

RÜYA
DUBAI



Groups Brochure

2025



The Dream

Inspired by second generation restaurateur Umut Ozkanca's Istanbul heritage, Rüya offers a taste of sophisticated, contemporary dishes from the various Anatolian regions, stretching from the Mediterranean to the Black Sea. Diners can experience a menu featuring an array of Anatolian classics with a contemporary and fresh twist. Umut describes the concept as "bold, bright and beautiful".

Rooted in the rich heritage of Anatolia and inspired by the spirit of modern-day Turkey, Rüya offers a dining experience where tradition meets contemporary elegance. Authentic, inspiring Anatolian cuisine is served in a modern setting infused with timeless cultural influences, striking a harmonious balance between vibrant ambiance, exceptional flavor, and inviting comfort.







Contemporary Anatolia

Rüya is a modern and shared dining concept where you can reveal stories and open your mind to the fresh flavors of Anatolian cuisine, where quality food is served with hearty conversation.

Rather than offering the traditional individual starter and main course menu structure, Rüya's menu has been designed with the concept of all diners sharing. Dishes are therefore brought out to the tables steadily and continuously throughout the meal.

Rüya's customized and creative beverage list revolves around classic Turkish flavors and ingredients.







Group Packages

Food Menu Sharing Options:

- AEGEAN - ₪ 250 per person
- MARMARA - ₪ 390 per person
- ANATOLIAN - ₪ 500 per person

Beverage Package Options (3 hours):

- CAPPADOCIA - ₪ 150 per person
(non-alcoholic)
- IZMIR - ₪ 295 per person
- ISTANBUL - ₪ 395 per person

All prices are in UAE Dirhams and are inclusive of all applicable taxes and fees.



Aegean

Isli Patlican aubergine & walnut pureé, crispy-coated aubergine chips (G/TN)

Levrek thinly sliced raw sea bass with mustard, lemon & shaved radish (D/TN/F/R/MUS/SS/SOY)

Heritage Tomato Salad tomato salad with shallots, spiced walnuts (D/G/TN/SS/V)

Fresh Bread Basket (D/G/SS)

Two Cheese Pide from the Black Sea with a slow-cooked egg (D/G/E)

Adana Kebab hand-cut lamb with chili & burnt tomato (G)

Whole Corn-fed Baby Chicken smoked paprika walnut sauce, chili butter (D/G/TN)

Grilled Sea Bass & Zeytinyağlı Pirasa Antep pistachio crust, baby leeks, carrots & rice (D/TN/F)

Turkish Spoon Salad chopped vegetables, pomegranate dressing & pistachio (TN/VG)

Pistachio Rice pistachio pilaf, spinach & herbs (D/G/TN)

Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/TN/V/VG)

Fırın Sütlaç traditional Anatolian rice pudding, raspberries, rose ice cream & lokum (D/E)

(G) Gluten (D) Dairy (P) Peanuts (TN) Tree Nuts (SOY) Soybean (SS) Sesame (E) Egg (C) Celery (L) Lupin (F) Fish (CR) Crustaceans (MO) Mollusks (MUS) Mustard (SUL) Sulphites (V) Vegetarian (VG) Vegan (R) Raw

For additional dietary requirements, please reach out to our team.
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
*Items are locally sourced.

Marmara

Isli Patlican aubergine & walnut pureé, crispy-coated aubergine chips (G/TN)

Lakerda salt-cured yellow-fin tuna, compressed cucumber & tarama (G/F/R)

Muhammara roasted red pepper, tomato & walnut dip (G/TN/SS/V/VG)

Heritage Tomato Salad tomato salad with shallots, spiced walnuts (D/G/TN/SS/V)

Fresh Bread Basket (D/G/SS)

Börek filo-wrapped feta cheese with carrots, courgette & walnuts (D/G/TN/V)

Two Cheese Pide from the Black Sea with a slow-cooked egg (D/G/E)

Şiş Tavuk Kebab yogurt & chilli-marinated grilled chicken (D/G)

Grilled Sea Bass & Zeytinyağlı Pirasa Antep pistachio crust, baby leeks, carrots & rice (D/TN/F)

Australian Grain-fed Rib-eye Turkish coffee & isot rub, crispy Zaatar potatoes (G)

Mantarli Keşkek barley risotto, wild mushrooms, truffle & sage (D/G/V)

Turkish Spoon Salad chopped vegetables, pomegranate dressing & pistachio (TN/VG)

Triple-Cooked Chips garlic, lemon & chili (G/V)

Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/TN/V/VG)

Meyve Tabagı seasonal fruit platter with apricot & lime sorbet (G/V)

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Anatolian

Isli Patlican aubergine & walnut pureé, crispy-coated aubergine chips (G/TN)

Heritage Tomato Salad tomato salad with shallots, spiced walnuts (D/G/TN/SS/V)

Levrek thinly sliced raw sea bass with mustard, lemon & shaved radish (D/TN/F/R/MUS/SS/SOY)

Çig Köfte beef tartare with bulgur & baby gem (G/R)

Antep Fistikli Rafik feta cheese, goat curd, pistachios & pide bread (D/G/TN/SS/V)

Truffle Pide with a fresh truffle & a slow-cooked egg (D/G/E)

Börek filo-wrapped feta cheese with carrots, courgette & walnuts (D/G/TN/V)

Adana Kebab hand-cut lamb with chili & burnt tomato (G)

Grilled Sea Bass & Zeytinyağlı Pirasa Antep pistachio crust, baby leeks, carrots & rice (D/TN/F)

Australian Grain-fed Rib-eye Turkish coffee & isot rub, crispy Zaatar potatoes (G)

Whole Corn-fed Baby Chicken smoked paprika walnut sauce, chili butter (D/G/TN)

Mantarli Keşkek barley risotto, wild mushrooms, truffle & sage (D/G/V)

Turkish Spoon Salad chopped vegetables, pomegranate dressing & pistachio (TN/VG)

Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/TN/V/VG)

Künefe baked Kadayif pastry, melted Majdule cheese, rose & orange,
blossom syrup, pistachio ice cream (D/G/TN/E)

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Cappadocia (non-alcoholic)

MOCKTAILS

- I Lychee It** lychee, star anise-infused rose water, elderflower, soda, grapefruit, lime
- Bosphorus Bliss** Turkish tea, apple, blackberry, spiced syrup, lime
- Lemon Ağacı** lemon, orange, lime

SOFT BEVERAGES

Pepsi / 7Up / Tea / Coffee / Water

Ayran

salty, light, and deliciously frothy yogurt drink, particularly enjoyed in the summer heat (D)

Şalgam

(Original / Spicy)

salty & sour fermented drink made from purple carrots, bulgur wheat, salt & yeast, great for aiding your digestion (G)

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Izmir

WINE

- White Wine
- Red Wine
- Prosecco

BEER

Elfes Pilsner

MOCKTAILS

- I Lychee It** lychee, star anise-infused rose water, elderflower, soda, grapefruit, lime
- Bosphorus Bliss** Turkish tea, apple, blackberry, spiced syrup, lime
- Lemon Ağacı** lemon, orange, lime

SOFT BEVERAGES

Pepsi / 7Up / Tea / Coffee / Water

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Istanbul

WINE

White Wine
Red Wine
Prosecco

BEER

Elfes Pilsner

SPIRITS

Ketel One Vodka / Tanqueray Gin / Bacardi Superior Rum

COCKTAILS

 **Şalgamita** tequila, Cointreau, lime & chili salgam cordial (G)

Rakışıklı Yeni Raki, Skinos Mastiha, melon & kaffir lime cordial, lemon juice

Mandalina white rum infused with tonka bean, yuzu, passion fruit, vanilla

MOCKTAILS

I Lychee It lychee, star anise-infused rose water, elderflower, soda, grapefruit, lime

Bosphorus Bliss Turkish tea, apple, blackberry, spiced syrup, lime

Lemon Ağacı lemon, orange, lime

SOFT BEVERAGES

Pepsi / 7Up / Tea / Coffee / Water

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Seating Arrangement & Dress Code

Outdoor Seating

The outdoor seating area features tables arranged in close proximity, though not joined as a single unit. This layout offers an intimate yet socially connected dining experience. Guests are encouraged to visit the venue in person or refer to the floor plan on the next page for a better understanding of the space and ambiance.

Dress Code & Age Policy

To maintain the refined atmosphere of the Rüya experience, guests are expected to adhere to an **Elegant Casual** dress code. Open-toed shoes, shorts, beachwear, and caps are not permitted.

Guests under the age of 21 are welcome until 10:00 pm.



Floor Plan & Seating Capacity

- Full Venue

Restaurant

Bar & Lounge

Exterior
- -

-

-
- 162 (seated)

66 (seated)

39 (seated) ; 50 (standing)

150 (standing)



Deposit

After booking is confirmed, guests will receive a secure link to make a 50% prepayment. Any changes to the reservation must be communicated at least 72 hours in advance. After this time, the deposit becomes non-refundable. If the group size decreases during this period, charges will still apply based on the originally confirmed number of guests.



RÜYA

DUBAI



Address:

Podium 3,
The St. Regis Dubai, The Palm
Palm Jumeirah, Dubai, United Arab Emirates

Opening Hours:

Daily, from 12:00 pm–1:00 am

For further information or event inquiries,
please email Ruya.Dubai@stregis.com.

