Fairmont
AJMAN

Full Board

MEAL PLAN



Fairmont
AJMAN

Guidelines & Reservations

On the day of check-in, meals will be served exclusively at Spectrum, our all-day dining restaurant. The Dine Around experience will be available from the second day of the stay.

All Dine Around reservations must be made through the Hostess Desk at the restaurant or at Reception.

Reservations must be made at least one day in advance and can be arranged up to two days prior, subject to availability.



FULL BOARD MEAL PLAN

Meal Service

- Spectrum Restaurant (International Buffet)
  -Breakfast: 07:00 – 11:00
  -Lunch: 12:30 – 15:30
  -Dinner: 18:30 – 22:30
- Gioia Italian Restaurant: Set menu available for lunch (12:30 PM – 3:30 PM) and dinner (6:30 PM – 10:30 PM).
- Kiyi Turkish Restaurant: Set menu available for dinner (6:30 PM – 10:30 PM).
- Salt & Sea Pool Bar: Set menu available for lunch (12:30 PM - 3:30).
- XOLO Sports Bar: Set menu available for lunch (1:00 PM – 3:30 PM) and dinner (6:30 PM – 10:30 PM).

*Please Note: Guests choosing to dine at an à la carte restaurant will not have access to the Spectrum buffet restaurant for the same meal period.
In-room dining is not included in the meal plan.

Beverage Service

Soft drinks are available exclusively during meal periods at designated hotel restaurants.

Full Board Beverage List	
Chilled Juices	Apple, Mango, Orange, Pineapple
Hot Beverages	Tea, Coffee
Aerated Drinks	Pepsi, Diet Pepsi, 7up, Diet 7-up, Mirinda
Water	Still Water

Full Board Meal Plan Breakdown	
Check-in Day	Lunch and Dinner in Spectrum Restaurant
Check- out Day	Breakfast in Spectrum Restaurant

**Note: The hotel reserves the right to modify the beverage selection*

Gioia

STARTERS

Insalata di rucola, pomodoro e parmigiano (M)
Wild rocket lettuce, shaved parmesan, mixed tomatoes, cucumber, olives, lemon juice, olive oil

Arancini ai Funghi e Tartufo (G)(M)(Ve)
Arborio rice, fontina cheese, mushroom, truffle emulsion

Minestrone (G)(Ve)(Ce)
Classic minestrone soup with orzo pasta

Garlic bread (G)
Oven-baked with rosemary and olive oil

MAIN COURSE

Margherita (G)(M)(Ve)
Tomato sauce, mozzarella, fresh basil, olive oil

Rigatoni al Ragù alla Bolognese (G)(M)(Ce)
Rigatoni, beef ragù, Parmesan

Penne Arrabbiata (G)(M)(Ce)
Penne, garlic, chili, tomato sauce, parsley, olive oil, Parmesan

Chicken Parmigiana (G)(M)(E)(Ce)
Breaded chicken breast, tomato sauce, mozzarella, Parmesan

Grilled Hamour Fillet (F)(Mu)(Ce)(Ss)
Local Hamour fillet, olive oil, lemon, Mediterranean capponata, lemon butter sauce, rosemary baked potatoes

DESSERT

Tiramisu (M)(G)
Espresso soaked ladyfinger biscuit, whipped mascarpone, cocoa powder

Panna Cotta (M)(GF)
Classic Italian sweet vanilla cream, topped with berries

Fruit Platter (V)
Assorted freshly cut fruit

(G) GLUTEN | (P) PEANUTS | (C) CELERY | (MU) MUSTARD | (E) EGGS | (M) MILK | (SE) SESAME | (D) DAIRY | (VG) VEGETARIAN | (N) TREE NUTS | (F) FISH | (L) LUPIN | (V) VEGAN | (CR) CRUSTACEANS | (MO) MOLLUSCS | (S) SOYA | (SU) SULPHITES | (SS) SUSTAINABLLY SOURCED

Kindly advise us of any allergies or dietary requirement. Our culinary team will be delighted to accommodate them.

STARTER

EZOGELIN CORBA (G)(V)
Turkish style spicy lentil soup served with fried bread and lemon wedge

ROKA SALATA (D)(N)(VG)
Fresh roughly chopped local arugula leaves, tomatoes,turkish goat cheese with extra virgin olive oil, and lemon dressing

PEYNIRLI PIDE (G)(D)(E)(SE)
Baked Turkish bread with mixed cheeses

ISPANAKLI PIDE (G)(D(E)(N)(SE)
Spinach and crushed walnuts

MAIN COURSE

TAVUK SIS (G)(D)
Marinated grilled chicken tavuk, chopped onions and parsley. Served with grilled vegetables and pilaf rice

HAMOUR (F)(MU)
Grilled local hamour, fresh arugula leaves, red onions, and lemon, served with grilled potatoes and sauteed vegetables

SEBZELI MUSSAKA (D)(G)
Grilled eggplant, peppers and potatoes layered with onions, garlic and tomato sauce served with bulgur pilaf

BUYUK KARIDES (CR)(G)(MU)
Grilled prawns fresh arugula leaves, red onions and lemon, served with grilled potatoes, sauteed vegetable and barley

DESSERT

TURKISH ICE CREAM (D)(N)(E)
Turkish maras ice cream selection of three flavors

FRUIT PLATTER (V)
Freshly sliced seasonal fruit platter

BAKLAVA (G)(D)(N)
Mini Turkish Baklava

(G) GLUTEN | (P) PEANUTS | (C) CELERY | (MU) MUSTARD | (E) EGGS | (SE) SESAME | (D) DAIRY | (VG) VEGETARIAN | (N) TREE NUTS | (F) FISH | (L) LUPIN | (V) VEGAN | (CR) CRUSTACEANS | (MO) MOLLUSCS | (S) SOYA | (SU) SULPHITES | (SS) SUSTAINABLLY SOURCED

Kindly advise us of any allergies or dietary requirement. Our culinary team will be delighted to accommodate them.

SALT & SEA

Starters

Chicken Wings (G)(M)(Ce)
Battered chicken wings, buffalo sauce or BBQ sauce

Classic Caesar Salad (F)(G)(E)(M)(So)
Green salad, Caesar dressing, anchovy, garlic crouton, parmesan, beef bacon crisps

Quinoa and Grilled Halloumi Salad (M)(Mu)
Quinoa, edamame, cherry tomato, rocket, honey mustard dressing, grilled halloumi, Fennel and pumpkin seed brittle

Loaded Nachos (G)(M)(Su)
Crispy corn tortilla, Pico de Gallo, guacamole, sour cream, cheese sauce, pickled jalapeños

Main Course

Grilled chicken (M)(G)
Half a grilled chicken, mashed potato, pepper/mushroom sauce, grilled tomato

Penne Alfredo (G)(M)
Penne pasta, mushroom, chicken, cream, parmesan cheese, toasted baguette

Chimichurri prawn wrap (G)(Cr)(E)
Grilled marinated prawns, chimichurri sauce, lettuce, tomato, signature mayo, fries

El Patrón (G)(M)(E)(Su)
Wagyu patty, brioche bun, jalapeño, cheese, lettuce, tomato salsa, crispy tortilla strips, signature mayo, sour cream, fries

Dessert

Fruit Platter (V)
Assorted freshly cut fruit

S&S Banana Split (M)(N)
2 scoops of Vanilla/Chocolate/Strawberry, banana, chocolate sauce

Sorbet Selection (GF)(Ve)
2 scoops of Lemon Mint/Mango/Coconut

(G) GLUTEN | (SU) SULPHITES | (SO) SOYA | (MO) MOLLUSKS | (CR) CRUSTACEANS | (F) FISH | (SE) SESAME | (M) MILK | (E) EGGS | (MU) MUSTARD | (CE) CELERY (N) NUTS | (LU) LUPIN | (SS) SUSTAINABLY SOURCED | (LF) LACTOSE FREE | (OR) ORGANIC | (GF) GLUTEN FREE | (V) VEGAN | (VE) VEGETARIAN

Kindly advise us of any allergies or dietary requirement. Our culinary team will be delighted to accommodate them.

XOLO

STARTERS

BUFFALO WINGS (G)(M)(SE)
Served with creamy blue cheese sauce

CLASSIC CAESAR SALAD (F)(G)(E)(D)
Mixed lettuce, caesar dressing, anchovy, garlic crouton, parmesan

GRILLED PRAWN SALAD (CR)(MU)(D)
Quinoa, edamame, grilled prawn, cherry tomato, mixed lettuce, honey mustard dressing.

LOADED FRIES (D)
Crispy potato fries, Pico de Gallo, guacamole, sour cream, cheese sauce, pickled jalapeños

MAIN COURSE

GRILLED CHICKEN (D)
Grilled chicken, mashed potato, pepper/mushroom sauce, grilled tomato

PENNE LA XOLO (G)(D)
Penne pasta, mushroom, cream, demi-glace, parmesan

XOLO CLUB SANDWICH (G)(E)(MU)(D)
Brioche bread, grilled chicken breast, tomato, egg, lettuce, turkey bacon, cheese, honey mustard mayo

DURUM WRAP (G)(D)(N)
Toasted tortilla wrap meat kofta, Rocca, sumac onion and tomato salad, muhammara sauce

DESSERT

FRUIT PLATTER (V)
Freshly sliced seasonal fruit platter

ICE CREAM (D)(N)
Selection of two flavors

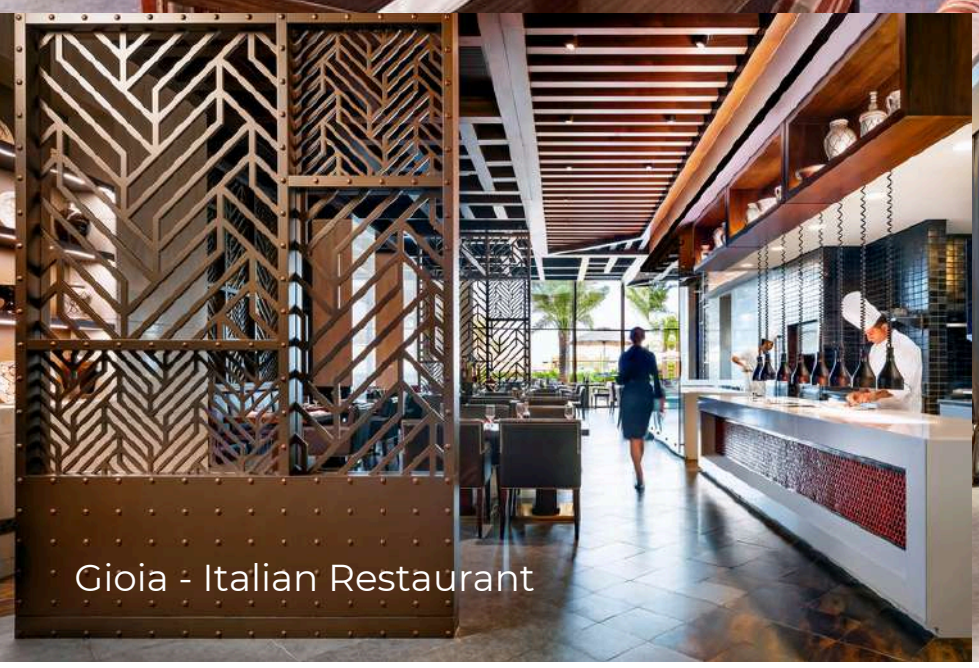
SORBET (VE)
Selection of two flavors

(G) GLUTEN | (SU) SULPHITES | (SO) SOYA | (MO) MOLLUSKS | (CR) CRUSTACEANS | (F) FISH | (SE) SESAME | (D) DAIRY| (E) EGGS | (MU) MUSTARD | (CE) CELERY (N) NUTS | (LU) LUPIN | (SS) SUSTAINABLY SOURCED | (LF) LACTOSE FREE | (OR) ORGANIC | (GF) GLUTEN FREE | (V) VEGAN | (VE) VEGETARIAN

Kindly advise us of any allergies or dietary requirement. Our culinary team will be delighted to accommodate them.



Spectrum All Day Dining



Gioia - Italian Restaurant



Kiyi - Turkish Restaurant

Restaurants and Bars

Spectrum Restaurant

Enjoy a lavish international buffet served in a warm and inviting atmosphere. Delight in a warm, inviting atmosphere complemented by engaging live entertainment for an unforgettable dining experience.

Gioia Italian Restaurant

A classic Italian cuisine with a modern twist, featuring authentic pizza from a traditional oven and an interactive open kitchen.

Kiyi Restaurant

Rich flavors of traditional Turkish cuisine in a refined setting. Kiyi offers a warm, social atmosphere with indoor and outdoor seating, a lounge bar, and a private dining space.

Salt & Sea Pool Bar

A casual swim-up pool bar. Enjoy light refreshments, sandwiches, snacks, BBQ items, creative beverages, and flavorful shisha in a laid-back atmosphere.



Salt & Sea Pool Bar



Spectrum Lobby Lounge



XOLO Sports Bar

Spectrum Lobby Lounge

Lounge with gourmet delights, offering a relaxing atmosphere and contemporary Arabesque surrounds. Enjoy afternoon tea, bespoke menus, delicious cakes, pastries, and light bites.

XOLO Sports Bar

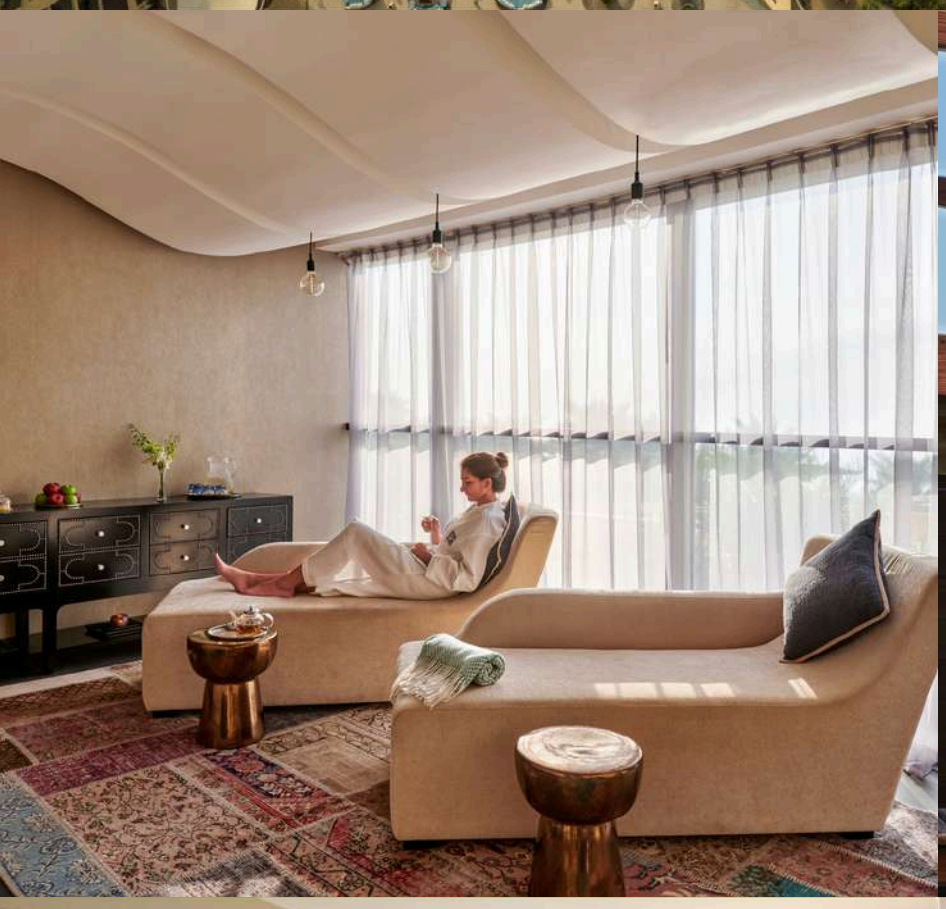
A luxurious décor, a terrace with pool views, two pool tables, dart boards, and HD screens for live sports. Classic bar food and drinks in a vibrant, friendly atmosphere.

Leisure Activities

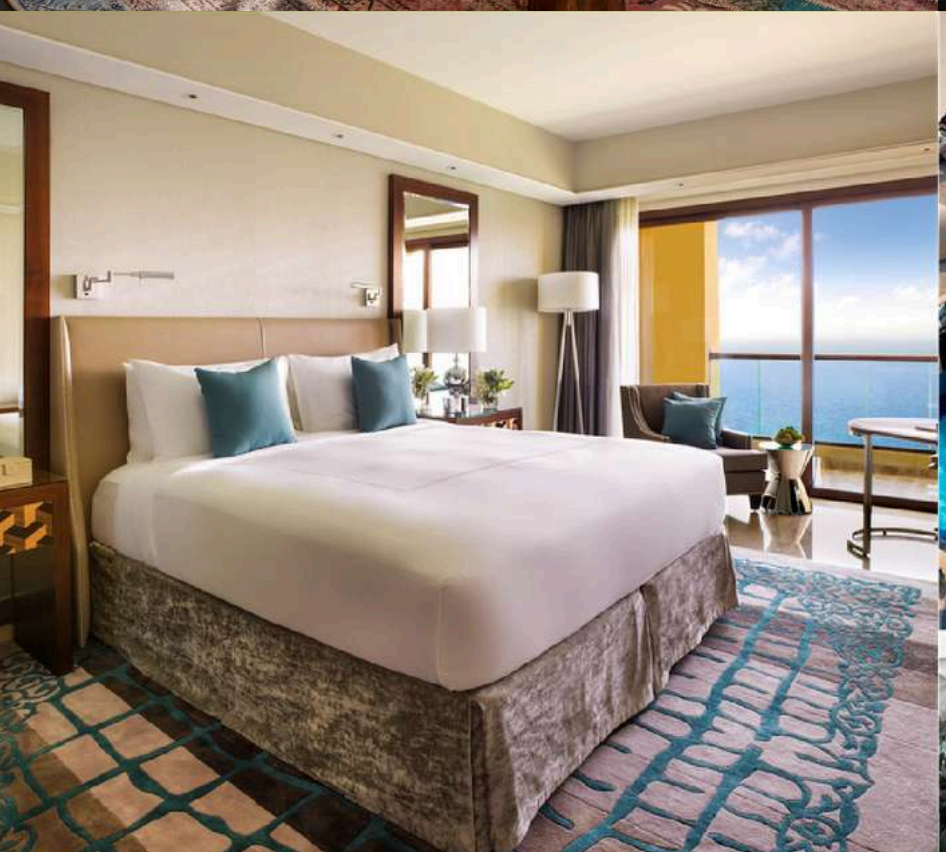
- Outdoor Infinity Pool
- Kids' Pool
- Kids' Club (4-12 years)
- Kids' Outdoor Playground
- 200 m. Sandy Private Beach
- Indoor Fitness Center
- Complimentary Shuttle Bus to Dubai Mall
- Daily Animation Activities (yoga, aqua aerobics, and more)

Fairmont
AJMAN


Fairmont
AJMAN








Fairmont
AJMAN