

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



95 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

105 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



110 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



90

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



100 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

105 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





100 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

105 O DE 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





105 ANY THYME

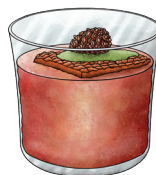
Inspired by the Mediterranean, Spanish Gin Mare infused with thyme and olive oil creates a truly refreshing tipple. A traditional milk-wash technique clarifies the drink. A flatbread garnish from the kitchen adds a sustainable touch.

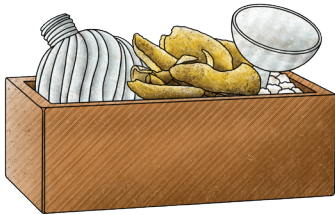
Thyme Infused Gin Mare, Osmanthus,
Paragon Rue Berry Cordial, Lemon Juice, Lime Juice

90 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





110

HEART OF GLASS

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

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



90

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



90

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

