

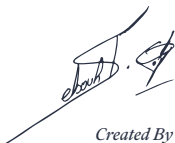
Step into Bar Du Port, where the allure of the Mediterranean Riviera meets the striking skyline of Dubai. Here, the delightful charm of Southern France seamlessly merges with the vibrant pulse of Dubai.

From the moment you enter our warmly-lit bar, you'll be enveloped by panoramic views of Dubai's majestic waterfront harbour and endless azure skies. An atmosphere that calls for indulgence, where one can't help but feel drawn to the charm of waterfront relaxation and the luxury of yachting.

Our expert bartenders are artisans, catering to your taste preferences with handcrafted cocktails that draw inspiration from global tastes. Let us transport you to the Mediterranean as you savour our exquisite signatures, a perfect complement to our seasonally-inspired menu.

Indulge in the leisurely pleasure of sipping your cocktail while overlooking the harbour, letting the evening hues set the stage. Bar Du Port is an intoxicating blend of boldness and bravado, glamour and grandeur. Here, elegance doesn't shy away from frivolity, and each night is a celebration of life itself.

Welcome to Bar Du Port.  
C'est la belle vie.



Created By  
Sebouh Tato



## 95 GO FISH

*A Negroni-style drink with a nautical twist using  
Plymouth Gin from England's seaside.  
A mellow, pleasant and fresh tippie.*

Martini Bianco, Lillet Blanc, Plymouth Gin,  
Luxardo Maraschino Originale, Angostura Orange Bitters



## 90 YELLOW

*French liqueurs bring this forgotten 1920s cocktail  
to the modern day. A sweet, slightly sour drink,  
once popular along the Riviera.*

Citadelle Original French Gin, Green Chartreuse,  
Suze, Fresh Lemon Juice

95  
**LA SUZE**

*A Gin & Tonic with a Mediterranean twist.  
Named after one of the oldest herbal liqueurs in the  
world and Switzerland's Suze River.*

Bombay Sapphire, Paragon Rue Berry Cordial,  
Suze, Mediterranean Tonic



100  
**CHASSE ET PÊCHE**

*A fruity, floral creation with delicate flavours of  
elderflower liqueur. A sensual drink with a striking colour,  
served in a beautiful glass.*

Grey Goose Essences Peach & Rosemary,  
St-Germain Elderflower Liqueur, Paragon White Penja  
Pepper Cordial, Elderflower Tonic, Fresh Lemon Juice



80

## SAILOR'S TEARS

*An antidote for sailor's tears, inspired by yachts docking at Bar Du Port's waterfront. Made with London Dry Gin, laced with aromas of English teas and osmanthus.*

Bombay Sapphire, Italicus, Supasawa, Mirin Sweet Wine,  
Jasmine Tea, Osmanthus, Chamomile Tea



120

## APHRODITE AND I

*Inspired by Aphrodite, the ancient Greek goddess of love and beauty, this pink, sweet and sour cocktail lives up to its name.*

The Lost Explorer Mezcal Espadin, Supasawa,  
Nixta Licor de Elote, Lillet Rosé



90  
**CÔTE D'AZUR**

*A Mediterranean twist on the Sazerac cocktail, originally from New Orleans. Rum adds a light, fresh flavour to this tippie, served in a stunning blue glass.*

Bacardi 8 Años, Hennessy V.S. Pimento Liqueur, Supasawa, Vanilla Essence, Paragon Timur Berry Cordial

95  
**DRUNKEN FLOWER**

*When combined with Tequila Mijenta Blanco, the dragon fruit from the cactus becomes quite tipsy, giving this fruity cocktail its name.*

Tequila Mijenta Blanco, Nixta Licor De Elote, Dragon Fruit Juice, Raspberry Jam, Fresh Lemon Juice





95  
**CARTEL HARBOUR**

*This enhanced Mexican highball is a nod to BDP's bar team. Herbal, earthy flavours are balanced with a homemade grapefruit coriander soda.*

Mijenta Reposado, Bergamot Essence, Supasawa, Suze, Homemade Grapefruit Coriander Soda

95  
**ODE MER**

*A Mediterranean vodka tonic with exotic flavours from berry-infused tea and hibiscus. Lemon juice adds a refreshing kick.*

Grey Goose Essences Strawberry & Lemongrass, Rush Hour Berry Tea, Lemon Juice, Mediterranean Tonic





## 100 ANY THYME

*Inspired by the Mediterranean, Spanish Gin Mare infused with thyme and olive oil creates a truly refreshing tipple. A traditional milk-wash technique clarifies the drink. A flatbread garnish from the kitchen adds a sustainable touch.*

Thyme Infused Gin Mare, Osmanthus,  
Paragon Rue Berry Cordial, Lemon Juice, Lime Juice

## 80 THE HANGED MAN

*Gain a new perspective with the Mexican spirits.  
A twist on the Negroni using Mexican products.  
Inspired by the tarot card, the man tipped himself upside down to  
view the world from a completely different perspective.*

Mezcal Verde Amarás, Campari, Martini Rubino,  
Zuccardi Malbec, Cherry Soda, Fernet Branca,  
Cynar and Pine Jam





IIO

## HEART OF GLASS

*A simplified martini, with savoury flavours,  
elevated with hints of artichoke.*

Cascahuin Blanco, Supasawa, Nixta Licor de Elote,  
Yukari Salt



70

## FRENCH QUARTER

*Inspired by the historic Bourbon Street, famous for its bar  
and nightlife scene, in the heart of the French Quarter  
in New Orleans. This twist on the Boulevardier cocktail is laced  
with flavours from a homemade raspberry jam..*

Michter's US\*1 Kentucky Straight Bourbon, Campari,  
Martini Rosso Vermouth, Raspberry Jam, Fresh Raspberries

Prices are in AED, VAT inclusive.





80

## AGAVE AFFAIR

*Crafted with love, it starts with mezcal amarás cupreata, a smoky elixir that whispers of distant lands. Infused with the sweet essence of ripe mango, it's a passionate dance of flavours that transports you to a sun-kissed paradise.*

Mezcal Amarás Cupreata, Mango, Tío Pepe Fino Sherry,  
Habanero Spicy Agave Essence, Fresh Lime Juice

# ZERO %



65

## CHERRY ON TOP

Blueberries, Basil Leaves,  
Lemon Juice, Cherry Soda

65

## O DOUCE

Rushhour Berry Tea, Lemon Juice  
Mediterranean Tonic



## AMARETTO SOUR · 65

Lyre's Amaretti, Fresh Lemon Juice

## APEROL SPRITZ · 65

Lyre's Italian Spritz, Lyre's Classico Prosecco, Tonic Water

## BELLINI · 65

Lyre's Classico Grande, White Peach Bellini

## NEGRONI · 65

Lyre's Dry London Gin, Lyre's Aperitif Rosso, Lyre's Italian Spritz

## MANHATTAN · 65

Lyre's Aperitif Rosso, Lyre's American Malt, Supasawa & Cinnamon, Clove Essence

**BDP**

