

APPETISERS

Salt and pepper calamari (G) (S)

Deep fried calamari, lemon wedges, tomato and cucumber salad, tartar sauce

Premium smoked salmon

Apple and fennel salad, rocket leaves, sour cream, seaweed mayonnaise

Prawn cocktail (G) (S)

Gulf prawns, Romaine lettuce, cucumber, avocado, rock melon, cocktail sauce

California roll (G) (S)

Kani, scallions, tobiko, mayonnaise, Asian mixed salad

Spicy tuna temaki (G)

Yellowfin tuna, cucumber, mayonnaise, wakame salad

Sautéed mussels (G) (S)

Black mussels, beef chorizo, spicy tomato sauce, garlic bread

Buffalo Mozzarella (G) (N) (V)

Roma and sun-dried tomatoes, fresh basil leaves, balsamic dressing

Handpicked garden salad (V)

Baby artichokes, cucumbers, raw shaved vegetables, mixed leaves, grilled zucchini, citrus dressing

SOUPS

Classic seafood soup (G) (S)

Grilled crustaceans, saffron flavoured seafood soup, sauce rouille, garlic baguette croutons

Wild mushroom soup (V)

Mixed mushrooms, white truffle oil, cream reduction, Parmesan foam

G: Gluten N: Nuts S: Shellfish V: Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements

All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax
Subject to change and market availability

MAIN COURSES

Pan-seared barramundi fillet (S)

White beans cassoulet, calamari a la plancha, grilled broccolini, mizuna leaves

Grilled red mullet (N) (S)

Baby bok choy, mixed mushrooms, cauliflower cream, lobster broth

Norwegian salmon fillet (G)

Foie gras dumplings, carrots, celery, savoy cabbage, garlic cream reduction

Thai style mixed seafood curry (S)

Prawns, calamari, mussels, clams, local fish, Asian vegetables, jasmine rice

Calamari pepper masala (S)

Calamari, cherry tomatoes, shallots, curry leaves, black pepper curry

Corn-fed chicken breast

Parmesan potato mousseline, green asparagus, chicken jus, white truffle foam

Grilled beef tenderloin

Pumpkin paste, puy lentils, mixed mushrooms, roasted onion jus

Roasted Australian lamb rump

Tomato herb cassoulet, eggplant purée, roasted broccolini, garlic jus

VEGETARIAN

Spinach Ricotta ravioli (G)

Porcini mushroom ragout, Parmesan, sage leaves

Vegetable Thai green curry (V)

Broccoli, cauliflower, mixed mushrooms, carrots, aromatic Thai green curry, jasmine rice

G: Gluten N: Nuts S: Shellfish V: Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements

All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax
Subject to change and market availability

DESSERTS

Sticky date pudding (G) (N)

Toffee sauce, vanilla ice cream, orange tuile

Yuzu tart (G) (N)

Short crust, yuzu curd and cream, lemon, honey comb

Mango passion crème brûlée (G) (N)

Mango compote, passion crème brûlée with cantuccini biscotti

Fruits mesclun (G) (N)

Honey labneh, almond melba toast, matcha tea foam

Vanilla ice cream

Assorted berries with chocolate sauce

Lemon sorbet

Mint leaves, citrus segments

G: Gluten N: Nuts S: Shellfish V: Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements

All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax
Subject to change and market availability