

Breakfast Menu

8.00am – 11.30am

- Breakfast Pastries from the Oven** 24
 - Freshly baked croissant 325 Cal
 - Pain au chocolate 428 Cal
 - Blueberry muffin 563 Cal
 - Chocolate chip muffin 510 Cal
 - Vanilla muffin 425 Cal
 - Croissant zaatar 325 Cal
 - Twisted chocolate Danish 328 Cal
 - Chocolate brioche 341 Cal
- Assorted Bakery Basket** 40
 - Freshly toasted white / brown bread, croissants, fruit danish, served with butter, preserves and marmalade
- Fresh Fruit Salad** 50
 - Fresh cut fruits with pure honey and natural yoghurt
- Tropical Fruit Platter** 45
 - Fresh Papaya or Mango slices, passionfruit and lime
- Forest Berry Granola Trifle** 45
 - Toasted oats, berries, hazelnut, yoghurt
- Pancake Stack** 65
 - Prune and apricot compote, Greek yoghurt, maple syrup
- Caramelized Brioche French Toast** 65
 - Variations of persimmons, caramel milk sauce, zest sour cream
- Belgium Waffle** 65
 - Freshly baked Nutella Belgian Waffle served with caramel milk sauce, winter berry compote and clotted cream
- Gluten Free Irish Porridge** 50
 - Made with milk, served with honey and fresh strawberries
- Swiss Style Bircher Muesli** 50
 - Green apple, gluten free oats, yoghurt, walnuts
- Freshly Baked Croissant Breakfast Sandwiches**
 - Super food** 55
 - Revo whole grain croissant with smoked salmon, avocado mash, scrambled egg white, shaved onion and flax seeds
 - Simple** 45
 - Freshly baked croissant with fluffy scrambled egg and aged cheddar cheese
 - Morning Power House Burger** 45
 - Spiced chickpea pattie, pickled cucumber, tofu egg sauce
 - Bresaola & Pesto Bagel** 50
 - Bresola, buffalo mozzarella, pesto, bagel bread
 - BBQ Breakfast Roll-ups** 55
 - BBQ beef, fried egg, pica de gallo
 - Breakfast Crispy Pita Bread** 45
 - Zesty creamed feta, crispy veal bacon, arugula, sunny-side-up eggs



Life begins after coffee! (and croissant)

Revo Sunshine Bowl

- Chocolate Cherry Oats** 65
 - Dried cherries, gluten free grain oats, honey, milk
- Medley of Mango & Jackfruit** 65
 - Granola and strawberries
- Overnight Chia Pudding** 65
 - Coconut & Alfonso mango flavoured Chia pudding, goji berries, and Revo's granola harmony
- Blissful Green Revive** 65
 - Banana, leafy greens and vanilla, white chocolate snow
- Made in Heaven** 70
 - Sweetened Amaranth with apple compote, and dihydrated figs & dates

Vegan Selection

- Amazon's Acai Berry with Favorite Topping** 50
 - Granola | dry coconut & mango | chia & flax seeds | assorted berries
- Organic Millet Porridge** 50
 - Vanilla poached peaches, mint syrup
- Vegan Raspberry Croissant** 24
- Vegan Omelette** 70
 - Chickpea and seasonal vegetable omelette with mint mushy pea, potato rosti and cherry vine tomatoes
- Vegan Scrambled Tofu** 70
 - Vegan bun, sliced fresh avocado, spiced tofu, ratatouille, potato wedges

Revo Specialties

- Revo Shakshuka** 70
 - Baked eggs, tomato ragout, bell pepper, zucchini, cherry tomatoes, ground cumin, feta cheese
- Spanish Fried Eggs** 70
 - Beef chorizo, baby potatoes, herbs
- Turkish Cilbir** 75
 - Two poached eggs, garlicky yoghurt sauce, spicy pepper brown butter, ful medames, grilled pita bread
- Huevos Rancheros** 75
 - Desired eggs served with black bean, purple corn tortilla, Rancheros salsa, and Queso Fresco

Egg Dishes

- All egg dishes are served with vine tomatoes, mushrooms and hash brown
- Eggs Florentine** 65
 - Gluten free bread, poached eggs, sauteed spinach, hollandaise sauce
 - Eggs Benedict** 65
 - Two poached eggs on toasted english muffin, turkey ham, hollandaise sauce
 - Signature Benedict** 65
 - Two poached eggs on toasted english muffin, avocado, dill, hollandaise sauce
 - Eggs Royale** 75
 - Two poached eggs on toasted english muffin, smoked Scottish salmon, hollandaise sauce
 - Scrambled Eggs** 65
 - Three eggs lightly scrambled with cream on sour dough bread
 - Fried Eggs** 60
 - Two fried eggs on sour dough bread
 - Full English** 95
 - Eggs of choice (fried, poached, scrambled or boiled), chicken cheese sausage, Canadian veal bacon, vine tomato, baked beans, sour dough bread
 - Breakfast Sandwich** 65
 - English muffin, fried eggs, Canadian veal bacon, avocado, BBQ mayo

Nutritional Guide

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2000 calories a day is used for general nutrition advice for youth and adults (ages 13 and older) while 1500 calories for children (ages 4 to 12), but individual needs vary

- Menu Designations: Alcohol, Celery, Crustaceans, Eggs, Fish, Gluten, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soybeans, Sulphur Dioxide, Vegetarian, Healthy Option, MSC Certified Seafood – Sustainably Caught Seafood

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Gourmet Sandwiches

- All sandwiches are served with French fries, mesclun salad and Revo dips
- Vegetarian Sloppy Joe** 1181 Cal 80
Bap bun, grilled halloumi cheese, roasted bell peppers, olive tapenade, truffle aioli
 - Philly Cheese Steak** 1655 Cal 85
Wagyu beef, cheddar cheese, mushroom, caramelized onion, Vienna Bread
 - Crispy Chicken Brioche** 1879 Cal 85
Country style fried chicken, Boston lettuce, tomato, coriander, sweet chili, barbecue mayo, Vienna bread
 - Smoked Salmon Bagel** 1206 Cal 80
Horseradish cream, capers, dill, shallot rings
 - Wagyu Burger** 1892 Cal 100
Buffalo mozzarella, Canadian veal bacon, dill pickle, iceberg, shallots, tomato, mustard, barbecue mayo, sesame bun

Salads

- Grilled Chicken Satay Salad** 1165 Cal 70
Nam jim sauce dressed with bean sprout, sugar snap, scallions, tender radish, carrot, peanut emulsion
- Beetroot Flan** 1404 Cal 70
Braised chicory, sweet and sour baby beets, walnut ketchup, and micro salad
- Papaya Passioned Duck** 2318 Cal 75
Duck croquettes, raw papaya salad, candied kumquat, ginger chips
- Chicken Caesar Salad** 579 Cal 70
Romaine lettuce, parmesan cheese, egg, Canadian veal bacon, croutons, anchovy garlic dressing

Soups

- Winter warmer** 1085 Cal 70
Gruyere gratin Celeriac and apple soup served with truffle flower brioche
- Soup of the Day** 400 Cal 60
Seasonal homemade soup

Main Courses

- Cavatelli Pesto Pasta** 961 Cal 90
Garden vegetables, parmesan, basil, pine nuts, cheese crisp
- Marine Twilight** 869 Cal 120
Mixed seafood Ink pasta, and Sun blushed young tomatoes with vanilla-infused Vin blanc
- Lamb Skewer** 935 Cal 110
Marinated bell peppers, Tzatziki sauce, flatbread
- Oven-roasted Black Angus Flank Steak** 1252 Cal 135
Cep ragout, winter truffle potato textures in a crispy tart, fermented garlic, and truffle reduction
- Corn-fed Chicken Enigma** 1976 Cal 125
Cauliflower & yogurt cream, Confit swede, braised brown shimeji
- Harmony of Flavours** 1141 Cal 125
Oven-kissed salmon, puy lentil ragout, variations of salsify
- Symphony of Sea** 869 Cal 120
Seared sea bass, Mirepoix orzo pasta, fennel and apple slaw, trout roe with parsley beurre blanc
- All Day Breakfast** 729 Cal 105
Farm fresh fried eggs, hash brown, sautéed mushrooms, baked beans, chicken cheese sausage, Canadian veal bacon, vine tomatoes, sourdough bread
- Duck Confit Wok Fried Rice** 1513 Cal 115
Poached egg, Kimchi, pickled cucumber, togarashi mayonnaise

Revo's All-Time Favourites

- SUNDAY- Cod Fish & Chips** 1306 Cal 110
Mushy peas and tartare sauce
- MONDAY- Wagyu Beef Topside Roast** 1454 Cal 115
Yorkshire pudding, roasted vegetables, creamy mashed potatoes, and gravy
- TUESDAY- Overnight Lamb Shoulder** 1459 Cal 120
Tangy Beetroot purée, lamb fat – mashed potatoes, Roasted parsnip purée, fat crumble, and mint jus
- WEDNESDAY- Impression Ravioli** 1177 Cal 105
Burrata, organic spinach, and soft hen's yolk
- THURSDAY- 72 hours Beef** 1540 Cal 120
Pommes mousseline, charred apple puree, texture of enoki
- FRIDAY- Kiftah bi tahini** 2518 Cal 115
Lamb in tahini sauce and served along with 9 spiced potatoes & toasted pine nuts, ruz ma shareeya
- SATURDAY- Butter Chicken** 1441 Cal 115
Fragrant rice, mixed pickle, kachumber salad and crispy papadam

Vegan Selection

- Euphoria Wonder Grain Bowl** 848 Cal 70
Winter farro, Arctic kale, charred corn, Feta, toasted pinenuts dressed in pomegranate molasses
- Early Season Vegetable Moussaka** 1632 Cal 90
Stuffed bean and mushroom, vegan cheese
- Revo Vegan Burger** 429 Cal 90
Spiced chickpea, potato, green beans, green peas, corn, shallot patty with smashed avocado, tomato relish, portobello mushroom, chimichurri, cucumber salad, grilled vegan bun
- Tagliatelle Vegan Bolognese** 768 Cal 95
Tagliatelle pasta, plant-based meat ragu

Sides

- Revo Fries** 401 Cal 35
Homemade fat chips with battered spices
- Mash Potatoes** 544 Cal 35
Butter and creamy whipped potatoes
- Sautéed Garden Vegetables** 146 Cal 35
Seasonal vegetables sauté with Café de Paris
- Rocket Salad** 92 Cal 35
Fresh baby leaves, cherry tomatoes, vinaigrette

Desserts

- Coconut Passion Pudding** 498 Cal 45
Coconut-coated pudding, Chantilly cream, and passion Crèmeux
- Chocolate Cake Gluten Free** 981 Cal 45
Rich chocolate cake with vanilla anglaise and vanilla ice cream
- Raspberry Cheesecake** 687 Cal 45
Cream Chantilly, raspberry coulis, and fresh raspberry
- Coffee And Walnut Roll** 775 Cal 45
Walnut dacquoise, whipped coffee and mascarpone ganache, and candied walnut

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HOT

Anantara The Palm Dubai Resort serves only Coffee Planet, UTZ certified

Ristretto 1 Cal Single Espresso 1 Cal	26
Espresso Macchiato 12 Cal	27
Americano 2 Cal	28
Double Espresso 2 Cal	30
Cappuccino 70 Cal Café Latte 78 Cal Matcha Latte 196 Cal	32
Café Mocha 147 Cal Turkish Coffee 2 Cal	32
Hot Chocolate 197 Cal	30

DILMAH TEAS & INFUSIONS

27

Every cup of Dilmah is Carbon Neutral Certified

English Breakfast | Earl Grey | Green Tea | Peppermint | Jasmine | Chamomile

FLAVORED ICED TEAS

35

Lemon Mint 181 Cal | Strawberry 150 Cal | Mixed Berries 148 Cal
Passion Fruit 174 Cal

H2O

Infused Anantara Water 0.75l (Citrus Energy Berry Delight)	32
Acqua Panna 0.5l San Pellegrino 0.5l	28
Acqua Panna 0.75l San Pellegrino 0.75l	40
Perrier 0.33l	25

REFRESHING (Selection of Fresh Juices)

35

Orange 123 Cal | Green Apple 158 Cal | Carrot 123 Cal
Pineapple 158 Cal | Watermelon 105 Cal | Lemon-mint 182 Cal
Mango 175 Cal

SOFT DRINKS

29

Pepsi 126 Cal | Diet Pepsi 1 Cal | Pepsi Zero 0 Cal | 7UP 131 Cal
7UP Free 5 Cal | Mirinda 159 Cal | Ginger Ale 114 Cal | Tonic 78 Cal
Soda 0 Cal

Red Bull 115 Cal

50

FRAPPE

40

Coffee 356 Cal | Mixed-Berry 161 Cal | Vegan Colada 156 Cal
Low-Calorie Mango 179 Cal | Low-Calorie Passion Fruit 165 Cal

SUPER SHAKES

49

Banana & Peanut Butter 601 Cal | Chocolate 535 Cal | Strawberry 497 Cal

HEALTHY JUICES & BLENDS

40

Rainbow Energy: Beetroot, Watermelon, Orange, Carrot, Red Cabbage 142 Cal

Go Green: Green Apple, Cucumber, Celery, Spinach, Lime, Honey 189 Cal

Berry Sensation: Fresh Berries, Greek Yoghurt, Oat Milk 234 Cal

Revo Sunshine: Orange, Carrot, Ginger, Honey 209 Cal

Avo Banana: Avocado, Banana, Spinach, Coconut Water, Chia Seeds 341 Cal

Super Blend: Dates, Greek Yogurt, Almond Milk, Mango, Oats 239 Cal

Yellow Submarine: Orange, Banana, Pineapple, Mango 239 Cal

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WHITE

	GLASS	BOTTLE
Chardonnay, Wolf Blass, 'Eaglehawk', Australia	45	210
Sauvignon Blanc, Argento, Argentina	45	210
Parellada Garnacha Blanca, 'Viña Sol', Miguel Torres, Spain	50	240
Pinot Grigio, Gabbiano, Veneto, Italy	55	265

RED

Merlot, Wolf Blass, 'Eaglehawk', Australia	45	210
Montepulciano d'Abruzzo, Moncaro, Italy	50	240
Cabernet Sauvignon, Alamos, Argentina	55	265
Pinot Noir, Matua, New Zealand	70	340

ROSE

Rose d'Anjou, Sauvion & Fils, Anjou-Saumur, France	55	260
Chateau Minuty 'M de Minuty', Cotes de Provence, France	65	315

BUBBLY

Prosecco Millesimato, Brut, NV, Italy	70	340
Champagne Taittinger Brut, Reserve, NV, France	170	850

HOPS

Heineken Full Pint Half Pint	55 40
Chang	40
Corona	45
Asahi	45
Peroni	45
Brewdog, 'Dead Pony Club'	50
Bulmers Cider	55
Corona Zero (Alcohol Free)	38
Beer Bucket (Chang, Corona, Peroni)	180

STRONG

	30ml	BOTTLE
Absolut Vodka	50	870
Stolichnaya Vodka	45	800
Bombay Sapphire Gin	45	800
Hendricks Gin	60	1200
Captain Morgan Blanc Black Rum	45	800
Bacardi Superior Rum	55	1000
Havana Club 7 YO Rum	60	1200
Jose Cuervo Silver Gold Tequila	45	800
Jack Daniels Whiskey	60	1200
Johnnie Walker Red Label Black Label Whisky	45 60	800 1200
Hennessy VSOP Cognac	65	1300

BEFORE FOOD AND AFTER

Campari	60ml
Martini Rosso	50
	50
	30ml
Disaronno, Amaretto	40
Baileys	40
Jägermeister	40

LIQUEUR COFFEE

Baileys Latte Baileys, Espresso, Milk, Chocolate	55
Mexican Kahlua, Americano, Vanilla Ice Cream, Cinnamon, Cherry	55
Calypto Tia Maria, Americano, Cream	55
Corretto Sambuca, Espresso	50
Carajillo Galliano, Espresso	50
French Triple sec, Kahlua, Americano, Cream	55
Rüdesheimer Grand Marnier, Americano, Vanilla, Cream, Chocolate	60

WINTER COCKTAIL SPECIALS

Dessert Martini	70
Rum, Sambuca, Coffee, Cream, Caramel	
North Bliss	
Bourbon, Pimm's, Pomegranate, Cucumber, Lemon	
Winter Spritz	
Aperol, Berries, Prosecco, Soda	

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