FOR THE TABLE

Shucked Oysters ½ Dz 165 / 1 Dz 320
Chef’s selection served with mignonette, fresh lemon and cocktail sauce

Chilled Seafood Platter Sm 380 / Lg 700
Full lobster, King crab legs, oysters, poached prawns, mussels, periwinkles, clams

Amstur Royal White Sturgeon Caviar
30g 495 / 50g 850
Served with buckwheat blinis and condiments

Prawn Cocktail 130
Chilled peel and eat prawns with Marie-Rose and cocktail sauce

Vegetable Crudités (V) 70
Seasonal vegetables on ice with roast onion dip

STARTERS

Gazpacho 60
Chopped chili prawn with cilantro

Salmon Tartare 82
Olive oil, lemon, fresh horseradish and chives

Organic Tomato Salad (V) 70
Variety of tomatoes with shaved onion, feta, tarragon and olive oil croutons

Beef Tartare 94
Dijonnaise, gherkin, caper, pickled onion, toast

Burrata Cheese 85
Tomato, basil, olive oil

Rare Seared Tuna 85
Roasted eggplant, tomato and celery, Kalamata olives, pesto dressing

Poached Octopus Salad 88
Potato, chorizo, smoked onion mayo, citrus and greens

Kale and Pepper Salad (N) (V) 72
Roasted sweet peppers, fresh pear, toasted hazelnuts

Soft Egg and Asparagus 75
Fried poached egg, steamed asparagus, lemon butter and Parmesan cheese

Foie Gras Crumble (A) (N) 90
Duck liver pâté, apple butter, dried fruits and nuts with toast

Endive Salad (V) (N) 72
Yellow and red endive, baby gem, gala apple, walnuts and blue cheese

Crab Cake 95
Lump blue crab meat, fennel, fine herb bavarois, confit ruby grapefruit

PASTA & RISOTTO

Lobster Linguini 165
Fresh chives, tomato, buffalo mozzarella and eggplant

Seafood Calamarata Pasta (A) 125
Light white wine cream, scallops, shrimp, clams

Mushroom Fusilli Pasta (V) 85
Mixed mushrooms, goats cheese, truffle oil, arugula

Clams Linguini (A) 97
Garlic sautéed clams, chili and white wine

Seafood Risotto 130
Scallops, shrimp, clams, tomato and mascarpone

Green Pea and Mushroom Risotto (V) 88
Garden pea, pearl onions, mascarpone

(A) = Alcohol (N) = Nuts (V) = Vegetarian

Please advise of any dietary requirements or allergies and our chefs will be delighted to assist. All prices are in Dirhams and are inclusive of 7% municipality fees and 10% service charge and 5% VAT.
MEAT & FISH

Marseille Bouillabaisse 125
Traditional Mediterranean fish stew with grilled baguette and rouille

Grilled Salmon 125
Stuffed baby peppers and celeriac purée

Sea Bass Escalivada 168
Grilled filet with peppers and onions roasted over charcoal with Datterino tomatoes

Steamed Mussels (A) 98
Light garlic cream and parsley

Grilled Prawns 165
Garlic butter, chopped salad

Dover Sole Meunière 295
White asparagus

Grilled Lobster 295
Atlantic grilled lobster with garlic butter and chopped salad

Lobster Rolls 160
Fresh Atlantic lobster, toasted brioche, coleslaw and fries

Angus Striploin Steak 165
Fries and tarragon butter

Seagrill Beef Burger 95
Served with fries

Roasted Chicken Breast 95
Brown butter crust and garlic mushroom

SIDES

Gratin Dauphinois 32
Potatoes baked with Gruyère, cream and onion

Fine Beans 32
Green beans with butter and toasted almond

Green Vegetables 35
Buttered and salted

Mushrooms 47
Sautéed with garlic, parsley and sherry vinegar

Green Salad 32
Tomato, cucumber, pomegranate vinaigrette

Mashed Potato 34
Milk and butter

Fries 32

DESSERTS

Pecan Tart (N) 50
Maple syrup, vanilla ice cream

Crème Brulée 50
Sablé and fresh raspberries

Decadent Chocolate Cake 55
Moist chocolate sponge, Bellagio ganache

Tiramisu 55
Lady fingers, espresso, mascarpone

Sliced Fruit Platter 60

Traditional Baked Alaska Sm 90 / Lg 195
Mango-passion sorbet, coconut ice cream, raspberry sorbet

Small (serves 2) Large (serves 4-6)

Cheese Selection 90
Fig chutney, dried fruits, crackers

Ice Cream and Sorbet Scoop 15
Sorbet:  Raspberry, mango, lemon
Ice Cream: Chocolate, vanilla, strawberry, coconut

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يرجى التواصل مع فريق المطعم لأى من المتطلبات الغذائية أو للأشخاص ذوى حساسية لأى من أنواع الطعام وسيكون طهاه المطعم مستعدون للمساعدة. جميع الأسعار بالدرهم وتشمل
**Gin & Tonic**

**Gin**
- Hayman's Old Tom Gin 60
- Saffron 60
- Berkeley Square 65
- Bols Genever 21 65
- Bombay Sapphire 65
- Bulldog 65
- Plymouth 65
- Sipsmith London Dry 65
- Tarquin’s 65
- Martin Miller’s 70
- Opihr Spiced Gin 70
- Portobello Road 70
- Tanqueray 10 70
- The Botanist 70
- London No.3 75
- Gin Mare 75
- Sipsmith VJOP 75
- Hendrick’s 80
- Oxley 80
- Ferdinand’s Dry 90

**Tonic** by Fever-Tree
- Classic
- Mediterranean
- Elderflower
- Light
- Sicilian Lemon

**Bitters**
- Peat Smoke / Orange / Angostura / Vanilla / Chocolate Bitter / Sechuan Pepper / Macha Tea

**Glassware**

**Botanicals & Spices**
- Mint / Kaffir Lime / Lemongrass / Coriander / Rosemary / Thyme / Sage / Tarragon / Thai Basil / Cinnamon / Star Anise / Cardamon / Nutmeg / Saffron / Honey Ginger

**The Perfect Gin & Tonic**

- **Asian Sapphire** 75
  - Bombay Sapphire, Lemongrass, Peppercorns, Kaffir Lime
- **Oriental Tusk** 85
  - Opihr Gin, Star Anise, Cardamon, Pear, Cloves
- **Victoria’s Favorite** 90
  - Tanqueray 10 Gin, Pomegranate, Orange Zest, Raspberry, Rosemary
- **Islay’s Garden** 90
  - The Botanist Gin Earl Grey Infused, Mint, Thyme, Hibiscus, Pear
- **Forbidden City** 90
  - Opihr Gin, Ginger, Coriander, Star Anise, Charred Lemon, Pear, Mint
- **Puesta de Sol** 95
  - Gin Mare, Basil, Rosemary, Lemon Zest
- **Sweet Swan** 95
  - Sipsmith VJOP Gin, Dried Orange, Cloves

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جميع الأسعار بالدرهم وتشمل 7% ضريبة البلدية و10% رسوم الخدمة و5% ضريبة القيمة المضافة.