



WESLODGE

SALOON

FOOD MENU

ON ARRIVAL

DIBBA OYSTERS | fresh lemon, mignonette

TO START

WESLODGE CHOP | avocado, goats cheese, dill vinaigrette

QUINOA | pumpkin, rocket, sunflower seeds, lemon sesame dressing

AHI TUNA TARTARE | avocado, celery, yuzu hot sauce, black sesame crackers

ZUCCHINI SALAD | caramelized walnuts, feta cheese

BEEF POUTINE | pulled short rib, beef gravy, cheese

SOUTHERN FRIED CHICKEN | tobasco honey, ranch, house pickles

MAINS & SIDES

WHOLE SEABASS | jalapeno relish, lemon, olive oil

TRUFFLE MUSHROOM RISOTTO & BURRATA | mix mushrooms, burrata, arborio

GRASS FED ANGUS RIBEYE | seasoned with montreal steak spice

TOMATO & FETA SALAD | mix tomatoes, feta cheese, pickled onions

MAC & CHEESE | pimento cheese, cheddar, jalapeno

TRIPLE COOKED CHIPS | ketchup

DESSERT PLATTER

Double down, canadian pancake, salted maple cheesecake,
fresh fruits & sorbet

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WESLODGE

SALOON

SOFT - AED 295

HOUSE SPIRITS - AED 395

SPARKLING - AED 445

BEVERAGE MENU

SPIRITS

ADD Red Bull
+20 AED per can

RUM | Captain Morgan white

VODKA | Stolichnaya

TEQUILA | Jose Cuervo gold

GIN | Tanqueray

BOURBON WHISKEY | Jim Beam

SCOTCH WHISKEY | Red Label



WINE

SPARKLING

WHITE

RED

BEER

CORONA

COCKTAILS

APEROL SPRITZ

WESLODGE SANGRIA

GIN BASIL

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