























La Baie

LOUNGE

RAW

- Gillardeau Oysters**  **HB 60/210**
Half a dozen no. 2 oysters, cucumber mignonette
- Coconut Ceviche**   **SD** **85**
Salmon, prawn, tuna, red chili, spring onion
- Tartare de Boeuf**   **95**
Hand cut angus beef tartare, quail egg, mesclun lettuce, sauce gribiche, bread crisp
- Swordfish & Citrus Carpaccio**     **SD** **75**
Sour cream lavoush, fennel, apple, pink pepper

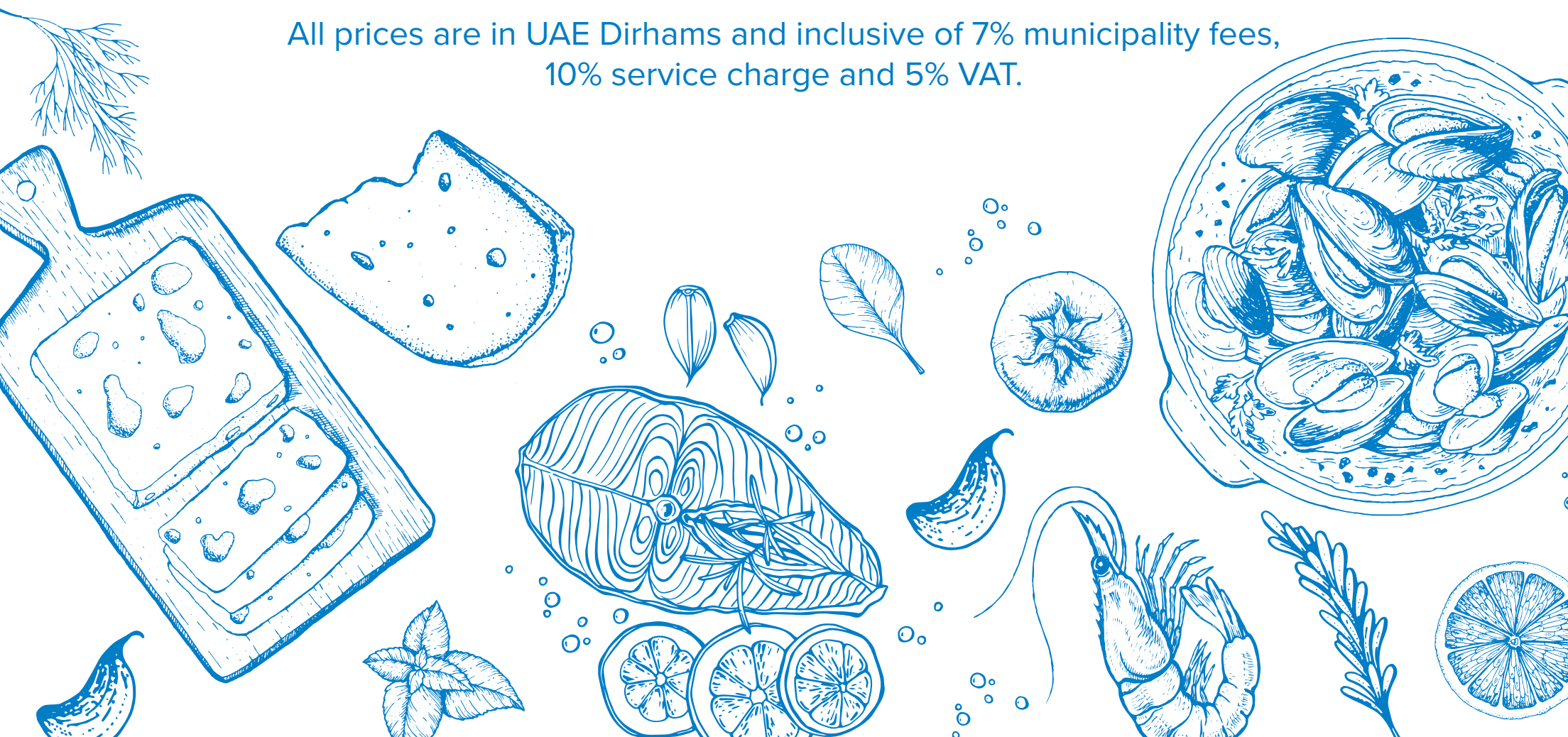
BITES & NIBBLES

- Steamed Edamame**  **45**
Fleur de sel
- Lamb Rogan Josh Filo Parcels**    **65**
Mint & mango chutney
- Crab Meat Croquette**    **55**
Spring onion & cilantro salsa
- Huli Huli Chicken Skewer**    **55**
Grilled pineapple, honey lime dip
- Crispy Mushroom Flute**    **55**
Chive aioli

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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APPETIZERS

Cold Sea Food Platter   **HB 120/550**
Atlantic lobster, U-10 shrimps, Australian mussels, scallop ceviche, salmon tartare, white clams, marie rose, red wine shallots, cucumber mignonette, lemon, tabasco, assorted breads

Add 4 Gillardeau Oysters to your platter **HB 60/125**

Panzanella Salad   **80**
Heirloom tomatoes, gazpacho dressing, stracciatella

Haricot Vert Salad    **75**
Red quinoa, toasted seeds, shallot vinaigrette

Caesar Salad    **85**
Baby gem lettuce, soft poached egg, croutons, creamy Caesar dressing

Add Grilled chicken skewer **95**
Add King prawn  **105**

Cajun Spiced Octopus    **95**
Edamame, pickled daikon, lime aioli

Green Asparagus Veloute    **55**
Feta, mint, chia seeds

MAIN COURSE

Saffron Risotto    **HB 60/155**
Carabinero shrimp, calamari, mussels, clams

Pescado al Horno    **HB 60/195**
Mediterranean sea bass, lemon, datterino tomatoes, confit potatoes

Norwegian Salmon     **125**
Fennel & apple salad, courgette puree, avocado salsa

Spinach Pasta Parcels       **95**
Petit poiré, yoghurt, cashews, pomegranate

Lemon Glazed Baby Chicken   **135**
Stir fried bok choy, oyster glaze, toasted sesame

Slow Braised Beef Brisket   **150**
Parsnip hummus, crispy rice, braised jus

Grilled Australian Lamb Chops  **HB 60/175**
Mint & mustard seed chimichurri

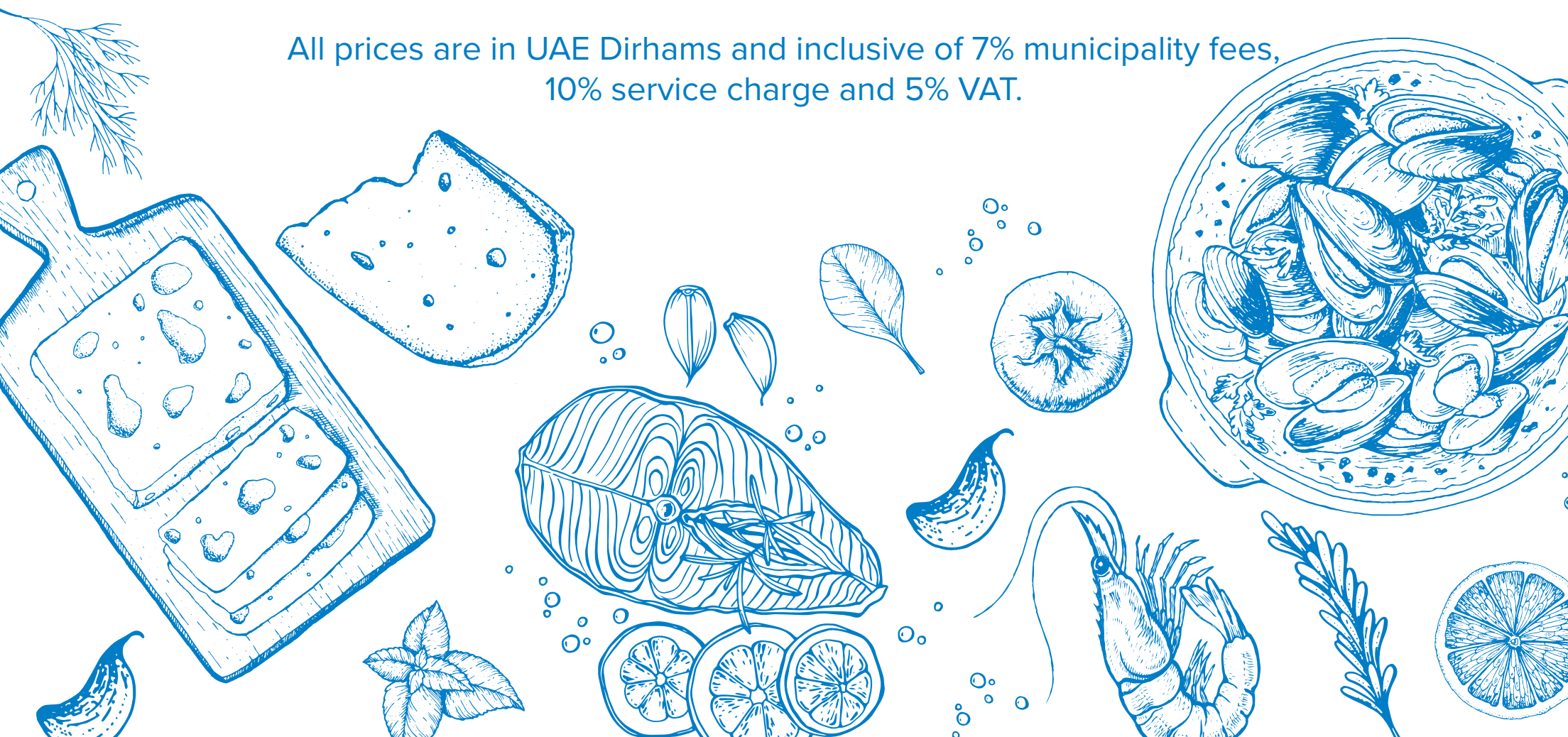
Angus Beef Fillet   **HB 60/185**
Pink peppercorn jus

Angus Rib Eye **HB 60/185**
Salsa verde dressing

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SIDE DISHES

Basmati Pilaf Rice	35
Sweet Potato Fries	35
Mashed Potatoes 	35
French Fries	35
Sauteed Garden Greens 	35
Cucumber Salad with Dill   	35
Truffle & Parmesan Fries 	45

DESSERT

Kafir Lime Cheesecake  	40
Warm Sticky Date Pudding   Vanilla ice cream	35
Peach Melba     Poached peach, vanilla, raspberry coulis, almond	35
Ice Cream Sundae   4 scoops of ice cream, fresh berries, chocolate pearls, brownie bits, chocolate sauce	45
Signature Fruit Platter  	40

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