, apron, and toque, as he grills specialties by firelight in the desert breeze for a truly immersive experience.

Chef's Signature

LAYALI AL WADI
AL WADI TOWER EXCLUSIVE MENU

SIGNATURE ROSEMARY & SEA SALT FOCACCIA (D | G)
Piquillo pepper butter

CHEF'S AMUSE BOUCHE

OSETRA CAVIAR PANI PURI (D | S | G)
Chive labneh

FIRST COURSE

LOCAL BURRATA (D | LS | N | V)
Glazed fig | arugula | pecan brittle

SECOND COURSE

TUNA TATAKI (G)
Truffle ponzu | spring onion | papadum crisp

THIRD COURSE
CHOICE OF ONE

ROASTED MEDITERRANEAN SEABASS (D)
Charred broccolini | tobiko yuzu beurre blanc

GRILLED USDA PRIME BEEF RIBEYE (D)
Fondant potato | roasted asparagus | foie gras jus

SPINACH & RICOTTA TORTELLINI (D | E | G | N | V)
Asparagus | shimeji mushrooms | black truffle crema

DESSERT

DARK CHOCOLATE MARQUISE (D | E | G)
Raspberry sabayon

(D) Dairy | (G) Gluten | (N) Nuts | (V) Vegetarian | (VG) Vegan
(LS) Locally Sourced | (SF) Seafood | (SS) Sustainably Sourced

If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness

Chef's Signature
SUNSET MIRAGE GRILL
GLOBAL - SHARING STYLE MENU

HOMEMADE GRILLED SOURDOUGH (D | G | V)
Black truffle formaggio cremoso spread

COLD STARTERS

YOUNG KALE & QUINOA SALAD (VG)
Shaved pear | toasted seeds | lemon dressing

LOCAL BURRATA (D | LS | V)
Al Ain organic tomatoes | strawberry | aged balsamic | arugula

WAGYU BEEF TATAKI (G)
Spring onion | yuzu ponzu | tempura crumble

MAINS FROM THE GRILL

USDA PRIME BEEF TENDERLOIN
Shimeji mushroom jus

AUSTRALIAN LAMB CHOPS
Mint chimichurri

JUMBO TIGER PRAWNS (D | SF)
Tandoori butter

ATLANTIC SALMON (D)
tobiko chive beurre blanc

BROCCOLINI (VG)
Toasted sesame dressing

WHOLE ROASTED JACKET POTATO (D | V)
Truffle butter | parmesan cheese

SWEETS

DARK CHOCOLATE CRÉMEUX (D | E | G | N)
Yuzu crème anglaise

AL AIN BERRIES & CREAM (D | LS)
Lime chantilly | light basil syrup

(D) Dairy | (G) Gluten | (N) Nuts | (V) Vegetarian | (VG) Vegan
(LS) Locally Sourced | (SF) Seafood | (SS) Sustainably Sourced

If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness

Chef's Signature

DIWAN AL SAHRA
LEVANT SHARING STYLE MENU

HOMEMADE ARABIC PITA BREAD & CRISPS (G | D | LS | V)
 Fresh za'atar butter | local date butter

COLD STARTERS

SMOKED EGGPLANT YOGHURT DIP (D | V)
 Kalamata olives | spring onion | EVOO

LEVANT SALAD (D | LS | VG)
 Al Ain organic greens | crumbled Feta | shaved pear | dried apricot
 pomegranate seeds | citrus dressing

ROASTED CARROT HUMMUS (N | V)
 Charred carrot | crushed walnut

MAINS FROM THE GRILL

U.S PRIME BEEF RIBEYE
 Harissa chimichurri

PERSIAN STYLE AUSTRALIAN LAMB CHOPS (D)
 Saffron | lemon

JUMBO TIGER PRAWNS (D | SF)
 Green chermoula butter

MEDITERRANEAN SEABASS
 Smoked harra sauce

BROCCOLINI (N | VG)
 Garlic confit | roasted pinenut

WHOLE ROASTED JACKET POTATO (D | V)
 Sumac | truffle butter | parmesan cheese

SWEETS

AL AIN BERRIES & CREAM (D | LS)
 Lime labneh | light rose water syrup

ASSORTED ORIENTAL DELIGHTS (D | E | G | LS | N)

(D) Dairy | (G) Gluten | (N) Nuts | (V) Vegetarian | (VG) Vegan
 (LS) Locally Sourced | (SF) Seafood | (SS) Sustainably Sourced

If you have any concerns regarding food allergies, please alert your server prior to ordering.
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
 may increase your risk of foodborne illness

Chef's Signature

THE BEDOUIN GARDEN
VEGETARIAN SHARING STYLE MENU

HOMEMADE ARABIC PITA BREAD & CRISPS (G | D | LS | V)
Fresh za'atar butter | local date butter

COLD STARTERS

YOUNG KALE SALAD (G)
shaved pear | dried apricot | pomegranate seeds | citrus dressing

ROASTED CARROT HUMMUS (N)
charred carrot | crushed walnut

PERSIAN SHIRAZI SALAD (LS | VG)
Al Ain cherry tomato | red radish | cucumber | sumac | verjus vinaigrette

MAINS

ROASTED CAULIFLOWER HARRA
spiced tomato ragu | pinenut | brown butter

MALAY VEGETABLE CURRY
potato | long beans | baby eggplant | fresh mint

GRILLED KING MUSHROOM
green asparagus | chimichurri

CHARRED ROMAINE LETTUCE
yakinuku glaze | pistachio dukkah

BROCCOLINI (VG)
garlic confit | lemon (VG)

WHOLE ROASTED JACKET POTATO (D)
truffle butter | parmesan cheese

SWEETS

DARK CHOCOLATE CRÉMEUX (D | E | G | N)
Yuzu crème anglaise

AL AIN BERRIES & CREAM (D | LS)
lime labneh | light rose water syrup

(D) Dairy | (G) Gluten | (N) Nuts | (V) Vegetarian | (VG) Vegan
(LS) Locally Sourced | (SF) Seafood | (SS) Sustainably Sourced

If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness

Signature Villa Exclusive
ULTIMATE PITMASTER BBQ EXPERIENCE

CHEF'S ATTIRE WILL BE PROVIDED INCLUDING A JACKET, APRON & TOQUE

HOMEMADE GRILLED SOURDOUGH (D | G | V)
 Black truffle formaggio cremoso spread

COLD STARTERS
 SERVED FAMILY STYLE

YOUNG KALE & QUINOA SALAD (VG)
 shaved pear | toasted seeds | lemon dressing

LOCAL BURRATA (D | LS | V)
 Al Ain organic tomatoes | strawberry | aged balsamic | arugula

WAGYU BEEF TATAKI (G)
 spring onion, yuzu ponzu | tempura crumble

MAINS

PREPARE YOUR OWN MAINS FROM THE GRILL

U.S PRIME BEEF TENDERLOIN
 Shimeji mushroom jus

AUSTRALIAN LAMB CHOPS
 Mint chimichurri

JUMBO TIGER PRAWNS (D | S)
 Tandoori butter

ATLANTIC SALMON (D | F)
 Tobiko chive beurre blanc

BROCCOLINI (VG)
 Toasted sesame dressing

WHOLE ROASTED JACKET POTATO (D | V)
 Truffle butter | parmesan cheese

PREMIUM ADD-ONS - ₪500
 OMANI LOBSTER
 WAGYU BEEF RIB-EYE

SWEETS

SERVED FAMILY STYLE

DARK CHOCOLATE CREMEUX (D | E | G | N)
 Yuzu crème anglaise

AL AIN BERRIES & CREAM (D | LS)
 Lime chantilly | light basil syrup

(D) Dairy | (G) Gluten | (N) Nuts | (V) Vegetarian | (VG) Vegan
 (LS) Locally Sourced | (SF) Seafood | (SS) Sustainably Sourced

If you have any concerns regarding food allergies, please alert your server prior to ordering.
 Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
 may increase your risk of foodborne illness

All applicable taxes, including Service Charge (10%), Destination Fee (7%) and VAT (5%) is included

Chef's Signature

GOLDEN DUNES

BREAKFAST PICNIC MENU

AVAILABLE EXCLUSIVELY IN AL WADI TOWER AND VIEWING DECK

ASSORTED HOUSE MADE VIENNOISERIE & ARTISAN BREADS (D | E | G | LS)

Signature local Khalas date Danish | croissant,
Emmental cheese & beef chorizo muffin
Sourdough & multigrain breads | Arabic pita
(Gluten free bread available)

FRUIT PRESERVES, RAK HONEY AND FRENCH BUTTER (D | LS)

Seasonal sliced fruits

SIGNATURE VERRINE (D | LS)

Local Khalas date purée | lemon labneh | house granola | RAK honey

CHEESE SELECTION (D | G | LS)

Brie | Manchego | assorted labneh balls | dried apricots & figs

CHARCUTERIE SELECTION

Spicy beef Spianatta | beef Bresaola | smoked turkey ham | cornichons | Dijon mustard

ATLANTIC SMOKED SALMON (D)

Chive cream cheese | caperberry

AVOCADO HUMMUS (LS | VG)

Fresh za'atar | charred avocado | lime

LEVANT SALAD (LS | VG)

Local cucumber | Al Ain cherry tomato | Kalamata olives | fresh mint | EVOO | lemon

TRUFFLED MUSHROOM & ASPARAGUS QUICHE (D | G | V)

(D) Dairy | (G) Gluten | (N) Nuts | (V) Vegetarian | (VG) Vegan
(LS) Locally Sourced | (SF) Seafood | (SS) Sustainably Sourced

If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness

Signature Selections

BEVERAGES

COCKTAILS

₪ 75

STARGAZER MARTINI

Ketel One Vodka | Cranberry Juice
Elderflower Syrup | Oleo Saccharum

BEDOUIIN NEGRONI

Botanist Gin | Campari Infused Dates
Martini Rosso

SUNDOWN SPRITZ

Aperol Infused Strawberry Basil
Prosecco | Topped with Tonic

ZERO.ZERO

MIX MOCKTAILS

₪ 55

GOLDEN SANDSTORM

Lyres Italian Spritz | Oleo Saccharum
Lemon Juice | Topped with Soda

AL WADI ICED TEA

Red and Green Apple Juice |
Homemade Spiced Earl Gray Tea

DESERT MIRAGE

Lyres Amaretti | Passionfruit Puree
Orgeat Syrup | Lime Juice | Soda

CHAMPAGNE CUVÉE

RUIINART BLANC DE BLANCS NV

₪ 1,795

Reims, France

ACQUESSON CUVÉE 747

EXTRA BRUT NV

₪ 1,295

Dizy, France

DOM PÉRIGNON CUVÉE BRUT 2013

₪ 3,100

Épernay, France

HENRIOT BRUT ROSÉ NV

₪ 740

Reims, France

ROSÉ WINE

WHISPERING ANGEL

'CHÂTEAU D'ESCLANS' ROSÉ
Côtes de Provence, France

₪ 390

PASCAL JOLIVET, SANCERRE ROSÉ

Sancerre, France

₪ 570

WHITE WINE

CATENA ALTA HISTORIC ROWS

SINGLE VINEYARD

Mendoza, Argentina

₪ 435

HENRI BOURGEOIS

GRAND RESERVE SANCERRE

Loire Valley, France

₪ 775

ALHEIT VINEYARDS 'FIRE BY NIGHT'

CHENIN BLANC

Swartland, South Africa

₪ 685

WILLIAM FEVRE CHABLIS

GRAND CRU 'VAUDESIR'

Chablis, France

₪1,350

GAJA VISTAMARE

VERMENTINO BLEND

Tuscany, Italy

₪1,300

RED WINE

RAPAURA SPRINGS SINGLE VINEYARD

SOUTH BROOK PINOT NOIR

Marlborough, New Zealand

₪ 410

WARWICK ESTATE TRILOGY

BORDEAUX BLEND

Stellenbosch, South Africa

₪ 795

BODEGAS RODA SELA

Rioja, Spain

₪ 615

GAJA SITO MORESCO LANGHE DOP

Piedmont, Italy

₪ 1,150

CHÂTEAU LASSÈGUE

GRAND CRU 2017

St. Emilion, Bordeaux

₪ 1,785

All applicable taxes, including Service Charge (10%), Destination Fee (7%)
and VAT (5%) is included

ELEVATE



WHERE EXTRAORDINARY MOMENTS UNFOLD BENEATH DESERT SKIES.

From panoramic towers to lantern-lit oases, each venue invites you to rise above the expected. With signature menus crafted for intimacy and inspired by the desert's rhythm, your dining experience becomes a celebration of place, taste, and time.

Reserve your elevated escape.



THE RITZ-CARLTON

RAS AL KHAIMAH, AL WADI DESERT

AL MAZRAA, WADI KHADIJA., RAS AL KHAIMAH, UNITED ARAB EMIRATES

T: +971 7-206 7777 | E: RC.RKTRW.EXPERIENCE@RITZCARLTON.COM

WWW.RITZCARLTON.COM/ALWADIDESERT