

Daily 5:00 PM to 11:00 PM
Reservations recommended

All Vintages subject to change
All prices are in AED and inclusive of all taxes

CABANA TIMES

Dress Code
Tropical elegant - embrace the relaxed
sophistication of island life

ISLAND OF HAPPINESS WELCOMES TROPICAL SPIRITS

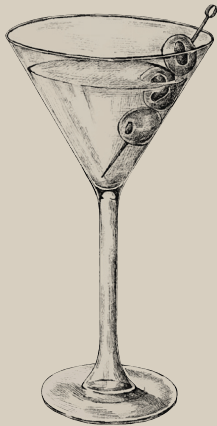
Where ancient turtle paths meet timeless Cuban and Tiki traditions

CLASSIC COCKTAILS SECTION

Tropical Legends Born in Paradise, Perfected on Our Island

Mai Tai 60

The King of Tiki cocktails, as complex as the coral reefs protecting our shores. Aged and white rum, orange curaçao, Orgeat syrup, lime juice, and a float of dark rum. Created by Victor Bergeron in 1944, this Tahitian masterpiece finds new life under Arabian skies. Garnished with mint, pineapple, and a paper umbrella that mirrors the shade of our beach cabanas.



Mojito Clásico 50

The soul of Cuba refreshes like the morning breeze across Saadiyat's nine-kilometer coastline. Havana Club white rum, fresh mint from our herb garden, lime juice, white cane sugar, and soda water over crushed ice.

Strawberry Mojito 50

Our tropical twist on the Cuban classic, sweet as the dates that grow in nearby Al Ain oases. Fresh strawberries muddled with mint, white rum, lime juice, and soda water.

Classic Daiquiri 50

The pure essence of Cuban elegance - white rum, fresh lime juice, and simple syrup. Shaken with ice and served in a chilled coupe glass. Simple in appearance, perfect in execution. Sometimes the most beautiful things are the most simple.

Jungle Bird 65

Malaysia's gift to the tiki world, dark and mysterious. Dark rum, Campari, pineapple juice, lime juice, and simple syrup. Created at the Kuala Lumpur Hilton in 1978, this cocktail brings Southeast Asian sophistication to our island paradise.

Piña Colada 60

Puerto Rico's tropical anthem made famous worldwide. White rum, coconut cream, pineapple juice, and crushed ice blended to perfection. Served in a hurricane glass with fresh pineapple and a cherry - pure vacation in liquid form, perfect for our year-round paradise.

BREAKING NEWS

PATRON LEADS TEQUILA REVOLUTION

In 1989, two visionaries changed tequila forever. John Paul DeJoria and Martin Crowley didn't just create a brand - they created a revolution. When cheap mixtos flooded markets and tequila's reputation hit rock bottom, Patron emerged like a phoenix from agave fields, proving that Mexico's national spirit deserved respect, reverence, and recognition as a world-class luxury.

Patron Silver 42

100% Blue Weber Agave, unaged perfection. The crystal-clear foundation that started an empire.

Patron Reposado 50

Aged 4+ months in oak barrels. Rested to achieve perfect harmony between agave and wood.

Patron Añejo 65

Aged minimum 12 months, smooth complexity. Time transforms agave into liquid gold worthy of sipping.

SIGNATURE COCKTAILS

The Golden Turtle Mojito 75

Classic mojito reimaged in honour of our protected hawksbill turtles. Añejo rum, house-made mint-honey syrup with local Sidr honey, lime juice, and champagne bubbles.

The Paradise Blue 75

The fusion of crisp vodka and classic rum anchors a wave of pineapple and passion fruit, while blue curaçao and lemon cast the perfect tropical glow.

Passion Colada 60

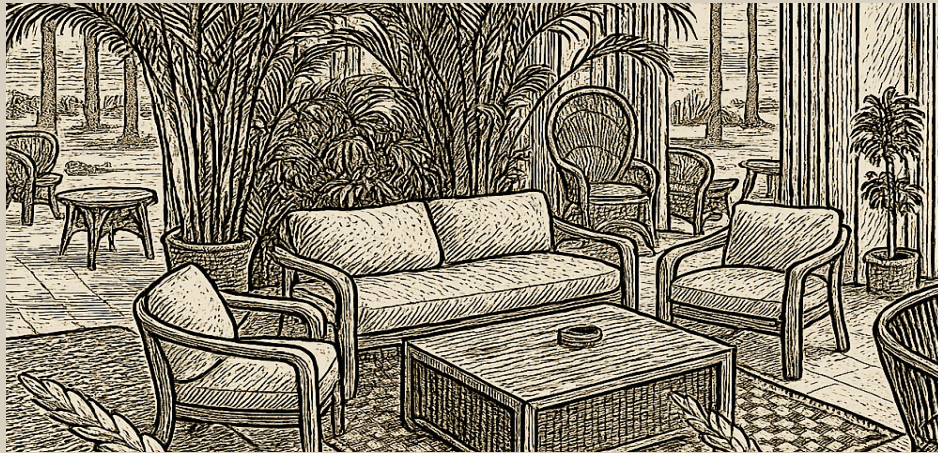
Creamy blend of Caribbean rums swirling with coconut, golden pineapple, and a touch of citrus.

Midnight Velvet 60

Dark Caribbean rum stirred with bold Cuban coffee, rich chocolate syrup, and velvety Kahlua. Inspired by Havana, this silky blend captures the essence of creativity. Served in a chilled coupe with coffee beans.

Captain Saadiyat 65

A tribute to the legends who once navigated these waters, this bold creation marries dark Caribbean rum with sweet local date purée and fresh pineapple juice.



HEMINGWAY'S CORNER

Literary Libation Lore from Island Paradise

"Just as Ernest Hemingway found his perfect daiquiri at El Floridita in Havana, we believe the perfect cocktail is discovered where stories converge. Here on Saadiyat Island, where ancient turtle paths cross modern cultural highways, where the desert meets the sea, and where traditions from around the world find new expression in the eternal rhythms of island life. Each drink tells the story not just of its origins, but of its journey to this moment, this place, this perfect convergence of past and present."



DEATH IN THE AFTERNOON 115

Absinthe, champagne

Hemingway's own invention from 1935: "Pour one jigger absinthe into a champagne glass. Add iced champagne until it attains the proper opalescent milkiness. Drink three to five of these slowly."

MONTGOMERY MARTINI (15:1) 55

Gin, minimal dry vermouth, frozen pearl onion

Hemingway's preferred martini ratio - 15 parts gin to 1 part vermouth. Named after Field Marshal Montgomery who liked to outnumber enemies 15 to 1. Served bone-chilling cold with frozen Spanish cocktail onions.

WHISKEY & SODA 60

Scottish whiskey, club soda, lemon twist

Papa's everyday drink, especially during his Paris years. Simple, refreshing, and mentioned frequently in his novels. Often consumed while writing at cafés like Les Deux Magots and Café de Flore.

PAPA HEMINGWAY DAIQUIRI 55

Ernest's personal specification from his El Floridita days: double the rum, no sugar, with grapefruit juice and maraschino liqueur. "My mojito in La Bodeguita, my daiquiri in El Floridita" - and now, our daiquiri at Saadiyat.

EXCLUSIVE: From Polynesia to Saadiyat Beach Club The Journey of Rum Across Pacific to Arabian Seas

FEATURING DAILY RUM SELECTION

Recommendations Six Selected Treasures

Havana Club Blanco 45

Cuban foundation spirit

Havana Club 7 Años 55

Rich, aged with vanilla and tobacco notes

Diplomatico Reserva Exclusiva 75

Venezuelan elegance with toffee complexity

The Kraken Black Spiced 65

Bold Caribbean mystery

Appleton Estate 12 y.o. 75

Jamaican fruit and spice heritage

Ron Zacapa 23 y.o. 75

Guatemalan sophistication



SANGRIAS DEL MAR

*BREAKING: Wine Waves Rescue Marine Life
How Spanish Sangria Became Ocean's Best Friend*

White Sangria 55 (Glass) 180 (Bottle)

White wine, white rum, tropical fruit mix, orange liquor

Red Sangria 55 (Glass) 180 (Bottle)

Red wine, dark rum, tropical fruit mix, orange liquor

SEA CHANGE WINE

ALERT: Every Sip Saves Seven Seas

Ocean-conscious wines supporting marine conservation

As Saadiyat Beach Club protects the nesting grounds of hawksbill turtles, Sea Change wines contribute to ocean preservation with every bottle. Carefully selected for both quality and sustainability, these labels mirror our commitment to the pristine waters that lap our Blue Flag-certified beach.

Sparkling Wine

Sea Change / Prosecco / Italy 60

White Wine

Chardonnay / Sea Change / Argentina 55

Sauvignon Blanc / Sea Change / France 55

Red Wine

Merlot / Sea Change / France 65

Malbec / Sea Change / France 65

CHEF'S HIGHLIGHTS

Bar Appetites Evening Edition

Marinated Mix Olives (V) 35

A rustic bowl of plump olives, gently marinated with garlic, fresh zaatar and a touch of lemon zest — a Mediterranean classic with a fragrant twist.

Crispy Onion Rings (E,D,G,V) 45

Golden fried onion rings served with a smoky paprika dip, light and crunchy with a hint of spice.

Fresh Dibba Bay Oyster (½ Dozen) (S) 120

From the waters of Fujairah, served with a sharp shallot vinaigrette and fresh lemon for a true taste of the sea.

Fried Sweet Plantains (D,G,E,V) 45

Caramelized plantains with a crispy edge, lifted by chili and lime tomato relish for a playful sweet-and-spicy bite.

Corn Ribs (D,E,M,V) 55

Charred and crisped ribbons of juicy sweetcorn, seasoned with Jamaican jerk spice and paired with creamy jerk mayo.

California Maki Roll (S,G,SB,SS) 70

A West Coast sushi icon — crab, avocado, cucumber, and tobiko rolled to perfection, blending freshness with crunch.

Buffalo Chicken Wings (D,E,G) 70

Tender wings tossed in spicy buffalo sauce, sprinkled with sesame seeds and topped with micro leaves for a bold finish.

Jamaican Beef Patties (G,E,D) 60

Flaky pastry filled with spiced beef, served with a smoky BBQ relish inspired by island street food flavours.

Dynamite Shrimp (S,M,E,G) 75

Crispy golden shrimp with a fiery kick, served alongside puffed prawn crackers for texture and crunch.

Salmon Croquettes (S,D,G,E) 60

Delicate croquettes of salmon, crisp outside and tender within, paired with a punchy Cajun pepper sauce.

NON-ALCOHOLIC SPECIALTIES

For Clear Minds and Pure Appreciation

Virgin Piña Colada 40

Coconut cream, fresh pineapple juice, and crushed ice blended with a touch of vanilla. All the tropical escape without the rum.

Tropical Mojito Mocktail 40

Fresh mint, lime juice, tropical fruit nectars, and sparkling water. Refreshing as a morning walk on our protected beach.

ISLAND WEATHER REPORT

Tonight's Forecast

Tropical Breezes with a Chance of Paradise

Temperature

Perfect for intimate gatherings

Atmosphere

Polynesian nights meet Arabian elegance

Wildlife Watch

Dolphins at play, turtles nesting season March-June

Cultural Climate

Inspiring, with gentle breezes of international creativity

THE SUN SETS WITH CORONA

CORONA 39

*Dateline: Saadiyat Coastline
Bottled sunlight always served chilled—
never argued, never rushed.*

Local Customs

To drink it Mexican style is to honour its homeland: a quick squeeze of lime, a rim kissed with salt, and the glass lifted to the lips before the foam fades.

MICHELADA 60

"Mexico's cure for heat"

The classic Mexican remedy for heat and hunger. Corona poured over ice, awakened with lime, salt, and hot sauce. A story of refreshment sharpened by spice — half beer, half cocktail, all coastline thunder.



CORONA ZERO ALCOHOL 40

"The same sun, without the sting"

MEXICO'S LIQUID AMBASSADORS

A TALE OF TWO COCKTAILS:

Paloma embodies authentic local taste, while Margarita showcases Mexico's ability to captivate the world.



PALOMA 55

"The Dove of Jalisco"

Tequila, grapefruit & lime juice, vanilla syrup, tonic. Pinch of salt, grapefruit garnish.

MARGARITA 50

"The Queen of Celebration"

Classic:

Tequila, triple sec, fresh lime, salt rim

Available Flavours:

Passion Fruit, Strawberry

Signature Spicy Margarita 55

A bold twist with house-made jalapeño syrup, agave, fresh lime, and tequila. Garnished with fresh jalapeño for a fiery kick.



SAADIYAT BEACH CLUB

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