



Le Grill



## THE CONCEPT



Inspired by the romance of Out of Africa, Lion in the Sun brings that timeless spirit into a contemporary world. At its core is a Mediterranean grill restaurant, where fire shapes flavors and intimate gatherings unfold. Here, vast skies and candlelit evenings meet modern vibrancy, an atmosphere of togetherness, elegance, and sensitivity. It is the Out of Africa of now, offering a sense of belonging and beauty for the present moment.

The menu celebrates the purity of the flame, grilled lobster, king crab, prime cuts of meat, and seasonal vegetables, elevated with the familiar warmth of home.







## LOCATION

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Lion in the Sun is a luxury dining destination perched atop the prestigious Mandarin Oriental Hotel, Downtown Dubai, in Wasl Tower.

Set on one of the city's most spectacular terraces, it is where timeless elegance meets heartfelt hospitality.

Located in the heart of Downtown Dubai, Lion in the Sun combines decades of restaurant experience with a setting designed for shared moments, meaningful connections, and exceptional service.



## THE CUISINE



At Lion in the Sun, the cuisine is a refined celebration of fire and flavor. The menu masterfully combines premium Mediterranean delicacies with expert grilling techniques. Guests savor the purity of the flame through dishes like grilled lobster, king crab, prime cuts of meat, and seasonal vegetables, all elevated with the comforting warmth of home. Presented with impeccable style, the dishes are designed to be shared, in the true spirit of conviviality.



## THE SPACES

3 ATMOSPHERES  
OPENING TIMES 12PM - 2AM

**160 GUESTS**  
Full seating venue capacity

**Up to 300**  
Full standing venue capacity



## THE RESTAURANT

The main dining room at Lion in the Sun evokes the romance of Out of Africa, seamlessly blending timeless elegance with contemporary sophistication.

Handcrafted wood furnishings, warm amber lighting, and vintage ceiling fans create a welcoming, intimate atmosphere, while a central open-fire grill lets guests witness the art of flame-cooking, from grilled lobster to prime cuts of meat and seasonal vegetables. Earthy tones, rattan textures, and wrought-iron accents echo the charm of an old-world residence, and tall shuttered windows alongside carefully curated antiques add a sense of relaxed refinement.

The space is designed to accommodate intimate dinners, lively gatherings, and exclusive private events, offering a perfect balance of elegance and comfort.

**SEATING: 80 GUESTS**  
**STANDING COCKTAIL: UP TO 150 GUESTS**

# THE ROOFTOP TERRACE

Perched on the 62nd floor, the rooftop terrace offers breathtaking 360° views of Dubai's skyline, with the iconic Burj Khalifa rising in the distance. This lush, open-air space is adorned with tropical greenery, woven lanterns, and natural wood accents, inspired by the romance of *Out of Africa*. The design evokes the charm of an elegant veranda, creating an inviting atmosphere where sophistication meets warmth and serenity.

**SEATING: 42 GUESTS**

**STANDING COCKTAIL: UP TO 80 GUESTS**



## THE PAVILION

Our private dining tent, The Pavilion, is an elegant space designed for intimate gatherings. Perched on the 62nd-floor rooftop terrace, it offers a serene, garden-like atmosphere high above the city.

Enjoy the exclusive option to privatize this beautifully crafted tent, featuring a stunning dining table that comfortably seats up to 10. Rich textures of rattan, aged teak, and brass details create a warm, grounded ambiance, softened by the glow of ambient lighting and the gentle rustle of palms in the breeze.

The mood is intimate yet vibrant, a hidden oasis above the city, perfect for sunset cocktails, late-night dining, or exclusive gatherings under the stars.



## THE BAR

Set within a cozy lounge of deep armchairs and warm lighting, the bar features rich dark wood and opens seamlessly onto the outdoors. Breezes drift through open shutters, blending with the scent of aged spirits and fresh herbs.

Here, classic and signature cocktails are crafted with care — using house infusions, rare spices, and botanicals inspired by faraway coasts. Intimate yet vibrant, it's the perfect setting for a quiet drink or a lively evening under the stars.



THE LION



COCKTAIL

## SUNSET BITES | CANAPÉS MENU

295 AED PER PERSON

### COLD CANAPÉS

#### TRUFFLE BRESAOLA

Toast bread, bresaola, rocket leaves, black truffle

#### TUNA TARTARE

Tuna tartare, avocado, lemon oil dressing, orange tobiko

#### CARAMELISED FIG, BRIE CHEESE

Parmesan sable, Brie cheese, caramelised figs

#### SMOKED SALMON CAVIAR

Smoked salmon, cream cheese, caviar, finger lime

### HOT CANAPÉS

#### ARANCINI

Sun dried tomatoes arancini, tomato salsa

#### MUSHROOMS VOLOVAN

Seasonal mushrooms, fresh herbs, volovan

#### PULPO A LA GALLEGA

Octopus, potatoes, candied tomato

#### WAGYU BROCHETTES

Wagyu beef skewer, pearl onions

### DESSERT BITES

#### VANILLA BIGNE

Traditional oven baked cream puffs

#### CHOCOLATE CAKE

THE LION



COCKTAIL

## SUNRISE BITES | CANAPÉS MENU

395 AED PER PERSON

### COLD CANAPÉS

#### MINI FOCACCE

Veal ham, Edam cheese, home made truffle mayonnaise

#### LOBSTER BRIOCHE

Brioche bread, lobster, chives, home made lime mayonnaise

#### SMOKED SALMON CAVIAR

Bilinis, smoked salmon, caviar

#### TUNA TARTARE

Tuna tartare, avocado, wasabi mirin dressing

#### KING CRAB SALAD

Alaskan king crab, fresh mango, cucumber

### HOT CANAPÉS

#### BELFAGO TUNA BELLY

Seared tuna belly, fennel, balsamic truffle

#### CAVIAR POTATO SAMBA

Baked potato, sour cream, caviar

#### WAGYU BROCHETTES

Wagyu beef skewer, pearl onions

#### CHILEAN SEABASS SKEWERS

Chilean seabass skewers, bell peppers, lemon

#### SAFFRON ARANCINI

Saffron arancini, spicy tomato sauce

### DESSERT BITES

#### MINI FRUIT TART

Mini tart, custard cream, mixed berries

#### PROFITEROLE

Traditional oven baked cream puffs, chocolate sauce

#### CHOCOLATE BROWNIE

Dark chocolate, mango

THE LION



COCKTAIL

## GOLDEN BITES | CANAPÉS MENU

495 AED PER PERSON

### COLD CANAPÉS

#### KING CRAB LEGS

Steamed crab legs, home made spicy mayonnaise, chives

#### CAVIAR POTATO PAVE

Crispy potato, cream cheese, caviar

#### FRIED ZUCCHINI

Crispy zucchini, fresh dill, cream cheese, chives

#### BALIC

Crispy bread, smoked salmon, tobiko

#### TRUFFLE PARMESAN QUICHE

Parmesan mousse, black truffle, savoury tart

#### BARCETTA APRICOT & CHEESE

Parmesan savoury tart, apricot jam, cream cheese

### HOT CANAPÉS

#### MUSHROOMS ARANCINI

Crispy rice with seasonal mushrooms

#### OLIVE ASCOLANE

Stuffed olives with beef meat

#### FILO-BAKED GOAT CHEESE

Crunchy filo-baked goat cheese, peppers

#### WAGYU BEEF SKEWERS

Grilled Wagyu beef skewers, sweet chilli sauce

#### FIG AND GOAT'S CHEESE PUFF

Parmesan sable, Brie cheese, caramelised fig

#### PANZEROTTI CAVIAR

Fried savoury dough, mozzarella cheese, caviar

### DESSERT BITES

#### LEMON TART

Mini fruit tart, lemon curd

#### FRUIT CHEESECAKE

Classic cheesecake, seasonal fruit

#### BROWNIE

Chocolate brownie, icing sugar

THE LION



COCKTAIL

## VEGETARIAN BITES | CANAPÉS MENU

270 AED PER PERSON

### COLD CANAPÉS

#### SUN-DRIED TOMATOES & PESTO SAUCE

Crispy bread, sun-dried tomatoes, pesto sauce

#### AVOCADO BRIOCHE

Guacamole, brioche bread

#### RICOTTA POMEGRANATE

Ricotta cheese, pomegranate, crispy bread

#### GOAT CHEESE & BEETROOT

Roasted beetroot, goat cheese, aged balsamic vinegar

### HOT CANAPÉS

#### SAFFRON ARANCINI

Crispy rice, saffron, Parmigiano Reggiano

#### VEGETABLES RATATOUILLE

Seasonal vegetables, tomato sauce, Parmigiano Reggiano sable

#### PANZEROTTI

Fried savoury dough, mozzarella cheese

#### POTATO ROSTI

Smashed potato, cream cheese, chives

### DESSERT BITES

#### STRAWBERRY TART

Mini tart, custard cream, strawberries

#### MANGO CHEESECAKE

Classic cheesecake with fresh mango

#### CHOCOLATE CAKE



# SET MENU

## SUN

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### SHARING STARTERS

**ENDIVES WITH OUR SECRET DRESSING**  
With raisins and caramelized pecan nuts

**BEEF CARPACCIO**  
Thinly sliced Wagyu beef tenderloin with  
Parmigiano Reggiano

**BURRATA**  
Burrata with cherry tomatoes

**LION SALAD**  
Cherry tomatoes, cucumbers, red  
onions, pomegranate and walnuts

**TARTARE THON ROUGE MIREPOIX**  
Tuna tartare with smashed potatoes

### MIDDLE COURSE

**GNOCCHETTI WITH BOLOGNESE RAGOUT**  
Homemade gnocchetti with beef ragout

### MAIN COURSES

**SEABASS FILLET**  
Open fire grilled or guazzetto

**GRILLED CHICKEN**  
Brick-pressed fire-grilled chicken with  
confit lemon

### SIDE DISHES

**WILTED FIRE-TOUCHED SPINACH**

**ROASTED POTATOES**

### DESSERT SELECTION

**MANGO CHEESECAKE**

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**495 AED PER PERSON**



# SET MENU



## MOON

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### SHARING STARTERS

#### ENDIVES WITH OUR SECRET DRESSING

With raisins and caramelized pecan nuts

#### LION SALAD

Cherry tomatoes, cucumbers, red onions, pomegranate and walnuts

#### BEEF CARPACCIO

Thinly sliced Wagyu beef tenderloin with Parmigiano Reggiano

#### TARTARE THON ROUGE MIREPOIX

Tuna tartare with smashed potatoes

#### WAGYU BROCHETTES

Japanese Wagyu skewers with charred pearl onions

### MIDDLE COURSE

#### RISOTTO MILANESE

Saffron risotto

### MAIN COURSES

#### SEABASS FILLET

Open fire grilled or guazzetto

#### OLIVE WOOD WAGYU RIBEYE - 300G

### SIDE DISHES

#### GRILLED ASPARAGUS

#### GRILLED VEGETABLES

### DESSERT SELECTION

#### MIXED BERRIES TART

#### CHOCOLATE MOUSSE

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**595 AED PER PERSON**



# SET MENU

## GOURMET

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### SHARING STARTERS

#### GREEK SALAD

Red endives, black olives, feta cheese, cherry tomatoes, cucumber and pecans

#### LOLLO BIONDO LOBSTER

Steamed lobster, lollo biondo, soy, lemon and mustard dressing

#### SEABASS CARPACCIO

Thinly sliced seabass with lime zest and glasswort

#### WAGYU BEEF BITES

Hand-cut Wagyu beef with sweet chili and soy sauce, served in a crispy corn shell

#### ROCK SHRIMPS TEMPURA

Spicy yuzu mayo

### MIDDLE COURSE

#### PAELLA DE LA MER

Bomba rice with saffron, shellfish broth, mussels, clams, lobster and jumbo shrimps

### MAIN COURSES

#### SEABASS FILLET

Open fire grilled or guazzetto

#### OLIVE WOOD WAGYU RIBEYE - 300G

### SIDE DISHES

#### ROASTED POTATOES

#### GRILLED VEGETABLES

### DESSERT SELECTION

#### CHOCOLATE MOUSSE

#### PISTACHIO FLAN

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**795 AED PER PERSON**



# SET MENU



## LION

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### SHARING STARTERS

#### MAZARA PRAWNS CARPACCIO

Thinly sliced Red Mazara prawns carpaccio with lemon and olive oil

#### CATALANA KING CRAB

#### WAGYU BEEF BITES

Hand-cut Wagyu beef with sweet chili and soy sauce, served in a crispy corn shell

#### ROCK SHRIMPS TEMPURA

Spicy yuzu mayo

### MIDDLE COURSE

#### PACCHERI LOBSTER

### MAIN COURSES

#### DOVER SOLE

Open fire grilled, mugnaia, radicchio or zucchini

#### OLIVE WOOD BEEF RIBEYE

### SIDE DISHES

#### ROASTED POTATOES

#### GRILLED VEGETABLES

### DESSERT SELECTION

#### PISTACHIO FLAN





#### MANGO CHEESECAKE

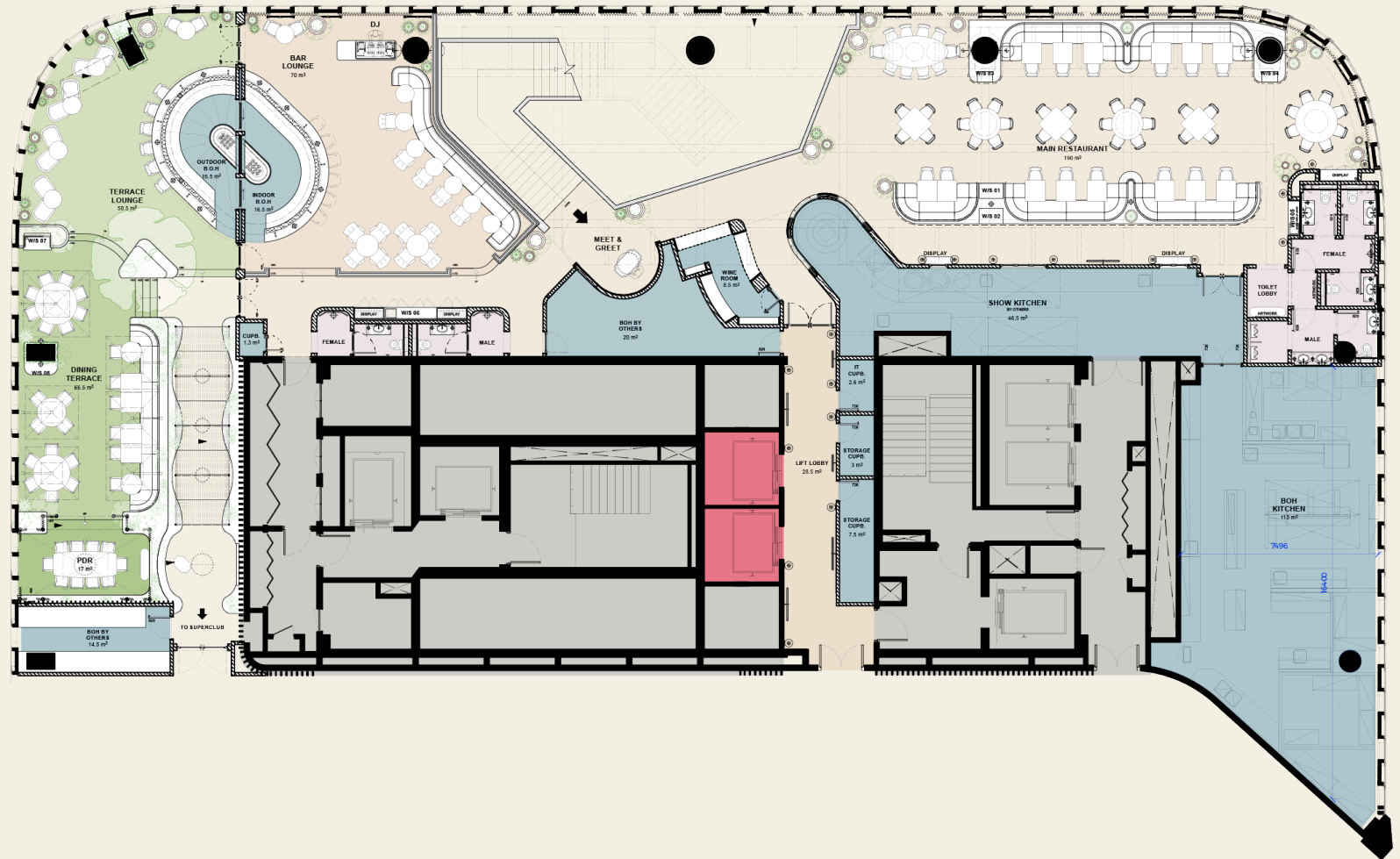
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**995 AED PER PERSON**

# FLOOR PLAN



-  Main Restaurant
-  Bar Lounge
-  Dining Terrace
-  Terrace Lounge
-  Back of house





## DRESS CODE

Smart Casual

## LOCATION

62nd Floor, Wasl Tower  
Mandarin Oriental Downtown, Dubai

## PARKING

Valet parking available  
at Mandarin Oriental

## WEBSITE

[www.lioninthesundubai.com](http://www.lioninthesundubai.com)

## FOR INQUIRIES

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To be timeless anchor of connection, where sincere hospitality turns  
strangers into friends, and friends into family.

**WE LOOK FORWARD TO HOSTING YOUR EVENT!**

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