

Salads

Caesar Salad (D)(E) Crouton, beef bacon & parmesan	80
Beetroot Salad (D)(N)(V) Orange, goat cheese & walnut	65
Crisp Green Salad (D)(N)(V) Mixed lettuce, Mandarine vinaigrette, asparagus, green beans, avocado, dried fruits & nuts	60
Burrata Cheese Salad (D)(V) Tomatoes, fresh pesto & arugula	85
Endive Salad (D)(E)(N)(V) Yellow & red endive, baby gem, apple, walnuts & blue cheese	70
Kale & Quinoa Salad (N)(V)(*) Quinoa, roasted sweet peppers, fresh pear, toasted hazelnuts	70
Cauliflower and Shrimp Salad (D)(N)(S) Manchego, cranberry, hazelnuts, chervil, sunflower seed emulsion	85
Tomato Salad (V)(D)(G) Variety of tomatoes with shaved onion, feta, oil croutons	70
Seagrill Salmon Tartare (D) Olive oil, lemon, fresh horseradish, chives & toast	80
Seagrill Beef Tartare (D) Dijonaise, gherkin, capers, pickled onion & toast	90
Crispy Crab Cake (D)(E)(S) Spicy mayonnaise, parmesan & chives	110
Foie Gras Crumble (A)(E)(N) Duck liver pâté, apple butter, dried fruits & nuts, warm toast, brandy	125
Marinated Tuna Dressed yellowfin tuna slices with watermelon, spring onion, and crackers	90
Tomato Soup (D)(V) Multigrain toast, olive oil	60
Gazpacho (D)(S) Chopped chili prawn, coriander	60

Prime cuts of meat & seafood

Australian Wagyu Prime Rib (D) Grade 5 (650 gm)	525
Black Angus Porterhouse Steak (D) (600 gm)	395
Black Tiger Local Jumbo Prawns (S) (500 gm)	325

Platters

Chilled Seafood on Ice (D)(E)(S) King crab legs, oysters, poached prawns, mussels, salmon tartare served with condiments	355
Premium Chilled Seafood Platter (D)(E)(S) Canadian Lobster, King crab legs, Oysters, Clams, Mussels, Prawns, Salmon Tartare and Yellow fin tuna served with condiments	795
Gillardeau Oysters (D)(E)(S) Half/Dozen Chef’s selection served with mignonette, fresh lemon, cocktail sauce	260/500
Prawn Cocktail (D)(E)(S) Chilled peel & eat prawns with Marie-Rose & cocktail sauce	125
Grilled Seafood Platter (A)(E)(N)(S) Grilled prawns, grilled seabream & salmon, fried prawn & calamari, bouillabaisse, side salad, fries	515
Kaviari Caviar Oscietra 30gm (S)	430
Kaviari Caviar Kristal 30gm (S)	450

Sandwiches

Seagrill Beef Burger (D)(E) Cheese, tomatoes, pickles & fries	95
Seagrill Chicken Burger (D)(E) Cheese, tomatoes, pickles & fries	95
Vegetable Panini (D)(V) Grilled Mediterranean vegetables, black olive tapenade, goat cheese, tomato jam & fries	80
Lobster Rolls (D)(E)(S) Lobster, toasted brioche, coleslaw & fries	205

Pasta & Risotto

Lobster Spaghetti (D)(S) Fresh chives, tomato, buffalo mozzarella & eggplant	215
Seafood Spaghetti (D)(S) Fresh chives, tomato, buffalo mozzarella, shrimps, clams and scallops	145
Mushroom Fusilli Pasta (D)(*) Mixed mushrooms, goats cheese, truffle oil, arugula	85
Rigatoni Bolognese (D) Confit tomato, parmesan	95
Seafood Risotto (D)(S) Scallops, shrimp, clams, tomato, mascarpone	135
Green Pea & Mushroom Risotto (D)(V) Garden pea, pearl onions, mascarpone	85

Main Courses

Marseille Bouillabaisse (D)(E)(S) Traditional Mediterranean fish stew with grilled baguette & rouille	140
Grilled Salmon (D) Celeriac puree, baby bell peppers	135
Sea Bass (D) Grilled filet with smoked peppers, fennel & kalamata olives	175
Grilled Prawns (D)(E)(S) Garlic butter, chopped salad	195
Grilled Seabream (D) Sautéed mushroom, cherry tomato and chili	135
Dover Sole Meunière (D) Beurre noisette, sage, capers, white asparagus	399
Baked Langoustine and Scallops (A)(D)(S) Stewed Tomatoes, garlic basil and mozzarella	195
Lamb Chops (D) Harissa spiced, fine herb crust, braised carrots	165
Striploin Steak (D) Tarragon butter & confit potato	170
Roasted Chicken Breast (D) Mushrooms, brown butter crust, chicken jus	95

Sides

Fine Beans (D)(N)(V) Green beans with butter & toasted almond	35
Green Salad (V) Tomato, cucumber, Mandarine vinaigrette	30
Green Vegetables (D)(V) Broccolis, asparagus, beans	35
Mashed Potato (D)(V) Milk & butter	30
Mushrooms (V) Sautéed with garlic & parsley	45
Fries (V)	30

Desserts

Passion Cheesecake (D)(E)(N) Caramelized banana	50
Soft Baked Chocolate Chip Cookie (D)(E) Vanilla ice cream & chocolate sauce	55
Crème Brulée (D)(E)	50
Decadent Chocolate Cake (D) Moist chocolate sponge, Bellagio ganache	55
Ice Cream or Sorbet Scoop	25
Fruits Platter (*)	60
Tiramisu (D)(E)(G) Lady fingers, espresso, mascarpone	55
Chocolate Mousse (D)(E) Made with Belgian chocolate	55
Traditional Baked Alaska (D)(E) Mango passion sorbet, coconut ice cream, raspberry sorbet	90/195
Premium Ice cream Platter (D)(N) 12 Ice cream & sorbets	120



(A) = Alcohol (N) = Nuts (D) = Dairy (S) = Shellfish (V) = Vegetarian (E) = Egg (*) = Vegan Version Available
For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.
All prices are in Dirhams and include 7 % municipality fees, 10% service charge and 5% VAT.