

## SALADS & SNACKS

[SEASONAL VEGETABLE SALAD (V)]

[CAPRESE SALAD (D, V, N)]

Buffalo Mozzarella, Heirloom Tomatoes, EVOO, Basil, Pine Seeds

[SMOKED SALMON (V, D)]

Herbed Cream Cheese, Capers, Shallots, served with Toasted bread  
50

[CLASSIC CAESAR SALAD (G, D)]

Romaine Lettuce, Parmesan Shaving, Smoked Turkey Bacon  
-With Corn-fed Grilled Chicken (D, G)  
-With Jumbo Prawns (S, D, G)

[CHEF SALAD]

Sirloin, Chicken, Cheddar Cheese, Eggs, Lettuce (D)

[“NICOISE” (G)]

Seared Tuna, Green Beans, Olives, Shallot

[ASSORTMENT LEBANESE MEZZEH]

Hummus, Moutabel, Tabouleh, Fattoush, Vine leaves & Babagan-  
oush (V)

## SANDWICH & BREADS

[CRYSTAL SANDWICH (G, D)]

Chicken, Beef Bacon, Cheese, French Fries

[STEAK SANDWICH (G, D)]

Beef Tenderloin, Gruyère Cheese, Dijon Mustard, Mushroom

[GRILLED FOCACCIA BREAD (G, D)]

Grilled Mediterranean Vegetables, Feta Cheese, Basil Pesto

[CIABATTA BREAD “PAN BAGNAT”(G)]

Tuna “Nicoise” French Beans, Egg, Bell Pepper, French Fries

[SMOKED SALMON ON RYE (G, D)]

Cream Cheese, Chives, Rucola & Chives

[BEEF BURGER “WAGYU” (G, D)]

Gruyère Cheese, Tomato, Pickled Cucumber, French Fries

[BEEF FRANKFURTER]

French Baguette, Red Onion Marmalade, Sweet Grain Mustard

## PASTA & MAIN

[PENNE ARRABIATTA]

Spicy Tomato Sauce, Italian Parsley (G, V)

[LINGUINE “FRUTTI DI MARE”]

White Wine, Prawns, Scallops, Mussels, Clams, Fresh Herbs (G, S, A)

[SPAGHETTI ALFREDO]

Parmesan Cheese (D, G)

[GRILLED FISH OF THE DAY  
“CHIPS”]

Grilled vegetables, Tartar Sauce, Lemon (G)

[GRILLED SEAFOOD PLATTER,  
SHARING FOR 2 (S)]

Canadian Lobster, Sea Bass, U10 Prawns, Grilled Vegetables, Tartare Sauce, Lemon

[GRILLED RIB EYE  
“BLACK ANGUS”]

Summer Vegetables, French Fries, Béarnaise (G)

[MIX GRILL PLATTER,  
SHARING FOR 2]

Lamb cutlet, Chicken Shish Taouk, Onion & Sumac Salad

## SWEETS

[FRESHLY CUT FRUIT PLATTER]

[SEEDLESS WATERMELON]

[FRESH STRAWBERRIES 250G]

Served with Pistachios and Chocolate Sauce (D)

[FRUIT PAVLOVA]

[CHOCOLATE BROWNIE]

Pistachio Ice  
Cream

[KILINCHY ICE CREAM]

all natural Ice cream (125 ml)  
Ask your waiter of the selection

\*(D) Contains Dairy, (G) Contains Gluten, (S) Contains Shellfish, (V) Vegetarian, (A) Contains Alcohol,  
(N) Contains Nuts

\*All prices are inclusive of 10% municipality fee and 10% service charge

\*All Prices are in AED

# RAW BAR

## [ BEEF CARPACCIO ]

Beef carpaccio, served with parmesan, roquette, capers, baby artichoke, truffle chop, truffle oil, sea salt and sprinkled with black pepper

## [ OYSTERS NATURAL ]

6 pieces.

Served with red vinegar and shallots or lemon wedges

## [ SEA BASS USUZUKURI ]

Sea Bass, daikon, carrot, lemon, tomato confit, red round radish, green and red chilli, spring onion

## [ SEARED BEEF PEPPER ]

Beef Wagyu, pickled onion, pomelo, watercress purée, dijon mustard, pepper mix, honey, salt orange, watercress

## [ BEEF TARTARE ]

## [ TUNA TARTARE ]

(Prepared at the table)

## [ SALMON TARTARE ]

(Prepared at the table)

## [ CALIFORNIA ROLL ]

Crab mix, dragon ginger, cucumber, avocado, tobiko, yukari shiso, white and black sesame seeds, soy mayo, shiso dressing with Xantana, rice and seaweed

## [ DRAGON ROLL ]

Eel Kabayaki, boiled prawn mix, avocado, sansho, white sesame seeds, cucumber, tenkasu, ikura, eriyaki sauce, rice and seaweed

## [ GARDEN ]

Pickled daikon, cucumber, asparagus, avocado, radish, truffle chop, truffle oil, yukari, rice and seaweed

## [ SPICY LOBSTER ]

Lobster, chili mayo, lobster horseradish cream, horseradish mayo, papaya, tomato, asparagus, orange, rice and seaweed

## [ SALMON AVOCADO ]

Salmon, avocado, cucumber, spring onion, soy mayo, rice and seaweed

## [ SPIDER ROLL ]

Soft shell crab, sweet soy glaze, pea shoot, mango, cucumber, coriander, cashews, tomato, rice and seaweed

## [ SPICY TUNA ]

Tuna mix, cucumber, shiso, tobiko, white sesame seeds, chilli, avocado, rice, seaweed, and 7 spice

## [ PRAWN TEMPURA ]

Crispy prawns, spicy mayo, hot sauce, cucumber, lolo rosso, shiso, pomelo, tenkasu, Shichimi pepper, rice and seaweed

## [ NIGIRI ]

Salmon  
Tuna akami  
Tuna toro  
Scallop  
Yellowtail  
Unagi Eel  
Ebi tiger prawns  
Sea Bass

## [ SASHIMI ]

Salmon  
Tuna akami  
Tuna toro  
Scallop  
Yellowtail  
Unagi Eel  
Sea Bass

## [ CAVIAR ]

(Served with Shallots, Cream Cheese, Chives, and Crackers or Bread)

10 grams  
20 grams  
30 grams  
50 grams

## [ PLATTERS ]

12 pieces  
24 pieces  
36 pieces