

# CHAMPAGNE

## DUVAL-LEROY

The Champagne house Duval-Leroy was founded in 1859 and remains family owned to this day, headed by Carol Duval-Leroy, is one of the top 15 producers with many of their vineyards in the prestigious Grand Cru and Premier Cru sites in Côte des Blancs.

### DUVAL-LEROY, FEMME DE CHAMPAGNE GRAND CRU, CHAMPAGNE, FRANCE, 2002

The Cuvée Femme de Champagne reflects the close cooperation between Carol Duval-Leroy, President of the House, and Sandrine Logette-Jardin, her head winemaker. Both are women of a passionate yet demanding character, and their personalities are fully expressed in the preparation of this exceptional wine. Made entirely from Chardonnay grape with a touch of Pinot Noir, the grape selection comes from the best Grand Cru vineyards of Champagne. The 2002 vintage exhibits freshly cut flowers, almonds, dried pears, and light nutty tobacco aromas, with a fine and elegant mousse. The palate is full bodied and complex, with notes of mandarin, ripe apple and dry apricots.

### DUVAL-LEROY, ROSÉ PRESTIGE PREMIER CRU, CHAMPAGNE, FRANCE

This Rosé Prestige is a generous and well-structure blend of lightly pressed Pinot Noir with a small amount of Chardonnay that shows a very subtle, medium-intense salmon colour and offers elegance and body. The bouquet releases aromas of wild cherries, red berries, with hints of ginger and geranium. The palate is full-bodied, delicate yet fresh, with an elegant texture and creamy effervescence.

# WHITE WINE

## POUILLY FUISSÉ LE RENARD, DEVILLARD BURGUNDY, FRANCE, 2018

The Devillard family's roots extend back centuries; today, Amaury and Aurore represent the 5th generation. Over the past century, the family has expanded their wine estate holdings, including Le Renard, further strengthening their regional presence. The terroir's unique combination of clay and limestone imparts minerality and elegance to the grapes, a distinctive characteristic of Burgundian wines. The 2018 vintage showcases enticing aromas of ripe orchard fruits and offers a subtle hint of toasted almonds. The full-bodied palate reveals a harmonious fusion of citrus zest and creamy vanilla notes, culminating in an elegantly honeyed finish.

## CUVÉE CAROLINE, CHÂTEAU DE CHANTEGRIVE BORDEAUX, FRANCE, 2017

Established in 1966 by the husband-and-wife team Henri and Françoise Lévêque, Château de Chantegrive is a family-owned estate and one of the largest in the Graves appellation. Cuvée Caroline, created in 1988, was among the first Bordeaux white wines produced in a Burgundian style: aged on fine lees in 225-litre barrels with regular stirring. The 2017 unveils delicate white peach, acacia flower, and honeysuckle aromas. It displays elegance and a dense texture on the palate, with vibrant flavours of lemon curd on toast, culminating in a remarkably long finish.

## GRÜNER VELTLINER FRIENDLY, LAURENZ V KAMPTAL, AUSTRIA, 2020

Laurenz V, founded in 2004 by three passionate wine enthusiasts, aims to elevate Grüner Veltliner to a global gem. Nestled in Kamptal's unique terroir, the vineyards boast diverse soils, ranging from loess to primary rock, while the microclimate, influenced by the Danube River, imparts character and a touch of elegance to the wine's profile. The 2020 Grüner Veltliner entices with vibrant aromas of green apple, white pepper, and citrus blossoms. The medium-bodied and crisp palate unveils green pear, lemon zest, and subtle minerality.

## CHARDONNAY 'AMELIA', CONCHA Y TORO LIMARI, CHILE, 2017

Concha y Toro launched the Amelia brand in 1993 to become Chile's first ultra-premium Chardonnay. The vineyards are in the Limari Valley, one of Chile's premium wine regions, and specialize in producing Chardonnay, Sauvignon Blanc, and Pinot Noir. The chardonnay vineyards are affected by the cool climate and coastal breezes, helping the fruit to ripen slowly and producing fresh wines with an attractive mineral character. The 2017 vintage unfolds aromas of pineapple and mango, along with hints of lime, herbs, ginger and acacia. On the palate is full-bodied and well-balanced with flavours of ripe tropical fruit, juicy citrus, and toasted oak. The wine has a creamy texture with a long, elegant, saline finish and a hint of smoke.



## RED WINE

### HAUT ROC BLANQUANT SAINT-ÉMILION, FRANCE, 2014

In 2008, Établissements J.P. Moueix acquired the renowned Château Bélair, bestowing upon it a new identity as Château Bélair-Monange. Subsequently, in 2012, the celebrated Château Magdelaine was seamlessly integrated into Bélair-Monange. Haut Roc Blanquant, the estate's third wine, derives its name from a historic parcel nestled within the Bélair-Monange vineyard. This vineyard, perched on the elevated central plateau, boasts a soil rich in limestone and blue clay, endowing the wines with a distinctive minerality and unparalleled elegance. The 2014 vintage unfolds with captivating aromas of black currant, black cherry, a hint of spice box, and subtle mineral notes. The medium-bodied palate is generous, revealing touches of dusty minerals, smooth tannins, and an extraordinarily enduring finish.

### CHÂTEAUNEUF DU PAPE, DOMAINE DES SÉNÉCHAUX RHÔNE VALLEY, FRANCE, 2020

The domaine traces its origins back to the 14th century, positioning it as one of the Rhône region's most ancient wineries. In 2006, the determined Cazes family from Bordeaux, renowned owners of Château Lynch Bages acquired the property. Their stewardship has led to an elevated standard of wine quality, resulting in an exceptional cuvée. The 2020 vintage unveils red and black berries, and warm spices, including notes of liquorice, cloves, and subtle hints of tobacco leaves. The palate is medium to full-bodied, showcasing nuanced aromas of cherry jam, liquorice, and the essence of Provençal herbs.

### CHIANTI CLASSICO RISERVA "SER LAPO", MAZZEI TUSCANY, ITALY, 2019

The Mazzei are one of Italy's oldest and most prestigious winemaking families, with a history dating back over 600 years. This Chianti is named after Ser Lapo Mazzei, a 14th-century ancestor of the family who is credited with creating the first modern Chianti blend. The vineyards are situated on the slopes of the hills around Castellina in Chianti. The soil is composed of limestone, clay, and sandstone, which gives the wine its unique character and complexity. The 2019 has a complex aroma of black cherry, blackberry and spice, with a hint of vanilla. The palate is full-bodied with flavours of dark fruit and earthy notes, firm tannins, subtle acidity and a long, persistent finish.

### NEBBIOLO 'PERBACCO' LANGHE DOC, VIETTI PIEDMONT, ITALY, 2020

Founded in the late 19th century, Vietti pioneered creating wines that showcase the Langhe region's distinctive terroir. The grapes are predominantly cultivated in the Barolo area, with a smaller portion grown in Barbaresco. The vineyard's soil composition, primarily limestone and clay, contributes unique mineral characteristics to the wine. The 2020 vintage presents a fragrant bouquet of red berries, complemented by floral and spicy undertones with a subtle hint of menthol. This wine is medium bodied on the palate, showcasing flavours of cherries and raspberries harmoniously integrated with well-defined tannins, leading to a long-lasting finish.

## DESSERT WINE

### SEMILLON BLEND, CHÂTEAU FILHOT SAUTERNES, FRANCE, 2015

The Château Filhot was founded in 1709 by Romain de Filhot and is now owned and managed by one of his descendants, Count Henri de Vaucelles and his son Gabriel. The vineyard was awarded 'Second Growth' according to the 1855 classification and fell under the Sauternes appellation. The Semillon and Sauvignon Blanc grapes are picked late in the season when the noble rot has shriveled the grapes, concentrating the sugar and acidity. The 2015 offers stone fruits, citrus fragrances, and notes of vanilla and honeysuckle on the nose. The palate is full-bodied with a plush texture, guava and grapefruit flavours, and a long, lingering finish.

## FORTIFIED WINE

### DOW'S SINGLE HARVEST TAWNY, DOURO VALLEY, PORTUGAL, 1992

Tawny Ports are aged in barrels until bottled for consumption. The term 'Single Harvest' or 'Colheita' describes a wine from a single year. Dow's has one of the finest collections of cask aged Ports in existence today. This 1992 is at perfect maturity at 30 years of age. This 1992 vintage shows intense aromas of date, dried fruits, and molasses. Impeccably well balanced with notes of almond and walnut, the palate has a silk like quality and impressive persistence.



## CIPRIANI

### BELLINI VENICE, ITALY, NV

The Bellini was invented in 1948 by Giuseppe Cipriani who first mixed white peach pulp and brut Prosecco. The cocktail was named after the Renaissance painter Giovanni Bellini whose masterpieces were exhibited in Venice that year. Just like Giuseppe's bar, the Bellini is a simple, yet complex cocktail. Its great success led it to become symbolic of Harry's Bar. This unique cocktail has an elegant and embracing bouquet of fruity freshness and evokes the sweetness of peaches. Cipriani Bellini makes for a delicious pairing with breakfast or a perfect aperitivo.

## COCKTAILS

### MOJITO

Rum, mint, lemon, and soda

### OLD FASHIONED

Bourbon, angostura bitters, and brown sugar

### DIRTY MARTINI

Gin or vodka, dry vermouth, and olives

### CAMPARI SPRITZ

Campari, sparkling wine, and orange

### ESPRESSO MARTINI

Vodka, Kahlua, and espresso

## APÉRITIFS AND DIGESTIFS

### CAMPARI

### COINTREAU

### MARTINI EXTRA DRY

### TESSERON COGNAC LOT 90 XO

### BAILEYS

### KAHLUA

## SPIRITS

### ROYAL SALUTE 21YO BLENDED WHISKY

### GLENLIVET MASTER DISTILLERS RESERVE SINGLE MALT WHISKY

### WOODFORD RESERVE BOURBON WHISKEY

### BACARDI 8 YO RESERVA RUM

### WHEATLEY CRAFT VODKA

### GREY GOOSE VODKA

### DRUMSHANBO GUNPOWDER IRISH GIN

### CAORUNN SCOTTISH CRAFT GIN

## BEER

### SIDE HUSTLE, JETLAG RELIEF, IPA

### BIRRA MORETTI

### HEINEKEN

### TIGER



## WATER

STILL  
SPARKLING

## JUICES

ORANGE  
CARROT  
APPLE  
MANGO  
TOMATO

## SOFT DRINKS

COCA-COLA  
COCA-COLA ZERO  
SPRITE  
SPRITE ZERO  
TONIC WATER  
GINGER ALE  
SODA WATER

## MOCKTAILS

ORANGE SPARKLER  
Orange juice, and tonic water  
ICED TEA  
Sweetened iced black tea  
BUTTERFLY EFFECT  
Butterfly pea, Sprite, and mint  
APPLETINI  
Apple juice, lemon, and Jasmine tea  
MANGO MOJITO  
Mango juice, mint, lemon, and soda

## COFFEE

ESPRESSO  
MACCHIATO  
LATTE  
CAPPUCCINO  
AMERICAN FILTER  
DECAFFEINATED FILTER

## TEA AND HERBAL INFUSION

ENGLISH BREAKFAST  
EARL GREY  
SULAIMANI  
JASMINE GREEN  
SENCHA GREEN  
MOROCCAN MINT GREEN  
CHAMOMILE HERBAL

**A very warm welcome onboard.**

It's time to relax and savour a handcrafted selection of the world's finest flavours.

The extensive à la carte menu today features an exquisite selection of carefully chosen dishes influenced by Abu Dhabi and the many exciting destinations we fly to.

We invite you to dine at any time of your choosing.

Our dedicated crew are passionate about personalising your selection. Our healthy options are carefully prepared with fresh, seasonal ingredients, handpicked for you.

Choose from a selection of Champagne and boutique wines to complement your meal, or enjoy something soothing before bedtime.

Your meal has been prepared to the highest culinary hygiene standards.

We hope your stay in The Residence by Etihad is truly memorable.



# À LA CARTE

## SIGNATURE CAVIAR SERVICE

### OSCIETRA

Traditional garnishes

## APPETISER

### SEARED AUSTRALIAN VENISON

Sweet potato puree, smoked chili jam,  
macadamia, balsamic, mustard fruit

### ARABIC MEZZE

A selection of hot and cold Arabic appetisers

### LENTIL SOUP

Fried chami cheese, lentil, chickpea and coriander salsa, lemon oil

### SWEET POTATO & KALE SOUP

Brazil nut, crispy kale

## MAIN COURSE

### CHICKEN BREAST

White bean puree, sweetcorn, parsnip, asparagus,  
tarragon jus

### BEEF TENDERLOIN

Potato mille-feuille, braised shortrib,  
pea & parsley puree, marjoram jus

### LAMB BOUKHARI

Boukhari rice, fried onion, raisin, smoked cardamom yoghurt

### RED GROUPER

Baby fennel, pumpkin, cherry tomato, pea shoots,  
watercress dressing

### CHEESE AGNOLOTI

Artichoke, truffle pesto, tomato sauce, Parmesan

## DESSERT

### WARM CHOCOLATE & VIMTO FONDANT

Laban ice cream, date batheeth crumb, berries

### NIRVANA

Saffron rasmalai, thandai mousse and gulkand

### CHEESE SELECTION

Cheese, artisan crackers, fruit

### ICE CREAM

A selection of Häagen-Dazs flavours



"Weqaya" comes from the Arabic word meaning "Prevention".  
It is an initiative by the Abu Dhabi Department of Health to promote healthy eating.

## LOUNGE AND GRILL

### SIGNATURE GRILLS

Red grouper  
Beef tenderloin  
Chicken breast

### SIDES

Fondant potato  
Pommes frites  
Seasonal vegetables

### SAUCES

Watercress dressing  
Marjoram jus  
Tarragon jus

### AFTERNOON TEA

A selection of freshly prepared finger sandwiches, scones, cakes and pastries with all the trimmings available anytime throughout your flight. Pair this with our extensive selection of tea and coffee or Champagne

### STEAK FRITES

Fillet of beef, frites  
tomatoes, béarnaise

### HEALTHY IFTAR SALAD

Mixed leaves, strawberry, heirloom tomato, radish, cucumber  
pine seeds, fresh herbs, feta and chami

### STEAK SANDWICH

Tenderloin, Emmental cheese, red onion chutney

### PULLED CHICKEN MACHBOUS FLATBREAD

Pinza base, red pepper, grilled zucchini, mozzarella  
pickled onion and chami cheese

### ROSE & PISTACHIO PANNA COTTA

Raspberry, white chocolate

### FRESH FRUIT PLATTER

### CHEESE SELECTION

Cheese, artisan crackers, fruit

### ICE CREAM

A selection of Haagen-Dazs flavours

### POTATO CRISPS

### BAKLAVA

### MADELEINES

### BAKED COOKIES

All meals served are prepared according to Halal requirements.