

DINNER

WHILE YOU DECIDE

EDAMAME v 25

Choice of Steamed or
Fried in Chilli Sauce

PADRON PEPPERS 35

Chorizo Sauce

HOUSE SPECIAL

COLD SEAFOOD TOWER 595

Prawns, Oysters, Lobster, Scallop Tiradito with
Dipping Sauces

PLANCHA SEARED SEAFOOD TOWER 595

Mussels, Prawns, Lobster, Scallops with
Dipping Sauces

CRUDO BAR

FRESHLY SHUCKED OYSTERS GF - A

3 or 6 or 12 Pcs 135 or 225 or 440

Served with Lemon, Tabasco & Mignonette
Sauce

HAMACHI CRUDO N - A 85

Ponzu, Pistachio, Shallot Rings & Olives

SCALLOP TIRADITO GF 95

Tiger Milk, Apple, Red Radish &
Salmon Roe

TUNA CARPACCIO GF 90

Ginger, Avocado Purée & Chipotle
Escabèche

MAHI MAHI CEVICHE GF 80

Mango, Red Chilli, Capsicum &
Papaya Salad

CORVINA CARPACCIO A 80

Scallion, Nori, Ginger & Truffle Yuzu

CEVICHE PLATTER A 125

Scallop Tiradito, Mahi Mahi
Ceviche Carpaccio

TO START WITH

SWEETCORN & TOMATILLO GAZPACHO V 65

Served with Cream Cheese Sorbet

FISH SOUP A 85

Baguette Crostini & Saffron Rouille

BURRATA CAPRESE V - GF - N 85

Heirloom Tomatoes, Quinoa, Balsamic & Pesto

ENDIVE & GRAPE SALAD V - GF - N 75

Gorgonzola, Pear, Pecan Nuts &
Honey Mustard Vinaigrette

ARUGULA SALAD V - GF - N 65

Squash, Quinoa, Feta Cheese, Pepitas &
Yuzu Vinaigrette

OCTOPUS SALAD N 95

Romesco, Fresh Chickpeas, Olives,
Almonds & Salicornia

TOMATO SHRIMP CEVICHE N - GF 90

Octopus, Celery, Caperberries &
Pink Peppercorn

QUESADILLA

Filled with Cheese & Chipotle
Chicken 85 Beef 95 Mushrooms V 75

BAJA STYLE TACOS 75

Crispy Battered Fish, Pico De Gallo
Sour Cream & Avocado

FROM THE OVEN

WILD MUSHROOM PIZZA V 95

Goat Cheese, Arugula & Truffle Oil

MEDITERRANEAN PIZZA V - N 85

Pesto, Feta Cheese, Capsicum & Olives

PIZZA BIANCA 90

Dill Cream, Smoked Salmon, Red Onion
Avocado & Capers

MAIN COURSE

PAN ROASTED MUSSELS A 145

Sake Broth, Scallion & Charred Lime

WHOLE LOBSTER A 350

Wild Rice Succotash & Garlic Butter

LINE CAUGHT SEA BASS GF 170

Seasonal Vegetables, Herb & Lemon Butter

KING CRAB & PRAWN SLIDERS 125

Homemade Sweet Chilli &
Plantain Crisps

CRISPY BABY CHICKEN A 165

BBQ Miso, Carrot & Ginger Purée

ANGUS BEEF TAMPIQUEÑA 245

Crispy Shallots, Mushroom Shavings
Chimichurri & Truffled Fries

PRIME RIBEYE 225

Potato with Comté Cheese &
Green Peppercorn Sauce

SLOW ROASTED WAGYU SHORT RIBS N 245

Swiss Chard, Pomelo & Candied Peanut

KOREAN SPICED LAMB CHOPS 195

Mash, Baby Eggplant & Piquillo Pepper Salsa

TOFU & EGGPLANT V - N 140

Fried Baby Eggplant, Spicy Soy Glaze &
Tofu Espuma

ON THE SIDE

MIXED SALAD V - GF 35

TRUFFLED FRIES V 35

GREEN BEANS V - GF 35

GARLIC MASH V - GF 35

SWEET POTATO FRIES V 35

GRILLED STREET CORN V - N 40

DESSERT

BROKEN LEMON TART ^N 65

Blueberry, Almond Crumb &
Lemon Meringue

MASCARPONE CHEESECAKE ^N 65

Strawberry & Seasonal Berry Compote

SALTED CARAMEL SUNDAE 65

Candy Popcorn, Chocolate Brownie &
Vanilla Whipped Cream

CHOCOLATE POT DE CRÈME ^N 65

Croissant Tuile & Peanut Mousse

WHITE CHOCOLATE SEMIFREDDO ^N

65

Caramel Sauce, Candied Hazelnut & Mango

GLUTEN FREE CHOCOLATE CAKE ^{GF} 65

Summer Apricots & Thyme Ice Cream

SEASONAL SORBET TRIO ^{GF} 60

Soft Meringue & Fruits

DIGESTIVES

30 ml

DON JULIO 1942 215

JOSE CUERVO RESERVA DE LA FAMILIA 140

SCAPE OF THE CITY 95

Pedro Ximénez Sherry, Cranberry Juice
Blackberries, Star Anise and Maple Syrup
Infusion

LIMONCELLO 85

KAHLUA 80

BAILEY'S 90

ARMAGNAC 115

CASTARÉDE BAS NAPOLEON 15 YRS

COGNAC RÉMY MARTIN XO 195

60 ml

TAWNY PORT 150

GRAHAM'S 10 YRS

60 ml

MUSCAT BEAUME-DE-VENISE 120

DOMAINE DE COYEUX 2007

**Please inform us of any allergies or
dietary requirements before ordering**

DIETARY INFORMATION

A - Contains Alcohol GF - Gluten Free

N - Contains Nuts V - Vegetarian

All meat is Halal certified.

All prices are in AED and inclusive of
10% service charge and 10% municipality fee