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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

Beef tartare

Dijonaise, gherkin, capers, pickled onion, toast

Burrata cheese (V)

Artichoke barigoule, semi dried tomato, fresh pesto

Marinated tuna

Dressed Yellowfin tuna slices with watermelon, spring onion, crackers

Tomato soup (V)

Garlic toast, basil, olive oil

Crab cake - *supplement 50*

Lump blue crab meat, sour cream, fine herb salad

Foie gras crumble (A) (N) - *supplement 40*

Duck liver pâté, apple butter, dried fruits and nuts, toast

Poached octopus - *supplement 35*

Potato, chorizo, smoked onion mayo, citrus, greens

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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

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Roast beef sandwich

Tomato, red onion, arugula, creamed horseradish, served with fries

Caprese sandwich (N) (V)

Buffalo mozzarella, plum tomatoes, pesto, served with fries

Veggie burger (V)

Crispy homemade vegetable patty, served with fries

Seagrill beef burger

Served with fries

Lobster rolls - *supplement 60*

Fresh Atlantic lobster, toasted brioche, coleslaw, fries

SEAGRILL

Bistro

Enhance your dining experience with an additional sharing platter for the table

Chilled seafood on ice

Lobster, King crab legs, oysters, poached prawns, mussels, clams and salmon ceviche served with condiments
small 380 or large 700

Shucked oysters

Chef's selection served with mignonette, fresh lemon and cocktail sauce
6 pieces 165 or 12 pieces 320

Amstur royal white sturgeon caviar

Served with buckwheat blinis and condiments
30 gram 495 or 50 gram 850

Prawn cocktail

Chilled peel & eat prawns with Marie-Rose and cocktail sauce
125

Vegetable crudités (V)

Seasonal vegetables on ice with roast onion dip
70

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Green pea and mushroom risotto (V)

Garden pea, pearl onion, mascarpon, truffle oil

Mushroom fusilli pasta (V)

Mixed mushrooms, goat cheese, truffle oil, arugula

Rigatoni Bolognese

Confit tomato, parmesan

Clams linguini (A)

Garlic sautéed clams, chili, white wine

Seafood risotto - *supplement 40*

Scallops, shrimp, clams, tomato, mascarpone

Lobster linguini - *supplement 50*

Fresh chives, tomato, buffalo mozzarella, eggplant

(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.

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Seagrill bouillabaisse

Mediterranean fish stew with grilled baguette and rouille

Grilled salmon (N)

Broccolini, spinach purée, hazelnut

Sea bass

Grilled fillet with smoked peppers, fennel, Kalamata olives

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Steamed mussels (A)

Light garlic cream, parsley

Grilled sea bream

Sautéed mushroom, cherry tomato, chili

Striploin steak

Tarragon butter, confit potato

Roasted chicken breast

Root vegetables, brown butter crust, pan jus

Grilled prawns - *supplement 50*

Garlic butter, chopped salad

Dover sole Meunière - *supplement 150*

White asparagus

Grilled lobster - *supplement 130*

Atlantic lobster with garlic butter, chopped salad

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Banana passion cheesecake (N)

Caramel sauce

Soft baked chocolate chip cookie

Vanilla ice cream, chocolate sauce

Crème brûlée

Sablé, fresh raspberries

Decadent chocolate cake

Moist chocolate sponge, Bellagio ganache

Tiramisu

Lady fingers, espresso, mascarpone

Chocolate mousse

Made with Belgian chocolate

Ice cream and sorbet scoop

Sorbet: raspberry, mango, lemon
Ice Cream: chocolate, vanilla, strawberry, coconut

Traditional baked Alaska - *supplement 25/60*

Mango-passion sorbet, coconut ice cream, raspberry sorbet
Small (serves 2) Large (serves 4-6)