

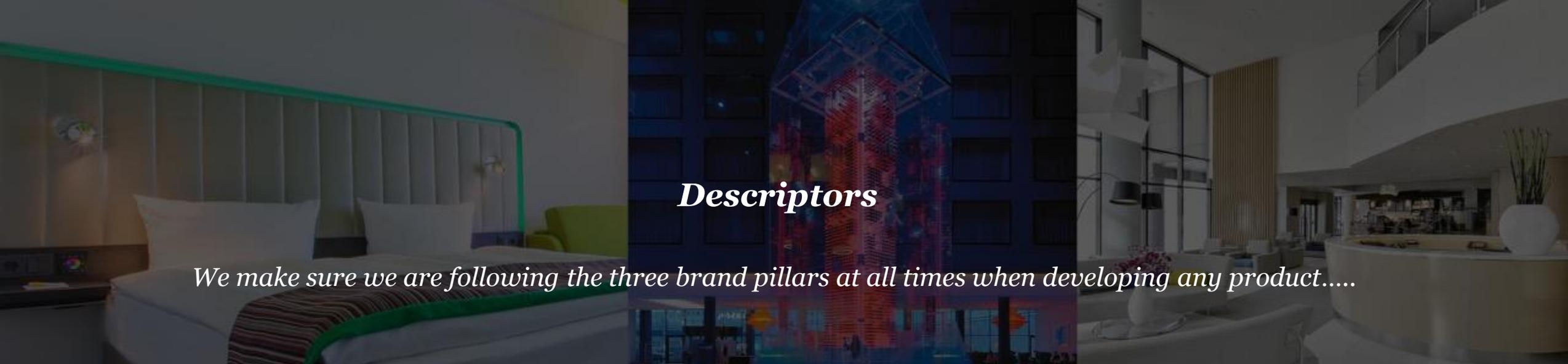


Radisson Resort, Ras Al Khaimah

All Inclusive Packages

November 2021

Every Moment Matters™



Descriptors

We make sure we are following the three brand pillars at all times when developing any product.....

BALANCED



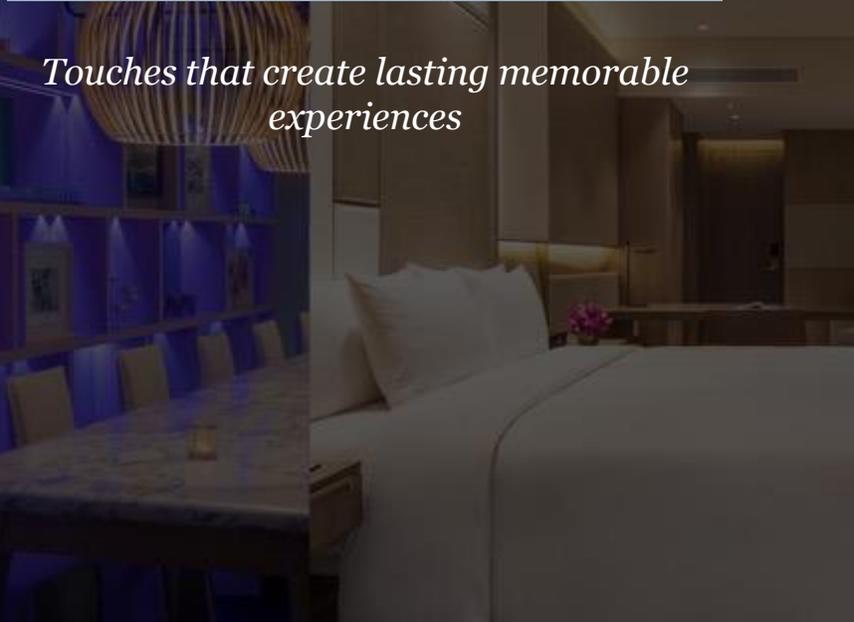
A Scandinavian way of life

NATURAL



Genuine, honest and thoughtfully considered

DELIGHTFUL



Touches that create lasting memorable experiences

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All Inclusive Packages

Whats included?

Terms & Conditions

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RBG Restaurant

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RBG Bar



ALL INCLUSIVE



ALL INCLUSIVE PACKAGES

What's included in the package?

Breakfast 06:30 – 11:00 | **Lunch** 12:30 – 15:00 | **Dinner** 18:00 – 22:00

Breakfast, Lunch & Dinner will be served in our RBG Restaurant for all inclusive guests daily with Lunch & Dinner also available ,by prior reservation only, at La Med (Reservations at La Med are subject to availability)

Our **Snack Menu** will be served at the Shelf Pool Bar and on the Beach from 11am until 7pm

Every Saturday will be the “**Beach BBQ Dinner**” on the beach included for all inclusive guests (seasonal only)

The “**All-You-Can-Drink**” package is available from 11am to 11pm at RBG, La Med, Shelf Pool Bar and The Beach

A **20% discount** on all food items can be redeemed at Seafood Shack & RBG Bar

ALL INCLUSIVE PACKAGES

Terms & Conditions

What's not included in the package?

Food from other resort restaurants, room service, gift shop, minibar items and any food not listed in the "AI" menus or the "Snack" menus

Drinks from other resort restaurants, room service, the gift shop, minibar items and any drinks not listed on the "AI" menus including other beers, wines, premium spirits, blended drinks, cocktails and fresh fruit juices

Important Notes

Food and drinks are for your own consumption; all drinks are served one glass at a time, while at the resort's restaurants or bars

All guests registered in the same room must be on the All-Inclusive Package

Your All-Inclusive wristband must be worn at all times to be able to avail the food & drink offers

Alcoholic drinks will not be served to anyone younger than 21 years of age, in line with local laws

Management reserves the right to not serve alcoholic drinks to inebriated guests

There are no refunds or substitutions, and benefits are not transferable to any other guests

The All-Inclusive Package is available only for the guest's entire length of stay

Procedures

Guests must sign all food and drink bills, except buffet meals

Bills do not include prices and no charges will be posted to your hotel account for the benefits included in your All-Inclusive Package

All Inclusive Package benefits may be enjoyed until the time the guest departs the resort

Please remember that charges not included in the All-Inclusive Package must be paid upon check-out



THE FOOD & DRINK



ALL YOU CAN DRINK!

Radisson Resort, Marjan Island's unlimited 'All-You-Can-Drink' alcoholic and non-alcoholic beverages all day and night are as follows:

Radisson Resort Bottled Water – Non-Carbonated, House Brand

Canned International Beer

House Wine – Red, White & Rosé

House Spirits – Gin, Vodka, Rum, Whisky, Tequila and Brandy

Soft Drinks

Packaged Fruit Juice

Coffee, Tea, Iced Coffee, Iced Tea, Espresso, Cappuccino, Latté and Macchiato

Milkshakes and Smoothies



rbg
BAR & GRILL

BREAKFAST

Breakfast will be a friendly deli feel, featuring an extensive range of:

Pastries & Viennoiserie

Freshly Cut Fruits

Cold Cuts, Cheese and Smoked Fish

Juices, Smoothies & Wild Waters

A Range of Hot Food from Around the World

Live Stations including Eggs and Daily Specials

Gluten Free and Allergen sensitive options

Kids Buffet





LUNCH & DINNER

Inventive Lunch & Dinner buffets will be in place for the All Inclusive crowd

The “All-You-Can-Drink” menu will be available at Lunch & Dinner

The food will have global influence and will be centred around live stations and themed sections



LUNCH & DINNER





• B I S T R O •

LA MED

• B A R •

LA MED BISTRO & BAR

La Med Bistro & Bar is a fun, relaxed & friendly eatery with a warm, casual ambiance where customers will get a taste of the Mediterranean...

Taking inspiration from across the region you will find Italian, Spanish, Lebanese, Greek & North African influence in all that we do!

*A dedicated “All-Inclusive” menu will be available at La Med for Lunch & Dinner (*Below menus are a sample only and contents are subject to change)*

**La Med can only be enjoyed with a prior reservation*

THE FOOD



SAMPLE MENU

Small Plates

Pan Con Tomate

Ciabatta, Garlic, Fresh Tomato (v)

Wood Fired Meatballs

San Marzano Sauce, Sourdough Toast

Chorizo & Chicken Skewers

Honey, Thyme & Olive Oil

Wild Mushroom Arancini

Burrata, Truffle Aioli, Parmesan (v)

“LM” Guacamole

Lime & Crispy Corn Chips

Gambas Roja al Ajillo

Prawns, Garlic & Paprika

Burrata

Blistered Cherry Tomato, Basil, Sourdough Toast (v)

Polenta & Parmesan Fries

Brava Sauce (v)

Pizzette Fritte

Roast Pumpkin, Sweet Onions, Taleggio, Thyme (v)

Mezze

Order individually or grab a board of five items to share from hot, spreads or salads!

Hot

Jawaneh

Charcoal Grilled Chicken Wings, Harissa, Lemon & Herbs, Garlic Mayo

Chicken Livers

Garlic & Pomegranate Molasses

Kibbeh

Minced Lamb, Cracked Wheat Bulgur, Spices, Pine Nuts & Tahina

Grilled Halloumi

Peanut Dukkah, Honey

Spreads

Hummus

Chickpeas, Tahina, Garlic, Lemon & Olive Oil

Hummus Shawarma

Chickpeas, Tahina, Garlic, Lemon, Olive Oil & Shredded Grilled Chicken

Baba Ghanouj

Charred Eggplant, Pine Nuts, Sumac

Tzatziki

Greek Yoghurt, Cucumber, Garlic, Fresh Herbs

Tirokafteri

Greek Feta Cheese Purée, Red Chili, Paprika

Muhammara

Walnuts, Red Peppers, Pomegranate Molasses

Salads

L.M. Caesar

Baby Gem, Smoked Turkey Bacon, Anchovy, Plenty of Parmesan

Greek Salad

Aged Feta, Cherry Tomatoes, Oregano & Extra Virgin Olive Oil

Beetroot Salad

Salt baked beets, blood orange, hazelnuts, balsamic vinegar mayo

Tabbouleh

Finely chopped fresh parsley, tomato, dried mint, onion, cracked bulgur wheat, fresh lemon and extra virgin olive oil dressing

Pasta

Rigatoni Alla Norma

Eggplant, Tomato, Pecorino

Cannelloni

Ricotta, Lemon, Chili, Swiss Chard, Parmesan

Tagliatelle Bolognese

Six Hour Beef & Veal Ragu, Parmesan

Linguini

Mussels, Lemon & Chili

Pizza

“The Margherita”

Fiore de Latte, Tomato, Basil, Olive Oil

“The Super ‘Shroom”

Mushroom, Garlic Oil, Parmesan, Oregano, Pecorino Crema

“The Great White Hope”

Fiore de Latte, Whipped Ricotta, Roasted Basil

“L.M.’s Favourite”

Chorizo, Fiore De Latte, Red Onion, Crema, Herbs

“The Roman Gladiator”

Italian Sausage, Beef Pepperoni, Smoked Turkey Ham, Fiore de Latte, San Marzano

From the Grill

Half Brick Chicken

Black Garlic, Labneh, Lemon, “LM Fries”

Paidakia

Greek Style Lamb Chops, Fresh Herbs, “LM” Fries, Lemon Olive Oil

Beef Souvlaki Skewers

Wood Fired Pita Bread, “LM” Fries, Tzatziki & “LM” Fries

The “Greek” Burger

Beef & Lamb, Herbs, Feta, Red Onion & Tomato, Garlic Mayo & “LM” Fries

Wagyu Rump Steak

“LM” Fries, Grilled Tomato, Thyme, Garlic & Watercress

Chicken Shawarma

Organic Chicken, Shawarma Spice, Grilled Tomato, Lebanese Bread & Garlic Sauce

Mixed Grill

Charcoal-grilled Lamb Kofta, Chicken Shish Taouk and Tender Lamb Cubes With grilled tomato, onion parsley and sumac & garlic sauce

Seared Tuna Steak

Fregola, Charred Pepper, Avocado, Lime

Spice Roasted Cauliflower

Chickpeas, Pistachio Pesto, Lemon

THE DRINKS





shelf
P O O L B A R

SHELF POOL BAR

*The “Snack” menus will be served at Shelf Pool Bar
and the Beach from 11am until 7pm daily*

**The below menus are intended as a sample only
and the content is subject to change*

THE FOOD



SAMPLE MENU

Sample Snack Menu **Please choose one dish per person**

Snacks

Tortilla Chips Tomato Salsa
Hummus Toasted Arabic Bread
Marinated Olives

Toasted Sandwiches **(Served with French Fries)**

4 Cheese & Tomato Chutney
Turkey Ham, Cheddar
Tuna Melt
The "Shelf" Club
Falafel Wrap

Salads

Greek Salad Tomato, Cucumber, Peppers, Olives & Feta Cheese
Classic Caesar Salad Crispy Chicken Strips

Flatbreads

Margherita San Marzano & Mozzarella
Tuna Picante San Marzano Sauce, Mozzarella, Tuna, Chilli & Onion
Loaded Vegetables San Marzano Sauce, Mozzarella, Olive, Spring Onion,
Zucchini, Mushroom & Rocket

Sliders

All sliders are served in toasted sesame bun with fries
Angus Beef Burger Sauce, Cheddar, Pickles
Buttermilk Chicken Siracha Aioli, Cheddar, Slaw
Crispy Fish Tartare Sauce, Iceberg

Dessert

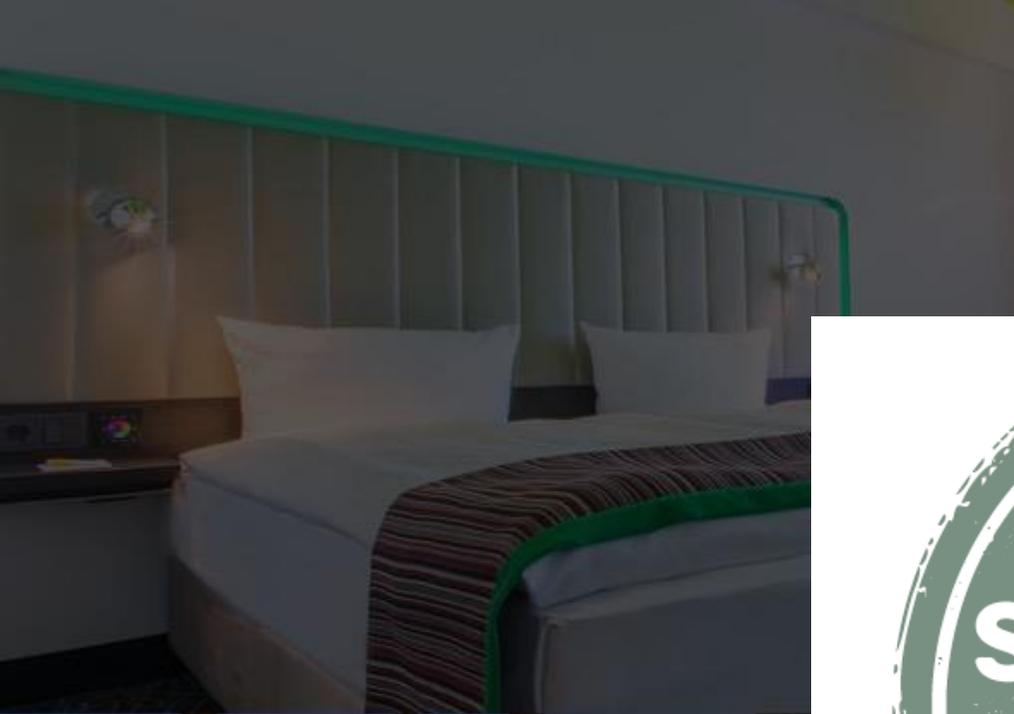
Fruit Plate Water Melon, Papaya & Pineapple
Ice Cream (2 Scoops) Chocolate, Vanilla, Strawberry, Coconut & Mango

THE DRINKS





OTHER RESTAURANTS & BARS



THE SEAFOOD SHACK

Our signature dining venue, the Seafood Shack serves fantastic seafood, chilled wine & beers and great cocktails...

A lively, funky dining experience with live fire grills, chilled seafood counter, open plan bar and a relaxing terrace



THE FOOD



SAMPLE MENU

Dibba Bay Oysters | MARKET PRICE
Oysters on Ice, Cocktail Sauce, Mignonette & Shack Hot Sauce
(½ dozen or 1 dozen)

Shack Snacks

Shack Crab Cakes | Jumbo Lump Crab, Grain Mustard, Lemon & Tartar Sauce

Dynamite Shrimp | Sriracha Mayo, Shredded Iceberg, Lemon

Tuna Tartar | Puffed Tacos, Ponzu Mayo, Spring Onions

Crispy Fried Calamari | Salt & Pepper, Lime & Garlic Aioli

Thai Fish Cakes | Sweet Chili Sauce, Peanuts, Cucumber

Shack Nachos

Fried Tortillas, Pico de Gallo, Queso Fresco, Green Onions, Black Beans, Sour Cream, Guacamole

Grilled Shrimps | Crab

Cod Goujons | Pickled Vegetables, Jalapeno Mayo

Local Smoked Fish Dip | Avocado, Spicy Tomato Salsa, Sauce Vierge, Seaweed Crackers

Shack Seafood Towers

Classic | 6 Prawns, 6 Oysters, Crab Legs, Mussels & Ceviche

Supreme | 12 Prawns, 12 Oysters, Crab Legs, Mussels & Ceviche

Mussels

Freshly Steamed New Zealand Mussels, Belgian Fries & Mayo
500g/1000g

Mariniere
Thai Red Curry
White Beans, Chorizo & Tomato
Madras Curry & Fennel

Large Plates

Fried Fish Tacos | Battered Cod, Shredded Iceberg, Pico De Gallo & Shack “Spicy Mayo”

Fish & Chips | Beer Battered Haddock, Chunky Chips, Pea Puree & Tartar Sauce

Mussel & Cauliflower Curry | Mussels, Spinach & Cauliflower Curry, Garlic-Herb Rice

Sizzling Salmon | Singapore Style, Asian Greens

The Shack Fish Pie | Salmon, Prawns & Cod, Smoked Cheddar Mash

From the BBQ

Tell us what you'd like, how you want us to cook it and stick on a sauce!

Sea Bass, Sea Bream, 350g, UAE
Salmon Fillet, 250g, Norway
Tuna Steak 250g, Seychelles
Head on Shrimps, 6 or 12, Seychelles
Lobster, Whole or Half, Canada

Shack Chili Butter, Chimichurri, Brown Shrimp Butter, Garlic Butter, Tartar Sauce, Chipotle Sour Cream

Something a Bit Different!

Chicken Wings | Buffalo, Salt & Pepper or Korean

Charred Padron Peppers | Tahini Labneh

Shack “Smash” Burger | Prime Double Burger, Beef Bacon, Aged Cheddar, Crispy Onion Ring, BBQ Sauce, Mayo

Steak & Fries | US Rib Eye, Hand Cut Fries, Smoked Bearnaise

Eggplant “Parm” | House Marinara, Mozzarella, Basil

Puddings

Cheese Cake | Orange, Vanilla, Graham Cracker Crust

Chocolate Tart | Yoghurt Ice Cream

Panna Cotta | Coffee, Pistachio, Grapefruit

THE DRINKS





rbg
BAR & GRILL

RBG BAR

Your home away from home in the Radisson Resort, RAK

Great bar food, chilled drinks, live sport and a relaxing atmosphere make RBG Bar the place to escape to!



THE FOOD



THE DRINKS



RHG



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REWARDS

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MEETINGS