

## Starters and Soups

	Dhs.
<b>Selection of Arabic Mezzeh (V) (N)</b> Hommous, Fatoush, Babaganoush, Moutabel, Moroccan Carrot Salad and Labneh Served with Pita Bread	62
<b>Blue Swimmer Crab Bisque (A)</b> Crab Meat and Chive Oil	80
<b>Tomato Soup with Green Olive Tapenade (V)</b>	52
<b>Fried Calamari</b> Served with Aioli	Small 52 Large 74
<b>Grilled Tiger Prawns</b>  Bell Pepper Fricassée with Saffron and Lobster Dressing	95
<b>Grilled Scallops</b> Artichoke Salad and Sauce Vierge	80
<b>Beef Carpaccio</b> Rocket Leaves, Olive Oil and Parmesan Cheese	62
<b>Crab Cake</b> Harissa Sauce and Mesclun Salad	80
<b>Tuna Escabèche</b> Chili Coriander Dressing, Garlic Chip and Fennel Salad	86
<b>Smoked Salmon, Prawns and Avocado Salad with Herb Labneh</b>	80
<b>Buffalo Mozzarella Cheese with Sliced Tomato Salad (V) (N)</b> Basil Pesto Dressing	65
<b>Warm Eggplant Salad (V)</b> Tabbouleh and Yoghurt Mint Sauce	62

### Fresh Oysters on Crushed Ice

Half Dozen 74

Dozen 125

### "The Beach" Platter

235

Poached Half Maine Lobster, Prawns, Smoked Salmon, Oysters and MudCrab  
on Crushed Ice and Served with a Selection of Dipping Sauces

All dishes indicated with  Signature Dish (V) are Vegetarian dishes, (A) Contains Alcohol, (N) Contains Nuts  
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Due To Our Dedication in Sourcing The Freshest Products, We Apologize Should Any Item Be Temporarily Unavailable.

## Fish & Seafood

	Dhs.
<b>Baked Whole Royal Hammour</b> Sautéed Vegetables, Lemon Juice and Extra Virgin Olive Oil <i>20 minutes preparation time</i>	205
<b>Grilled Red Snapper Fillet</b> Barley with Chermoula Dressing	110
<b>Grilled Sea Bass Fillet</b> Lentils, Asparagus, Tomato Concassée, Lemon and Chive Dressing	115
<b>Grilled Salmon</b> Creamed Fennel and Tarragon Vinaigrette	110
<b>Grilled Tiger Prawns with Saffron Rice, Capers &amp; Lemon</b>	185
<b>Grilled Whole Lobster</b> Mesclun Salad, Garlic Butter and Baby Potatoes	245
<b>Mussels Provençal with French Fries and Alioli (A)</b>	110
<b>Portuguese Seafood Cataplana (A)</b> Clams, Mussels, Prawns, Scallops, Crab and Beef Chorizo, Tomato, Vegetables and Herbs	170
<b>Arabian Mixed Seafood Platter</b>  Grilled Fish, Lobster, Prawn and Shellfish with Oriental Rice	175
<b>"Surf and Turf"</b> Beef Tenderloin, Grilled Half Lobster, Baby Potatoes, French Beans and Thyme Jus	205

## Rice & Pasta

<b>Seafood Risotto</b>	130
<b>Rock Lobster Tagliolini with Fresh Herbs</b>	125
<b>Courgette and Saffron Risotto (V)</b> Olive and Parmesan Oil	90
<b>Linguine of Mushroom (V) (N)</b> Olive and Parmesan Oil Emulsion with Capers and Pine Nuts	100

### SHARING EXPERIENCE (min 2 Pers)

360 p/p

A Selection of Hot and Cold Mezze, Grilled Fish, Prawns and Mix Grill  
Dessert and Fruits to Share with Friends and Family

Additional Lobster

420 p/p

**Ask for the Daily Seafood Specialty**

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## Steaks & Grills

### Our Cut Selection

Dhs.

**Fillet:** *Filet FR, Tenderloin US, Eye Fillet AU, NZ*

**Sirloin:** *New Yorker US, Contre-Filet FR, Porter House UK, AU, NZ*

**Cooking Degree:** Rare: 46/52°C red, Medium Rare: 57/63°C dark pink, Medium: 63/68°C pink  
Medium Well: 68/74°C Light Pink, Well Done: > 74°C no blood

#### US Black Angus, 150 Days, Grain Fed \*

Fillet – 200gms

135

Sirloin – 300gms

170

#### Australian Angus, 120 Days, Grain Fed \*

Fillet – 200gms

135

Sirloin – 300gms

170

Originally from Scotland Angus & Aberdeenshire counties.

Angus cattle are naturally polled with solid black or red colour. Medium or fine marbling beef with a firm texture

#### Australian Wagyu \*

Initially from Japan ("wa" Japanese, "gyū" cow), Australian Wagyu breed are grain fed

For the last 300-500 days. Rich marbling meat with softer texture, and low in saturated fat

Sirloin – 300gms

270

#### Argentine "Hereford", Grass Fed \*

Originally from Herefordshire, England. Lean meat with a firm texture and strong flavour

Fillet – 200gms

135

Sirloin – 300gms

185

\* All the above are served with Mash Potato, Green Beans and your choice of Sauce:  
Red Wine Sauce, Mushroom Sauce or Pepper Corn Sauce

#### Grilled Lamb Chops

130

Eggplant Chutney, Roast Potato, Tomato, Olives, Garlic Sauce and Thyme Jus

#### Grilled Baby Chicken

90

Roasted Portobello Mushroom, Tomato and Chicken Jus

## Side Order

Baby Potatoes with Rosemary and Olive Oil

28

Mixed Seasonal Vegetables

28

Sautéed Asparagus

28

Spinach

28

French Fries

28

Mash Potato

28

Mixed Green Salad

28

Rice

28

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## Desserts

	Dhs.
Warm Chocolate Cake Fresh Berries and Vanilla Ice Cream	42
Orange Crème Catalane with Caramelised Kumquats	42
Berries, Pear and Vanilla "Vacherin" Ice Cream Cake	42
Orange Chocolate Cake with Cookies and Cream Ice Cream	42
Mint Infused Fresh Fruit with Yoghurt Ice Cream	42
Baked Cheesecake with Berry Compote and Strawberry Ice Cream	42
Coconut Mousse with Caramelised Pineapple and Spicy Sauce	42
Selection of Ice Cream and Sorbet	42
Cheese Plate with Walnut Bread and Grapes (N)	42

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