

# SEAGRILL

*Bistro*

All dishes are served for the table to share

## STARTERS

Chilled seafood selection on ice with an assortment of condiments

Beetroot salad (N)

Beef tartar

Foie gras crumble (N)

Rare seared tuna

Burrata cheese (V)

Soft egg & asparagus

## MAINS

Mushroom fusilli pasta with goats cheese, truffle oil & arugula (V)

Bouillabaisse, traditional Mediterranean fish stew with grilled baguette & rouille

Seabass filet with peppers & onions roasted over charcoal

Roasted chicken with pan jus, peas & carrots

Grilled zucchini & broccolini with olive oil, balsamic & hazelnut (V) (N)

## DESSERT

Baked Alaska

Decadent chocolate cake

Lemon tart

(V) Vegetarian (N) Nuts

All Prices are inclusive of 7% municipality fees, 10% service charge & 5% VAT.

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Seagrill Brunch inclusive of soft beverages AED 345

## SOFT BEVERAGES

### Homemade Ice Teas

Chamomile passion | Apple thyme | Hibiscus floral

### Soft Drinks

### Water

### Fresh Juices

Seagrill Brunch inclusive of alcoholic house beverages AED 495

## SELECTED HOUSE BEVERAGES

### COCKTAILS

#### Mojito

Dark Rum, mint, lime

#### Mimosa

Bubbles, orange

#### BistroPolitan

Vodka, cranberry, orange,  
cinnamon

#### Pims Cocktail

Pims, strawberries, cucumber, mint,  
orange and lemonade

#### Sangria

Choice of wine, mix berries, apple  
and orange liquor

### WINES

Sparkling wine

White wine

Red wine

Rose wine

### HOUSE SPIRITS

Vodka

Rum

Whisky

Gin

### BEERS

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