

HALF BOARD MENU

Starters

Tomato Soup (D/V)

Multigrain toast, olive oil

Vongole (S)

Fresh clams, chili, garlic, olive oil, parsley

Moules Mariniere (S/D)

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

Seafood Salad (S)

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

Beetroot Salad (D/V/N)

Orange, goat cheese, walnut and olive oil

Crisp Green Salad (D/V/N) *

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

Kale & Quinoa Salad (V/N) *

Roasted sweet peppers, fresh pear, toasted hazelnuts

Caesar Salad (D/E)

Crouton, parmesan, beef bacon or chicken

Sandwiches

Seagrill Beef Burger (D/E)

Cheese, tomatoes, pickles, fries and salad

Seagrill Chicken Burger (D/E)

Cheese, tomatoes, pickles, fries and salad

Vegetable Panini (D/V)

Grilled Mediterranean vegetables, black olive tapenade, goat cheese, tomato jam and salad

Main Courses

Marseille Bouillabaisse (D/E/S)

Traditional Mediterranean fish stew with grilled baguette & 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 & roasted potatoes

Pasta

Mushroom Fusilli Pasta (D/V) *

Mixed mushrooms, goat cheese, truffle oil, arugula

Rigatoni Bolognese (D)

Confit tomato, parmesan

Green Pea & Mushroom Risotto (D/V) *

Garden pea, pearl onions, mascarpone

Desserts

Passion Cheesecake (D/E/N)

Caramelised sauce

Soft Baked Chocolate Chip Cookie (D/E)

Vanilla ice cream & chocolate sauce

Decadent Chocolate Cake (D)

Moist chocolate sponge, bellagio ganache

Crème Brulée (D/E)

Fresh Fruit Platter *

Ice Cream or Sorbet Scoop

Vanilla, strawberry, chocolate, raspberry, lemon

UPGRADE YOUR EXPERIENCE

Starters

Burrata Cheese Salad (D/V) Supplement 30

Tomatoes, fresh pesto & arugula

Seagrill Beef Tartare (D) Supplement 55

Dijonaise, gherkin, capers, pickled onion & toast

Foie Gras Crumble (A/E) Supplement 60

Duck liver pâté, apple butter, dried fruits & nuts, warm toast brandy

Prawn Cocktail (D/E/S) Supplement 90

Chilled peel & eat prawns with Marie-Rose & cocktail sauce

Gillardeau Oysters (S)

Supplement half dozen 235/onedozen 470

Chef's selection served with mignonette, fresh lemon, cocktailsauce

Main courses

Seafood Risotto (D/S) Supplement 50

Scallops, shrimp, clams, tomato & mascarpone

Sea Bass (D) Supplement 95

Grilled filet with smoked peppers, fennel & kalamata olives

Grilled Prawns (D/E/S) Supplement 95

Garlic butter, chopped salad

Lobster Rolls (D/E/S) Supplement 135

Lobster, toasted brioche, coleslaw & fries

Lobster Spaghetti (D/S) Supplement 135

Fresh chives, tomato, buffalo mozzarella & eggplant

Striploin Steak (D) Supplement 145

Tarragon butter & confit potato

SEAGRILL
Bistro

(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