









# La Baie

## LOUNGE

### APPETIZERS

- Cold Seafood Platter**    **HB 120 / 450**  
Atlantic lobster, king prawns, mussels, clams, scallop ceviche, salmon tartare  
Marie rose sauce, red wine shallots, cucumber mignonette  
Assorted breads  
**Add 4 Dibba Bay Oysters to your platter** **100**
- Dibba Bay Oysters**  **HB 60 / 165**  
Half a dozen no. 2 oysters, cucumber mignonette, red wine vinegar, tabasco, lemon
- Ancient Grain Salad**   **70**  
Quinoa, baby spinach, kale, vegetable shavings, broccoli, asparagus, sunflower seeds, pomegranate pearls, orange vinaigrette
- Caesar Salad**     **85**  
Baby gem lettuce, grilled chicken, parmesan cheese, crispy capers, croutons, anchovies, creamy caesar dressing
- Soupe de Courgettes**   **55**  
Warm zucchini soup, toasted corn

### CRUDO

- Classic Ceviche**  **85**  
Barramundi, confit octopus, cancha corn, rocoto leche de tigre
- Camarones al Coco**   **85**  
Shrimps, dry coconut, orange, mint, onion, coriander
- Tuna Tiradito**  **95**  
Yellow fin tuna, heirloom tomato salsa, aji amarillo emulsion, rocket puree, purple potato chips
- Hamachi & Passion Fruit**  **95**  
Yellow tail, pickled shallots, fresh mango, red radish, daikon, spring onion, citrus oil
- Tartare de Boeuf**    **105**  
Hand cut angus beef tartare, quail egg, mesclun lettuce, gribiche sauce, bread crisp

**HB** Half Board Supplement

 Gluten,  Seafood,  Nuts,  Dairy,  Vegetarian,  Egg  
 Healthy,  Signature Dish

All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.















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### MAINS

- Australian Lamb Chops**  **HB 60 / 175**  
Baby eggplant & puree, chickpeas, crispy kale, mint yoghurt
- Roasted Corn Fed Chicken** **125**  
Peri-peri spice rub, steamed rice, garden greens
- Australian Rib Eye**   **HB 60 / 185**  
Cabbage & carrot slaw, baked jacket potato, sour cream, herb butter
- Braised Short Rib**  **SD** **155**  
Truffle mashed potatoes, buttered baby carrots, jus de lie
- Pescado al Horno**   **HB 60 / 195**  
Mediterranean sea bass, fresh lemon, datterino tomatoes, confit potatoes, fresh herbs
- Norwegian Salmon**  **125**  
Shaved fennel & green apple salad, green courgette puree, tomato & avocado salsa, herb oil
- Char Grilled Octopus with Sofrito**   **SD** **145**  
Tender octopus, smoked bell pepper stew, chorizo chips, chive oil
- Sweet Pea Risotto**  **90**  
Salted ricotta, buttered peas, confit shallot, candied lemon, herb oil

### DESSERTS

- Mango Pavlova**    **40**  
Fresh mango, coconut flakes, banana crème, passion fruit
- Black Forest Coupe**     **40**  
White & dark chocolate chantilly, chocolate sponge, sour cherry compote, vanilla ice cream
- Summer Berry Cheesecake**    **40**  
Berry compote, crème chantilly, strawberry ice cream
- Ice Cream Sundae**    **40**  
4 Scoops of ice cream, waffle cone, crumble, fresh berries, chocolate pearls, brownie bits, chocolate sauce
- Signature Fruit Platter**  **45**

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 Healthy, **SD** Signature Dish

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