

LB

**Exploring the story of
Middle Eastern flavors
through Tales of
Cocktails.**

Specially produced for Library bar.

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First Printing, 2024.

Edition Hotels
Dubai Fountain St
Downtown Dubai, Dubai
United Arab Emirates



Exploring
the story
of **Middle
Eastern flavors**
through **Tales**
of **Cocktails.**



xploring the ancient Silk Route, where spices were traded and combined to craft exquisite blends, we are embracing an array of rich Middle Eastern flavors. From Persian black lime to saffron-infused beverage and blends, our offerings evoke the essence of

Middle Eastern tastes, reflecting a deep-rooted cultural heritage and longstanding tradition in beverages.

The Library Bar is set to take you on a flavorful journey through tastes and aromas of the Middle East.





Legend has it that muhallebia was introduced into Arab cuisine in the late seventh century by a Persian cook from what was then the Sasanian Empire, who served it to an Arab general by the name of Al-Muhallab ibn Abi Sufra. So impressed was the general by this sweet delight that he bestowed upon it his own name.

Muhallabia

75

Roku Gin • Nigori Sake • Strawberry • Rose Milk • Pistachio

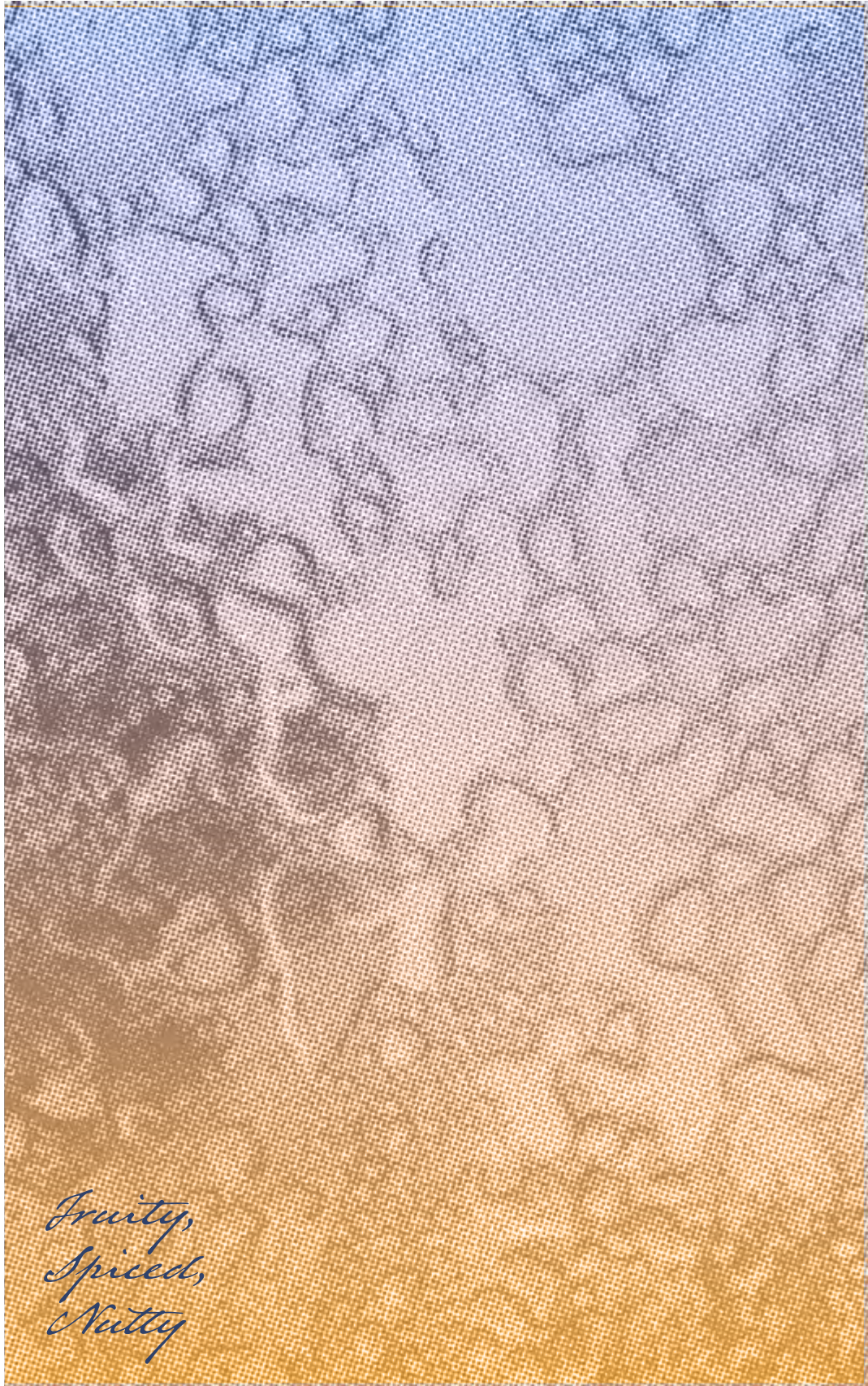


ll over the world, folks from different walks of life come together for a cup of coffee or a steaming hot tea. These drinks, with their rich cultural significance embodied in their beans and leaves, tantalize the senses with their aromatic essence. Sharing these moments of sipping together not only fosters camaraderie but also cultivates lasting friendships.

Gahwa

80

Michter's American Whiskey • Karak Chai Milk Punch
Moroccan Tea Rum Sour • Liqueur • Cream Sherry
Coffee Bitters

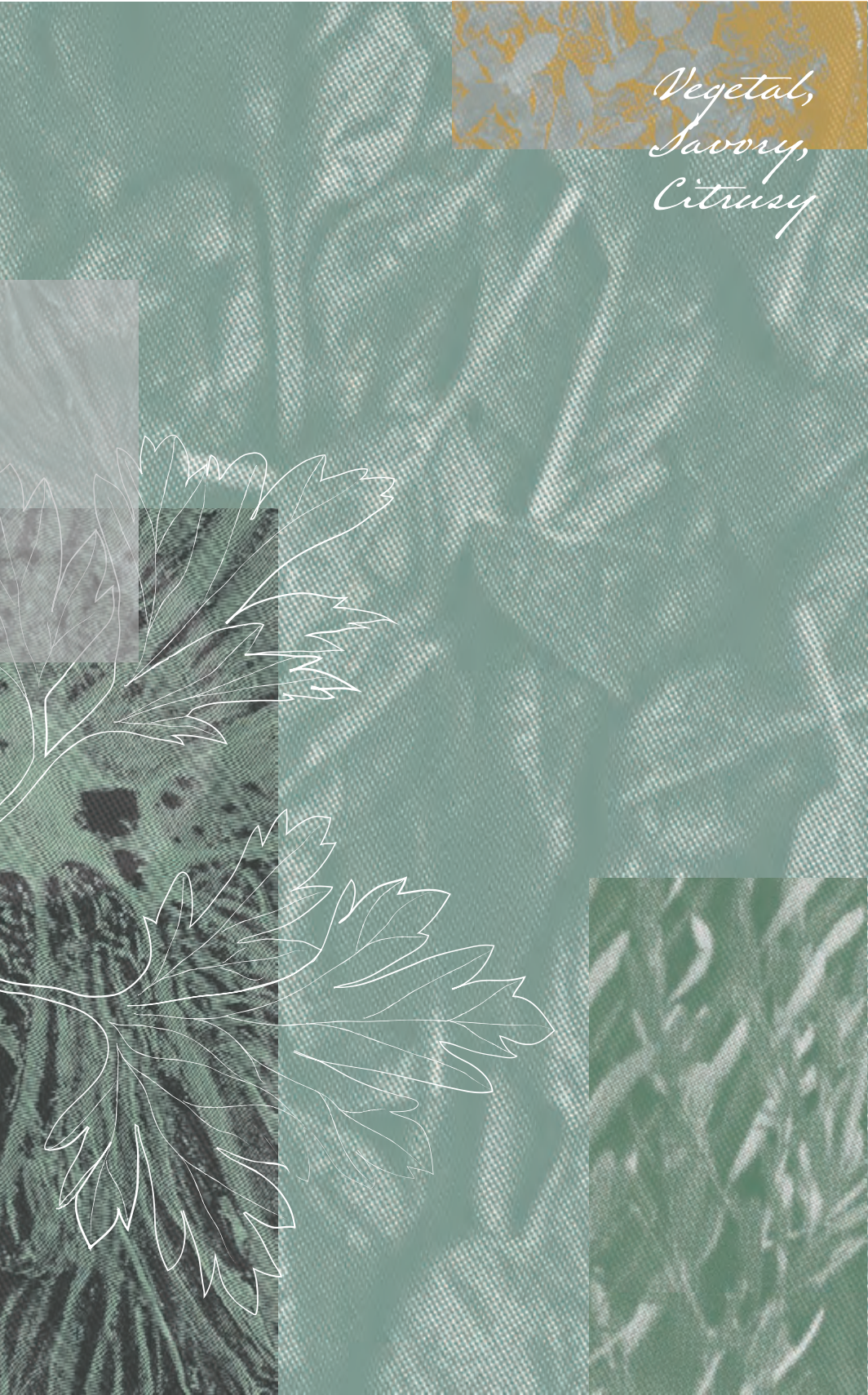


ong before drinking vessels were created, humans satisfied their thirst by cupping water in their bare hands. Shaped like a natural drinking vessel, the hand served as a means to hold the precious water sourced from the oasis.

Oasis

75

Matusalem Gran Reserva 15YO • Fino Sherry • Fenugreek
Saffron • Lumis • Sumac



*Vegetal,
Savory,
Citrusy*

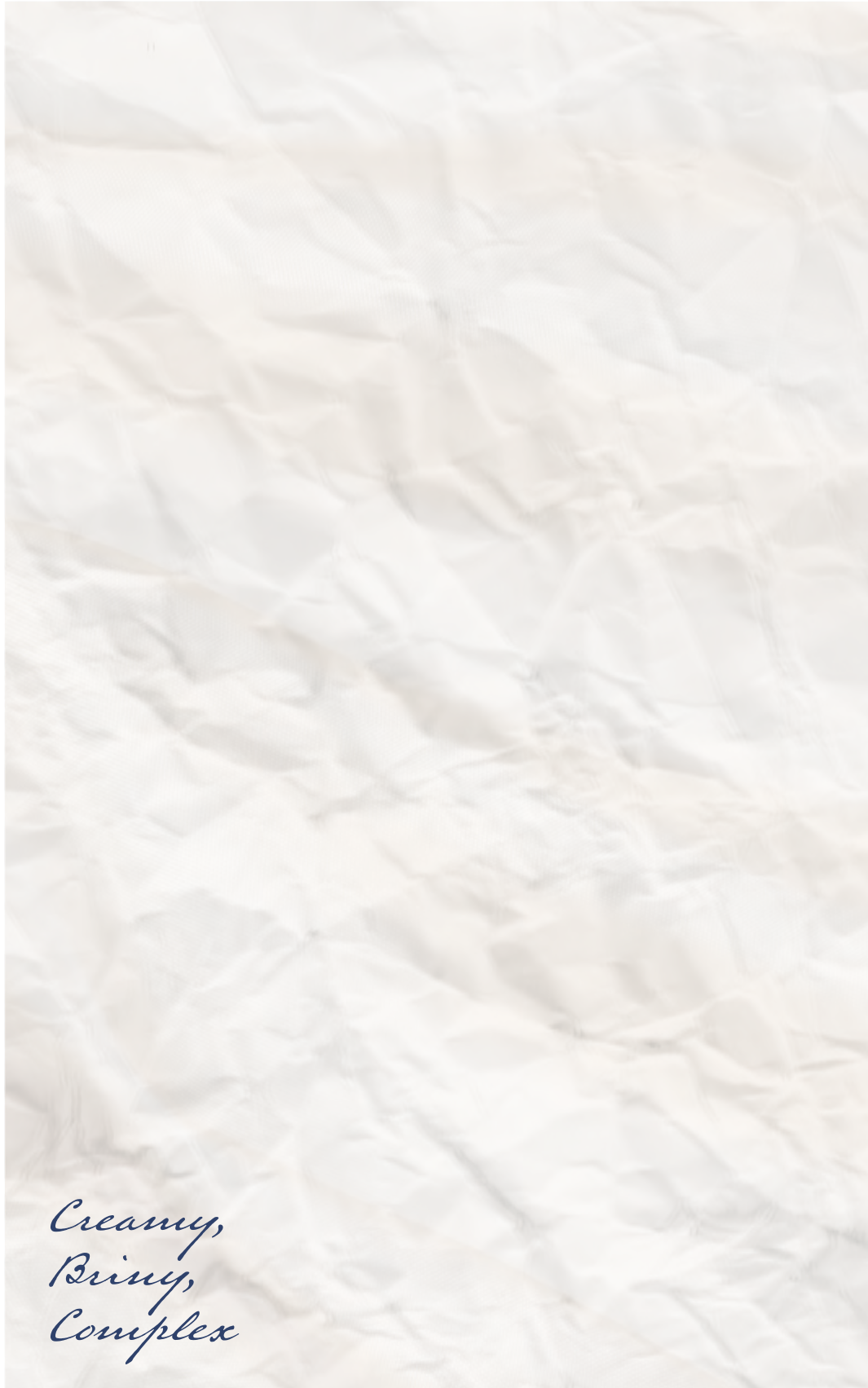


More than just a dish, tabbouleh embodies a culinary voyage across history and geography. Originating in the Levant, it has traversed the globe, adapting and evolving while retaining its fundamental essence. Today, tabbouleh remains revered in its traditional iterations while inspiring innovative variations, showcasing the dish's lasting significance and allure.

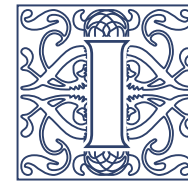
Tabbouleh

75

Altos Plata • Bulgur • Green Juice
Tomato Water • Shallots Pickled Brine
Olive Leaves • Distilled Lime Juice
Green Juice - Parsley, Green Apple, Celery, Spinach, Cucumber



*Creamy,
Briny,
Complex*

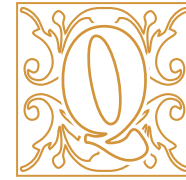


inspired by the Middle Eastern cheese labneh which is documented in the earliest known Arabic cookbook, the tenth-century Kitab al Tabikh. Ancient Bedouin tribes, particularly accustomed to nomadic life and exposed to extreme temperatures, discovered that fermenting milk into yogurt and subsequently straining out excess moisture allowed them to shape the dairy into transport-friendly balls. Over the ensuing centuries, labneh evolved into a staple condiment in Middle Eastern cuisine.

Laila

75

Bols Genever • Manzanilla Papirusa Sherry • Labneh
Zaatar • Dill • Cucumber • Pomegranate Mollases

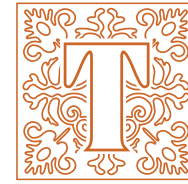
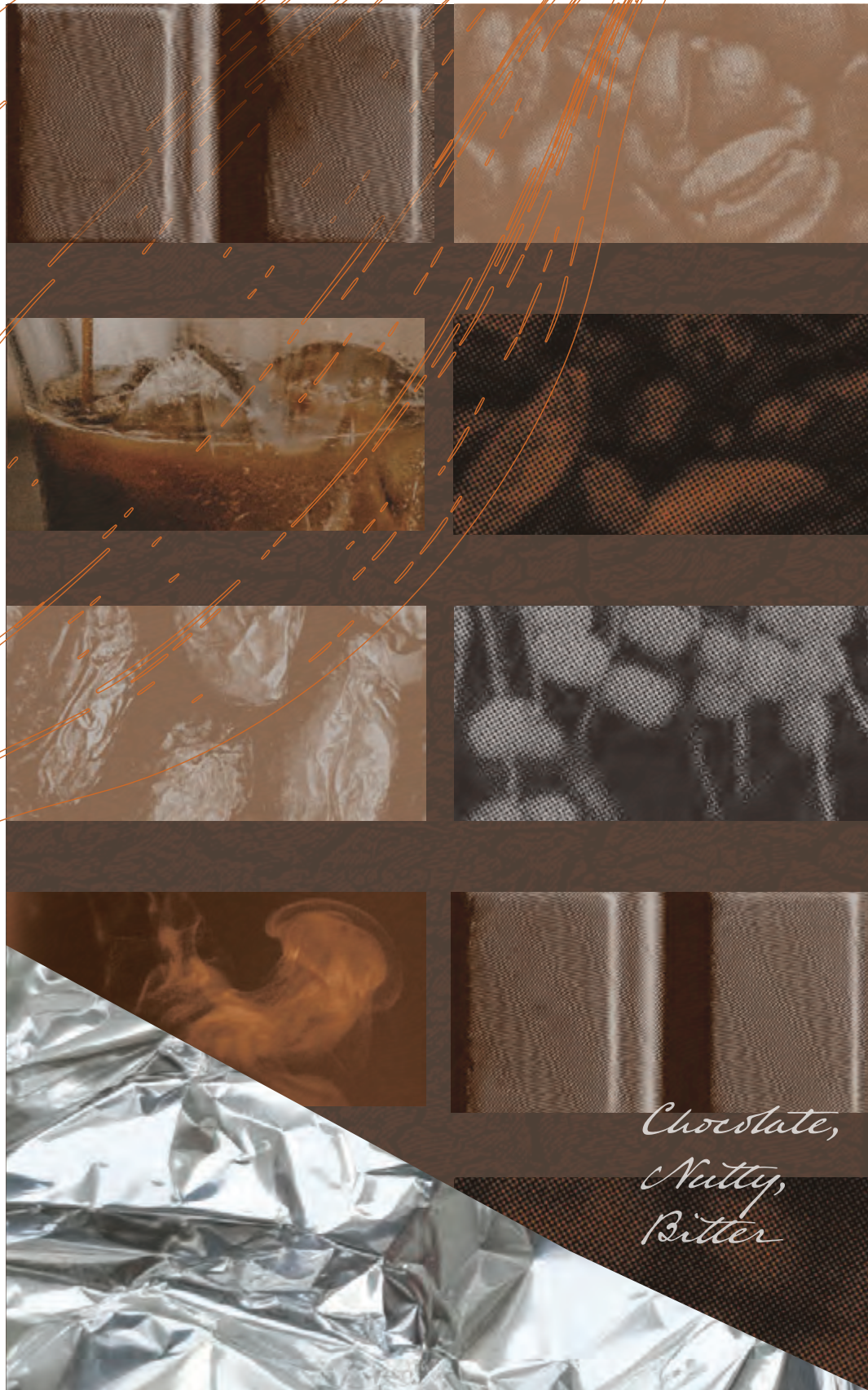


amar translates to moon in Arabic, which is quite poetic. The apricot fruit is also called qamar and the connection between the fruit and the moon is derived from the appearance of the dried apricot paste used to make the drink, which is translucent and has a pale yellow color reminiscent of the moon. Naming this fruit-based beverage after the moon reflects the reverence for both the celestial body and the natural sweetness and nourishment found in the fruit.

Qamar

85

Apricot Wine • Italicus • Satsuma Madarin Oleo
Saccharum • Pine Nuts



The history of the chocolate industry in the Middle East traces its roots to 1895, with the establishment of Mahmoud Ghandour's confectionery shop in Beirut. Ghandour became the pioneer in selling hard chocolate imported from Europe. The Arab community's affection for chocolate reflects its global popularity and appeal, influenced by its taste, cultural significance, accessibility, and ability to provide emotional comfort, much like in other cultures around the world.

Chocolata

75

Nikka Coffey Malt • Disaronno Amaretto
Oloroso Sherry • Dates • Carob • Cacao Husk
Toasted Barley • Distilled Lemon Juice



rawing inspiration from the finest produce sourced from the Emirates and Oman, this beverage boasts a multifaceted flavor profile that accentuates the Arab love for sweetness.

Sweets hold a significant position in their culture, intertwined with every meaningful occasion, milestone, and religious festivity, each marked by its own distinctive sweet delicacy.

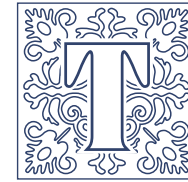
Halwa

90

Remy Martin VSOP • Amaro Lucano • Hatta Honey
Mace Tincture • Dates • Sandalwood • Frankincense
Cacao Bitters



*Briny,
Dry,
Savory*



aking inspiration to the flavours of oysters, this drink will take you to the first and only gourmet oyster farm in the Middle East. Nestled between the extraordinary backdrop of the Hajar mountains and glistening Indian ocean. Dibba Bay is home to a diverse marine life and coral reefs.

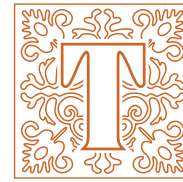
Dibba Bay

85

Haku Vodka • Mancino Secco • Oyster Leaf Cordial
Celery Bitters



*Sweet,
Complex,
Stiff*



he esteemed Emirati delicacy that reflects the hospitality and richness of Emirati traditions. They are loved for their crunchy exterior, soft interior, and sweet, aromatic flavor. In Emirati culture, sharing luqaimat with friends and family is a cherished tradition, symbolizing hospitality and togetherness.

Luqaimat

80

Michter's Kentucky Straight Rye • Bruichladdich Classic Laddie • Angostura Bitters • Sesame Date Syrup
Luqaimat

Old Tales

Silver Needle *(Fruity, Floral, Citrusy)* **75**
Beefeater London Dry Gin • Bols Apricot Brandy
Jasmine Silver Needle Tea • Lemon
Orange Blossom

Geisha *(Fruity, Fizzy, Bitter)* **80**
Altos Reposado Tequila • Green Melon
Gyokuro Green Tea • Yuzu • Grapefruit • Soda

The Buckley *(Fizzy, Fruity, Spicy)* **90**
Gin Mare • Mancino Bianco Ambrato
Hellfire Tincture • Strawberry • Rhubarb
Ginger

Glitter and Crimson *(Complex, Stiff, Bitter)* **90**
Macallan 12 Years Old • Mancino Chinato
Black Walnut Tincture • Cacao Bitters

Sakunabikona *(Tropical, Citrusy, Floral)* **85**
KI NO BI Gin • Hakatsuru Junmai Sake • Lychee Rose
Raspberry • Lemon

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Beautiful Mirage *(Fizzy, Fruity, Bitter)* **70**
Hibiscus Tea • Rush Hour Berry Tea
London Essence Blood Orange Elderflower
Tonic Water

Conquistador *(Complex, Fruity, Citrusy)* **70**
Lyres Dark Cane • Passion Fruit • Earl Grey Tea
Spiced Ginger

Negroni *(Bitter, Fruity, Coffee)* **70**
Lyres Dry London • Lyres Aperitif Rosso
Lyres Italian Orange • Raspberry • Coffee

