

Oysters

Fresh Oysters Served on Crushed Ice (SF)

With Mignonette, Lemon, Tabasco

Dibba Bay

25

Fine de Claire

30

raw bar

Angus Beef Tartare (N, G, D, E) 95

Black Truffle, Quail Egg, Rucola, Hazelnut, Mustard

Tartare Trio (SF, F, E, D) 100

Tuna, Capers, Olives, Basil, Salmon, Cucumber, Sour Cream, Keta Caviar, Langoustine, Tomato, Citrus, Caviar Mint

Beef Carpaccio (E, G) 100

Fried Egg Yolk, Caviar, Chives

Pistachio Seared Tuna (F, G, N, S) 105

Mango, Apple, Shallot, Basil, Passion Fruit Dressing

starters

Parmesan Croquette (V, G, D) 80

Parmigiano Reggiano 24-Month, Fior Di Latte Mozzarella, Parmesan Sauce

Crispy Calamari (SF, G, E) 85

Basil Salt, Basil Aioli, Lime

Chicory Salad (V, G, N, D) 70

Goat Cheese, Fig, Pickled Walnut, Chives, Walnut Dressing

Panzanella Salad (V, G, N, D, E) 70

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

Pomodoro Tatin (N, G, D) 110

Nori Marinara Mille-Feuille Bruschetta

Burrata (G, D, E) 95

Tomato, Basil,

Add Langoustine Crudo (SF) 110

Gran Fritto Misto (SF, F, G, E) 125

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

Grilled Octopus (F, D) 110

Potato Foam, Basil Oil

Sautéed Mussels 500 Gr. (SF, G, D, E) 110

Garlic, Parsley, Chili Pepper, Croutons, Extra Virgin Olive Oil

Canadian Lobster Salad (SF) 210/420

300 Gr. Half / 600 Gr. Whole

Poached Lobster, Baby Salad, Mango, Cucumber, Red Radish, Lemon Dressing

soups

Cauliflower Truffle Potage (V, D, G, E) 75

Soft Boiled Egg, 24 Month Aged Parmesan, Black Truffle, Croutons

Seafood Soup (SF, F, G, D, E) 135

Mediterranean Stew, Seabass, Clam, Mussel, Sourdough Crouton, Saffron Aioli

pasta and risotto

Ricotta and Spinach Ravioli (V, N, G, D) 95

Buffalo Ricotta, Parmesan, Spinach, Pelati Tomato Sauce, Basil

Gambero Rosso Saffron Risotto (SF, D, S) 135

Prawn Bisque

Mussels Orecchiette (SF, G, D) 115

Shaved Garlic, Broccolini, Red Chili

Canadian Lobster Spaghetti (SF, G, D) 210 / 420

300 Gr. Half / 600 Gr. Whole
Datterino Tomato, Bisque, Basil

Octopus Gnocchi (F, G, D) 160

Octopus Ragù, Red Cabbage Foam, Lemon Scent

Prawns Spaghetti (SF, G) 150

Asparagus, Datterino Tomato, Bisque, Amalfi Lemon

Truffle Tagliolini (V, G, D, E) 130

Free Range Egg Tagliolini, Black Truffle, 24-Months Parmigiano Reggiano Sauce

from the land

Roasted Corn Fed Baby Chicken (D, G, S) 130

Corn Purée, Crunchy Corn, Balsamic Dressing

Pistachio Crusted Lamb Chops (N, G, S) 170

Pistachio, Artichoke, Mint, Lamb Jus

USD Grain-Fed T-Bone Steak (D, G, S) 325

500 Gr.

Roasted Potato, Rucola, Beef Jus

Prime USDA Beef Tenderloin (N, D, G, S) 265

240 Gr.

Dried Fruits, Pine Nuts, Goat Cheese, Fig, Allumette Potato, Jus

Veal Milanese (N, G, D) 275

Breaded Veal Cutlet, Cherry Tomato, Rucola, 24-Months Parmigiano Reggiano, Pesto Aioli

boardwalk

• À LA CARTE MENU •

from the sea

Seabass Milanese (F, G, D, E, S) 185

Breaded Seabass, Datterino Tomato, Rucola, Redcurrant Ketchup

Fish and Chips (F, G, E, S) 135

Battered Cod, French Fries, Apple and Fennel Salad, Tartar Sauce

Grilled Canadian Lobster (SF, D) 210 / 420

300 Gr. Half / 600 Gr. Whole
Garden Salad, Lemon Butter Sauce

Grilled Salmon (F, D) 145

Baby Carrots, Orange-Carrot Sauce

Salt Crusted Seabass 1000 Gr. (F, D) 425

Oven Baked Whole Sea Bass, Tomato, Fennel Salad

Pan Seared Seabass (F, N, D) 185

Aubergine Purée, Sautéed Spinach, Pearl Onion, Peanut Sauce

Sautéed Baby Squid (F, N) 150

Rucola, Datterino Tomato, Almond, Balsamic Glaze

fish and seafood market

Please ask your waiter for the seasonal fresh catch of the day

Selection of whole fresh fish or seafood that are sold by 100gm at Market Price

Josper Grilled served with your choice of sauce

Lemon Butter Sauce (D)

Mushroom (D)

Peppercorn (D)

Chef's Special (SF) Shellfish (F) Fish (N) Nuts (G) Gluten (D) Dairy (E) Egg (S) Soya (Pork)

All prices are in AED and inclusive of 10% service charge, 7% Municipality fees and 5% VAT

sides

Roasted Potato (V, D) 45

Sautéed Mushroom (V, D) 45

Garlic and Chili Charred Broccolini (V, D) 45

Asparagus, Butter and Lemon (V, D) 50

Truffle Mashed Potato (V, D) 60

Truffle Fries (V, D) 60

Cauliflower Gratin (V, N, G, D) 55

pizzas

Pistachio Mortadella (N, G, D, Pork) 145

Tomato, Mozzarella, Basil, Pistachio Sauce

Margherita (V, G, D) 85

Tomato, Mozzarella, Basil

Diavola (G, D) 105

Beef Salami, Tomato, Mozzarella, Smoked Provolone, Chili

Mediterranean (V, N, G, D) 100

Grilled Vegetables, Artichoke, Mozzarella, Basil Pesto

Prawn (SF, N, G, D) 115

Tomato, Asparagus, Mozzarella, Basil Pesto

Truffle (V, G, D) 145

Black Truffle, Mushroom, Mozzarella, Rucola, 24-month Parmigiano Reggiano

Burrata (V, N, G, D) 135

Tomato, Grilled Eggplant, Basil Pesto

Cheese & Honey (V, N, G, D) 105

Mozzarella, Gorgonzola, Parmesan, Provolone, Ricotta, Organic Honey, Walnut

Quattro Stagioni (G, D) 115

Turkey Ham, Tomato, Mushroom, Artichoke, Taggiasca Olive, Mozzarella

Chicken (N, G, D) 105

Mozzarella, Basil Pesto

Calzone (G, D) 110

Turkey Ham, Tomato, Mozzarella, Ricotta, Garlic, Basil



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• À LA CARTE MENU •

dessert



Warm Chocolate Mousse (G, D, E) 60
Warm Molten Chocolate Mousse, Vanilla Ice Cream

Tiramisu (G, D, E) 55
Espresso Soaked Ladyfingers, Mascarpone Cream,
Cocoa Powder

Tropical Panna Cotta (N, G, D, E) 55
Coconut Panna Cotta, Seasonal Fruits,
Ginger Crumble, Citrus Zest

Tonka Crème Brûlée (G, D, E) 55
Tonka Bean Crème, Caramelized Sugar Crust

Gelato and Sorbet Selection (N, G, D, E)
Vanilla, Chocolate, Pistachio, Hazelnut,
Strawberry, Mango, Lemon & Mint
AED 15 Per Scoop



Fruit Platter 60
Selection of Seasonal Sliced Fruits

Artisan Cheese Selection (N, G, D) 110
Crackers, Dried Fruit, Jam



(SF) Shellfish (F) Fish (N) Nuts (G) Gluten (D) Dairy (E) Egg (S) Soya
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