

OYSTERS

Fresh Oysters Served on Crushed Ice

With Mignonette, Lemon, Tabasco

Roumegous	32
Fine de Claire	30
Dibba Bay	25

RAW SELECTION

Salmon Carpaccio (G) 80

Cucumber, Caper, Grapefruit Segments, Dill, Crispy Fregola

Seabream Carpaccio (N) 80

Peach, Green Apple, Almonds, Pink Pepper, Lemon Vinaigrette

Yellow Fin Tuna Tartar (G) 85

Avocado, Bell Pepper, Crispy Shallots, Citrino EVO

Angus Beef Carpaccio (D, N) 90

Truffle Mousse, 24-Months Parmigiano Reggiano, Rocket, Hazelnuts

STARTERS

Marinated Olives 60

Lemon and Orange Zest, Oregano, Citrino EVO

Chicory Salad (D, N) 70

Pear, Goat Cheese, Pickled Walnuts, Chives, Walnuts Dressing

Panzanella Salad (D, G) 70

Heirloom Tomato, Taggiasca Olive, Cucumber, Red Onion, Feta, Croutons, Citrus Dressing

Prawns Saganaki (D, G, S) 95

Sautéed Prawn, Feta, Tomato, Garlic, Parsley, Bread Croutons

Crispy Calamari (G) 80

Basil Salt, Rosemary Mayonnaise, Lime

Gran Fritto Misto (G, S) 125

Crispy Soft-Shell Crab, Prawn, Whitebait, Calamari, Zucchini, Aioli

Burrata (D, G) 90

Datterino Tomato, Fig, Sourdough Bread

Oven Baked French Brie (D, G, N) 95

Sundried Tomato, Walnuts, Brown Bread, Organic Honey

PASTA AND RISOTTO

- Pesto Mezze Maniche (D, G, N)** 90
Basil and Pistachio Pesto, Green Beans, Potato, Confit Tomato
- Mushroom Risotto (D)** 105
Wild Mushroom, Winter Truffle, 24-Months Parmigiano Reggiano
- Seafood Fregola (G, S)** 145
Octopus, Prawn, Calamari, Clam, Mussel, Saffron
- Clams Linguine (A, G, S)** 130
White Wine, Garlic, Oil, Chili Pepper
- Seafood Spaghetti (G, S)** 160
Mixed Seafood, Datterino Tomato Sauce
- Crab Rigatoni (G, S)** 145
Picked White Crab, Zucchini, Datterino Tomato Sauce, Amalfi Lemon
- Lobster and Shrimp Ravioli (D, G, S)** 160
Asparagus, Confit Tomato, Lemon Butter Emulsion

FROM THE SEA

- Seafood Soup (D, G, S)** 135
Mediterranean Stew, Seabass, Clam, Mussel, Sourdough Crouton, Saffron Aioli
- Fish and Chips (G)** 130
Battered Cod Fish, French Fries, Apple and Fennel Salad, Tartare Sauce
- Grilled Salmon (D)** 140
Fennel Purée, Shaved Fennel and Orange Salad, Taggiasca Olive
- Pan Seared Seabass (D)** 175
Braised Endive, Carrot and Orange Emulsion, Dill
- Sautéed Mussels 500 gr (A, D, G, S)** 135
White Wine, Garlic, Parsley, Chili Pepper, Bread Croutons
- Grilled Octopus (D)** 145
Barley, Parsley Pesto, Amalfi Lemon Aioli
- Salt Crusted Sea Bass 1000 gr (D)** 425
Oven Baked Whole Seabass, Salad, Dill, Lemon Butter

SEAFOOD MARKET

Selection of Whole Fresh Fish or Seafood

Sold by 100 gr at Market Price. Please Ask Your Waiter for the Seasonal Fresh Catch Of The Day. Jospier Grilled served with your choice of sauce.

Sauces

- Lemon Butter sauce (D) Mushroom Sauce (D)
Smoked Romesco (G, N) Green Peppercorn Sauce (D)

LOBSTER CLUB

- Whole Lobster (700-800 gr)** 420
- Half Lobster (350-400 gr)** 210
- Lobster Spaghetti (G, S)**
Lobster Spaghetti, Datterino Tomato Sauce, Fresh Basil
- Lobster Salad (S)**
Poached Lobster, Baby Salad, Mango, Cucumber, Red Radish, Lemon Dressing
- Grilled Lobster (D, S)**
Garden Salad, Lemon Butter Sauce

FROM THE LAND

- Roasted Corn Fed Chicken** 130
Spicy Diavola, Potato, Baby Pepper, Salmoriglio
- Grilled Lamb Chops (D)** 170
Green Peas, Mint, Baby Beetroot, Jus
- Black Angus Rib-Eye 300 gr (D)** 240
Rocket, Cherry Tomato, Parmesan, Aged Balsamic
- Prime USDA Beef Tenderloin 220 gr (D)** 220
Hasselback Potato, Broccolini, Jus
- Veal Milanese (D, G)** 275
Breaded Veal Cutlet, Cherry Tomato, Rocket, 24-Months Parmigiano Reggiano

(S) Shellfish (N) Contains Nuts (G) Gluten (A) Alcohol (D) Dairy

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SIDES

Roasted Potato	45
Garlic and Chili Charred Broccolini	45
Sautéed Mushrooms	45
Mix Grilled Vegetables	45
Truffle Mash Potato (D)	70
Truffle Fries (D)	75

PIZZAS

Margherita (D, G) Tomato, Mozzarella, Basil	95
Diavola (D, G) Beef Salami, Mozzarella, Pecorino, Tomato Sauce, Chili Pepper	110
Mediterranean (D, G, N) Grilled Vegetables, Artichoke, Mozzarella, Basil Pesto	100
Chicken Pesto (D, G, N) Chicken, Asparagus, Mozzarella, Basil Pesto	100
Seafood (D, G, S) Mixed Seafood, Mozzarella, Tomato Sauce	125
Tartufo (D, G) Fresh Truffle, Seasonal Mushroom, Rocket, 24-Months Parmigiano Reggiano	145
Burrata (D, G) Whole Burrata, Grilled Eggplant, Tomato Sauce, Basil Pesto	150
Quattro Formaggi (D, G) Mozzarella, Gorgonzola, 24-Months Parmigiano Reggiano, Provola, Ricotta	125
Quattro Stagioni (D, G) Turkey Ham, Seasonal Mushroom, Artichoke, Taggiasca Olive, Mozzarella, Tomato Sauce	130
Calzone (D, G) Turkey Ham, Wild Mushroom, Mozzarella Ricotta Cheese, Tomato Sauce	140



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• DESSERT MENU •

Vanilla Crème Brûlée (D, G)

Custard Creme glazed with Caramelized Sugar,
Mix Berries, Hazelnut Gelato
AED 55



Tiramisu (D, G)

Ladyfingers Biscuit, Mascarpone Cream, Coffee
AED 55

Strawberry Mille Feuille (D, G)

Caramelized Puff Pastry, Diplomat Cream,
Strawberry Compote
AED 55

Chocolate Zuccotto (D, G, N)

Chocolate Caramelized Nuts, Gianduja, Cherry,
Burnt Milk Gelato
AED 65



Ricotta Cheesecake (D, G, N)

Soft Ricotta Cheesecake, Red Berry Compote,
Sicilian Pistachio Gelato
AED 65

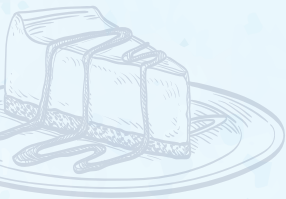
Gelato and Sorbet Selection (D, G)

Vanilla, Chocolate, Pistachio, Strawberry, Mango,
Lemon, Lime & Mint
AED 15 Per scoop



Fruit Platter

Selection of Seasonal Sliced Fruits
AED 65



Artisan Cheese Selection (D, G, N)

Crackers, Dried Fruits, Jam
AED 110

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THE CLASSIC COCKTAILS

YOU NAME IT, WE MAKE IT

Morning Negroni

Tanqueray Gin, Campari, Tia Maria Coffee Liqueur,
Caramel Syrup

60

Bourbon Julep

Jim Beam, Amaretto, Maraschino Cherry,
Lemon Juice, Mint Leaves

60

Mediterranean Breeze

Basil and Rosemary infused Gin,
Lemon Juice, Tonic Water

60

Caribbean Punch

White Rum, Peach Schnapps, Pineapple
and Strawberry Juice

60

Passion Fruit Martini

Gin, Martini Bianco, Passion Fruit Syrup
and Grenadine

60

Black Forest Spritz

Gin, Prosecco, Mix Berries, Raspberry Puree
and Syrup, Soda

60

Spicy Sour

Red Chili modeled Tequila, Grapefruit Juice,
Lime, Agave Egg White
(Let us know your spiciness preference)

60

Apple Ginger Splash

Jim Beam Whiskey, Pomme Vert Apple Liqueur,
Home-Made Ginger and Honey Syrup, Beer Foam

60

Watermelon Bitter

Vodka, Aperol, Fresh Watermelon, Orange
and Lemon Juice

60

WHITE WINES

Glass

Bottle

Crisp and Refreshing

De Bortoli, Semillon-Chardonnay, Riverina, Australia 52 240

Corte Giara, Pinot Grigio delle Venezie IGT, Italy 65 300

Tyrso, Vermentino, Sardinia, Italy 360

Viña Pomal, Viura-Malvasia, Rioja, Spain 360

Mongris, Marco Felluga, Pinot Grigio, Collio, Italy 530

Mâcon-Villages 'Chameroy', Louis Latour, Bourgogne, France 550

Smooth and Elegant

Sangre de Toro, Verdejo, Castilla y Leon, Spain 270

Casillero del Diablo, Sauvignon Blanc, Chile 60 280

L'QbA Dr. Loosen, Riesling, Mosel, Germany 340

Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand 85 400

Cossetti Gavi di Gavi, Cortese, Piedmont, Italy 420

Hugel et Fils, Gewurztraminer, Alsace, France 630

Character and Complexity

Drouhin-Vaudon, Joseph Drouhin, Petit Chablis, Chardonnay, Burgundy, France 95 460

Castello di Pomino Bianco, Frescobaldi, Chardonnay, Tuscany, Italy 490

Mullineux, Chenin Blanc, Swartland, South Africa 530

Winkl, Terlano, Sauvignon Blanc, Alto Adige, Italy 650

Pascal Jolivet, Sancerre, Loire, France 750

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 950

RED WINES

Glass Bottle

Simple Way

De Bortoli, Shiraz-Cabernet, Riverina, Australia	52	240
Da Luca, Nero d'Avola, Sicily, Italy		250
Primitivo di Manduria, Puglia, Italy	58	270
Sangre de Toro, Granacha, Catalunya DO, Spain		270
Marques de Caceres, Rioja, Crianza DO, Spain	75	350

Gourmand and Class

Zuccardi Serie A, Malbec, Mendoza, Argentina	62	290
Ruffino, Anziano Chianti Classico, Sangiovese, Tuscany, Italy		420
Chateâu Vieille Tour la Rose, St. Emillon Grand Cru, Boardeaux, France		550
Mullineux, Syrah, Swartland, South Africa		590
Luigi Righetti, Amarone della Valpolicella, Veneto, Italy		720

Powerful and Expressive

Oyster Bay, Merlot, Marlborough, New Zealand	85	400
Terrazas de los Andes, Malbec, Mendoza, Argentina		520
La Vignee, Bouchard Pere and Fils, Pinot Noir, Bourgogne, France		580
Terlano, Pinot Noir, Alto Adige, Italy		650
Pommard, Bouchard Pere and Fils, Pinot Noir, Bourgogne, France		1,150

ROSÉ WINES

	Glass	Bottle
De Bortoli, Cabernet-Syrah, Riverina, Australia	52	240
Cipresseto, Antinori, Sangiovese-Canaiolo, Tuscany, Italy		290
Cuveé Marie Christine, Chateau de L'Aumerade, Cinsault, Côte de Provence, France	78	370
Whispering Angel, Chateau d'Esclans, Grenache-Cinsault, Côte de Provence, France		620

SPARKLING WINES

Champagne

	Bottle
Moet and Chandon, Brut Imperial, Champagne, France	880
Moet and Chandon, Brut Imperial Rosé, Champagne, France	1,080
Ruinart Blanc de Blanc, Champagne, France	1,650
Dom Perignon Brut, Champagne, France	3,350

Sparkling

	Glass	Bottle
Zonin 1821, Prosecco Brut, Veneto, Italy	65	300
Zonin Rosé, Prosecco Brut, Veneto, Italy	65	300
Ferrari Brut, F.lli Lunelli, Trento DOC, Italy		660

APERITIFS

	Shot
Aperol, Campari, Martini Bianco, Martini Rosso, Martini Extra Dry, Pimm's No.1, Fernet Branca	45

BEERS

Bottle



Heineken	42
Corona	42
Heineken 0 (Non - Alcoholic Beer)	35
Kopparberg Lime and Strawberry	65

Drought

	½ Pint	Pint
Heineken	39	56
Heineken Silver	39	56
Stella Artois	39	56
Peroni	39	56
Birra Moretti	39	56



SPIRITS

Gin

Tanqueray	48
Tanqueray 10	52
Botanist	52
Hendrick's	58
Gin Mare	62
Monkey 47	

Vodka



Skyy	48
Absolut	52
Smirnoff	58
Ciroc	60
Belvedere	62
Grey Goose	65

Rhum

Bacardi Superior	48
Bacardi Black	52
Havana 7	52
Captain Morgan Spicy	55



SPIRITS

Shot

Tequila



Patron XO	48
Patron Silver	58
Don Julio Blanco	62
Don Julio Reposado	80

Whiskey

Jim Beam	52
Jameson	55
Jack Daniel's	58



Single Malt

Glenfiddich 12 Years	62
Glenmorangie 10 Years	62
Glenfiddich 18 Years	90

Scotch Whisky

Johnnie Walker Red Label	52
Johnnie Walker Black Label	62
Chivas Regal 12 Years	62
Chivas Regal 18 Years	95

BRANDY AND COGNAC



Torres Gran Reserva	48
Remy Martin VSOP	68
Hennessy XO	85
Hennessy VSOP	180

LIQUEURS

Amaretto, Baileys, Drambuie, Grand Marnier,
Jägermeister, Kahlua, Limoncello, Tia Maria

45



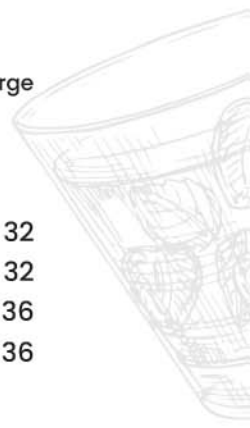
SOFT DRINKS



Pepsi, Diet Pepsi, Mirinda, Seven Up, Diet Seven Up	25
Tonic Water, Soda Water, Ginger Ale	25
Red Bull	40

WATER

	Small	Large
San Benedetto Still	22	32
San Benedetto Sparkling	22	32
VOSS Still		36
VOSS Sparkling		36



HOT BEVERAGES

Espresso	24
Cappuccino, Mochaccino, Café Latte	28
Double Espresso, Americano	28

TEA AND INFUSIONS

English Breakfast, Earl Grey, Green Tea, Chamomile Fresh Mint Tea, Fresh Ginger Tea	25
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DESSERT COCKTAILS

Irish Coffee

Jameson, Hot Coffee, Brown Sugar

60

Espresso Martini

Vodka, Kahlua, Chilled Espresso, Crème de Cacao

60

MOCKTAILS

Ginger Bitter Fizz

Fresh Grapefruit Juice, Ginger and Rosemary,
Ginger Ale

40

Mexican Lemonade

Fresh Lemon Mint Juice, Cucucumber,
Lime and Sprite

40

Tropicana

Fresh Mango and Pineapple Juice,
Mint Leaves, Ginger Ale

40

Summer

Fresh Orange and Watermelon Juice,
Peach Schnapps

40

Passion Heart

Fresh Passion Fruit and Orange Juice, Strawberries

40

Strawberry Fields

Strawberry and Pineapple Juice blended
with Banana and Coconut Cream

40

FRESH JUICES

	Small	Large
Orange	30	45
Pineapple	30	45
Lemon Mint	30	45
Watermelon	30	45
Mixed Juice	30	45

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• PLATED BRUNCH MENU •

AED 250 soft beverage package,
AED 375 house beverage package

STARTER

Mushroom Arancini (D, G)

24-Months Parmigiano Reggiano

Yellow Fin Tuna Tartar (G)

Avocado Mousse, Crouton

Crispy Calamari Cone (G)

Basil Salt, Rosemary Mayonnaise, Lime

Panzanella Salad (D, G)

Heirloom Tomato, Taggiasca Olive, Cucumber,
Red Onion, Feta, Croutons, Citrus Dressing

MAIN COURSE

Prawn Fregola (D, G, S)

Saffron, Sundried Tomato

Grilled Mixed Seafood Platter (D, G, S)

Salmon, Seabass, Calamari, Clam, Mussel

Sautéed Vegetable

Mashed Potato (D)

DESSERT

Tiramisu (D, G)

Ladyfingers Biscuits, Mascarpone Cream, Coffee

Strawberry Mille-Feuille (D, G)

Caramelized Puff Pastry, Diplomat Cream,
Strawberry Compote



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SPRITZ SELECTION

45

Dr. Hugo

Roku Gin, Elderflower Syrup, Fresh Mint,
Bubbles, Soda

Amalfi Spritz

Limoncello, Lemon Cordial, Bubbles, Soda

Provence Spritz

Vodka, Lavender and Rose Syrup, Lemon, Bubbles, Soda

Black Forest Spritz

Gin, Mix Berries, Raspberry Purée and Syrup, Bubbles, Soda

Tropical Spritz

Rhum, Passion Fruit Purée, Vanilla Syrup, Bubbles, Soda

À LA CARTE APERITIVO BITES

Fried Gnocchi (D, G)

Fried Pizza Dough, Pesto and Sundried Tomato Dipping

25

Arancini (D, G)

Wild Mushrooms Arancini, Black Truffle,
Pesto Sauce (3 Pcs)

30

Bruschetta (D, G)

Sliced Bread Baguette, Tomatoes, Fresh Basil (2 Pcs)

30

Dibba Bay Oyster (S)

Fresh Oyster Served on Crushed Ice, Mignonette,
Lemon, Tabasco

25 (1 pc) | 120 (6 pcs) | 220 (12 pcs) | 420 (24 pcs)

(A) Alcohol (D) Dairy (G) Gluten (N) Nuts (S) Shellfish

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• BUSINESS LUNCH •

AED 135 per person including a Coffee or Tea

STARTER

Crispy Calamari (G)

Basil Salt, Rosemary Mayonnaise, Lime

Seabream Carpaccio

Castelvetrano Olive, Orange, Pink Pepper,
Puffed Quinoa

Chicory Salad (D, N)

Figs, Goat Cheese, Pickled Walnuts, Chives, Walnuts
Dressing

Burrata (D, G, N) + 20 AED

Cherry Tomato, Basil Pesto, Lemon Compote,
Focaccia Bread

MAIN COURSE

Mushroom Risotto (D)

Wild Mushroom, Black Truffle

Roasted Corn Fed Chicken

Spicy Diavola, Stewed Pepper Sauce

Prawn Fregola (G, D, S)

Saffron, Sundried Tomato

Pan Seared Seabass (D) + 35 AED

Braised Endives, Carrot and Orange Emulsion, Dill

DESSERT

Classic Tiramisu (D, G)

Ladies Fingers Biscuits, Coffee, Mascarpone Cream

Vanilla Crème Brûlée (D, G, N)

Custard Crème glazed with Caramelized Sugar, Mix
Berries, Hazelnut Ice Cream

Fruit Platter

Selection of Seasonal Sliced Fruit

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