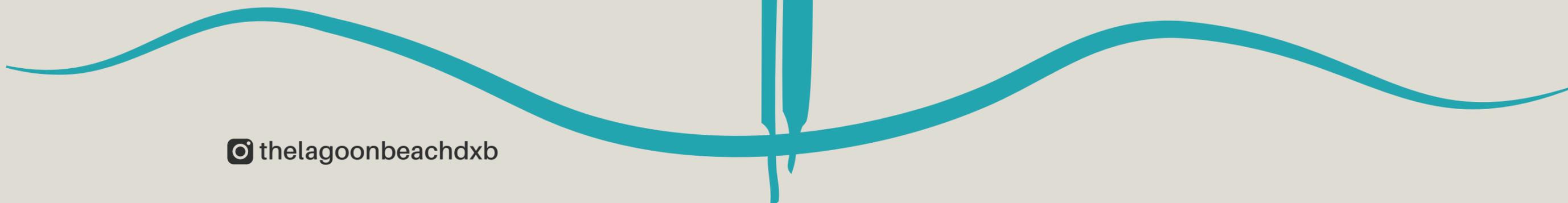




THE  
LAGOON  
RESTAURANT MENU



## SIDE DISHES

<b>Charcoal Grilled Green Vegetables</b> (V)	55
<b>Salted Butter Pomme Puree</b> (V, D)	40
<b>Charcoal Grilled Asparagus, Hollandaise Sauce</b> (V, D)	55
<b>Homemade Pomme Frites</b> (V)	55
ADD Truffle (D)	125

## DESSERTS

<b>Baked Basque Cheese Cake</b> (G, D, E)	60
<b>Valrhona Chocolate Fondant</b> (N, G, D, E) Madagascan Vanilla Ice Cream	65
<b>Seasonal Exotic Fruit &amp; Berry Platter</b>	70
<b>Salted Chocolate Torte</b> (N, G, D, E) Warm Caramel Sauce, Chantilly Cream	60

(V) Vegetarian (N) Nuts (G) Gluten (D) Dairy (E) Egg (SF) Shellfish (SS) Sesame Seeds  
(F) Fish (M) Mustard

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## STARTER

<b>Tzatziki</b> (V, G, D) Greek Yoghurt, Cucumber, Garlic, Dill, First Press Olive Oil	42
<b>Wagyu Beef Carpaccio</b> (G, D) Thinly Sliced Wagyu Beef, Marinated Artichokes, Truffle Paste, Parmesan Crisps	110
<b>Grilled Octopus</b> (D, F) Char Grilled Octopus, Smoked Corn Puree, Chilli Oil, Coriander Cress	98
<b>Burrata 300gm</b> (V, N, G, D) Datterino Tomato, Salted Pine Nuts, Basil Pesto, Crispy Croutons	135
<b>Canadian Lobster Salad</b> (G, D, SF, SS) Avocado, Baby Gem, Candy Tomato, Wakame, Pickled Daikon, Salmon Roe, Goma Dressing, Crispy Wonton	115
<b>Vitello Tonnato</b> (G, D, E) Thinly Sliced Veal, Tuna and Lemon Mayonnaise, Caper Berries	115
<b>Prawn Saganaki</b> (G, D, SF) Sautéed Prawns, Garlic, Chilli Pepper, Slow Cooked Tomato Sauce, Feta, Sourdough Bread	115
<b>Fried Baby Calamari</b> (G, E, F) Lemon & Paprika Aioli, Lime	98
<b>Salmon Unagi</b> (G, SS, F) Sesame, Unagi Sauce	90
<b>Tuna Tiradito</b> (G, F) Mango Salsa, Pickled Shallots, Chives, Aji Amarillo, Coriander Oil	95

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## MAINS

<b>Gnocchi Alla Genovese</b> (V, N, G, D, E) Basil Pesto, Pine Nuts, Reggiano Parmigiano	120
<b>Spinach &amp; Ricotta Ravioli</b> (V, G, D, E) Sicilian Lemon & Sage Butter Sauce	110
<b>Linguine Alle Vongole</b> (G, D, SF) Fresh Clams, Garlic, EVOO	155
<b>Lobster Linguine</b> (G, D, SF) Tomato Fondue, Lobster & Lobster Bisque, Datterino Tomato, Basil, First Press Olive Oil	265
<b>Veal Milanese</b> (G, D) Datterino Tomato, Shaved Parmigiano Reggiano, Rocket, Lemon	280
<b>Tartufo Burrata Pizza</b> (V, G, D) Winter Truffle paste, Reggiano Parmigiano, Shaved Winter Truffles	165

## SUSHI SELECTION

<b>Sashimi 3pc</b>	
Blue Fin Tuna (F)	95
Scottish Salmon (F)	70
Yellow Tail (F)	90
<b>Nigiri 2pc</b>	
Blue Fin Tuna (F)	95
Scottish Salmon (F)	70
Yellow Tail (F)	70
Sea Bass (F)	70

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### Signature Rolls

<b>Blow Torch Hamachi Roll</b> (G, E, SS, F) Sesame Oil, Avocado, Mango, Teriyaki, Chives	95
<b>Spicy Tuna</b> (G, E, SS, F) Sweet Chilli Dressing, Cucumber, Crispy Rice	95
<b>Crispy Shrimp Roll</b> (G, E, SF, SS) Mango, Spicy Mayo, Avocado, Cream Cheese, Sesame	110
<b>California Roll</b> (G, E, SF) Crab, Avocado, Tobiko, Ebi Shrimp, Avocado Crispy Crab	110

## THE GRILL

<b>Jumbo Prawn</b> (D, SF) Grilled Black Jumbo Prawns, Lemon, Olive Oil	155
<b>Whole Sea Bass 100 gm / 95 AED</b> (F)	MP
<b>Whole Canadian Lobster</b> (D, SF)	375
<b>Salmon Fillet</b> (F) Lemon, Olive Oil	170
<b>Sea Bass Fillet</b> (F) Lemon, Olive Oil	170
<b>Corn-Fed Baby Chicken</b> Sicilian Lemon, First Press Olive Oil, Garlic, Thyme	158
<b>Australian Lamb Chops</b> (D) Balsamic and Rosemary	225
<b>Black Angus Rib-Eye (Mb3+) 300g</b> (D)	310
<b>Black Angus Tenderloin 260g</b> (D)	350
<b>Australian Wagyu Tomahawk 1.4kg</b> (D)	1250
<b>Choice of Sauces</b> Tarragon Bearnaise (D, E), Green Peppercorn Sauce (D), Sicilian Lemon Butter Sauce (D)	

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THE  
LAGOON  
BEACH MENU

## DESSERTS

<b>Seasonal Exotic Fruit &amp; Berry Platter</b>	70
<b>Banana Split</b> (N, G, D, E) Caramelized Banana, Vanilla Ice Cream, Salted Caramel, Fudge Brownie, Caramel Popcorn	65
<b>Mochi</b> (N, G, D) Mango, Matcha, Lychee	60

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## STARTER

<b>Tzatziki</b> (V, G, D) Greek Yoghurt, Cucumber, Garlic, Dill, First Press Olive Oil	42
<b>Burrata 300gm</b> (N, G, D) Datterino Tomato, Salted Pine Nuts, Basil Pesto, Crispy Croutons	135
<b>Canadian Lobster Salad</b> (G, D, SF, SS) Avocado, Baby Gem, Candy Tomato, Wakame, Pickled Daikon, Salmon Roe Gama Dressing, Crispy Wonton	115
<b>Chicken Caesar Salad</b> (G, D, E) Corn Fed Chicken Breast, Crispy Beef Bacon, Soft Boiled Hens Egg, 24 Month Parmigiano Reggiano, Chives	100
<b>Fried Baby Calamari</b> (G, E, F) Lemon & Paprika Aioli, Lime	98
<b>Salmon Unagi</b> (G, SS, F) Sesame, Unagi Sauce	90

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## MAINS

<b>Linguine Alle Vongole</b> (G, D, SF) Fresh Clams, Garlic, EVOO	155
<b>Lobster Linguine</b> (G, D, SF) Tomato Fondue, Lobster & Lobster Bisque, Datterino Tomato, Basil, First Press Olive Oil	265
<b>Seabass Fillet</b> (F) Lemon, Olive Oil	170
<b>Black Angus Rib-Eye (Mb3+) 300g</b> (D)	310
<b>The Lagoon Wagyu Burger</b> (G, D) Potato Bun, Truffle Slaw, Veal Bacon, Raclette Cheese, Crispy Onion	145
<b>Canadian Lobster Roll</b> (G, D, SF) Butter Poached Lobster, Truffle Chive Cream	145
<b>Margarita</b> (G, D) Home Made Tomato Sauce, Fior Di Latte, Ripe Basil	100
<b>Tartufo Burrata Pizza</b> (G, D) Winter Truffle Paste, Reggiano Parmigiano, Shaved Winter Truffles	165

## SIDE DISHES

<b>Homemade Pomme Frites</b> (V)	55
ADD Truffle (D)	125
<b>Charcoal Grilled Green Vegetables</b> (V)	55

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(F) Fish (M) Mustard  
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## SUSHI SELECTION

<b>Sashimi 3pc</b>	
Blue Fin Tuna (F)	95
Scottish Salmon (F)	70
Yellow Tail (F)	90
<b>Nigiri 2pc</b>	
Blue Fin Tuna (F)	95
Scottish Salmon (F)	70
Yellow Tail (F)	70
Sea Bass (F)	70
<b>Signature Rolls</b>	
<b>Blow Torch Hamachi Roll</b> (G, E, F, SS)	95
Cubes Hamachi Marinated in Sesame Oil, Sweet Chili Sauce Siracha and Slice Avocado, Teriyaki & Chives	
<b>Spicy Tuna</b> (G, E, F, SS)	95
Tuna Marinated in Chili Oil, Sweet Chili and Siracha, Sliced Cucumbers Chives	
<b>Crispy Shrimp Roll</b> (G, E, SF, SS)	110
Fried Shrimp Tempura, Mango, Spicy Mayo, Avocado Cream, Sesame	
<b>California Roll</b> (G, E, SF)	110
Crab, Avocado Rolled in Orange Tobiko, Ebi Shrimp with Chopped Avocado Crispy Crab	

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THE  
LAGOON  
BEACH CLUB

# SIGNATURE COCKTAIL

<b>Temptation</b>	
Vodka, Passionfruit Syrup, Pineapple Juice, Sage Leaves	95
<b>Meltem</b>	
Gin, St. Germain, Grapefruit Cordial, Sparkling Wine	95
<b>Passion Punch</b>	
Rum, Passionfruit Puree, Cacao Liqueur, Ginger Ale	95
<b>Sunset Kiss</b>	
Cachaça, Cacao Infused Rosso Vermouth, Cynar, Martini Fiero	95
<b>Mint Royale</b>	
White Rum, Mint & Lime Cordial, Angostura Bitters, Sparkling Wine	95
<b>Resfeber</b>	
Gin, Pomegranate & Rosemary Shrub, Dry Sherry, Tonic Water	95
<b>Euphoria</b>	
Bourbon Whiskey, Cacao Infused Rosso Vermouth, Campari, Fernet Branca	95
<b>Marmoris</b>	
Tequila, Rosso Vermouth, Grapefruit Cordial, Martini Fiero, Sparkling Wine	95

# SIGNATURE MOCKTAIL

<b>Mango Tango</b>	
Mango Juice, Coconut Cream, Passionfruit Syrup	50
<b>Strawberry Bliss</b>	
Strawberry Puree, Lime Juice, Apple Juice, Sugar, Ginger Ale, Basil Leaves	50
<b>The Bellini</b>	
Bellini Mix	50

# BOTTLE SERVICE

	750 ML	1.5 L	3 L	6 L
Grey Goose	1985	3970	7940	15880
Belvedere	1985	3970	7940	
Beluga Noble	2125	4250		
Beluga Gold	4525	9050		
Belvedere 10	4550			
Grey Goose Altius	4250			
Bombay Premier Cru	2550			
Hendrick's	2050			
Ron Zacapa 23 years	2750			
Bacardi Premier 4 years	1850			
Ron Zacapa X.O.	4850			
Chivas 18 years	3250			
Glenfiddich 18 years	4125			
Macallan 15 years	4375			
Komos Reposado Rosa	5050			
Patron El Cielo	6950	11100		
Komos Anejo Cristalino	5550			
Komos Extra Anejo	12500			
Patron El Alto	9500			
Mijenta Blanco	1650			
Mijenta Reposado	1850			

# BEER

<b>DRAFT BEER</b>	
Estrella Damm, Spain	74
<b>BOTTLED BEER</b>	
Sol – Mexico	60
Heineken - Dutch	55

# SPIRIT

<b>TEQUILA</b>	30 ML
Patron Anejo	125
Patron El Cielo	320
Patron El Alto	455
Mijenta Blanco	92
Mijenta Reposado	118
Komos Reposado Rosa	195
Komos Anejo Cristalino	215
Komos Extra Anejo	600

# WHISKY

	30 ML
Laphroaig 10 years	85
Glenfiddich 18 years	165
Glenfiddich 21 years	215
Nikka from the Barrel	80
Chivas Regal 18 years	150
Glenmorangie 18 years	215
Dewar's 15 years	98
The Macallan 15 years Fine Oak	175
The Macallan 18 years	355
Royal Salute 21years	235

# WINE BY THE GLASS

## **CHAMPAGNE**

Sea Change Prosecco	85
Moët & Chandon Brut	225
Moët & Chandon Rosé	290

## **ROSÉ**

M de Minuty, Château Minuty, France	115
Whispering Angel, Château d'Esclans, France	120

## **WHITE**

Pascal Jolivet, Attitude, Sauvignon Blanc, France	105
Bourgogne Chardonnay, Louis Latour, France	130
Zonin, Pinot Grigio, Italy	75
Vinho Verde, Porta 6, Portugal	85

## **RED**

Le Fou, Pinot Noir, Pays d'Oc, France	75
Nero D'Avola, Sallier De Latour, Tasca, Sicily, Italy	105
Zuccardi Malbec 'A', Argentina	90
Penfolds Shiraz-Cabernet, Koonunga Hill, Australia	120

# CHAMPAGNE

BRUT / EXTRA BRUT

	750 ML	1.5L
Moët & Chandon Impérial	1075	2240
Moët & Chandon Ice	1305	3335
Veuve Clicquot Rich	1155	
Veuve Clicquot	1250	3225
Ruinart, Blanc de Blancs	2350	5805
Dom Pérignon	6550	
Krug, Grande Cuvée	5850	
Cristal, Louis Roederer	5850	12500
Armand de Brignac	6750	

ROSÉ

	750 ML	1.5L
Moët & Chandon Impérial Rosé	1675	3035
Laurent-Perrier Cuvée Rosé	2950	4950
Ruinart	2575	
Dom Pérignon	7950	
Cristal, Louis Roederer	10850	

# ROSÉ WINE

	750 ML	1.5L
M de Minuty, Château Minuty, France	570	870
Whispering Angel, Château d'Esclans, France	650	1330
Rosé et Or, Château Minuty, France	805	1610
Garrus, Château d'Esclans, France	2250	4500
Rock Angel, Château d'Esclans, France		1850
Minuty 281, Château Minuty, France		1850
Tenuta Mahtani, Sangiovese, Italy		855

# LARGE FORMAT

	3 L
Whispering Angel, Château d'Esclans, France	2700
Rosé et Or, Château Minuty, France	3220
Garrus, Château d'Esclans, France	9000

## SPIRIT

### **VODKA** 30 ML

Belvedere	74
Grey Goose	74
Grey Goose Altius	185
Beluga Noble	94
Beluga Gold	185
Belvedere 10	225

### **RUM** 30 ML

Bacardi 8	92
Eminente Gran Reserva 7 years	135
Ron Zacapa 23 years	92
Ron Zacapa XO	118

### **GIN** 30 ML

Oxley	68
Mirabeau Provence	82
Monkey 47	98
Bombay Premier Cru	78
Hendrick's	72

### **LIQUEURS** 30 ML

Homemade Limoncello	85
Fernet Branca	68
Baileys	68
Homemade Orangecello	85

# RED WINE

750 ML

Le Fou, Pinot Noir, Pays D'Oc, France	325
Louis Jadot, Bourgogne, France	695
Château Mont-Redon, Grenache, Châteauneuf-du-Pape, France	1075
Domaine Belleville, Gevrey-Chambertin, France	1425
Nero D'Avola, Sallier De Latour, Tasca, 2017, Sicily, Italy	445
Tasca d'Almerita, Nero d'Avola, Italy	465
Monte Cillario Superiore, Valpolicella, Italy	745
Cantina Antinori, Tignanello, Italy	2855
Marqués de Cáceres, Rioja Gran Reserva, Tempranillo, Spain	1055
Zuccardi, Malbec, Argentina	420
Catena, Malbec, Argentina	550
Terrazas de los Andes, Malbec, Argentina	655
Penfolds Shiraz / Cabernet, Koonunga Hill, Australia	575
Oyster Bay Pinot Noir, New Zealand	665
Jayson, Cabernet Sauvignon, Napa Valley, USA	1750
Meerlust Estate, Stellenbosch, South Africa	1925

# BORDEAUX BLEND

750 ML

Château Brane-Cantenac, Margaux	3750
Château Hosanna, Pomerol	6890
Château La Gaffelière, Saint-Émilion	1580
Château Lascombes, Margaux	2575
Château Lagrange, Saint-Julien	1850
Château Palmer, Margaux	5765

# WHITE WINE

## CHARDONNAY

	750 ML	1.5 L
Bourgogne Chardonnay, Louis Latour, France	640	
Louis Jadot, Chablis, France	1125	2250
Domaine de la Vougeraie, Puligny Montrachet, France	3095	
Bonneau du Martray, Corton Grand Cru, France	3250	
Louis Jadot, Meursault, France	1725	
Tara, Atacama, Chile	805	
Elyse, Sonoma Country, USA	1455	
Blank Bottle, Coastal Region, South Africa	765	

## SAUVIGNON BLANC

Pascal Jolivet, Sancerre, France	520
Domaine du Bouchet, Pouilly-Fumé, France	1055
Blanc et Or, Château Minuty, France	825
Familia Torres, Catalunya, Spain	705

## AROUND THE WORLD

Hugel, Riesling, France	875
Château Mont-Redon, Grenache Blanc, France	1125
Yves Cuilleron, Viognier, France	1255
Zonin, Pinot Grigio, Italy	370
Laurenz V, Grüner Veltliner, Austria	845
Schieferkopf, Riesling, Germany	645
Vinho Verde, Porta 6, Portugal	420
Zuccardi Serie A Torrontés, Argentina	755
Terre Noire, Chenin Blanc, South Africa	825

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