

# La Baie

## LOUNGE

### RAW

- Gillardeau Oysters (S)** (HB) 80/210  
Half a dozen no. 2 oysters, cucumber mignonette
- Coconut Ceviche (S) (H) (SD)** 85  
Salmon, prawn, tuna, red chili, spring onion
- Tartare de Boeuf (D) (E)** 95  
Hand cut angus beef tartare, quail egg, mesclun lettuce, sauce gribiche, bread crisp
- Swordfish & Citrus Carpaccio (G) (S) (D) (H) (A) (SD)** 75  
Sour cream lavoush, fennel, apple, pink pepper

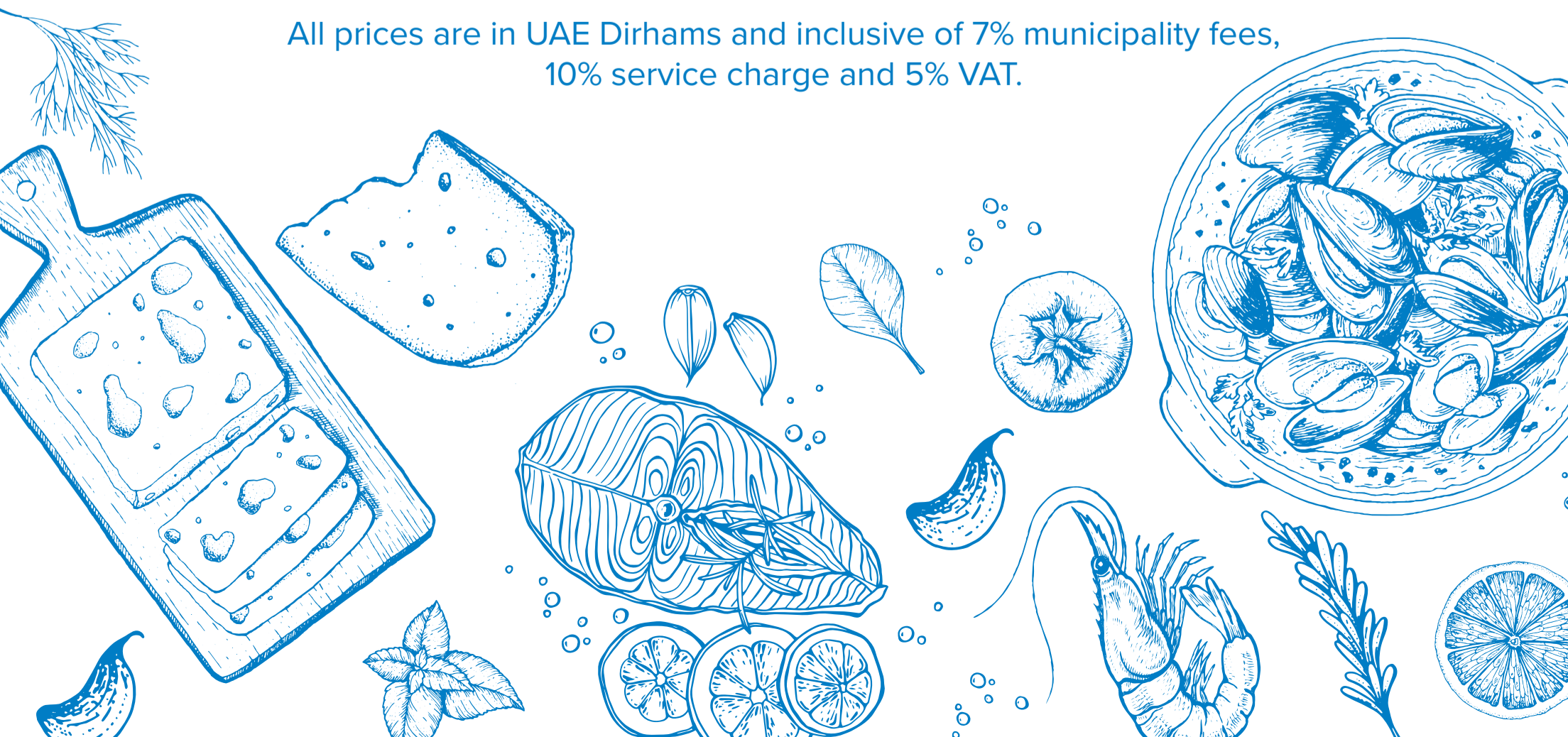
### BITES & NIBBLES

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

(HB) Half Board Supplement

(G) Gluten, (S) Seafood, (N) Nuts, (D) Dairy, (V) Vegetarian, (VG) Vegan,  
(E) Egg, (H) Healthy, (SD) 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

<b>Cold Sea Food Platter (S) (E)</b>	<b>(HB) 120/550</b>
Atlantic lobster, U-10 shrimps, Australian mussels, scallop ceviche, salmon tartare, white clams, marie rose, red wine shallots, cucumber mignonette, lemon, tabasco, assorted breads	
<b>Add 4 Gillardeau Oysters to your platter</b>	<b>(HB) 60/125</b>
<b>Panzanella Salad (G) (D)</b>	<b>80</b>
Heirloom tomatoes, gazpacho dressing, stracciatella	
<b>Haricot Vert Salad (VG) (N) (H)</b>	<b>75</b>
Red quinoa, toasted seeds, shallot vinaigrette	
<b>Caesar Salad (G) (V) (E)</b>	<b>85</b>
Baby gem lettuce, soft poached egg, croutons, creamy Caesar dressing	
<b>Add Grilled chicken skewer</b>	<b>95</b>
<b>Add King prawn (S)</b>	<b>105</b>
<b>Cajun Spiced Octopus (S) (D) (E)</b>	<b>95</b>
Edamame, pickled daikon, lime aioli	
<b>Green Asparagus Veloute (N) (D) (V)</b>	<b>55</b>
Feta, mint, chia seeds	

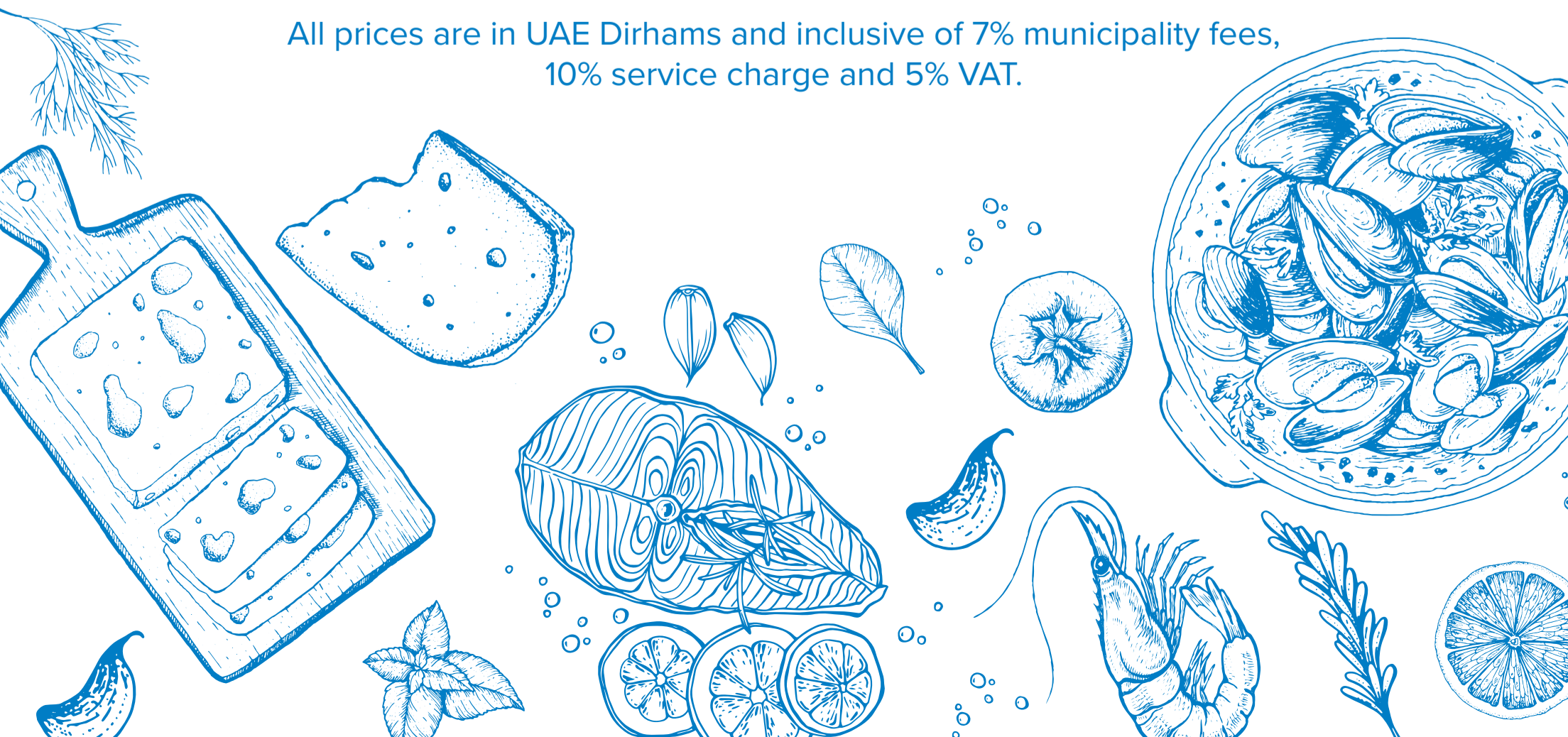
### MAIN COURSE

<b>Saffron Risotto (S) (D) (SD)</b>	<b>(HB) 60/155</b>
Carabinero shrimp, calamari, mussels, clams	
<b>Pescado al Horno (S) (D) (SD)</b>	<b>(HB) 60/195</b>
Mediterranean sea bass, lemon, datterino tomatoes, confit potatoes	
<b>Norwegian Salmon (S) (D) (H) (SD)</b>	<b>125</b>
Fennel & apple salad, courgette puree, avocado salsa	
<b>Spinach Pasta Parcels (G) (N) (D) (H) (E) (V)</b>	<b>95</b>
Petit poiré, yoghurt, cashews, pomegranate	
<b>La Baie Vegan Burger (VG) (G)</b>	<b>85</b>
Plant based patty, vegan cheese, lettuce, tomato, almond aioli, eggplant relish	
<b>Lemon Glazed Baby Chicken (N) (H)</b>	<b>135</b>
Stir fried bok choy, oyster glaze, toasted sesame	
<b>Slow Braised Beef Brisket (G) (D)</b>	<b>150</b>
Parsnip hummus, crispy rice, braised jus	
<b>Grilled Australian Lamb Chops (N)</b>	<b>60/175</b>
Mint & mustard seed chimichurri	
<b>Angus Beef Fillet (G) (D)</b>	<b>(HB) 60/185</b>
Pink peppercorn jus	
<b>Angus Rib Eye</b>	<b>(HB) 60/185</b>
Salsa verde dressing	

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### SIDE DISHES

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

### DESSERT

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

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