

AFRICAN QUEEN

EVENT BROCHURE





BORN ON THE FRENCH RIVIERA

HOLISTIC EXPERIENCE
WARM WELCOME
AESTHETICALLY ELEVATED

Everyone feels vip and the vips feel at home

This concept is a bold, vibrant & unique culinary destination born in the South of France.

Since 1969, African Queen invites guests to celebrate life, live unforgettable moments, meet and share traditional Mediterranean cuisine with an exotic twist.

The place offers the perfect balance between the French culture and the African flavours in a mythical & mystical atmosphere. A colourful escape, like an invitation to an inner journey echoing the hues of an embodied Elsewhere.

On this emblematic restaurant, African Queen has served Sylvester Stallone, Linda Evangelista, Naomi Campbell, Kate Moss, Bono to name a few became regulars. For over 60 years, we welcome the whole world and at the end each customer pushing the door is a legend.

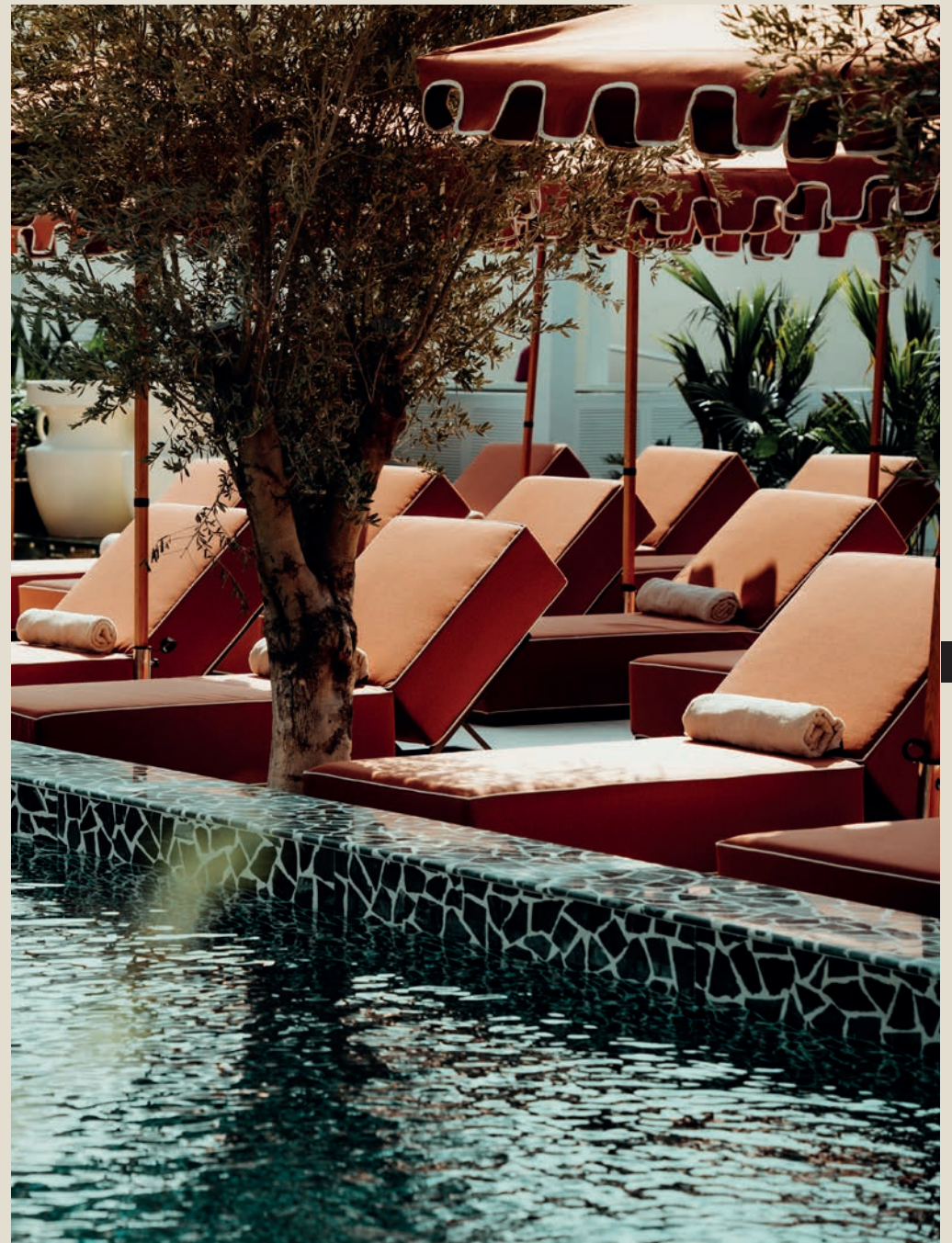
The name and the architecture of the concept are inspired from the mythic movie “African Queen” a British-American adventure film produced in 1951 with the movie stars Humphrey Bogart (who won the Academy Award for Best Actor, his only Oscar) and Katharine Hepburn.



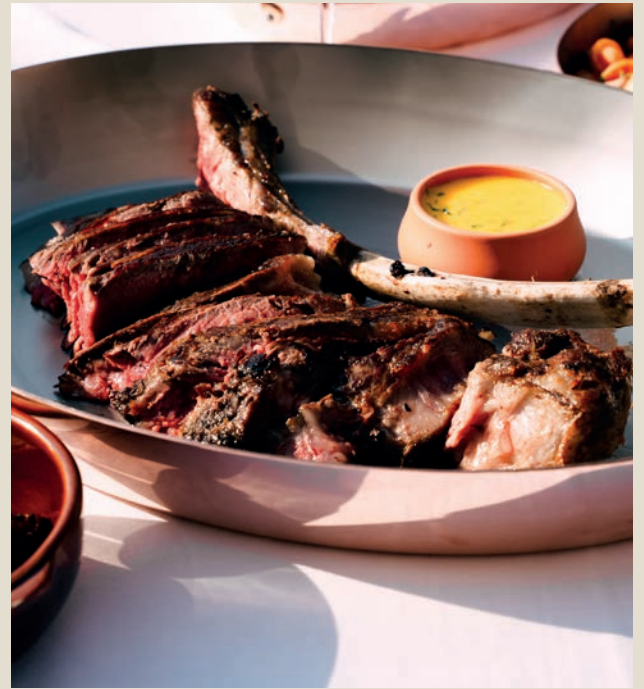
REBORN
IN
DUBAI



RESTAURANT



POOL & BEACH





THE FOOD

The African Queen is an iconic brand with a rich history in hospitality, renowned for its upscale yet approachable concept. Known for blending the elegance of Mediterranean beach culture with African-inspired design and cuisine, the African Queen now expands to J1 Beach, offering an experience that combines tradition with a modern, creative twist.

Reflecting a cosmopolitan culture, they elevate the brand's signature recipes by introducing new, creative food and beverage offerings. Breaking away from traditional, rigid codes, African Queen blends modern luxury with accessibility, where the true essence of luxury is felt and savored rather than simply seen.

The menu will be a refined fusion of Mediterranean and African flavors. Signature dishes, like grilled seafood with African spices, Moroccan-inspired fish tagine, and fresh salads combining local and African ingredients, will embody the boldness of African ingredients with the sophistication of Mediterranean techniques. Diners can also enjoy classics like grilled peppers with fried garlic, zucchini fritters stuffed with goat cheese, eggplant caviar, Niçoise salad, and wood-fired ricotta and truffle pizza. This mix of flavors and styles encourages guests to share, mix, and match, exploring a variety of exciting and new culinary experiences.

An accessible luxury experience more than just a luxurious venue, African Queen is designed to be a friendly, welcoming space with passionate, smiling staff. It invites diners to relax and enjoy the vibrant atmosphere, where the focus is on creating an experience that is both memorable and approachable, with an emphasis on quality, creativity, and cosmopolitan charm.



AED 400 PER PERSON

MENU

STARTERS SHARING

HOUMOUS DE PATATE DOUCE d, g, n, v
SWEET POTATO HUMMUS, NORTH AFRICAN SPICES, FLATBREAD

CRUDO DE SAUMON g
SALMON CRUDO, TRUFFLE CITRUS VINAIGRETTE

CALAMARS FRITS g
FRIED CALAMARI, SMOKED PAPRIKA AIOILI, LIME

CARPACCIO DE BOEUF d
BEEF CARPACCIO, ROQUETTE AND PARMESAN CHEESE SHAVINGS, TRUFFLE MAYONNAISE

L'ANCIENNE SALADE D'ARTICHAUT ET TRUFFE d, n, v
RAW ARTICHOKE, PIEDMONT HAZELNUTS, PARMESAN CHEESE, FRESH TRUFFLE

MAIN COURSES CHOOSE ONE OPTION

MARGHERITE d, g, v
PIZZA, TOMATO, MOZZARELLA, OREGANO

RISOTTO DE CÈPES d, g
PORCINI RISOTTO, WILD MUSHROOMS, RICOTTA

LOUP ROYAL d
THE ROYAL SEABREAM, BAKED POTATO, CRÈME FRAÎCHE

L'ÉPAULE D'AGNEAU CONFITE
SLOW COOKED LAMB SHOULDER, BABY POTATOES

SIDES CHOOSE ONE OPTION

PURÉE MAISON d, v
HOMEMADE MASHED POTATOES

ÉPINARDS À LA CRÈME d, v
CREAMED SPINACH WITH CONFIT SHALLOT

DESSERTS

PASTRY SELECTION

(D) DAIRY, (G) GLUTEN, (N) NUTS, (S) SEAFOOD, (V) VEGETARIAN

AED 600 PER PERSON

MENU

STARTERS SHARING

SÉLECTION DE MEZZE d, g, n, v
FRESH SEASONAL VEGETABLES, HUMMUS, OLIVE TAPENADE,
GREEN HERBS YOGHURT, SOCCA CHIPS, PITA BREAD

CARPACCIO DE THON
HEART OF TUNA LOIN CARPACCIO, TOMATOES, CAPERS, LEMON

FOIE GRAS DE CANARD MAISON a, d, g
HOMEMADE FOIE GRAS TERRINE, TOASTED BRIOCHE AND FIG JAM

CEVICHE g
SEABASS CEVICHE, CITRUS, CHULPE, LECHE DE TIGRE

SALADE NIÇOISE FAÇON GRAND-MÈRE
NICOISE SALAD WITH TUNA VENTRESCA
PREPARED IN FRONT OF YOU

MAIN COURSES CHOOSE ONE OPTION

L'ANDALOUSE d, g
TOMATO, CHORIZO, ONIONS, MOZZARELLA, OREGANO

TROFIE AU PESTO d, g, v
TROFIE, HOMEMADE PESTO, PINE NUTS, PARMIGIANO REGGIANO

DAURADE ROYALE d
THE ROYAL SEABASS, BAKED POTATO, CRÈME FRAÎCHE
ASK YOUR WAITER FOR COOKING INSTRUCTIONS

CHATEAUBRIAND d
ANGUS BEEF, BÉARNAISE SAUCE

SIDES CHOOSE ONE OPTION

PURÉE MAISON À LA TRUFFE d, v
TRUFFLE HOMEMADE MASHED POTATOES

ÉPINARDS À LA CRÈME d, v
CREAMED SPINACH WITH CONFIT SHALLOT

DESSERTS

PASTRY SELECTION

(D) DAIRY, (G) GLUTEN, (N) NUTS, (S) SEAFOOD, (V) VEGETARIAN

AED 750 PER PERSON

MENU

STARTERS SHARING

CAVIAR OSCIETRA d, g
OSCIETRA CAVIAR, BLINIS AND CONDIMENTS

BURRATA CRÈMEUSE d, n, v
CREAMY BURRATA, HEIRLOOM TOMATOES, BASIL, PISTACHIO

CRUDO DU SOLEIL s
CRUDO SELECTION OF TUNA, RED PRAWNS, SEA BASS

TARTARE DE THON g
TUNA TARTARE, SMASHED AVOCADO, YUZU PONZU, SOCCA CHIPS

CREVETTES TIÈDES s
WARM SHRIMPS, EXTRA VIRGIN OLIVE OIL, LEMON VINAIGRETTE

TARTARE DE BOEUF TRADITION d, g
BLACK ANGUS BEEF FILLET TARTARE, FRIES

L'ANCIENNE SALADE D'ARTICHAUT ET TRUFFE d, n, v
RAW ARTICHOKE, PIEDMONT HAZELNUTS, PARMESAN CHEESE, FRESH TRUFFLE

MAIN COURSES CHOOSE ONE OPTION

PIZZA À LA TRUFFE d, g, v
MOZZARELLA, FRESH TRUFFLE

ORECCHIETTE DE LA MER g, n
ORECCHIETTE, SPICY OCTOPUS RAGU, PINE NUTS

SOLE ENSOLEILLÉE d
DOVER SOLE, BAKED POTATO, CRÈME FRAÎCHE
ASK YOUR WAITER FOR COOKING INSTRUCTIONS

DOUBLE ENTRECÔTE d, g
DOUBLE WAGYU RIBEYE SOOG

SIDES CHOOSE ONE OPTION

PURÉE MAISON À LA TRUFFE d, v
TRUFFLE HOMEMADE MASHED POTATOES

RATATOUILLE d, v
VEGETABLES, STRAINED YOGHURT, HERBES DE PROVENCE

DESSERTS

PASTRY SELECTION
OUR SIGNATURE CHOCOLATE BAR "LINGOT D'OR"

(D) DAIRY, (G) GLUTEN, (N) NUTS, (S) SEAFOOD, (V) VEGETARIAN







THE BEVERAGE



CLASSIC PACKAGE

Including soft beverages

3 Hours **AED 350**
Additional Hour **AED 120**

SPIRITS

STOLICHNAYA VODKA
BOMBAY SAPPHIRE
EL JIMADOR TEQUILA
BACARDI RUM
DEWAR'S WHITE LABEL

•

BEER

KIRIN

•

SPARKLING WINE

•

WHITE
ROSE
RED WINE



PREMIUM PACKAGE

Including soft beverages

3 Hours **AED 450**
Additional Hour **AED 200**

SPIRITS

GREY GOOSE VODKA
GIN MARE
PATRON TEQUILA
HAVANA 3YO RUM
CHIVAS 12 WHISKEY

•

BEER

KIRIN

•

PROSECCO

•

WHITE, ROSE AND RED WINES

CHABLIS MOREA
M DE MINUTY
CHIANTI CALASSICO, CASTELLO D'ALBOLA

Elevate Your Bubbly Experience champagne for 3 hours at just 250 extra..



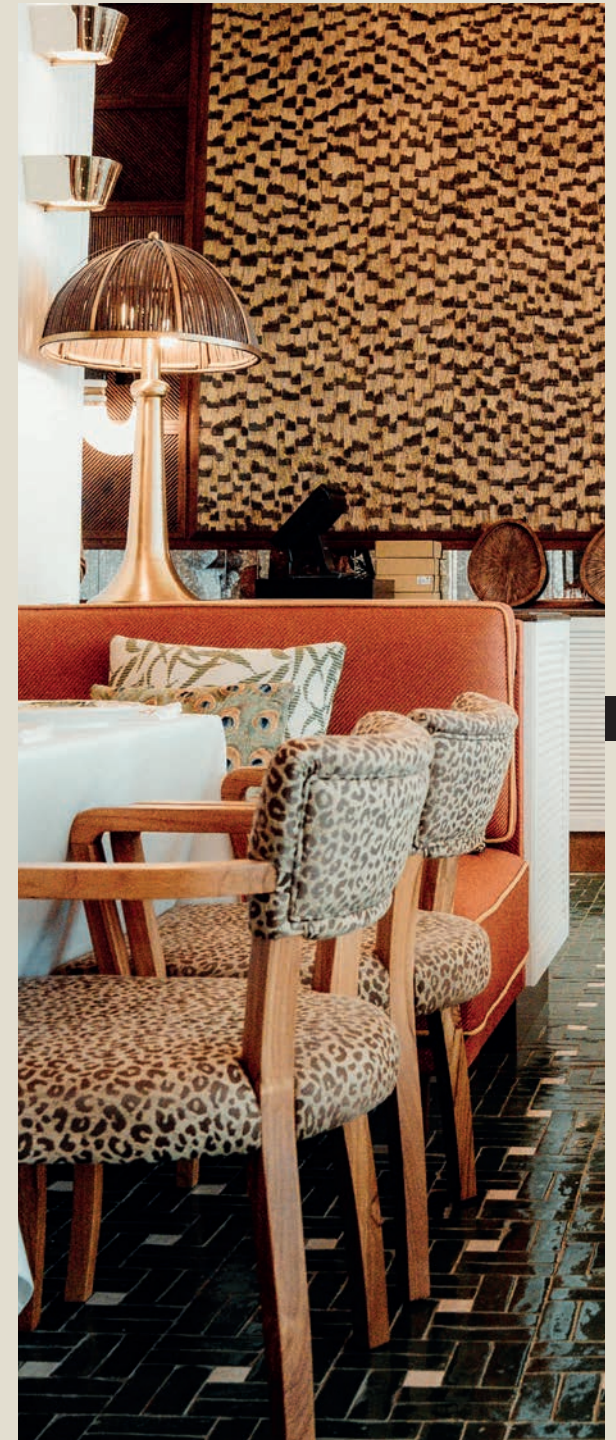


THE FLOOR PLAN





RESTAURANT INDOOR

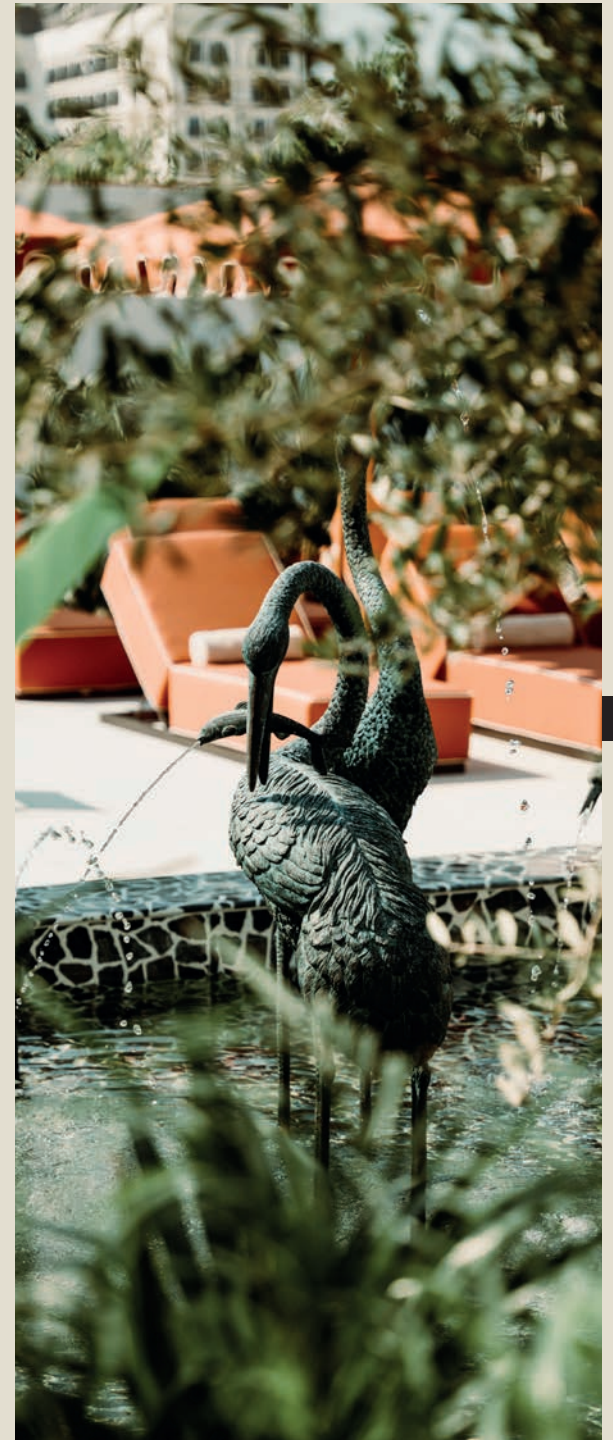








POOL & BEACH









**BIRTHDAY
PARTIES**



**CORPORATE
& BRAND EVENTS**



**SPECIAL
OCCASIONS**





CUSTOMER EXPERIENCE & DIFFERENTIATION

PRIVATIZATION

SET MENUS

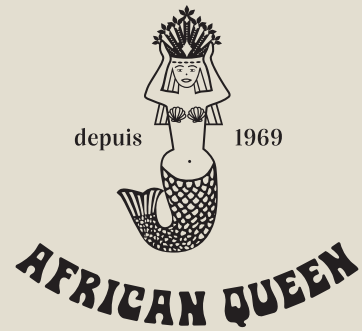
**BUDGET
CUSTOMIZATION**

**CUSTOM
PLAYLISTS**

**LIVE
PERFORMANCES**

**EVENT
COORDINATION**





CONTACT US

AFRICAN QUEEN

J1 Beach - Dubai

+971 52 778 0760

AFRICANQUEEN-RESTAURANT.COM

