



24TH|St.
World Street Food
FREESTYLE

Sunset Socials

Saturday Night Brunch

Saturday | 7:00 PM - 10:30 PM

Inclusive of welcome drink

Located on the 24th floor of Dusit Thani Dubai

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The Ultimate Saturday Night Brunch at 24th St.

As the sun sets, 24th St. comes alive with vibrant flavours inspired by Asia's bustling night markets, perfect for gathering with friends and family.

Regular Price

฿ 239

Launch Offer

The Social

฿ 149 per person & Welcome Drink

The Unlimited Social

฿ 169 per person & Unlimited Non-Alcoholic Beverages

Children

0-5 years: Complimentary

6-11 years: ฿ 75

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1st Stop

Welcome Drink

Live Station

Thai Noodle Soup (G, SF, N)

Chicken, beef, mixed seafood, noodles, vegetables and Thai sauces

Bombay Street Chaat (G, D, V)

Hollow puris, spiced potatoes, chickpeas, chutneys, sev and yoghurt

Old Delhi-Style Pani Puri (G, D, V)

Crisp puris, potatoes, chickpeas, chutneys, yoghurt and flavoured water

Pasta Viva Station (E, G, D, V, N)

Fresh pasta with a choice of sauces

Grill Selection

Goong Yang (SF, GF)

Charcoal-grilled prawns, lemongrass and chillies

Beef Steak (GF)

Rosemary and olive oil

Manok Inasal (GF)

Filipino-style smoky-marinated grilled chicken thigh

Fish Tikka (SF, D, GF)

Indian-spiced fish skewers with yoghurt marinade

Tandoor & Breads

Whole Young Tandoori Chicken (D, GF)

Yoghurt-marinated chicken roasted in the tandoor

Naan / Roti (G)

Selection of Indian flatbreads

From the Wok

Vegetable Singapore Chow Mein (G, E, V)

Stir-fried egg noodles, crisp vegetables and Singapore chilli sauce

Wok-Fried Chicken with Cashews (G, N)

Tender chicken, crunchy cashews and savoury glaze

GOURMET BREADS & DIPS

Asian Crispy Crackers (G, V)

Italian, Artisan, Arabic & Asian Breads (G)

Spiced Tomato Chutney & Olive Tapenade (GF, VE)

Salad Bar

Greek Shepherd Salad (D, GF, V)

Tomatoes, cucumber, olives, red onion, feta cheese and olive oil

Thai Beef & Glass Noodle Salad (GF)

Beef, glass noodles, chilli, shallots, coriander and lime dressing

Thai Green Papaya Salad (SF, GF)

Green papaya, dried shrimp, tomatoes, peanuts, green beans and lime dressing

Macaroni Mayo Salad (G, D, E, V)

Macaroni pasta, vegetables, mayonnaise and herbs

Korean Seafood Salad (SF, GF)

Seafood, lettuce, cucumber, carrot and mustard pear dressing

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Hummus Bi Tahini (GF, VE)

Chickpeas, tahini, lemon juice and olive oil

Baba Ghanouj (GF, VE)

Roasted eggplant, tahini, lemon juice and olive oil

Hawaiian Chicken & Pineapple Salad (D, GF)

Chicken, pineapple, celery, mixed leaves and yoghurt dressing

Asian Slaw Trio (GF, VE)

Cabbage, apple, raisins, herbs and sesame dressing

Ensaladang Talong (GF, VE)

Grilled eggplant, tomato, onion and coconut vinegar

Japanese Yasai Salad (VE)

Mixed vegetables, cucumber, radish and miso dressing

Steamed & Fried Bites

Peek Gai Tod (G)

Crispy garlic-pepper fried chicken wings

Pla Sam Ros (SF, G)

Crunchy fish bites with sweet chilli sauce

Por Pia Puk (G, VE)

Golden-fried vegetable spring rolls

Vegetable Momos (G, VE)

Steamed dumplings with seasoned vegetables

Main Course

Mutton Bhuna Biryani (GF)

Slow-cooked mutton, basmati rice, saffron and aromatic spices

Chicken Tagine (GF)

Chicken, preserved lemon, olives, onions and Moroccan spices

Thai Red Chicken Curry (GF)

Chicken, coconut milk, Thai herbs, bamboo shoots and basil

Beef Caldereta (GF)

Beef, tomatoes, potatoes, carrots, peppers and green peas

Seafood Sinigang (SF, GF)

Seafood, tamarind broth, tomatoes and seasonal vegetables

Beef Cottage Pie (D, GF)

Minced beef, vegetables, mashed potatoes and herbs

Vegetable Jalfrezi with Paneer (D, GF, V)

Paneer, vegetables, tomatoes, onions and Indian spices

Indonesian Sambal Roasted Potatoes (GF, VE)

Roasted potatoes, sambal chilli, garlic and shallots

Cauliflower Chilli (VE)

Crispy cauliflower, garlic, ginger and Szechuan chilli sauce

Jasmine Rice (GF, VE)

Fragrant steamed jasmine rice

Desserts

Fruit Cart

Seasonal Fruit Selection (GF, VE)

Watermelon, melon, pineapple and seasonal fruits

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Old Down Town Bakery

Almond Custard Galette (G, D, E, N)

Almond cream, vanilla custard and flaky pastry

Pistachio Kunafa Galette (G, D, N)

Pistachio filling, kunafa pastry and cream

Pineapple Upside-Down Cake (G, D, E)

Caramelised pineapple and buttery pastry

Apple Crumble (G, D)

Apple compote and buttery crumble

Rustic Lemon Meringue (G, D, E)

Lemon curd and toasted meringue

Cakes & Gateaux

Burnt New York Cheesecake (G, D, E)

Cream cheese, vanilla and biscuit base

Cinnamon Honey (G, D, E)

Honey sponge and cinnamon glaze

Benny Carrot & Walnut (G, D, E, N)

Carrot cake, walnuts and cream cheese frosting

Raspberry & Vanilla Gateaux (G, D, E)

Vanilla sponge, raspberry compote and cream

Chocolate Rocher (G, D, E, N)

Chocolate sponge, hazelnut praline and ganache

Asian Desserts

Lemongrass & Pandan Crème Brûlée (D, E, GF)

Pandan-infused custard and caramelised sugar

Layered Strawberry Panna Cotta (D)

Vanilla panna cotta and strawberry compote

Coconut & Butterscotch Semolina Cake (G, D)

Semolina sponge, coconut and butterscotch sauce

Gulab Jamun Entremets (G, D)

Gulab jamun, sponge cake and saffron cream

Plant-Based Puddings (VE)

Red velvet, vanilla and chocolate pudding selections

Hot Desserts

Chocolate Hazelnut Pudding (G, D, E, N)

Chocolate pudding, roasted hazelnuts and vanilla sauce

Fried Banana with Palm Sugar Syrup (GF, VE)

Caramelised banana and palm sugar syrup

Turon with Langka (G)

Banana, jackfruit and crispy spring roll pastry

Classic Churros (G, D, E)

Cinnamon sugar and chocolate sauce



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