

THE
GAME
PLAN



MENU &
WINELIST



THE WARM UP

For those in between times.

Enjoyed most when using your fingers

TORPEDO SHRIMPS (S) 55

Battered sea shrimps with sweet chilli-mayo coat, sriracha and kaffir lime

CALAMARI STACKS 35

Panko crusted fried calamari, lemon-tartar dip

HUMMUS (V) 35

Herbed pita lavoche

BUCKET - 0 - WINGS (S) 45

Spicy buffalo chicken wings, blue cheese dip

STILTON MUSHROOMS (V) 45

Olive oil seared field mushrooms, garlic ciabatta, creamy pepper corn sauce, aged Stilton

POUTINE

Classic (A) 35

Stealth fries, cheddar, drunken Guinness turkey gravy, turkey bacon bits

Supreme (S) 40

FAT chips, chili con carne, sour cream, jalapenos, manchego

Thunderbolt 45

Cajun potato wedges, curried lobster, thermidor sauce

THE QUICK ONE-TWO

Good for TWO or plenty for ONE

GRAND MEZZE 70

Arabic selection of shish tawook, spinach fatayer, cheese sambousek, meat arayas, tahini dip and garlic crème

CHIP SHOP PLATTER 80

British chip shop favourites hand battered cod goujons, breaded whole tail scampi, crab cakes with mozzarella, tempura calamari with tartar dip, ketchup and curry aioli

BLU SKY SHARER 80

Our Signature sharing platter: flame grilled boerewors, spicy chicken wings, hand sliced biltong, lamb sosaties, mozzarella sticks with chakalaka sauce, blue cheese sauce, tzatziki dip

Above prices are in AED, subject to 10% service charge and 6% tourism fee.

Menu items may contain nuts

GROUND FAVOURITE

Healthy food for the soul.

Good with a glass of wine

THE DUKE'S SALAD 40

Classic romaine with seasoned garlic herb croutons, poached egg, parmesan shavings, turkey bacon, creamy anchovy dip

Upgrade to **King**... by adding

Grilled chicken skewer 50

Shrimp skewer 55

CHICKEN & PEAR SALAD 50

Roast chicken, grilled pear, mesclun, cherry tomatoes, pea shoots, artichokes in oil, roasted walnut and warm brie, raspberry-shallot dressing

MARKET SALAD (V) 40

Organic lettuce, cherry tomatoes, celery, cucumber, field mushroom, baby corn, 12-year aged balsamic vinaigrette

THE 1824 ANGUS SALAD 55

Colourful lettuce and wild baby spinach topped with grain fed roasted Angus fillet, caramelized red onions, blue cheese crumble, and baby carrots, served with traditional English malt vinegar

MAN OF THE MATCH

A centuries-old British tradition

STOUT ONION SOUP (V) (A) 40

Very much British!!!... A hearty onion and stout broth with golden cheddar head

NEW ENGLAND CLAM CHOWDER 40

Chock full and creamy, roasted garlic rouille

INTERNATIONAL FRIENDLY

All sandwiches and burgers are hand crafted and served with house chips and side salad

OUR VERSION OF THE CLASSIC PLOUGHMAN 55

Homemade bloomer with veal pastrami, veal bacon rashers, slow roasted prime Angus beef, mild English cheddar, spicy apple chutney and Branston pickle

THE BLU SKY CLUB HOUSE 60

Our Great & Grand "wich" of turkey bacon rashers, red tomato, roast chicken, avocado, fried egg and matured cheddar cheese on bloomer

Our tip - enough as main meal or entrée for one

DUBLINER 60

Irish strip loin, caramelized onions, mushrooms, jalapenos, Monterey Jack cheese on homemade baguette

PRESSED PANINIS

Home-style olive oil grilled ciabatta with the following fillings:

Caprese (V) 50

Buffalo mozzarella, basil pesto, fresh tomato

Tuscan (S) 55

Cajun chicken, jalapeno, caramelized red onion, roasted bell pepper, Monterey Jack cheese

BULL BURGER

MB4+ ground Wagyu, charbroiled to perfection available with the following toppings:

Classic 60

Lettuce, tomato, vinegared onions and chilli-mayo

Supreme 65

Hickory smoked turkey bacon, grilled lamb chorizo, red tomato, fried egg and cheddar cheese sauce

Swiss 65

Caramelized onions, portobello mushrooms, apple chutney & Swiss cheese

CAPE COD BURGER (A) 70

Our hugely popular... Beer battered haddock fillet, summer slaw, tartar dressing and vinegared onions

Above prices are in AED, subject to 10% service charge and 6% tourism fee.
Menu items may contain nuts

FANS' FAVOURITE

You simply can't miss this... typical British pub fare

BANGERS & MASH 65

Traditional English grilled veal sausages, garlic mash potato and lordly quantities of rich onion gravy

FISH & CHIPS (A) 70

Our pride... premium line-caught fillet of cod dipped in classic pale ale batter, golden fried and served with house fries, mushy peas and tartar sauce

MOULES-FRITES (A) 80

Classic Flemish dish of steamed black Dutch mussels in white wine with crisp fries

STEAK & STILTON PIE 75

A great classic... in homemade crusty pie shell, straight from the oven

IRISH STEW 75

Saltbush lamb, root vegetables, aromatic gravy

CHICKEN TIKKA MASALA (S) 70

Originally Indian... now British!!! spicy concoction of tossed chicken with Indian spices, tandoori chicken kebab, steam rice, lentils, raita, chutney and poppadums

THE FULL MONTY BREAKFAST 65

This one is available throughout the day and comes with all the good things that go with eggs!!

THE MAIN EVENT

For those who want to leave the cooking for us...
and keep coming for more!!

All grills served with a choice of one side & one sauce

**KARAN BEEF, 150 DAY GRAIN
FED, SOUTH AFRICAN RIB EYE** 130
300 gm

USDA PORTERHOUSE STEAK 140
450 gm

**CAJUN RUBBED AUSTRALIAN
LAMB CHOPS** 120
400 gm

ATLANTIC SALMON FILLET 110
200 gm

Choose one side

Garlic mash potato

Steak fries

Olive oil tossed vegetables

Choose one sauce

Lemon butter sauce

Signature jus

Béarnaise

HONEY GLAZED VEAL SHORT RIBS 110
With house salad, butternut mash and barbecue
drippings

SPINACH & RICOTTA RAVIOLI (V) 70
Homemade and tossed in tomato-basil sauce

Above prices are in AED, subject to
10% service charge and 6% tourism fee.
Menu items may contain nuts

EXTRA TIME

Our own Back of the House creations... try it!!!

- | | |
|--|----|
| SIZZLING BROWNIE | 45 |
| Chunky chocolate chip and walnut brownie topped with vanilla bean ice cream and hot chocolate fudge sauce | |
| STUDY IN APPLE | 45 |
| We spent some time getting it right, but the results were awesome!! Crisp apple tart, cinnamon ice cream and caramel syrup | |
| BOTTOMS UP – “CHEESECAKE IN A JAR” | 45 |
| Uniquely tempting to the last spoon | |
| THE REAL ENGLISH TRIFLE PUDDING | 45 |
| Our Signature!! Home-baked cake slices, farm berries, strawberry compote and freshly whipped cream | |

DRINKS BREAK



WINELIST

SOFT DRINKS & JUICES

SOFT DRINKS 13

Coca-Cola, Diet Cola, Sprite, Fanta, Ginger Ale, Bitter Lemon, Soda Water, Tonic Water

MINERAL WATER S / L

Still

Al Ain 8 / 15

San Benedetto 15 / 20

Sparkling

Perrier 16 / 25

San Benedetto 15 / 20

CHILLED JUICES 18

Apple, orange, mango, pineapple or tomato

FRESH JUICES 24

Orange, lemon, pineapple, green apple or watermelon

ENERGY DRINKS 25

Red Bull or Red Bull sugar free

MOCKTAILS & SHAKES

WATERMELON & MINT BREEZE 28

Fresh watermelon, fresh mint and pomegranate syrup

CRANBERRY COOLER 28

Cranberry juice, fresh mint, coconut cream and lemon juice

GREEN APPLE TWIST 28

Fresh green apple juice, ginger and vanilla syrup

BERRY BLAST 28

Fresh berries, cranberry juice and elder flower syrup

FRUITY BUSTER 28

A blend of fresh banana, peach, strawberries with orange juice

MILKSHAKES 24

Chocolate, strawberry or vanilla

ICED TEAS 24

Traditional flavoured with fresh lemon, lychee and peach

HOT BEVERAGES

MIGHTY LEAF SIGNATURE TEA SELECTION

22

Organic English Breakfast

A robust blend of premium organic black tea leaves from India, punctuated with a hearty finish

Organic Earl Grey

High-grown Ceylon and China black teas combined with the smoky citrus notes of bergamot fruit

Green Tea Passion

Fragrant blend of delicate green teas from Japan, China and Taiwan accented by tropical fruits

Chamomile

The finest Egyptian chamomile with mild sweet infusion and subtle honey overtones

COFFEE SELECTION

American	20
Espresso	19
Double Espresso	23
Cappuccino	20
Macchiato	19
Café Latte	20
Caramel Latte	22
Hot Chocolate	20
Ice Blended Selection	25

WINES BY THE GLASS

WHITE WINES

GLASS / BOTTLE

Sauvignon Blanc, Argento, Argentina	30 / 140
Chenin Blanc, Simonsig, South Africa	30 / 140
Chardonnay / Semillon, Stamp Series, Hardys, Australia	35 / 165
Torrontes, Bodega Norton, Argentina	39 / 195
Pinot Grigio IGT Delle Venezie, Gabbiano, Italy	45 / 220
KC Sauvignon Blanc, Klein Constantia, South Africa	59 / 290

ROSÉ WINES

Malbec Rosé, Argento, Argentina	30 / 140
Cuvée Henri Fabre, Provence, France	45 / 220

RED WINES

Cabernet Sauvignon / Shiraz, Simonsig, South Africa	30 / 140
Malbec, Argento, Argentina	30 / 140
Classic Merlot, Carmen, Chile	35 / 165
Chianti Vernaiolo DOCG, Rocca delle Macie, Italy	49 / 240
Syrah, Stonehedge, USA	49 / 240
KC Cabernet Merlot, Klein Constantia, South Africa	59 / 290

CHAMPAGNE & SPARKLING

Laurent Perrier Brut NV, France	125 / 610
Prosecco DOCG Valdo Millesimato NV, Italy	50 / 240
Kaapse Vonkel Vintage, Cap Classique, Simonsig, South Africa	59 / 290

BEERS

BOTTLED BEERS

Stella Artois	27
Carlsberg	27
Corona Extra	28
Peroni	28
Lefte Brune	38
Erdinger Weissbier	47
Beirut	27
Asahi Super Dry	30
Heineken	28
Amstel Light	27
Tiger	27

DRAUGHT SELECTION

Stella Artois	30
Stella Artois Cidre	33
Carlsberg	28
Foster's	28
Peroni	36
Heineken	32
Hoegaarden	33
Guinness Irish Stout	38
Warsteiner	32
London Pride	42

Above prices are in AED, subject to 10% service charge and 6% tourism fee.

CLASSIC COCKTAILS

CAIPIRINHA 35

Cachaça, fresh lime and brown sugar

COSMOPOLITAN 35

Citrus Vodka, triple sec, cranberry and lime juice

DRY MARTINI / VODKA-TINI 35

Lemongrass, lychee, apple or peach

LONG ISLAND ICED TEA 42

Rum, vodka, gin, triple sec, tequila, lemon and coke

MAI TAI 40

Light and dark rum, apricot brandy, pineapple juice and fresh orange juice

MANHATTAN 35

Rye whisky, sweet vermouth and Angostura Bitters

MARGARITA 35

Frozen or straight up with tequila, triple sec and lime

MOJITO 35

Rum, fresh mint, soda, lime juice and sugar syrup

Available flavours (strawberries, mixed berries, passion fruit and spiced mojito)

PIÑA COLADA 35

Light rum, pineapple juice and coconut cream

SINGAPORE SLING 35

Gin, cherry brandy, soda, lemon juice and grenadine syrup

BLACK RUSSIAN 35

Kahlua and vodka topped with ice

SIGNATURE COCKTAILS

BLU SKY MARTINI 42

Gin, blu curacao, lychee syrup, lime juice

BRAMBLEISCOUS 38

Vodka, apple schnapps, crème de mure liqueur, lemongrass, fresh lemon and blackberry syrup

FROSTY NAIL 38

Bourbon, drambuie, honey, lemon juice and bitters

GLORY 38

Gin, midori, passion fruit purée and sour mix

CUBAN OLD FASHION 38

Bourbon, bitters and homemade cigar and spices infused syrup

TENNESSEE ICE TEA 38

Tennessee whisky, Southern Comfort, lime and ginger ale

THE CITIZEN 38

Vodka, sage leaf, lychee, elder flower syrup, sour mix

PASSION PALMER 42

Vodka, orange liqueur, Campari, guava juice, fresh lime juice, vanilla and fresh passion fruit

SMOKING GUN 42

Spiced rum, tequila, chilli infused agave syrup, finished with pineapple infused smoke

SPIRITS

SINGLE MALT WHISKY

Talisker Storm	33
Glenmorangie Original	37
The Macallan 12 Y.O. Fine Oak	53
Dalmore Cigar Malt	93
Glenmorangie 18 Y.O.	117

STANDARD WHISKY

Johnnie Walker Red Label / J&B Rare / Jameson	30
--	----

DELUXE WHISKY

Johnnie Walker Black Label	32
Johnnie Walker Gold Reserve	42
Johnnie Walker Blue Label	149
Johnnie Walker Platinum Label	108
Chivas Regal 12 Y.O.	32
Chivas 21 Royal Salute	130

BOURBON & RYE

Jim Beam	28
Jack Daniel's	32
Canadian Club	30
Jack Daniel's Single Barrel	33

GIN

Gordon's	28
Hendrick's	32
Tanqueray No. Ten	34
Plymouth	30

VODKA

Smirnoff Red	28
Absolut	30
Belvedere Pure	38
Grey Goose	42
Elit by Stolichnaya	39
Roberto Cavalli	62
Beluga Gold	119

RUM

Matusalem Platino	28
Cachaça 51	30
Captain Morgan Spiced / Dark	30
Ron Zacapa Centenario 23 Anos	80

BRANDY

Three Barrel	28
--------------	----

CALVADOS

Fine Calvados, Château du Breuil	30
----------------------------------	----

ARMAGNAC

Marquis de Puységur VS	30
------------------------	----

COGNAC

Remy Martin (Grand Cru) VS	36
Remy Martin V.S.O.P.	50
Remy Martin XO	150

TEQUILA

Jose Cuervo Especial Silver / Gold	28
Patron Resposado	47
Patron Anejo Tequila	55

Above prices are in AED, subject to 10% service charge and 6% tourism fee.

