

@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 60

polenta streusel, lemon cream, lime and basil gel (N) (GF)

Michael Mina's Banana Tarte Tatin* 50

salted toffee, honey ice cream, gold leaf

Tiramisu 70

espresso lady fingers, mascarpone cream

Profiteroles 50

jivara cremeux, salted caramel, cocoa puffs (N)

Cheesecake 75

wild strawberries coulis, biscuit base, fresh berries

Pistachio and Honey 60

pistachio biscuit, orange blossom chantilly, honey ice cream (N) (GF)

Chocolate Souffle* 65

guanaja 70%, hazelnuts, vanilla anglaise (N) (GF)

Apple Tart 65

brown butter frangipan, cinammon ice cream (N)

The Cherry 60

chocolate mousse, morello cherry, vanilla ice cream

Selection of Ice Creams and Sorbet 50

*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

GRAHAM'S, LBV 80

TAYLOR 10 YRS 110

COFFEE

AMERICANO 40

ESPRESSO SGL 40 / DBL 50

MACCHIATO SGL 45 / DBL 55

CAPPUCCINO 50

LATTE 50

ORGANIC TEA

JASMINE MAO JIAN / 40

ENGLISH BREAKFAST / 40

MAJESTIC EARL GREY / 40

CHAMOMILE / 40

ROSE WHITE / 45

PEACH AND PEAR / 45

MOROCCAN MINT / 50

JAPANESE SENCHA / 45

RUSH HOUR BERRY / 45