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- Gillardeau Oysters   80/240  
*Half a dozen no. 2 oysters, cucumber mignonette*
- Coconut Ceviche    95  
*Salmon, prawn, tuna, red chili, spring onion*
- Tartare de Boeuf   115  
*Hand cut angus beef tartare, quail egg, mesclun lettuce, sauce gribiche, bread crisp*
- Swordfish & Citrus Carpaccio       85  
*Sour cream lavoush, fennel, apple, pink pepper*

## BITES & NIBBLES

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

## APPETIZERS

- Cold Sea Food Platter    120/595  
*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  60/145
- Panzanella Salad   85  
*Heirloom tomatoes, gazpacho dressing, stracciatella*
- Haricot Vert Salad    80  
*Red quinoa, toasted seeds, shallot vinaigrette*
- Caesar Salad    85  
*Baby gem lettuce, soft poached egg, croutons, Caesar dressing*
- Add Grilled chicken skewer 95  
Add King prawn  115
- Cajun Spiced Octopus    105  
*Edamame, pickled daikon, lime aioli*
- Green Asparagus Veloute    55  
*Feta, mint, chia seeds*

 Gluten,  Dairy,  Nuts,  Seafood,  Vegetarian,  Vegan,  Egg,  
 Healthy,  Signature Dish,  Half Board Supplement

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

## MAIN COURSE

<b>Saffron Risotto</b> 🍷🌱🌊🍷	60/155
<i>Carabineros shrimp, calamari, mussels, clams</i>	
<b>Pescado al Horno</b> 🍷🌱🌊🍷	80/210
<i>Mediterranean sea bass, lemon, datterino tomatoes, confit potatoes</i>	
<b>Norwegian Salmon</b> 🍷🌱🌊🍷	140
<i>Fennel &amp; apple salad, courgette puree, avocado salsa</i>	
<b>Spinach Pasta Parcels</b> 🌱🍷🌱🌱🌱🌱	105
<i>Petit pois, yoghurt, cashews, pomegranate</i>	
<b>La Baie Vegan Burger</b> 🌱🍷	85
<i>Plant based patty, vegan cheese, lettuce, tomato, almond aioli, eggplant relish</i>	
<b>Lemon Glazed Baby Chicken</b> 🍷🌱	135
<i>Stir fried bok choy, oyster glaze, toasted sesame</i>	
<b>Slow Braised Beef Brisket</b> 🌱🍷	155
<i>Parsnip hummus, crispy rice, braised jus</i>	
<b>Grilled Australian Lamb Chops</b> 🍷	185
<i>Mint &amp; mustard seed chimichurri</i>	
<b>Angus Beef Fillet</b> 🌱🍷	195
<i>Pink peppercorn jus</i>	
<b>Angus Rib Eye</b>	60/195
<i>Salsa verde dressing</i>	

## SIDE DISHES

French Fries	35
Cucumber Salad with Dill 🍷🌱🍷	35
Basmati Pilaf Rice	40
Sweet Potato Fries	40
Mashed Potatoes 🍷	40
Sauteed Garden Greens 🌱	40
Truffle & Parmesan Fries 🍷	55

🌱 Gluten, 🍷 Dairy, 🌱 Nuts, 🌊 Seafood, 🌱 Vegetarian, 🍷 Vegan, 🍷 Egg,  
🌱 Healthy, 🍷 Signature Dish, 🍷 Half Board Supplement

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