



















La Baie

LOUNGE

RAW

- Cold Seafood 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**
- Gillardeau Oysters**  **HB 80/210**
Half a dozen No.2 oysters, cucumber mignonette
- Coconut Ceviche**   **SD** **85**
Salmon, prawn, tuna, red chili, spring onion

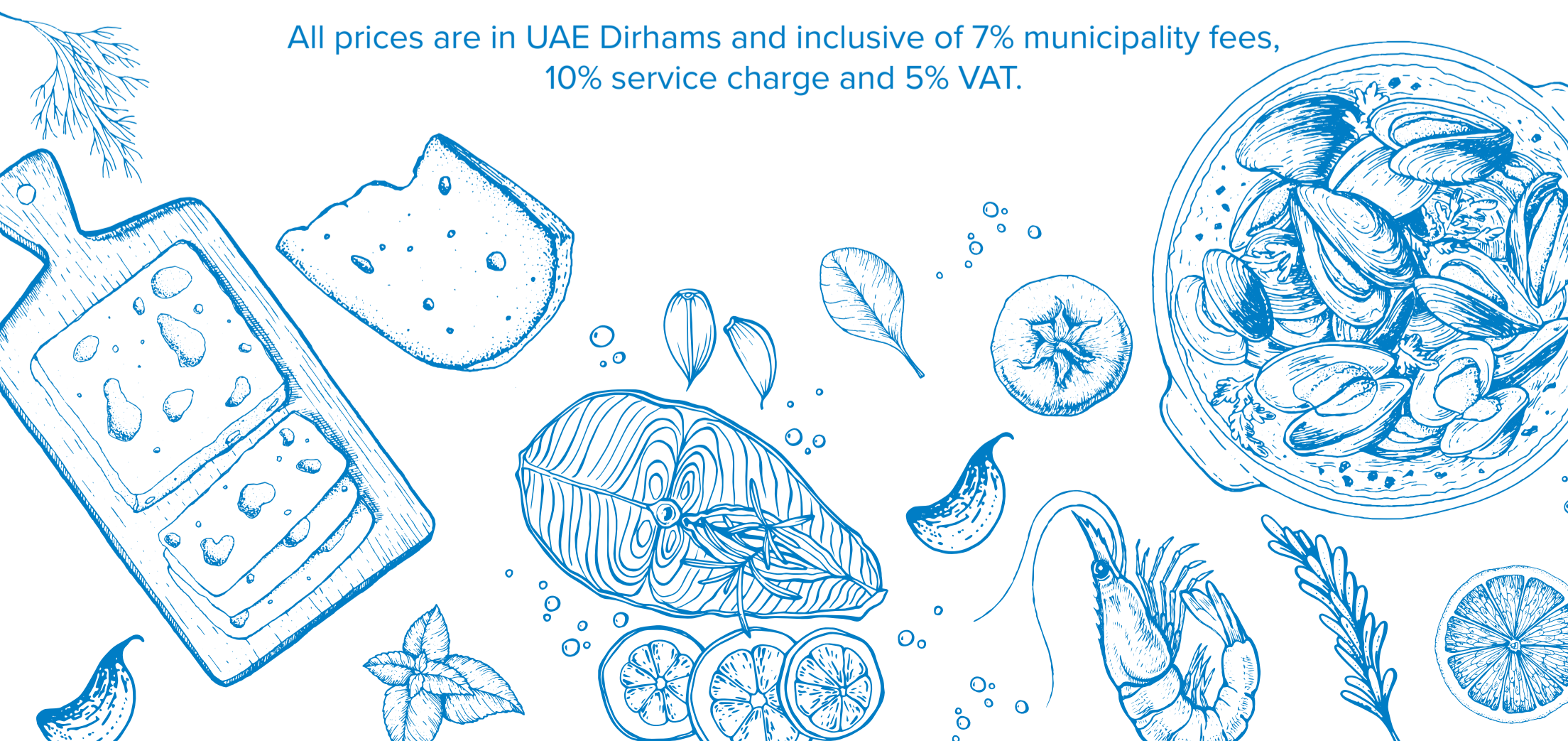
SALADS & BITES

- 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**
- Huli Huli Chicken Skewer**    **55**
Grilled pineapple, honey lime dip

HB Half Board Supplement

 Gluten,  Seafood,  Nuts,  Dairy,  Vegetarian,  Egg
 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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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
- La Baie Burger**    **95**
Balsamic onion, pepper jack cheese, lettuce, tomato, mustard mayo
- White Miso Salmon Slider**     **80**
Wasabi mayo, Asian slaw
- The Club**    **85**
Sour dough, fried egg, veal bacon, chicken breast, tomato, lettuce, cocktail sauce
- Spaghetti Bolognese**   **95**
Sauce bolognese, parmesan, butter, extra virgin olive oil
- Angus Rib Eye Steak** **HB 60/185**
Salsa verde dressing

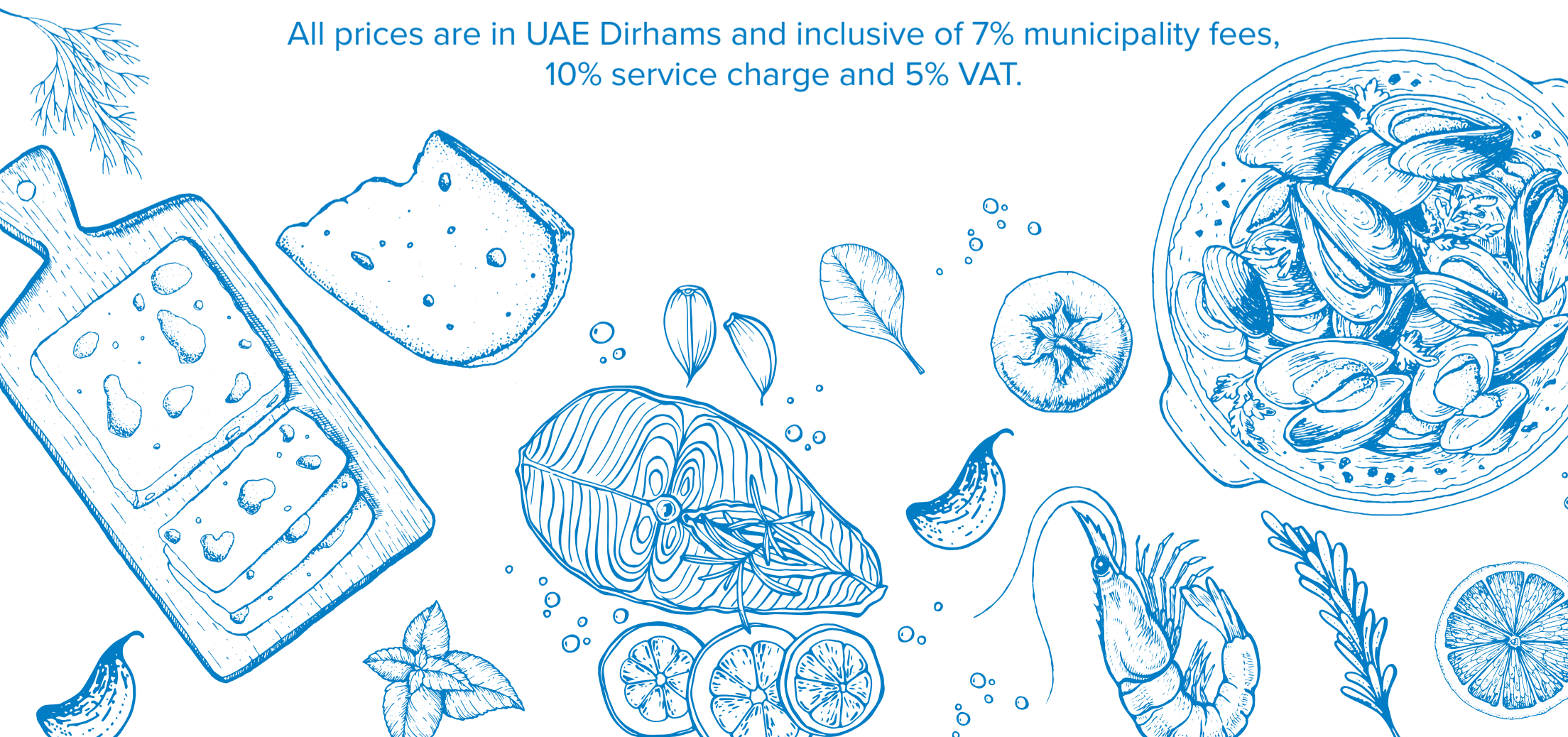
SIDE DISHES

- Basmati Pilaf Rice** **35**
- Sweet Potato Fries** **35**
- Mashed Potatoes**  **35**
- French Fries** **35**
- Cucumber Salad with Dill**    **35**
- Truffle & Parmesan Fries**  **45**

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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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 Healthy,  Signature Dish

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