**Starters**
- Gazpacho 60
- Chopped chili prawn, coriander 60
- Salmon tartare 80
- Olive oil, lemon, fresh horseradish, chives
- Crab cake 95
- Lump blue crab meat, sour cream, fine herb salad
- Soft egg and asparagus 75
- Fried poached egg, steamed asparagus, lemon butter, parmesan
- Foie gras crumble (A) (N) 90
- Duck liver pâté, apple butter, dried fruits and nuts, toast
- Beef tartare 90
- Dijonnaise, gherkin, capers, pickled onion, toast
- Burrata cheese (V) 85
- Artichoke barigoule, semi dried tomato, fresh pesto
- Marinated tuna 85
- Dressed Yellowfin tuna slices with watermelon, spring onion, crackers
- Poached octopus 85
- Potato, chorizo, smoked onion mayo, citrus, greens
- Beefroot salad (N) (V) 65
- Roasted beetroot, goat cheese, walnut, olive oil
- Crisp green salad (N) (V) 60
- Mixed lettuce, Sherry vinaigrette, almonds, bell peppers, cucumber, tomatoes, green beans
- Organic tomato salad (V) 70
- Variety of tomatoes with shaved onion, feta, tarragon, olive oil croutons
- Endive salad (N) (V) 70
- Yellow and red endive, baby gem, Gala apple, walnuts, blue cheese
- Kale and quinoa salad (N) (V) 70
- Roasted sweet peppers, fresh pear, toasted hazelnuts

**Salads**
- Lobster linguini 165
- Fresh chives, tomato, buffalo mozzarella, eggplant
- Mushroom fusilli pasta (V) 85
- Mixed mushrooms, goat cheese, truffle oil, arugula
- Rigatoni Bolognese 95
- Confit tomato, parmesan
- Clams linguini (A) 95
- Garlic sautéed clams, chili, white wine
- Seafood risotto 125
- Scallops, shrimp, clams, tomato, mascarpone
- Green pea and mushroom risotto (V) 85
- Garden pea, pearl onion, mascarpone, truffle oil

**Stages**

**Main Courses**
- Seagrill bouillabaisse 120
- Mediterranean fish stew with grilled baguette and rouille
- Grilled salmon (N) 120
- Broccolini, spinach puree, hazelnut
- Sea bass 165
- Grilled fillet with smoked peppers, fennel, Kalamata olives
- Steamed mussels (A) 95
- Light garlic cream, parsley
- Grilled prawns 165
- Garlic butter, chopped salad
- Grilled sea bream 135
- Sautéed mushroom, cherry tomato, chili
- Dover sole Meunière 295
- White asparagus
- Grilled lobster 295
- Atlantic lobster with garlic butter and chopped salad
- Lobster rolls 160
- Fresh Atlantic lobster, toasted brioche, coleslaw, fries
- Striploin steak 155
- Tarragon butter, confit potato
- Seagrill beef burger 95
- Served with fries
- Roasted chicken breast 90
- Root vegetables, brown butter crust, pan jus

**For the Table**
- The Seagrill Platter
  - Selection of grilled, fried and poached fresh seafood including, lobster, prawns, calamari, scallops, mussels, clams and a fish of the day
  - Serves 2 - 3 people
  - 825

- Chilled seafood on ice 380/700
  - Lobster, King crab legs, oysters, poached prawns, mussels, small or large clams and salmon ceviche served with condiments
- Shucked oysters 165/320
  - Chef’s selection served with mignonette
- Amstur royal whiteurgeon caviar 495/850
  - Served with buckwheat blinis and condiments
- Prawn cocktail 125
  - Chilled peel & eat prawns with Marie-Rose and cocktail sauce
- Vegetable crudites (V) 70
  - Seasonal vegetables on ice with roast onion dip

**Desserts**
- Lemon and white chocolate mousse 50
- Shortbread crumble, custard, meringue
- Banana passion cheesecake (N) 50
- Caramel sauce
- Soft baked chocolate chip cookie 55
- Vanilla ice cream, chocolate sauce
- Crème brûlée 50
- Sable, fresh raspberries
- Decadent chocolate cake 55
- Moist chocolate sponge, Bellagio ganache
- Tiramisu 55
- Lady fingers, espresso, mascarpone

- Traditional baked Alaka 90/195
  - Mango-passion sorbet, coconut ice cream, small (serves 2)
  - Raspberry sorbet, or large (serves 4-6)
- Ice cream and sorbet scoop per scoop 15
  - Sorbet: raspberry, mango, lemon
  - Ice cream: chocolate, vanilla, strawberry, coconut

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**Please advise of any dietary requirements or allergies and our chefs will be delighted to assist. All prices are in Dirhams and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.**