

SEAGRILL

Bistro

STARTERS

Beetroot salad (N) (V)

Roasted beetroot, goat cheese, walnut, olive oil

Crisp green salad (N) (V)

Mixed lettuce, Sherry vinaigrette, almonds, bell peppers, cucumber, tomatoes, green beans

Organic tomato salad (V)

Variety of tomatoes with shaved onion, feta, tarragon, olive oil croutons

Endive salad (N) (V)

Yellow and red endive, baby gem, Gala apple, walnuts, blue cheese

Kale and quinoa salad (N) (V)

Roasted sweet peppers, fresh pear, toasted hazelnuts

Gazpacho

Chopped chili prawn, coriander

Salmon tartare

Olive oil, lemon, fresh horseradish, chives

Soft egg and asparagus

Fried poached egg, steamed asparagus, lemon butter, parmesan

Marinated tuna

Dressed Yellowfin tuna slices with watermelon, spring onion, crackers

MAINS

Seagrill bouillabaisse

Mediterranean fish stew with grilled baguette and rouille

Clams linguini (A)

Garlic sautéed clams, chili, white wine

Seafood risotto

Scallops, shrimp, clams, tomato, mascarpone

Green pea and mushroom risotto (V)

Garden pea, pearl onion, mascarpone, truffle oil

Grilled salmon (N)

Broccolini, spinach purée, hazelnut

Striploin steak

Tarragon butter, confit potato

Mushroom fusilli pasta (V)

Mixed mushrooms, goat cheese, truffle oil, arugula

Rigatoni Bolognese

Confit tomato, parmesan

Seagrill beef burger

Served with fries

Roasted chicken breast

Root vegetables, brown butter crust, pan jus

DESSERTS

Banana passion cheesecake (N)

Caramel sauce

Crème brûlée

Sablé, fresh raspberries

Decadent chocolate cake

Moist chocolate sponge, Bellagio ganache

Tiramisu

Lady fingers, espresso, mascarpone

(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.