

# REVOLVER

DUBAI



## REVOLVER DUBAI

Revolver, founded in Singapore by the Culinary Arts Group, brings its high-energy open-fire grill to Dubai, seamlessly blending South Asian flavours with modern innovation, designed to ignite the senses. Located in the heart of Business Bay's iconic The Opus by Dame Zaha Hadid, Revolver occupies a striking space within this architectural masterpiece.

The venue seats 130 guests with a Private Dining Room for up to 12, extending into a lush outdoor terrace that accommodates up to 35 guests. This dynamic space offers a sophisticated yet indulgent ambiance, making it the ideal setting for private events, celebratory dinners and more. Fully bespoke and adaptable, Revolver is the perfect location for any occasion.





## DINING AT REVOLVER

Inspired by the theatrical flair of film and stage, and led by Chef Jitin Joshi, whose distinguished career includes experience in Michelin-starred kitchens, Revolver is a fiery dining spectacle.

The interiors exude an edgy and industrial yet contemporary ambiance. Deep charcoal greys and matte black walls set a dramatic tone, while dim, strategically placed spotlights and low-hanging, bullet-shaped lights cast a seductive glow. Rich copper accents across the bar, show kitchen and furniture add a warm, reflective contrast, blending rawness with sophistication.

At its core Revolver is an open wood-fired grill and tandoor, strategically positioned to offer guests a front-row view of the live kitchen action. Celebrating South Asia's rich culinary heritage, its menu is crafted using a charcoal grill, brazier and tandoor, all elevated by a masterfully crafted and innovative beverage offering.







## ABOUT THE CHEF

Taking charge of Revolver's culinary vision is Jitin Joshi, Chef Partner, whose 27-year career across Michelin-starred kitchens has redefined the boundaries of exceptional dining.

A gold medallist from Delhi's prestigious Oberoi School, Jitin honed his craft at Gordon Ramsay's Maze as Head Pastry Chef, and Benares in Mayfair where he led the team to achieve a Michelin star.

Known for blending French techniques and Indian flavours, Jitin has helmed marquee venues like Amal at Armani Hotel and Atmosphere in Burj Khalifa. As the former Executive Chef of the now two-Michelin-starred Gymkhana in London and at Taj Dubai, where he launched and managed 10 F&B concepts, he has earned accolades like "Ethnic Chef of the Year" from the Craft Guild of Chefs.

In addition, he has showcased his expertise in 'Spice Masterclasses' at Sauce by The Langham, London, sharing the same stage as renowned Chef Michel Roux Jr.

At Revolver, Jitin combines his expertise and innovation to curate a truly unique dining experience.





## THE PRIVATE DINING ROOM

Step into Revolver's Private Dining Room, where bold energy meets refined elegance in every detail.

At its center lies a striking green marble table, accommodating up to 12 guests, while a sleek wine cellar showcases a curated selection of exceptional vintages. The room extends into a lush outdoor terrace, offering a captivating blend of indoor sophistication and open-air charm for up to 40 guests—ideal for intimate gatherings or grand celebrations.

Menus tailored to your occasion are designed to captivate, with each dish leaving a lasting impression. To elevate your experience, Head Sommelier Veronika Zakharchuk curates bespoke wine pairings, ensuring each pour complements the moment to perfection.

Unapologetically refined yet effortlessly inviting, this is more than just a venue — Revolver promises to deliver unforgettable moments, celebrate milestones and indulge in the extraordinary.





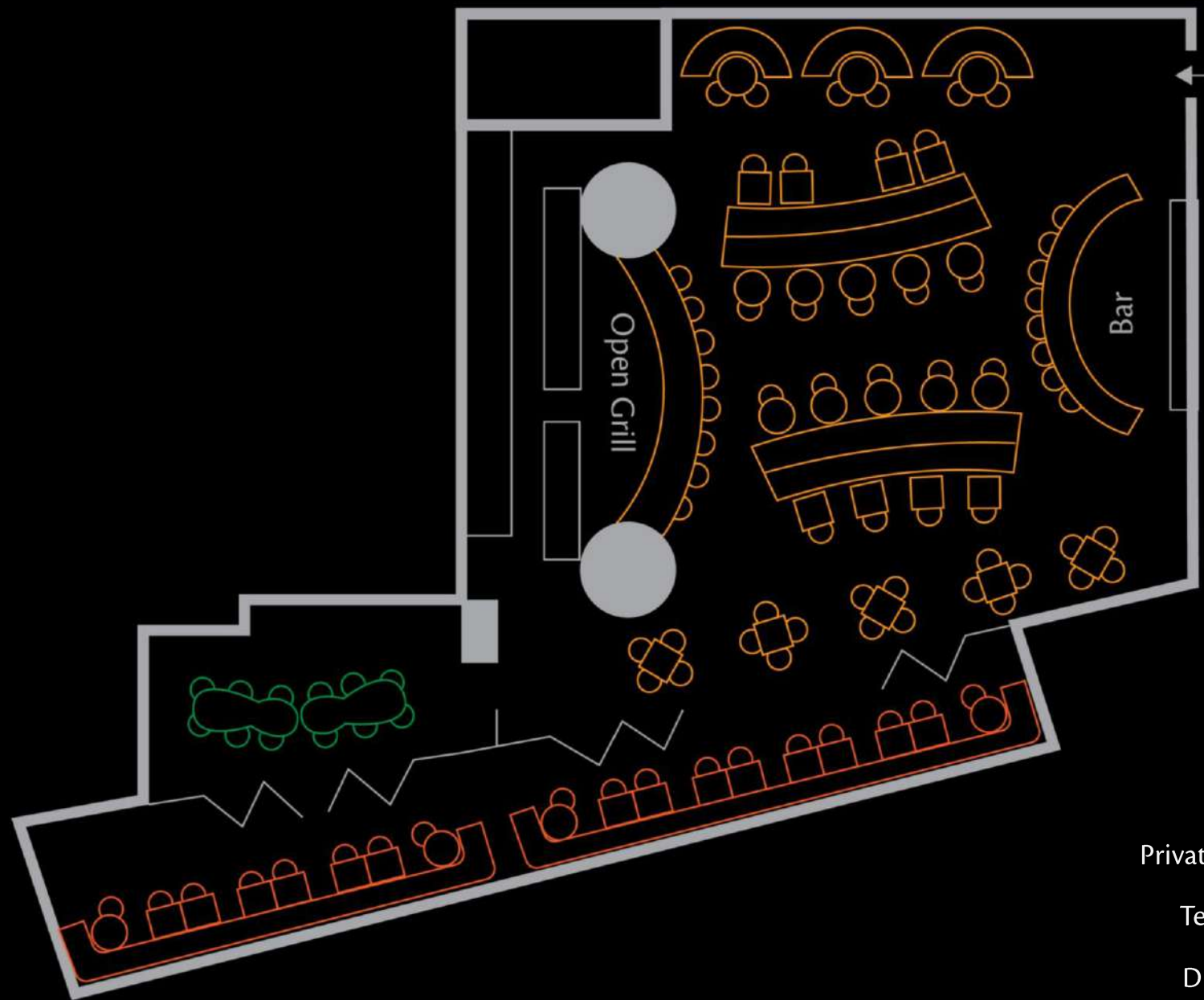


## THE TERRACE










Revolver's terrace invites you to dine under the Dubai skies, for an electrifying open-air experience completed by personalized service for up to 36 guests.

With the vibrant cityscape as your backdrop, each moment transforms into a unique culinary adventure.





## THE FLOOR PLAN

Private Dining				12 Seats
Terrace				36 Seats
Dining				84 Seats

# MENUS

## REVOLVER

AED 375



### SMALL BULLETS

AvoMame Gem, *avocado & edamame salad*  
Fresh Paneer, *spinach & pickled shishito*  
Charred Chicken, *pickle & kohlrabi*  
Wagyu Scotch Egg

### BIG GUNS

Baby Chicken, *shiso yoghurt & red chilli kasha*  
Banana Leaf Snapper, *spiced tamarind*  
Black Vinegar Short Rib, *jalapeno polenta*

### NEED SOME DOUGH?

Pulled Lamb Birria Paratini  
Spiced Potato & Chickpea Kulchette

### SWEET EMOTION

Coorg Filter Coffee Milk Cake

### ADD ON

Burrata & Truffle Tartlet *(each)* 25  
Chicken Karaage & Caviar *(each)* 35  
MB9 Tomahawk Steak *(serves 6-8)* 1750  
Truffle & Morel Kulchette 115  
Caviar & Comte Kulchette 125  
Revolver Claypot Rice *(serves 3 to 4)*  
*seafood & tender coconut 140 | lamb rendang 135 | wild mushroom & truffle 130*



Please notify your server if you have any known food allergies or intolerances.  
All prices are in UAE Dirham and inclusive of 10% service charge and 5% VAT. Excludes 7% municipality fees.

## DISCOVERY

AED 475



### SMALL BULLETS

AvoMame Gem, *avocado & edamame salad*  
Heart of Fennel, *coconut & ginger velouté*  
Hokkaido Scallop Ceviche, *corn & green mango*  
Duck Bao, *Chettinad spice & basim*  
Wagyu Scotch Egg, *caviar*

### BIG GUNS

Baby Chicken, *shiso yoghurt & red chilli kasha*  
Black Cod, *mango habanero*  
Carrara Wagyu Flank Steak, *rihani, bearnaise & chimichurri*  
Lamb Rendang Claypot Rice

### NEED SOME DOUGH?

Butter Chicken & Gruyere Kulchette  
Paneer & Chilli Cheddar Paratini

### SWEET EMOTION

Revolver Crème Brûlée, *vanilla masala chai*  
Chocolate Fondant, *Hokkaido milk ice-cream*

### ADD ON

Burrata & Truffle Tartlet *(each)* 25  
Chicken Karaage & Caviar *(each)* 35  
MB9 Tomahawk Steak *(serves 6-8)* 1750  
Truffle & Morel Kulchette 115  
Caviar & Comte Kulchette 125  
Revolver Claypot Rice *(serves 3 to 4)*  
*seafood & tender coconut 140 | wild mushroom & truffle 130*



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## EXPERIENCE

AED 575



### SMALL BULLETS

Signature Smoked Avocado Tartare  
Burrata Street Style, *sesame-peanut & savoury churros*  
Burnt Leek, *truffle & pine nut*  
Smoked Tiger Prawn, *black pepper & curry leaf*  
Wagyu Scotch Egg, *caviar*

### BIG GUNS

Baby Chicken, *shiso yoghurt & red chilli kasha*  
Whole Grilled Seabass, *coconut & ginger sauce*  
Lobster Manchurian, *rock lobster & Tangra spices*  
MB9 Wagyu Sirloin, *rihani, bearnaise & chimichurri*  
Seafood & Tender Coconut Claypot Rice

### NEED SOME DOUGH?

Pulled Lamb Birria Paratini  
Paneer & Chilli Cheddar Paratini

### SWEET EMOTION

Burnt Citrus, *saffron & yuzu yoghurt*  
Mango Sticky Rice, *coconut & pandan*

### ADD ON

Burrata & Truffle Tartlet *(each)* 25  
Chicken Karaage & Caviar *(each)* 35  
MB9 Tomahawk Steak *(serves 6-8)* 1750  
Truffle & Morel Kulchette 115  
Caviar & Comte Kulchette 125  
Revolver Claypot Rice *(serves 3 to 4)*  
*lamb rendang 135 | wild mushroom & truffle 130*



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## VEGETARIAN

AED 375



### SMALL BULLETS

AvoMame Gem, *avocado & edamame salad*  
Burrata Street Style, *sesame-peanut & savoury churros*  
Fresh Paneer, *spinach & pickled shishito*  
Heart of Fennel, *coconut & ginger velouté*

### BIG GUNS

Portobello Mushroom Steak, *known butter hummus*  
Vegetable Shashlik, *Bombay chamicurri*  
Wild Mushroom & Truffle Claypot Rice

### NEED SOME DOUGH?

Paneer & Chilli Cheddar Paratini  
Spiced Potato & Chickpea Kulchette

### SWEET EMOTION

Burnt Citrus, *saffron & yuzu yoghurt*  
Chocolate Fondant, *Hokkaido milk ice-cream*

### ADD ON

Burrata & Truffle Tartlet *(each)* 25  
Chicken Karaage & Caviar *(each)* 35  
MB9 Tomahawk Steak *(serves 6-8)* 1750  
Truffle & Morel Kulchette 115  
Caviar & Comte Kulchette 125  
Revolver Claypot Rice *(serves 3 to 4)*  
*seafood & tender coconut 140 | lamb rendang 135*



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# MENU

## PASS AROUND

Select 5 - 195 | Select 7 - 245  
Select 9 - 275 | Full Selection - 295



Avocado & Green Chilli Maki  
Fresh Paneer, *spinach & pickled shishito*  
Burrata Street Style, *sesame-peanut & savoury churros*

Charred Chicken, *pickle & kohlrabi*  
Smoked Tiger Prawn, *black pepper & curry leaf*  
Wagyu Scotch Egg

Butter Chicken & Gruyere Kulchette  
Paneer & Chilli Cheddar Paratini  
Lamb Rendang Claypot Rice

Burnt Citrus, *saffron & yuzu tartlet*  
Coorg Filter Coffee Milk Cake  
Mango Sticky Rice Choux



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At Revolver, every event becomes an extraordinary experience. From the first bite to the last toast, every detail is thoughtfully curated to create moments that stay with you long after the occasion ends. Live entertainment is available upon request, adding a touch of vibrancy to your celebration.

For more information or outside catering inquiries,  
kindly contact our events team at  
[reservations@revolverdubai.ae](mailto:reservations@revolverdubai.ae)

#### **Location**

The Opus by OMNIYAT

#### **Operating Hours**

12 PM – 12 AM

#### **Policies**

Dress code: Smart Casual

Complimentary valet parking for the duration of your experience

A 50% deposit is required to guarantee the reservation

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