

S T A R T E R S	Gazpacho 60 Chopped chili prawn, coriander
	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 Dijonaise, 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
	Beetroot salad (N) (V) 65 Roasted beetroot, goat cheese, walnut, olive oil
S A L A D S	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
P A S T A	Kale and quinoa salad (N) (V) 70 Roasted sweet peppers, fresh pear, toasted hazelnuts
	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	

SEAGRILL

Bistro

FOR THE TABLE

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, half or dozen fresh lemon and cocktail sauce
Amstur royal white sturgeon caviar 495/850 Served with buckwheat blinis and condiments 30 or 50 gram tin
Prawn cocktail 125 Chilled peel & eat prawns with Marie-Rose and cocktail sauce
Vegetable crudités (V) 70 Seasonal vegetables on ice with roast onion dip

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

SIDES

Gratin dauphinois (V) 30 Potatoes baked with Gruyère, cream, onion
Fine beans (V) (N) 35 Green beans with butter, toasted almond
Broccolini (V) 35 Buttered and salted
Mushrooms (V) 45 Sautéed with garlic, parsley, Sherry vinegar
Green salad (V) 30 Tomato, cucumber, pomegranate vinaigrette
Mashed potato (V) 30 Milk and butter
Fries (V) 30

(A) = Alcohol (N) = Nuts (V) = Vegetarian
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.

MAINS

Seagrill bouillabaisse 120 Mediterranean fish stew with grilled baguette and rouille
Grilled salmon (N) 120 Broccolini, spinach purée, 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

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 Sablé, fresh raspberries
Decadent chocolate cake 55 Moist chocolate sponge, Bellagio ganache
Tiramisu 55 Lady fingers, espresso, mascarpone
Traditional baked Alaska 90/195 Mango-passion sorbet, coconut ice cream, small (serves 2) or large (serves 4-6) raspberry sorbet
Ice cream and sorbet scoop per scoop 15 Sorbet: raspberry, mango, lemon Ice Cream: chocolate, vanilla, strawberry, coconut