

Sweet Treats

	AED
Apple Tart Caramel, cinnamon ice cream	40
Mississippi Mud Pie Pecan nut ice cream and hot chocolate foam	45
Baked New York Cheese Cake Blueberry compote, vanilla ice cream	40
Key Lime Pie Citrus sorbet	40
Amarula and Chocolate Fudge Parfait (ALCOHOL) Caramelized banana, banana sorbet, sesame	40
Jack Daniel's Sundaes (ALCOHOL) Bourbon and hazelnut ice cream, Hershey bar chocolate	45
Ice Cream and Sorbets Cream, berries	30
Tropical Sliced Fruits and Berries Sorbet	30
Seafire Cheeses (N) The Chef's selection of European cheeses, fruit jam, crackers	60

Coffees and Liqueurs

A selection of teas and coffees	30
Liqueur Coffees including Irish, Caribbean, Deep South and Alpen	50
Southern Comfort, Sambucca, Kahlua, Jagermeister, Amaretto	35
Grand Marnier, Baileys, Midori, Frangelico	40
Golden Cadillac Galliano, crème de cacao blanc, fresh cream	50
After Midnight Absolut Vodka, clear crème de menthe, crème de cacao blanc, fresh cream	50
Black Russian Absolut Vodka, Kahlua	50
White Russian Absolut Vodka, Kahlua, fresh cream	50
Godfather Ballantine's, Amaretto	50

SEAFIRE

STEAKHOUSE & BAR

Atlantis Beef

The Chefs at Atlantis believe that all of the ingredients used in our kitchens should be of the highest quality. Our beef is no exception.

Finding a meat that matched our high standards and our guests' expectations proved challenging. Therefore, to ensure an unrivalled taste experience for our guests, our culinary team approached the Australian Agricultural Company with the goal of producing a special breed of cattle exclusive to Atlantis, Palm Jumeirah.

Through careful breeding of European and Japanese cattle, coupled with the precise science of feeding, Atlantis Cattle are now being raised on the lush pastures of the Australian Agricultural Company's outback Stations in Queensland. Three hundred days before slaughter, the cattle are fed exclusively a mix of hay, barley, corn and essential seeds, ensuring the even spread of fat through the tissue and therefore perfecting the marbling of the beef.

All beef is graded according to the amount of marbling - the fat content within the muscle tissue. Well-marbled beef is highly sought after due to the exquisite flavour of the meat.

We are very proud that Atlantis Beef has a marble score of 4.

Please enjoy...

"Seafire Steakhouse"



Wesley Berghoff
Chef de Cuisine



Cameron Wilkie
Operations Manager

Starters

	AED	
Oysters	Half dozen	Dozen
Fine de Claire (S)	Market price	Market price
Tsarskaya (S)	Market price	Market price
Atlantis Seafood Tower for Two (S)		420
Boston lobster, oysters, crab, clams, mussels, Balik salmon, Pacific prawns, selection of cold sauces		
Seafire Prawn and Lobster Cocktail (S)		95
Gem lettuce, avocado, caviar		
Spicy Calamari		75
Lime and caper aiöli		
Atlantis Certified Beef Tartar		75
Quail egg, caper berries, toasted focaccia		
Crab Gratin (S)		125
Snow and king crab, "Thermidor style"		
Atlantis Beef Carpaccio		75
Pickled mushrooms, horseradish		
Pan-Seared Scallops (S) (ALCOHOL)		95
Cauliflower purée, morel vinaigrette, duck bacon		
Marinated Balik Salmon		75
Orange, radish salad		
Seared Tuna		75
Quail egg, poached potato, olive, beans, red onion, tomato		

Vegetarian

	AED
Butternut Risotto (V)	120
Pumpkin seeds, goat's cheese	
Mushroom Crepes (V)	120
Mushroom ragout, herb crepes, garlic ciabatta	

Sides

	AED
Potato Gratin	20
Mashed Potatoes	
Orange Braised Carrots with Coriander	
Corn on the Cob	
Cajun Steak Fries	
Creamy Spinach	
Seafire Onion Rings	
Glazed Mushrooms	
Steamed Mixed Vegetables	

(V) Suitable for vegetarians, (ALCOHOL) contains alcohol, (S) contains shellfish, (N) contains nuts
All prices are inclusive of 10% authority fees and 10% service charge

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Burgers

	AED
Seafire Classic Lettuce, tomato, relish, classic American cheese, mayonnaise	95
Wild West Wild mushrooms, truffle mayonnaise	105
The Uncle Jack (ALCOHOL) Jack Daniel's ribs, classic American cheese, corn and coriander salsa	120

From the Sea

Boston Lobster (S) (ALCOHOL) Chili and lime linguini, baby fennel, lobster bisque	270
Cajun Jumbo Tiger Prawns (S) Herb salad, grilled lemon, Cajun salsa	255
Pan-Fried Sea Bass Braised chicory, confit lemon	225
Hot Seafood Platter for Two (S) Whole grilled Boston Lobster, 4 tiger prawns, fillet of sea bass, 8 scallops, 4 mussels, 8 clams Served with Paella, peri peri sauce and lemon butter sauce	695

Salads

	AED
Caesar salad Garlic croûtons, parmesan shavings, anchovies and traditional dressing	60
<i>Grilled chicken and beef bacon</i>	70
<i>Tiger prawns and beef bacon (S)</i>	80
Seafire Salad (V) Crispy pita, cucumber, red onion, tomato	45
Ranch Cobb Salad (V) Avocado, spring onions, egg, blue cheese, ranch dressing	60
<i>Grilled chicken and beef bacon</i>	70
<i>Tiger prawns and beef bacon (S)</i>	80
Fig and Duck Salad (N) Fig, smoked duck, persian feta, toasted walnuts	75
Tomato and Onion Salad (V) Onion vinaigrette, buffalo mozzarella, basil	65

Soups

French Onion Soup (ALCOHOL) Gruyere croutes	50
Clam and Sweet Corn Chowder (S) Corn and clam fricassée	60
Oxtail Consommé Shredded oxtail and dumplings	55



Chef's Monthly Special

CANADIAN BUTCHER'S SHOP

From the prairies of western Canada we have chosen the best cuts of prime beef available. Raised the old-fashioned way, pure and clean, with a deep commitment to environmental stewardship. Grain-fed for extra flavour, this beef has an outstanding tenderness and texture.

	Size	AED
Fillet	250g	195
	350g	260
Strip Sirloin	250g	145
	350g	195
Rib-eye	350g	190
	450g	265

All prices are inclusive of 10% authority fees and 10% service charge

AED

Atlantis Certified

From the grill	Size	
Fillet	250g	230
	350g	305
Strip Sirloin	250g	185
	350g	250
Rib-eye	350g	230
	450g	295
T-bone	500g	320

Sauce

All dishes from the grill are accompanied by one sauce of your choice: Béarnaise, gorgonzola fondue, forest mushroom, barbeque, black peppercorn, bordelaise (ALCOHOL)

Seafire Classics

Jack Daniels BBQ Ribs (ALCOHOL) Coleslaw, corn on the cob	Size 400g	180
Atlantis Mixed Grill Strip sirloin 125g, lamb chop 135g, half baby chicken , one rustic sausage		220
Surf and Turf (S) Atlantis fillet 250g and two grilled tiger prawns		330
Atlantis fillet 250g and a grilled half Boston lobster		350
Chateaubriand (for two) Choice of 2 sauces and 2 sides	700g	580
Atlantis Wellington (ALCOHOL) Asparagus, creamy mash, sauce bourguignon		250
Butter-Roasted Baby Chicken Parmentier potatoes, mushroom ragout, roasted garlic		170
Lamb Chops Confit potato, peas, mint, veal bacon	400g	230

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