

@MINABRASSERIEDUBAI

@CHEFMICHAELMINA

MINA

BRASSERIE

Indulge yourself in MINA Brasserie, the culinary oasis nestled amidst the sizzling foodie paradise of Dubai. Featuring a selection of globally influenced dishes in partnership with award-winning celebrity Chef Michael Mina.

MINA Brasserie is a home away from home, highlighting dishes from carefully-sourced seasonal ingredients — a celebration of global influences.



PLEASE SCAN CODE TO BROWSE OUR MENU

⇒ DESSERTS ⇐

The Lemon 50

blueberry, sesame crumble

Pain Perdu 50

caramelized apples, custard brioche, cinnamon ice cream

Michael Mina's Banana Tarte Tatin* 50

salted toffee, honey ice cream, gold leaf

Tiramisu 55

espresso lady fingers, mascarpone cream

Profiteroles 50

jivara cremeux, salted caramel, cocoa puffs (N)

Chocolate Souffle* 60

guanaja 70%, vanilla custard

Panna Cotta 50

macerated strawberries, sesame crumble, rosewater (N)

Selection of Ice Creams and Sorbet 40

*PLEASE ALLOW 15 MINUTES FOR PREPARATION

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

➤ AFTERS ➤

PORTO

QUINTA DONOVAL 80

TAYLOR 10 YRS 85

COFFEE

AMERICANO 25

ESPRESSO SGL 25 / DBL 30

CAPPUCCINO 30

FRENCH PRESS SGL 30 / DBL 40

ORGANIC TEA

ENGLISH BREAKFAST / 40

MAJESTIC EARL GREY / 40

JASMINE MAO JIAN / 40

JAPANESE SENCHA / 45

CHAMOMILE / 40

RUSH HOUR BERRY / 45

Selection of Ice Creams and Sorbet