

Breakfast Menu

8.00am – 11.30am

- Breakfast Pastries from the Oven** 24
 Freshly baked croissant 325 Cal | Pain au chocolate 428 Cal
 Red velvet muffin 665 Cal | Chocolate chip muffin 510 Cal
 Almond croissant 724 Cal | Raspberry croissant 538 Cal
 Butterscotch muffin 625 Cal | Blueberry cruffin 631 Cal
 Fruit Danish 593 Cal | Double tart 624 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
- Rhubarb Burst Granola Parfait 50
 Rhubarb compote, Greek yogurt, homemade granola, fresh berries
- Pancake Stack 65
 Prune and apricot compote, Greek yogurt, maple syrup
- Caramelized Brioche French Toast 65
 Vanilla infused rhubarb and strawberry compote, zest sour cream, caramel milk sauce
- Belgium Waffle 65
 Freshly baked Belgian waffle served with caramel milk sauce, nutella, rhubarb and strawberry 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
- 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

Cage Free Eggs

Upgrade any dish with our ethically sourced free-range eggs for just 15 AED extra and Savor the difference in every bite.

- Nargesi – Esfenaj 70
 Cage-free eggs with Persian spinach & fried onion served with pita bread
- Oeufs en Cotte 75
 Baked cage-free eggs, with Mushrooms, spinach, and brioche croutons



There is no love more sincere than

the love of food

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
 550 Cal
 Granola | dry coconut & mango | chia & flax seeds | assorted berries
- Organic Millet Porridge** 50
 974 Cal
 Vanilla poached peaches, mint syrup
- Vegan Raspberry Croissant** 24
 313 Cal
- Vegan Omelette** 70
 429 Cal
 Chickpea and seasonal vegetable omelette with mint mushy pea, potato rosti and cherry vine tomatoes
- Vegan Scrambled Tofu** 70
 768 Cal
 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
 1683 Cal
 Two poached eggs, garlicky yoghurt sauce, spicy pepper brown butter, ful medames, grilled pita bread
- Huevos Rancheros 75
 810 Cal
 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
 757 Cal
 Gluten free bread, poached eggs, sauteed spinach, hollandaise sauce
- Eggs Benedict 65
 415 Cal
 Two poached eggs on toasted english muffin, turkey ham, hollandaise sauce
- Signature Benedict 65
 752 Cal
 Two poached eggs on toasted english muffin, avocado, dill, hollandaise sauce
- Eggs Royale 75
 472 Cal
 Two poached eggs on toasted english muffin, smoked Scottish salmon, hollandaise sauce
- Scrambled Eggs 65
 596 Cal
 Three eggs lightly scrambled with cream on sour dough bread
- Fried Eggs 60
 742 Cal
 Two fried eggs on sour dough bread
- Full English 95
 729 Cal
 Eggs of choice (fried, poached, scrambled or boiled), chicken cheese sausage, Canadian veal bacon, vine tomato, baked beans, sour dough bread
- Breakfast Sandwich 65
 795 Cal
 English muffin, fried eggs, Canadian veal bacon, avocado, BBQ mayo

Nutritional Guide

While we are committed to providing accurate nutritional information, because our recipes are prepared fresh to order, there may be differences between the actual nutritional content of your order and the nutritional values provided. The values are derived from standardized recipes and serving sizes.

While we will do our best to accommodate special requests to prepare your meal the way you like it; modifications may alter the nutritional values.

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

If you have any concerns regarding food allergies, please alert your server prior to ordering.

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Please scan the QR codes to follow us on our social media pages



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
 - Ultimate Wagyu Burger** 932 Cal 100
Beef wagyu pattie, sauerkraut, pear chutney, sour cream, and pickled red onion, in a rich brioche bun, served with tomato salad and potato wedges

Salads

- Scandinavian Salmon Medley** 744 Cal 75
Pan-seared salmon cake served with tri pepper relish, lime fluid zel, yuzu pearls, and house herb salad
- Tropical Tomato Tango** 809 Cal 70
Heirloom tomato, Passion fruit relish, toasted sesame tulie, dressed in sesame
- 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

- Cauliflower and Clementine** 268 Cal 60
Cauliflower velouté flavored with clementine and spiced pepper salsa
- Soup of the Day** 400 Cal 60
Seasonal homemade soup



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- Zaatar Crusted Spring Lamb Rump** 1180 Cal 135
Apricot and harissa puree, fava beans and courgette,
- 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 papadum

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

Main Courses

- Cavatelli Pesto Pasta** 961 Cal 90
Garden vegetables, parmesan, basil, pine nuts, cheese crisp
- Oceanside Brew Brunch** 810 Cal 130
Smoke haddock omelette, fig & olive relish, grilled garlic rubbed sourdough bread
- Lamb Skewer** 935 Cal 110
Marinated bell peppers, tzatziki sauce, flatbread
- Flair of Black Angus Bliss** 991 Cal 135
Pommes dauphine, asparagus puree, buttered asparagus, smoked beef reduction
- Cornfield Couture** 1321 Cal 130
Roasted corn-fed chicken, almond dressed in spiced roasted grapes and ricotta capellini
- Harmony of Flavours** 1141 Cal 125
Oven-kissed salmon, puy lentil ragout, variations of salsify
- Sea Bass Elegance** 730 Cal 130
Served with villeroy sauce, baby spinach, veal bacon, and confit-turned potatoes
- 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

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

SCAN THE QR CODE
TO SEE OUR HEALTHY
JUICES & BLENDS



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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

SPRING COCKTAIL SPECIALS

Pineapple Spice	70
Rum, Malibu, Pineapple, Grapefruit, Basil	
Blueberry Fizz	
Gin, Blueberry, Lemon Juice, Mint, Pea Tea, Ginger Ale	
Revo's Martini	
Peach, Orange Liqueur, Pineapple, Sparkling Wine	

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