

thö cöppör löbstör

SeaGrill & GastroBar

Starters

COLD

OUR FAMOUS CRAB SALAD 135~

CRAB MEAT / RASPBERRY VINEGAR / GREEN PEAS BAVAROIS

TCL GARDEN SALAD (N) 70~

20+ SEASONAL INGRIDIENTS / OLIVE OIL "BUTTER" / AMARANTH CRISP

BURRATA "OUT OF THE BOX" (N) (V) 95~

BURRATA / SESAME PONZU EGGPLANT / TOMATO / BALSAMIC JELLY / CORIANDER

SULTAN IBRAHIM CEVICHE 85~

SULTAN IBRAHIM / YUZU "TIGER MILK" SQUID INK-TAPIOCA CHIPS / PASSION FRUIT GEL

TRIO TARTAR 155~

TUNA / SALMON / LOBSTER / CHIVE MASCARPONE / PRAWN CRACKERS / TROUT ROE

DIBBA BAY OYSTERS 95~

1/2 DOZEN OYSTERS / SELECTION OF MIGNONETTE / LEMON AND SRIRACHA

HOT

TCL "MAC & CHEESE" 105~

BOSTON LOBSTER / LEEK ETOUFEE / VEAL BACON/ GRUYERE CREAM / SEASHELL PASTA

GRILLED OCTOPUS (N) 135~

TRAPANI PESTO / POTATO LENTIL SALAD / CHLOROPHYLL MOUSSE

TNT SHRIMPS 100~

ROCKSHRIMPS / TEMPURA / CREAMY SPICY MAYO / POTATO CHIPS

TACOS 95~

SWEET & SOUR BEEF RIBS / TUNA & SHRIMPS / LOBSTER BLT

SOUPS

CACCIUCCO (A) 80~

MIXED SEAFOOD / TOMATO FENNEL BROTH / GARLIC CROSTINI

THAI-STYLE COCONUT SCALLOP SOUP 75~

SHRIMPS / SCALLOPS / STRAW MUSHROOMS / COCONUT / LEMONGRASS

SEA GRIL

Local Catch of the Day 155~

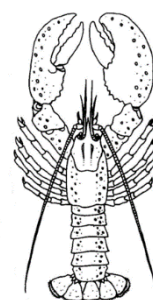
Maine Lobster 335~

Omani Lobster 295 ~

Diver Scallops 95~

Jumbo Prawns 155~

King Crab 180~



FOR SHARING

TOMAHAWK AND WINE (FOR 2) 545~

BONE IN RIB EYE 1.2+ KG / RATE POTATO /

GREEN CHIMICHURI / TERRE ALLEGRE SANGIOVESE, ITALY

TCL PAELLA (FOR 2) 295~

AROMATIC RICE COOKED IN LOBSTER-SAFFRON BROTH / MIXED SEAFOOD / AIOLI

DIBBA BAY PLATTER (FOR 3) 875~

LOBSTER / PRAWNS / GRILLED FISH / OYSTERS / SCALLOPS / KING CRAB / MUSSELS



Main Dish

SEAFOOD COUSCOUS "MUST TRY!" 130~

SICILIAN STYLE SEAFOOD COUSCOUS / CORIANDER/LEMON

TIPSY CHICKEN 135~

CHICKEN / SCOTCH / GARLIC PUREE / MORELS

LOBSTER AND BURGER COMBO 210~

WAGYU BURGER / BOSTON LOBSTER / FRIES & PICKLES

LAMB +MISO +AUBERGINE 160~

SLOW COOKED LAMB CHOPS / MISO SAUCE / SPINACH

KAMPOT PEPPER CRAB 180~

KING CRAB / YOUNG GREEN PEPPERCORN SAUCE / CRAB CAKES

BEEF FILLET 275~

BORSCHT & FOIE GRAS / TOPINAMBUR & POTATO / MUSTARD ICE CREAM

36 HOURS PRESSED BEEF BRISKET 180~

HORSERADISH SAUCE / PAPAYA SLAW / FRIED CABBAGE



SIDES

ROASTED GARLICMASH 32~

SPINACH & FONTINA 32~

ASPARAGUS & BROCCOLINI 32~

CORN LOLLIPOP 32~

TRUFFLE & PARMESAN FRIES 32~

DESSERTS

#TIRAMISU 45

FLEXY GANACHE / MASCARPONE / ARABICA

TCL CHOCOLATE FONDANT (N) 45~

MILK ICE CREAM / SALTED CARAMEL BUTTER / HAZELNUT

CHEF LEMON HAT 45~

BRANDY SNAP/LEMON YOGHURT MOUSSE/ RASPBERRY