

Ladies' Lunch

Kindly select one starter, one main course and one dessert from the below menu.

SEAGRILL Bistro

Starters

BEETROOT SALAD (D/N/V)

Orange, goat cheese, walnut and olive oil

CRISP GREEN SALAD (D/N/V)*

Mixed lettuce, mandarin vinaigrette, cucumber, green beans, avocado, dried fruits and nuts

MOULES MARINIÈRE (D/S)

Fresh mussels, shallots, garlic, parsley, cream, toasted baguette

KALE & QUINOA SALAD (N/V)*

Roasted sweet peppers, fresh pear, toasted hazelnuts

TOMATO SOUP (D/V)

Multigrain toast, olive oil

CAESAR SALAD (D/E)

Crouton, parmesan, beef bacon or chicken

SEAFOOD SALAD (S)

Shrimps, mussels, calamari, tomatoes, capers, fresh basil, olive oil

VONGOLE (S)

Fresh clams, chili, garlic, olive oil, parsley

Grills

MARSEILLE BOUILLABAISSE (D/E/S)

Traditional Mediterranean fish stew with grilled baguette and rouille

GRILLED SALMON (D)

Celeriac puree, baby bell peppers, mashed potato, broccoli

GRILLED SEABREAM (D)

Sautéed mushroom, confit potato, baby zucchini, roasted peppers and chili

ROASTED CHICKEN BREAST (D)

Mushrooms, brown butter crust, chicken jus

LAMB CHOPS (D)

Harissa spiced, fine herb crust, braised carrots and roasted potatoes

Pasta

MUSHROOM FUSILLI PASTA (D/V)*

Mixed mushrooms, goat cheese, truffle oil, arugula

RIGATONI BOLOGNESE (D)

Confit tomato, parmesan

GREEN PEA AND MUSHROOM RISOTTO (D/V)*

Garden pea, pearl onions, mascarpone

Delicacy Desserts

PASSION FRUIT CHEESECAKE (D/E/N)

Caramelized sauce

SOFT BAKED CHOCOLATE CHIP COOKIE (D/E)

Vanilla ice cream and chocolate sauce

CRÈME BRULÉE (D/E)

DECADENT CHOCOLATE CAKE (D)

Moist chocolate sponge, bellagio ganache

FRESH FRUIT PLATTER*

ICE CREAM OR SORBET SCOOP

Vanilla, strawberry, chocolate, raspberry, lemon

Beverages

AED 35 EACH

VICTORIA'S FAVORITE

Tanqueray 10 gin with a delightful mix of pomegranate, orange zest, raspberry, and rosemary for a balanced and flavorful experience.

IT'S WONDERFUL SPRITZ

Watermelon-infused gin combined with Aperol and citrus, creating a refreshing and delightful spritz that lives up to its wonderful name.

APEROL SPRITZ

A classic Italian aperitivo featuring Aperol and sparkling wine, delivering a vibrant and bittersweet taste with a touch of effervescence.

MOJITO

A Cuban classic made with white rum, fresh mint, and soda, resulting in a crisp and invigorating cocktail that's perfect for warm days.

DAIQUIRI

A timeless combination of white rum, lemon juice, and sugar syrup, creating a simple yet sophisticated cocktail with a perfect balance of sweet and tart.

MARGARITA

Tequila, triple sec, and lemon juice come together to craft the iconic Margarita, a tangy and zesty cocktail with a salted rim for an extra kick.

ROSÉ D'ANJOU

A delightful French wine, Rosé D'Anjou offers a light and fruity profile, perfect for those who appreciate a crisp and elegant rosé.

D - DAIRY | E - EGG | N - NUTS | S - SEAFOOD | V - VEGETARIAN | (*) Vegan Version Available

Please advise of any dietary requirements or allergies and our server will be delighted to assist.

All prices are in Dirhams and include 7% municipality fees, 10% service charge and 5% VAT.