


Salads & Appetizers

	Dhs.
Selection of Arabic Mezzeh (V) (N) Hommous, Fatoush, Babaganoush, Moutabel, Moroccan Carrot Salad and Labneh Served with Toasted Pita Bread	60
Fried Calamari Served with Aioli and Mesclun Salad	Small 50 Large 72
Crab Cake Harissa Sauce and Mesclun Salad	78
Grilled Tiger Prawns  Bell Pepper Fricassée with Saffron and Lobster Dressing	78
Tuna Escabèche Chili Coriander Dressing, Garlic Chip and Fennel Salad	78
Beef Carpaccio Rocket Leaves, Olive Oil and Parmesan Cheese	60
Greek Style Salad (V) Feta Cheese, Tomato, Kalamata Olives, Cucumber, Onion and Oregano Vinaigrette	60
Smoked Salmon, Prawns and Avocado Salad with Herb Labneh	78
Caesar Salad Romaine Lettuce Garnished with Marinated Anchovies, Freshly Shaved Parmesan Cheese and Turkey Bits	60
Goat Cheese Crouton (V) Black Olives and Mesclun Salad	60
Warm Eggplant Salad (V) Tabbouleh and Yoghurt Mint Sauce	60
Sliced Tomato Salad with Marinated Mozzarella Cheese (V) (N) Rocket, Basil and Spanish Onions in Pesto Dressing	60

All dishes indicated with  Signature Dish (V) are Vegetarian dishes, (A) Contains Alcohol, (N) Contains Nuts
 All Prices Are Fully Inclusive of 10% Municipality Fees and 10% Service Charges
 Due To Our Dedication in Sourcing The Freshest Products, We Apologize Should Any Item Be Temporarily Unavailable.

Fish & Seafood

Dhs.

Baked Whole Royal Hammour Sautéed Vegetables, Squid with Lemon Juice and Extra Virgin Olive Oil <i>20 minutes preparation time</i>	198
Grilled Tiger Prawns Served with Saffron Rice, Capers and Lemon	155
Grilled Red Snapper Fillet Barley, Celery Salad and Chermoula Dressing	105
Grilled Sea Bass Fillet Lentils, Asparagus, Tomato Concassée, Lemon and Chive Dressing	110
Grilled Salmon Creamed Fennel and Tarragon Vinaigrette	105
Mussels Provençal with French Fries and Alioli (A)	105
Seafood Rice Clams, Mussels, Prawns, Lobster Tail and Cuttle Fish	125
Courgette and Saffron Risotto (V) Olive and Parmesan Oil	85
Grilled Whole Lobster Mesclun Salad, Garlic Butter and Baby Potatoes	240

Fresh Oysters on Crushed Ice	Half Dozen 72 Dozen 120
"The Beach" Platter 	230
Poached Half Maine Lobster, Prawns, Smoked Salmon, Oysters and MudCrab on Crushed Ice and Served with a Selection of Dipping Sauces	
Arabian Mixed Seafood Platter 	172
Grilled Fish, Lobster, Prawns and Shellfish with Oriental Rice	

All dishes indicated with Signature Dish (V) are Vegetarian dishes, (A) Contains Alcohol, (N) Contains Nuts
 All Prices Are Fully Inclusive of 10% Municipality Fees and 10% Service Charges
 Due To Our Dedication in Sourcing The Freshest Products, We Apologize Should Any Item Be Temporarily Unavailable.

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

132

Sirloin – 300gms

168

Australian Angus, 120 Days, Grain Fed *

Fillet – 200gms

132

Sirloin – 300gms

168

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

260

Argentine "Hereford", Grass Fed *

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

Fillet – 200gms

132

Sirloin – 300gms

180

* 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

126

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

Grilled Chicken Escalope

88

Artichoke, Mash Potato, Rocket Leaves and Olive Dressing

Side Order

Baby Potatoes with Rosemary and Olive Oil

26

Mixed Seasonal Vegetables

26

Sautéed Green and White Asparagus

26

Spinach

26

French Fries

26

Mash Potato

26

Mixed Green Salad

26

Rice

26

All dishes indicated with  Signature Dish (V) are Vegetarian dishes, (A) Contains Alcohol, (N) Contains Nuts

All Prices Are Fully Inclusive of 10% Municipality Fees and 10% Service Charges

Due To Our Dedication in Sourcing The Freshest Products, We Apologize Should Any Item Be Temporarily Unavailable.

Desserts

	Dhs.
Warm Chocolate Cake Vanilla Ice Cream and Red Berry Coulis	37
Crème Catalan with Caramelized Kumquat	37
Nougat Glacé with Raspberry Coulis (N)	37
Chocolate Orange Cake	37
Mint Infused Fresh Fruit with Yoghurt Ice Cream	37
Lemon Gratin, Pomelo Sage Sorbet and Lime Caramel	37
Coupe of Fresh Fruit and Berries with Strawberry Sorbet	37
Selection of Ice Cream and Sorbet	37
Cheese Plate with Walnut Bread and Grapes (N)	37

All dishes indicated with  Signature Dish (V) are Vegetarian dishes, (A) Contains Alcohol, (N) Contains Nuts
*All Prices Are Fully Inclusive of 10% Municipality Fees and 10% Service Charges
Due To Our Dedication in Sourcing The Freshest Products, We Apologize Should Any Item Be Temporarily Unavailable.*