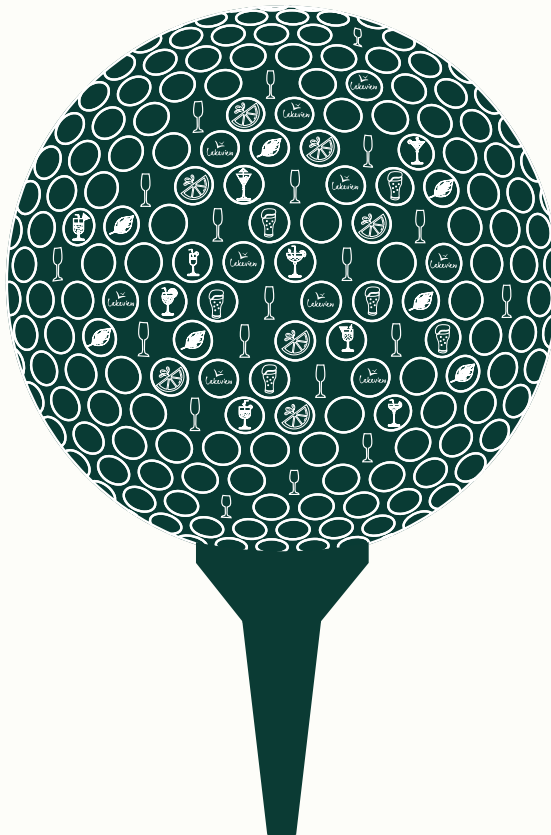


LAKEVIEW

À la Carte

MENU

Offering a thoughtfully curated menu blending contemporary dishes with timeless favourites. From ocean-fresh seafood to premium meat selections and handcrafted pastas, every plate reflects elegance and precision. Dine in a serene setting overlooking the iconic Dubai Creek.



STARTERS & SALADS

Clam Chowder (G, D, SF) 60
Potatoes, Leeks, Carrots, Clam
Stock, Toasted Lotus Loaf

Beef Carpaccio (G, D, N) 85
Mushroom Duxelles, Truffle
Ponzu, Toasted Hazelnut, Parmesan,
Crouton, Balsamic

Lobster & Potato (G, D, SF, E) 95
Poached Canadian Lobster, New
Potato, Soft-Boiled Quail Eggs, Green
Onions, Sweet Peas, Sour Cream,
Lobster Bisque, Chives, Potato Chips

Crispy Calamari (G, S, E) 75
Curry Leaves, Red Chilli, Preserved
Lemon Garlic Aioli

Tomato & Stracciatella (V, G, D, N) 80
Semi-Dried Tomato, Cheese, Peanuts,
Flax Seed Croutons, Basil Oil,
Cold-Pressed Olive Oil, Aged
White Balsamic

**Lakeview Signature
Prawn Cocktail** (G, D, SF, E) 90
Poached Gulf Tiger Prawns, Avocado
Purée, Lobster and Prawn Mayonnaise,
Keta Caviar

**Salt-Baked Beetroot &
Caramelised Onion Tart** (V, G, D) 75
Herbed Goat Cheese, Puff Pastry,
Black Figs, Beetroot, Aged Balsamic
Dressing

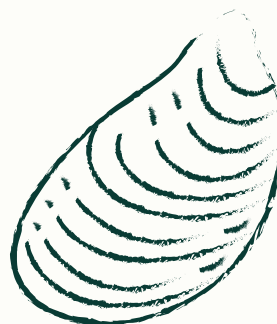
**Salmontini Smoked Salmon
Cream Dip** (G, D, S) 65
Candied Orange, Dill, Salmon Roe,
Pickled Fennel & Apple Salad,
Sourdough Toast

**“Dingly Dell” Sticky
Pork Ribs** (G, D, P) 85
Pork Scratchings, Chunky Apple Sauce

Caesar Salad (G, D, S, E) 60
Baby Gem Lettuce, White Anchovies,
Croutons, Veal Bacon, Caesar Dressing
ADD Corn Fed Chicken Breast 15
ADD Sautéed Prawns 20
ADD Salmontini Smoked Salmon 25

Arabic Bowl (V, G, D) 75
Homemade Falafel, Fenugreek-Roasted
Squash, Smashed Avocado,
Sunflower Seeds, Pickled Beetroot,
Hummus, Fennel & Rocket Salad,
Zaatar Vinaigrette

Poke Bowl (G, N, S) 105
Choice of:
Yellowfin Tuna, Salmon or Tofu
White Rice or Brown Rice
Unagi Sauce, Edamame, Daikon,
Pickled Turnip, Pickled Ginger,
Truffle Ponzu, Sesame



Tuna Niçoise Salad (S, E) 85
Baby Potato, Soft-Boiled Quail Egg,
Roasted Pepper, Semi-Dried Tomato,
French Green Beans, Tapenade,
Anchovy, Baby Gem Lettuce

Market Salad (V, D, N) 80
Spiced Halloumi, Chopped Kale,
Baby Gem Lettuce, Avocado, Quinoa,
Cucumber, Toasted Pistachio & Almond,
Cranberry, Radish, Semi-Dried Tomato,
Pomegranate Dressing

MAIN COURSES

All Day English

Breakfast *(G, D, E, P)* 80

Two Eggs Cooked any Style, Grilled Tomato, Portobello Mushroom, Hash Brown, Baked Beans, Streaky Pork Bacon, Cumberland Pork Sausage, Brown or White Toast

Fish & Chips *(G, D, S, SF, E)* 115

“Espuma” Crispy Battered Atlantic Cod, Lobster Tartar Sauce with Keta Caviar, Lemon, French Fries

Braised Lamb Shank *(G, D)* 135

Champ Potato, Truffle Honey Baby Carrot & Parsnip, Crispy Onion Rings

Salmon Goodness Bowl *(G, N, S)* 135

Datterino Tomato, Quinoa, Avocado, Baby Spinach, Pickled Cucumber, Chives, Sumac & Pomegranate, Unagi Sauce

Papa Sittas Meatball Rigatoni *(G, D)* 125

Stracciatella, Tomato, Basil, 24-Month Aged Parmesan, Cold-Pressed Olive Oil

Vongole Linguine *(G, D, SF)* 120

Clams, Parsley, Garlic, Lemon Zest, Cold-Pressed Olive Oil

Baked Ricotta & Potato

Gnocchi *(V, G, D)* 105

Four Cheese Sauce, Grilled Asparagus, Parmesan Crisp

Pan-Seared Line-Caught

Sea Bass *(G, D, S, SF)* 145

Fregola, Bouillabaisse, Grilled Asparagus, Chive Oil

Veal Milanese *(G, D)* 135

Datterino Tomato, Shaved Parmesan, Rocket, French Fries

Grilled Tiger Prawns *(D, SF)* 120

Stir-Fry Broccolini, Lemon Butter Sauce

Classic French “Steak Frites” *(D)* 165

Grain-fed Prime Beef, Café de Paris Butter, Roasted Garlic, French Fries

BBQ Pork Ribs Full Rack /

Half Rack *(G, E, P)* 125 half / 195 full

Apple and Fennel Salad, Coleslaw, Sweet Potato Fries

Salted Cod Fish Cake *(G, D, S, E)* 115

Breaded Cake, Mixed Lettuce, Grilled Asparagus, Poached Egg, Lemon Hollandaise

Lamb Chops *(D)* 145

Pumpkin Orange Purée, Pea & Mint Cream, Fondant Potato, Sautéed Wild Mushroom

Pickle-Brined Corn Fed

Chicken Katsu *(D)* 135

Alfalfa Sprout Salad, Pickled Cucumber, Ginger Bok Choy

SIDES

Champ Pomme Purée *(V, D)* 35

Sautéed French Beans, Toasted Almond *(V, D, N)* 35

Buttered Asparagus, Confit Onions *(V, D)* 45

Sautéed Wild Mushroom *(V, D)* 45

Broccolini, Chilli, Ginger *(V, D)* 35

Parmesan Truffle Fries *(V, D)* 45

Sweet Potato Fries *(V)* 45

French Fries *(V)* 35



SANDWICH

Mushrooms on Toast *(V, G, D, N)* 65

Sautéed Wild Mushroom, Semi-Dried Tomato, Toasted Almond, Rocket & Parmesan Salad, Truffle Cream Cheese, Toasted Multigrain Bread

Lakeview Club Sandwich *(G, D, E)* 85

Corn Fed Chicken Breast, Veal Bacon, Fried Egg, Gruyère, Tomato, Baby Gem Lettuce, Truffle Mayonnaise, French Fries

The Creek Side Burger *(G, D, E)* 95

Semi-Dried Tomato, Caramelised Onions, Raclette Cheese, Baby Gem Lettuce, Truffle Dijon Aioli, French Fries

"Porchetta" BLT Sandwich *(G, D, N, E, P)* 90

Smoked Crispy Bacon, Prosciutto, Parmesan, Avocado, Tomato, Gem Lettuce, Lemon Garlic Aioli, French Fries

Steak Sandwich *(G, D, N, E)* 95

Beef Tenderloin, Caramelised Onions, Gruyère, Rocket, Baby Gem Lettuce, Basil Pesto, Truffle Dijon Mayo, Ciabatta, French Fries

Open-Faced Shrimp & Avocado Toast *(G, D, SF)* 75

Semi-Dried Tomato, Chimichurri, Pomegranate Vinaigrette, Sourdough Bread

CLUB

Matar Paneer *(V, G, D, N)* 85

Cottage Cheese, Green Peas, Makhana Gravy, Paratha, Pilau Rice, Onion Laccha

Spicy Sri Lankan Coconut Prawn Curry *(G, D, N, SF)* 95

Yellow Coconut Rice, Onion & Chilli Salad, Curry Leaves, Paratha

Butter Chicken *(G, D, N)* 95

Basmati Rice, Paratha, Poppadum, Onion Laccha

Chicken Tikka Skewers *(G, D, N)* 80

Mint Chutney, Masala Fries

Nasi Goreng *(G, D, N, SF, E)* 90

Indonesian Fried Rice, Prawn Satay, Chicken Satay, Fried Egg, Asian Pickles, Prawn Crackers

Singapore Noodles *(G, D, SF, E)* 90

Egg, Shrimp, Chicken, Madras Curry Powder, Mixed Veggies



DESSERTS

Sticky Toffee Pudding 45

(G, D, N, E)
Vanilla Ice Cream, Toffee Sauce, Coconut Shaving

Hazelnut Mille-Feuille 45

(G, D, N, E)
Hazelnut Chocolate Cream, Vanilla Whipped Ganache, Caramelised Hazelnut, Freshly Baked Caramelised Puff Pastry

Choux a la Crème *(G, D, N, E)* 45

Milk Chocolate, Whipped Ganache, Salted Caramel, Chocolate Shavings, Crushed Caramelised Hazelnut, Warm Chocolate Sauce

BEERS & CIDERS

<i>DRAUGHT</i>	<i>½PINT</i>	<i>PINT</i>
Heineken	35	45
Asahi	35	55
Stella Artois	35	50
Peroni	35	55
Moretti	35	45
Amstel Light	35	45
Hoegaarden	35	50
Guinness	35	50
Strongbow	35	45
Tiger	35	50
Löwenbräu		45
Franziskener		45

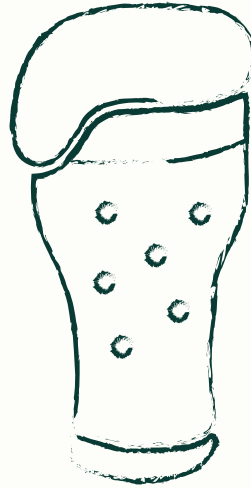
NON-ALCOHOLIC BEERS

Heineken 0,0%	32
----------------------	----

CIDERS

Savanna	45
Thatchers Apple & Blackcurrant	55

<i>BOTTLED BEERS</i>	<i>BTL</i>
Heineken	40
Amstel Light	40
Corona	45
Tiger	40
Kirin Ichiban	40



BAR BITES

Grilled Edamame (V)

Himalayan Black Salt,
Chilli Garlic Sauce 45

Buffalo Chicken Wings (G, D)

½ kg 55 / 1 kg 100
Buffalo Hot Sauce, Carrot & Celery
Crudités, Blue Cheese Sauce

Nachos (G, D)

Tortilla Chips, Cheddar Cheese, Sour
Cream, Guacamole, Beef Chilli,
Jalapeños, Pico de Gallo, Cilantro 65



Vegetable Samosa (G, V, N)

Mint Chutney, Spiced Indian Green
Pea & Potato 40

Chicken Satay Skewers (G, D, N)

Peanut Butter Sauce, Scallion &
Sesame Asian Salad 55

CHAMPAGNE & SPARKLING

	GLS	BTL
Moët & Chandon Imperial Brut, France	190	935
Moët & Chandon Imperial Rosé, France		1,350
Prosecco DOC Zonin, Italy	85	410
Prosecco DOC Rosé Zonin, Italy		410

WHITE WINES

	GLS	BTL		
Araldica, <i>Veneto, Italy</i> Garganega, Pinot Grigio	55	260	Soave Classico, Bolla Retro, <i>Veneto, Italy,</i> Garganega, Trebbiano	340
Campillo, <i>Rioja, Spain</i> Chardonnay	70	335	Chateau Ste Michelle, <i>Columbia Valley, United States,</i> Riesling	385
Feudo Principi di Butera, <i>Sicilia, Italy</i> Insolia	80	385	Beringer Classic, <i>California, United States,</i> Chardonnay, Sauvignon Blanc	395
Touraine, les Eglantines, <i>Sancerre, France</i> Sauvignon Blanc	85	410	Glass Collection Glenelly, <i>Stellenbosch, South Africa,</i> Chardonnay	480
J. Moreau & Fils, <i>Petit Chablis, France</i> Chardonnay	95	460	Message In A Bottle', <i>Toscana Rosso IGT, Italy,</i> Vermentino, Sauvignon Blanc	600
False Bay Windswept, <i>Coastal Region, South Africa,</i> Sauvignon Blanc		270		
Ken Forrester Petit Chenin, <i>Coastal Region, South Africa,</i> Chenin Blanc		310		

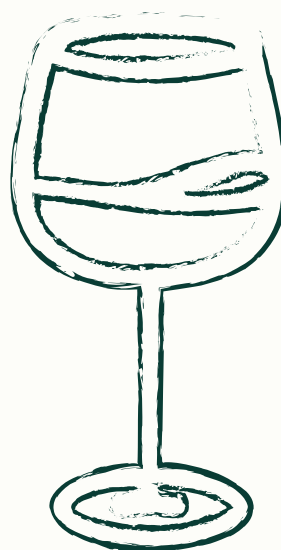
All prices are in UAE Dirhams and are inclusive of 7% municipality fees, 10% service charge and value added tax.

ROSÉ WINES

	GLS	BTL
Condesa de Leganza, Castilla, Spain	55	260
Mud House Rose, New Zealand	70	335
M de Minuty, Côtes de Provence, France		460

RED WINES

	GLS	BTL		GLS	BTL
Grant Burge, Benchmark, <i>South Australia, Australia</i> Shiraz	55	260	'The Gables', Wynns, <i>Coonawarra, Australia,</i> Cabernet Sauvignon		455
Le Fou, <i>Pays d'Oc, France</i> Pinot Noir	65	310	Glass Collection Glenelly, <i>Coastal, South Africa,</i> Merlot		480
Baron De Lestac, <i>Bordeaux, France</i> Bordeaux Blend	75	360	Message In A Bottle' Toscana Rosso IGT, <i>Toscana, Italy,</i> Sangiovese, Syrah, Merlot		600
Feudo Principi di Butera Amira, <i>Sicilia, Italy</i> Nero D'Avola	80	385	Cloudy Bay, <i>Malborough, New Zealand,</i> Pinot Noir		1,150
Altos Ibericos Crianza, <i>Rioja, Spain</i> Tempranillo	85	410			
Fuzion, <i>Mendoza, Argentina,</i> Syrah, Malbec		260			
Vinuva Organic, <i>Puglia, Italy,</i> Primitvo		310			
Campo Maccione Morellino di Scansano, <i>Toscana, Italy,</i> Sangiovese		410			
La Commenda, <i>Chianti DOCG, Toscana, Italy</i> Sangiovese, Cabernet sauvignon, Merlot		430			



All prices are in UAE Dirhams and are inclusive of 7% municipality fees, 10% service charge and value added tax.

COCKTAILS

SIGNATURE COCKTAILS

Figroni

Vanilla Infused Gin,
Fig Infuse Campari, Martini Rosso 75

Lakeview Sangria

Orange Infused Vodka, Red Wine,
Cinnamon, Fresh Cuts Fruits 70

Pina-Daiquiri

White Rum, Malibu,
Pineapple & Lime Cordial 75

Irish Martini

Bailey's, Vodka, Caramel Syrup 70

Guava Tonic

Guava Infused Gin,
Tonic Water 70

Spicy Collin

Tequila, Jalapeño Cordial,
Lime, Soda 80

Club House Cosmo

Gin, Triple Sec, Agave Syrup,
Grapefruit Juice 65

Park Hyatt Negroni

Gin, Campari, Antica Formula, Banana
Liqueur, Cherry Blossom 75

MOCKTAILS

Mint Cooler

Mint, Apple, Cucumber, Lemon 38

Paradise

Passion Fruit, Lemon, Sprite 38

Ginger Fizz

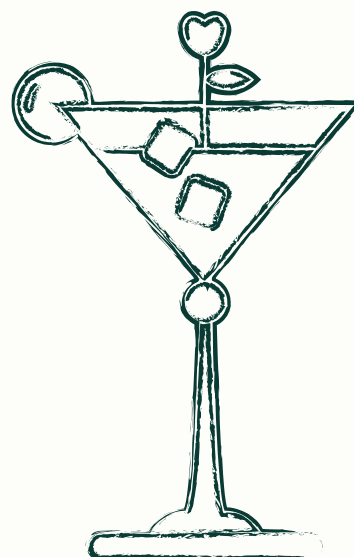
Pineapple, Ginger, Lemongrass,
Passion Fruit, Ginger Ale 38

D@creek

Passion Fruit, Mango, Grapefruit,
Lemonade 38

Dragon Berry

Dragon Fruit, Berries, Orgeat,
Pineapple, Cordial, Ginger Ale 38



WHISKEY

BLEND ED WHISKEY

	GLS	BTL
Chivas Regal 12	75	1750
Chivas Regal 18	150	3250
Chivas Royal Salute	235	5000
JW Red Label	55	1235
JW Black Label	75	1750
JW Double Black	85	1800
JW Blue Label	320	6500

AMERICAN, IRISH, JAPANESE WHISKEY

	GLS	BTL
Jack Daniel's	65	1450
Jameson	75	1350
Woodford Reserve	75	1750

SINGLE MALT WHISKEY

	GLS	BTL
Glenfiddich 12	80	1950
Glenfiddich 15	110	2250
Glenfiddich 18	165	3500
Glenmorangie 10	75	1750
Jura 12	75	1750
Laphroaig 10	85	1800
Macallan 12	110	2350
Macallan 18	355	6000
The Glenlivet 12	80	1950
The Glenlivet 15 French Oak Reserve	100	2000
The Glenlivet 18	175	3700

GIN

	GLS	BTL
Tanqueray Dry	55	1235
Tanqueray 10	70	1550
Bombay Sapphire	55	1235
Bombay Bramble	55	1235
The Botanist	70	1550
Hendrick's	70	1600
Monkey 47	125	2050
Plymouth	60	1400

VODKA

	GLS	BTL
Beluga Noble	90	1900
Belvedere	95	1850
Grey Goose	100	1850
Ketel One	55	1250
Skyy	55	1250

RUM

	<i>GLS</i>	<i>BTL</i>
Bacardí	55	1235
Bacardí Black	55	1235
Bacardí Oakheart	55	1235
Havana Club 3 Años	50	1050
Ron Zacapa 23	135	2800
Sailor Jerry	55	1235

TEQUILA

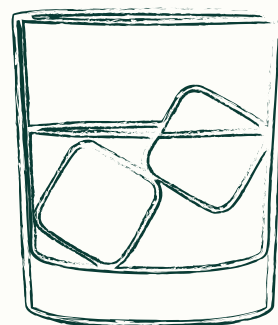
	<i>GLS</i>	<i>BTL</i>
Patron Silver	85	1750
Patron Reposado	105	1950
Patron Añejo	125	2350
Don Julio Blanco	115	1900
Don Julio Reposado	135	2250
Don Julio Añejo	155	3300
Don Julio 1942	395	8500

LIQUORS

Amaretto Dissaronno	55	Campari	60
Bailey's	55	Martini Bianco	60
Jägermeister	55	Martini Rosso	60
Kahlua	65	Martini Extra Dry	60
Sambuca	55	Skinos Mastiha	65
Aperol	60	Patron XO	75

COGNAC

Hennessy VSOP	110
Hennessy XO	275
Remy Martin VSOP	125



SOFT DRINKS

Pepsi, Pepsi Diet	21	Soda	21
Mirinda	21	Ginger Ale	21
7up, 7up Free	21	Ginger Beer	29
Tonic	21	Red Bull	42

SMOOTHIES

Green Machine Spinach, Celery, Broccoli, Mango, Banana, Pineapple	38	Strawberry Split Strawberry, Banana, Papaya, Cherry	38
Acai Kick Banana, Mango, Acai Berry, Blueberry	38	Raspberry Love Raspberry, Blueberry, Banana	38
Mango Paradise Mango, Passion Fruit, Pineapple	38	Tropicolada Coconut, Pineapple, Banana	38
Caribbean Kiss Melon, Strawberry, Mango	38		

FRESH JUICES

	<i>SML</i>	<i>LRG</i>
Orange	30	42
Mango	30	42
Pineapple	30	42
Lemon Mint	30	42
Watermelon	30	42

WATER

	<i>SML</i>	<i>LRG</i>
Evian Still	25	35
Evian Sparkling	25	35
Aquafina Still	12	22

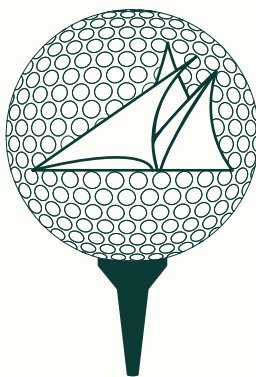
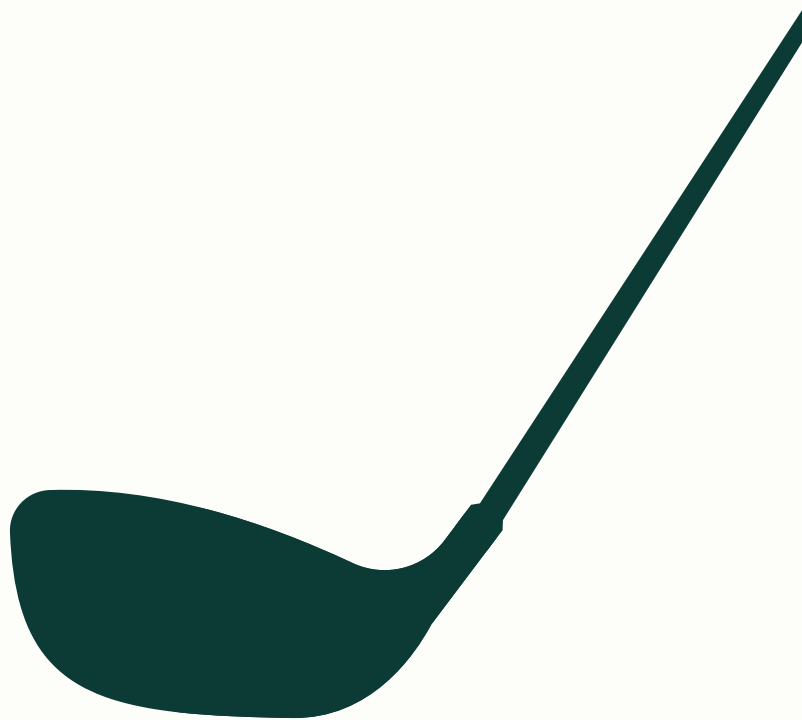
All prices are in UAE Dirhams and are inclusive of 7% municipality fees, 10% service charge and value added tax.

COFFEE

Espresso	25
Double Espresso	28
Americano	28
Cappuccino	30
Latte	30
Hot Chocolate	30
Iced Latte	30
Iced Tea	45

TEA

English Breakfast Tea	30
Earl Grey Tea	30
Jasmine Tea	30
Green Tea Sencha	30
Chamomile Tea	30

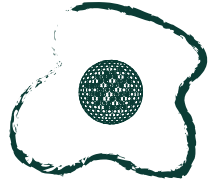


All prices are in UAE Dirhams and are inclusive of 7% municipality fees, 10% service charge and value added tax.

LAKEVIEW

The Breakfast Club

Unlimited Breakfast
AED 95 per person



EGGS

LAKEVIEW BAP *(G, D, E, P)*

Fried Egg, Veal Bacon & Sausage or Pork Bacon & Sausage,
Rocket, Chilli Tomato Jam, HP Mayonnaise

THE BIG ENGLISH *(G, D, E, P)*

Eggs cooked your way, Blistered Vine Tomato,
Confit Portobello Mushroom, Baked Beans, Hash Brown,
Veal Bacon & Sausage or Pork Bacon & Sausage,
White or Brown Toast

FREE-RANGE EGG *(N, G, D, E)*

Eggs cooked your way, Blistered Vine Tomato,
Honey Rye Bread

TRUFFLE EGG *(G, D, E)*

Creamy Scrambled Egg on Toast, French Black Truffle,
Baby Spinach, Parmigiana

SHAKSHUKA *(N, G, D, E)*

Free-range egg, Feta, Tomato etc and Capsicum Sauce,
Red Chilli, Almond Dukkah, Rocket, Coriander, Grilled Sourdough

SMOKED SALMON BENNY *(G, D, E, F)*

Poached Egg, Rocket, Chives, Sour Cream, Yuzu Hollandaise,
Salmon Roe, Scones

VEAL BACON BENNY *(G, D, E)*

Poached Egg, Wilted Baby Spinach, Sumac,
Yuzu Hollandaise, Toasted English Muffin

*(V) Vegetarian (N) Nuts (G) Gluten (D) Dairy (E) Egg (SF) Shellfish (F) Fish (P) Pork
All prices are in UAE Dirhams and are inclusive of 7% municipality fees,
10% service charge and value added tax.*

FRUITS, BREAD & GRAINS

AÇAÍ BOWL (V, N)

Açaí, Peanut Butter, Mixed Fresh Wild Berry, Banana, Hazelnut, Honey, Baked Oat, Pumpkin Seed, Toasted Coconut Flakes

ORGANIC OATMEAL PORRIDGE (V, N, G, D)

Wild Berry Jam, Honey, Cinnamon, Toasted Pumpkin Seeds, Pistachio, Almond, Mint

CREEK YOGHURT AND FRUIT SALAD (V, D)

Blood Orange Sauce, Mint

FLUFFY PANCAKES (V, N, G, D)

Canadian Maple Syrup, Wild Berry Compote, Madagascar Vanilla Chantilly, Toasted Almonds

GOLDEN WAFFLES (V, N, G, D)

Canadian Maple Syrup, Caramelized Pecan Nuts, Hazelnut Chocolate Cream

BRIOCHE FRENCH TOAST (V, G, D)

Wild Berry Compote, Madagascar Vanilla Chantilly Cream

AVOCADO ON TOAST (V, N, G, D)

Avocado, Beetroot Hummus, Mozzarella Pesto, Crumbled Feta, Baby Spinach, Rocket, Pomegranate, Toasted Pine Nut

POORI BHAJI (V, G)

Indian Spiced Potato Curry, Puffed Unleavened Wheat Dough

SIDES

BAKED BEANS (V)

HASH BROWNS (V)

AVOCADO (V)

SMOKED SALMON (F)

FREE-RANGE EGG (E)

VEAL BACON / SAUSAGE

PORK BACON / SAUSAGE (P)



(V) Vegetarian (N) Nuts (G) Gluten (D) Dairy (E) Egg (SF) Shellfish (F) Fish (P) Pork
All prices are in UAE Dirhams and are inclusive of 7% municipality fees,
10% service charge and value added tax.

LAKEVIEW
SUNSET
BBQ

Plates to Share

Beef Sliders (D, G) 65

Angus Pulled Beef, Hot Buffalo Sauce, Dill Pickle Slaw

Chicken Skewers (D, G) 55

Texas BBQ Sauce, Crudités

Crispy Calamari (D, G, S) 60

Jalapeno Lime Crema

Fried Pickles (V, D, G) 45

Cajun Spiced Crispy Pickles, Beer Mustard Mayo

Beef Spare Ribs (D, G) 70

Memphis Dry Rub, Traditional Coleslaw

Pulled Pork Sliders (P, D, G) 65

Carolina Mustard Sauce, Apple and Fennel Salad

(V) Vegetarian (P) Contains Pork (N) Nuts (G) Gluten (D) Dairy (SF) Shellfish (S) Seafood

The poster features a large, stylized red flame shape in the center. Above the flame, a sun with rays in shades of orange and yellow is partially obscured by the top of the flame. The background is a dark teal color. At the bottom, a black grill is shown with a rack of ribs cooking on it. The ribs are dark brown with white bone ends. The text is centered within the flame shape.

LAKEVIEW SUNSET BBQ

Packages

AED 129 per person
for unlimited Pork ribs with a pint

AED 99 per person
for Chicken wings with a pint

AED 149 Free-flowing beverages for 1.5 hours

AED 249 Free-flowing beverages for 2.5 hours

AED 169 for Beer Meter