

WHILE YOU DECIDE



EDAMAME ^{V - GF} 25

Choice of Steamed or Fried in Chili Sauce

PADRON PEPPERS ^V 35

Onion & Jalapeño Dip

CRISPY LOBSTER TACOS 95

Chili Aioli, Cabbage, Sour Cream

BAJA STYLE TACOS 78

Crispy Battered Fish, Pico De Gallo
Guacamole

SALADS & APPETIZERS



CAESAR SALAD ^V 95

Parmesan, Smoked Turkey Bacon, Chives
Herb Baguette
With Shrimps 130 or Chicken 115

VITELLO TONNATO 95

Sliced Veal, Focaccia Croûton, Tuna Mayonnaise
Caper Berries, Beetroot

BURRATA WITH HEIRLOOM TOMATO ^{V - GF - N} 100

Chia Seeds, Baby Gem, Confit Lemon
White Balsamic & Orange Reduction

ENDIVE & GRAPE SALAD ^{V - GF - N} 80

Gorgonzola, Pear, Pecan Nuts
Honey Mustard Vinaigrette

QUINOA SALAD ^{V - GF} 105

Kale, Avocado, Cherry Tomato, Chives
Yuzu Dressing and Tzatziki

OTORO 210

Fresh Tuna Belly, Smoked Ponzu Dressing
Radish & Chayote Salad

SEAFOOD SALAD ^{GF} 175

Alaskan King Crab, Octopus, Prawns, Baby Gem
Sweetcorn, Avocado, Yuzu Dressing

DESSERT



TIRAMISU ^A 70

Lady Finger, Amaretto, Espresso, Mascarpone

DULCE DE LECHE PANNA COTTA ^N 70

Mango Salsa, Passion Fruit, Coriander, Pistachio Biscotti

FROZEN PARFAIT ^N 70

Raspberry Sorbet, Lychee Ice Cream, Amalfi Lemon

SCAPE CHEESECAKE ^N 70

Coconut Crust, Cassis Jelly
Lime Zests

CHOCOLATE FONDANT ^{GF} 70

Poached Pear, Vanilla Ice Cream
(Please allow 20 minutes for us to prepare)

THE SUNDAE ^N 70

Vanilla & Salted Caramel Ice Cream, Brownies
Cookie Bites, Pecan Nuts, Caramel Sauce

SELECTION OF ICE CREAM AND SORBET 70

DIGESTIVES



30 ml

DON JULIO 1942 350

JOSE CUERVO RESERVA DE LA FAMILIA 150

LIMONCELLO 95

KAHLUA 85

BAILEY'S 100

COGNAC RÉMY MARTIN XO 250

60 ml

TAWNY PORT 165

GRAHAM'S 10 YRS

ARMAGNAC 140

MARQUIS DE PUYSEGUR VSOP

60 ml

2015 ORANGE MUSCAT ESSENSIA 95

ANDREW QUADY CALIFORNIA, USA

DIETARY INFORMATION

Please inform us of any allergies or dietary requirements before ordering

A - Contains Alcohol GF - Gluten Free

N - Contains Nuts V - Vegetarian

All meat is Halal certified.

All prices are in UAE Dirhams and inclusive of
7% Municipality Fees 10% Service Charge
And 5% Value Added Tax

SCAPE

RESTAURANT & LOUNGE

CHILLED SEAFOOD



GILLARDEAU OYSTERS ^{GF}

Fresh or Pickled

3 / 6 or 12 Pcs 145 / 240 or 470

Lemon, Tabasco & Mignonette Sauce

STORROM FARM CAVIAR

Siberian Reserve

30g 650 / 50g 860

Classic Condiments, Melba Toast & Blinis

CHILLED SEAFOOD TOWER 750

Lobster, King Crab, Langoustine, Prawns
Mussels, Oysters, Seafood Ceviche
Rye Bread, Wasabi Mayonnaise
& Cocktail Sauce

PIZZAS



MARGHERITA ^V 105

Tomato Sauce, Fresh Tomatoes
Mozzarella & Basil

FOREST MUSHROOM ^V 115

Roasted Onion, Goat Cheese
Arugula & Truffle Oil

MEDITERRANEAN ^{V-N} 120

Pesto, Capsicum, Spinach, Feta Cheese
Zucchini Shavings & Olives

BIANCA 125

Dill Cream, Smoked Salmon
Avocado & Capers

SANDWICHES & MAINS



WAGYU BEEF CHEESE BURGER 145

Brioche Bun, Spicy Jalapeño Anchovy Mayo
French Fries

KING CRAB BURGER 165

King Crab & Prawn Patty, Squid Ink Roll
Guacamole, Sweet Chili Sauce
Spiced Sweet Potato Fries

GRILLED CHICKEN BURGER 130

Organic Spice Rubbed Chicken Breast
Home Baked Brioche Bun, Smoked Tomato Sauce
Cajun Mayonnaise, French Fries

BARLEY, RISOTTO STYLE ^V 150

Baby Carrots & Orange, Parmigiano Reggiano,
Pumpkin Seeds

CHIPOTLE QUESADILLA

Filled with Cheese, Kidney Beans
Salsa Fresca, Sour Cream & Guacamole

With Chicken 70

With Shrimps 85

WHOLE ATLANTIC LOBSTER PASTA ^A 375

Spinach Fettuccine
Lobster Chowder Sauce
Fennel Herb Salad

ANGUS BEEF TAMPIQUEÑA 280

Crispy Shallots, Chimichurri
Hand Cut Chips

TOFU & EGGPLANT ^{V-N} 140

Fried Baby Eggplant, Spicy Soy Glaze
Tofu Espuma