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ABU DHABI, GRAND CANAL DINING EXPERIENCE





THE FORGE

Taking its name from the intricate process of forging or shaping high quality steak knife blades, the signature steak house serves specialty cuisine in a stylish and contemporary setting paired with the world's finest wines. Private dining rooms and a variety of seating options provide the ultimate dining experience.

The menu features well-marbled aged steaks imported from Europe, America, and Australia, lamb from Wales, and seafood, while the beverage menu focuses on hand-crafted cocktails and a premium wine list. Presentations and garnish are simple, highlighting quality product and preparation of select dishes, including thick cut sirloin, rib eye, T-bone and filet, as well as freshly shucked oysters, grilled lobster, shrimp, and fresh fish fillets. Classic steakhouse sides range from hand-cut steak fries, crispy onion rings to garlic mushrooms and steamed asparagus. The wine list is weighted in indulgent reds and whites, as well as champagnes and sparkling wines.

LI JIANG

A modern Asian restaurant with an open kitchen whets the appetite for all things spicy, authentic and Oriental. Meaning “beautiful river” in Chinese, Li Jiang reflects the resort’s location on the Grand Canal and is designed to resemble a vibrant Asian market.

The menu combines traditional and contemporary Chinese with a few Southeast Asian classics offering a range of dim sum in several styles including steamed, baked, pan and deep fried. A selection of soup and wok-fried meats, seafood, noodles and rice are available in a variety of styles. Beverages range from hot and cold Chinese teas to signature cocktails and mocktails as well as wines from well-known vineyards in Australia, France and America. A resident DJ playing most nights brings a new dimension to your dining experience.





MIJANA

Contemporary Arabic restaurant showcasing the very best in the Lebanese and region's cooking, Mijana ties together old and new.

The menu is classic Lebanese, offering fresh, homemade mezzes and hearty grills as the core of the menu, with large platters of hummus, kibbeh, falafel, moussaka, baba ghannouj, grape leaves and tabouleh, among others. Meats are skewered and prepared on a grill by chefs cast in a dramatic silhouette. Pita breads, also handmade and baked in your presence, add wonderful aromas and serve as a feature activity. Desserts, such as baklava and Lebanese pistachio ice cream, are available with Turkish coffee and arak, to complement the warm atmosphere of sharing at every table.



GIORNOTTE

Designed to resemble a classic Italian villa, the all-day dining restaurant serving light Mediterranean fare features a lovely outdoor brick patio with a wooden deck overlooking the gardens. A fusion of the Italian words day and night, Giornotte echoes the opening times of the restaurant.

An international buffet in an Italian setting is offered for breakfast, lunch and dinner. The menu emphasizes buffet-friendly food, featuring global and local flavors with wide appeal. Chefs working on live stations deliver a large array of Mediterranean dishes. The bread station provides olive oil tasting from a selection of the finest varieties presented on a dramatic floor to ceiling display. A large dessert station hosts a wide selection of international desserts. The a la carte menu is a simple mirror of our buffet offerings presented in cuisine style. Giornotte's sumptuous Friday brunch offers fine international cuisine including an expansive Arabic corner and a dedicated dessert room in Dolce.





DOLCE

Italian-style café delivering fine coffee, espresso, homemade ice cream and light fare to keen connoisseurs. Start your day over a cup of perfect cappuccino at this sleek white salon with splashes of bright orange in its décor and tableware. Stop at the bar for a quick bite or linger outdoors to soak up the sun while sampling Dolces artisanal gelato.



AL FRESCO

Al fresco dining doesn't get any more casual than our delightfully breezy pool and beach restaurant.

The fare features familiar and uncomplicated poolside comfort foods with universal appeal, prepared with innovation and flair. Chefs focus on a wide selection of healthy and light salads, an array of freshly made sandwiches and Mexican favourites. Perfect for poolside enjoyment, signature beverages include refreshing mocktails, fresh juices as well as classic and contemporary hand-crafted cocktails.





ALBA

A comfortable, classic lobby lounge with its vaulted ceiling and semi-private dining areas is the place to try traditional Afternoon Tea made famous by Ritz-Carlton. Sample light fare, finger sandwiches, pastries, freshly baked scones and a selection of fine teas including rare white and Oolong teas from China as well as invigorating herbal infusions.



SORSO

A traditional Ritz-Carlton bar experience with a generous selection of drinks and bite-sized meals. Sorso means "sip" in Italian, suggesting how you might savor the evening.





POOL BARS

Two bars serve the beautifully landscaped lounge area around the pool where guests can enjoy cozy chats with a splash of refreshing handcrafted beverages. To complement the drinks, Bento meals in traditional wooden boxes are offered throughout the day, allowing guests to choose from all-time American favourites such as Caesar salad and mini burgers or Asian and Oriental boxes with light noodle salad and grilled meat.

