



SEAGRILL
Bistro

Oyster Menu

Oysters

Gillardeau Oysters 1/2 Dz/1Dz
260/500

Uniquely chewy and crunchy texture with soft nutty taste

Normandy or County Cork

Pink Tarbouriech 270/540

Esthetic aspect, hazelnut flavor with sweet, iodized notes

Bassin de Thau

David Herve Speciale 170/330

Sweet taste, fine flavor with nutty aroma

Brittany, Vendée, Normandy

David Herve Royal 199/399

Round & fleshy in generous-sized shell

**Ronce, Normandy(Utah),
Spain or Ireland**

Prat-Ar-coum-Belon 120/210

Firm texture when bitten releases a concentration of sea flavors

Belon River, France

Tsarskaya 175/350

Clean taste with the right amount of saltiness & a fresh pure acidity

Brittany

Pair with

Oyster on its own served with mignonette & fresh lemon

Wine recommendations

Glass / Bottle

Mud House, Sauvignon Blanc, New Zealand

75 430

Cloudy Bay, Sauvignon Blanc, New Zealand

920

Choice of oyster with mix berries & hibiscus granita

Wine recommendations

Simonsig, Chenin Blanc, South Africa

62 300

J. Moreau et Fils, Chablis, France

640

Choice of beer batter crispy oyster & whipped chorizo

Wine recommendations

Konooga Hill, Chardonnay, Australia

75 365

Trimbach, Gewürztraminer, France

720

Champagne offer

Veuve Clicquot, Yellow Label, Reims, France

500

All prices are in Dirhams and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.