

<b>S T A R T E R S</b>	<b>Gazpacho</b> 60
	Chopped chili prawn, coriander
	<b>Salmon tartare</b> 80
	Olive oil, lemon, fresh horseradish, chives
	<b>Crab cake</b> 95
	Lump blue crab meat, sour cream, fine herb salad
	<b>Soft egg and asparagus</b> 75
Fried poached egg, steamed asparagus, lemon butter, parmesan	
<b>Foie gras crumble (A) (N)</b> 90	
Duck liver pâté, apple butter, dried fruits and nuts, toast	
<b>Beef tartare</b> 90	
Dijonaise, gherkin, capers, pickled onion, toast	
<b>Burrata cheese (V)</b> 85	
Artichoke barigoule, semi dried tomato, fresh pesto	
<b>Marinated tuna</b> 85	
Dressed Yellowfin tuna slices with watermelon, spring onion, crackers	
<b>Poached octopus</b> 85	
Potato, chorizo, smoked onion mayo, citrus, greens	

<b>S A L A D S</b>	<b>Beetroot salad (N) (V)</b> 65
	Roasted beetroot, goat cheese, walnut, olive oil
	<b>Crisp green salad (N) (V)</b> 60
	Mixed lettuce, Sherry vinaigrette, almonds, bell peppers, cucumber, tomatoes, green beans
<b>Organic tomato salad (V)</b> 70	
Variety of tomatoes with shaved onion, feta, tarragon, olive oil croutons	
<b>Endive salad (N) (V)</b> 70	
Yellow and red endive, baby gem, Gala apple, walnuts, blue cheese	
<b>Kale and quinoa salad (N) (V)</b> 70	
Roasted sweet peppers, fresh pear, toasted hazelnuts	

<b>P A S T A</b>	<b>Lobster linguini</b> 165
	Fresh chives, tomato, buffalo mozzarella, eggplant
	<b>Mushroom fusilli pasta (V)</b> 85
	Mixed mushrooms, goat cheese, truffle oil, arugula
	<b>Rigatoni Bolognese</b> 95
	Confit tomato, parmesan
<b>Clams linguini (A)</b> 95	
Garlic sautéed clams, chili, white wine	
<b>Seafood risotto</b> 125	
Scallops, shrimp, clams, tomato, mascarpone	
<b>Green pea and mushroom risotto (V)</b> 85	
Garden pea, pearl onion, mascarpone, truffle oil	

# SEAGRILL

Bistro

## FOR THE TABLE

<b>Chilled seafood on ice</b> 380/700
Lobster, King crab legs, oysters, poached prawns, mussels, small or large clams and salmon ceviche served with condiments
<b>Shucked oysters</b> 165/320
Chef's selection served with mignonette, half or dozen fresh lemon and cocktail sauce
<b>Amstur royal white sturgeon caviar</b> 495/850
Served with buckwheat blinis and condiments 30 or 50 gram tin
<b>Prawn cocktail</b> 125
Chilled peel & eat prawns with Marie-Rose and cocktail sauce
<b>Vegetable crudités (V)</b> 70
Seasonal vegetables on ice with roast onion dip

**The Seagrill Platter**  
 Selection of grilled, fried and poached fresh seafood including, lobster, prawns, calamari, scallops, mussels, clams and a fish of the day

Serves 2 - 3 people  
**825**

## SIDES

<b>Gratin dauphinois (V)</b> 30
Potatoes baked with Gruyère, cream, onion
<b>Fine beans (V) (N)</b> 35
Green beans with butter, toasted almond
<b>Broccolini (V)</b> 35
Buttered and salted
<b>Mushrooms (V)</b> 45
Sautéed with garlic, parsley, Sherry vinegar
<b>Green salad (V)</b> 30
Tomato, cucumber, pomegranate vinaigrette
<b>Mashed potato (V)</b> 30
Milk and butter
<b>Fries (V)</b> 30

(A) = Alcohol (N) = Nuts (V) = Vegetarian  
 Please advise of any dietary requirements or allergies and our chefs will be delighted to assist.  
 All prices are in Dirhams and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT.

## MAINS

<b>Seagrill bouillabaisse</b> 120
Mediterranean fish stew with grilled baguette and rouille
<b>Grilled salmon (N)</b> 120
Broccolini, spinach purée, hazelnut
<b>Sea bass</b> 165
Grilled fillet with smoked peppers, fennel, Kalamata olives
<b>Steamed mussels (A)</b> 95
Light garlic cream, parsley
<b>Grilled prawns</b> 165
Garlic butter, chopped salad
<b>Grilled sea bream</b> 135
Sautéed mushroom, cherry tomato, chili
<b>Dover sole Meunière</b> 295
White asparagus
<b>Grilled lobster</b> 295
Atlantic lobster with garlic butter and chopped salad
<b>Lobster rolls</b> 160
Fresh Atlantic lobster, toasted brioche, coleslaw, fries
<b>Striploin steak</b> 155
Tarragon butter, confit potato
<b>Seagrill beef burger</b> 95
Served with fries
<b>Roasted chicken breast</b> 90
Root vegetables, brown butter crust, pan jus

## DESSERTS

<b>Lemon and white chocolate mousse</b> 50
Shortbread crumble, custard, meringue
<b>Banana passion cheesecake (N)</b> 50
Caramel sauce
<b>Soft baked chocolate chip cookie</b> 55
Vanilla ice cream, chocolate sauce
<b>Crème brûlée</b> 50
Sablé, fresh raspberries
<b>Decadent chocolate cake</b> 55
Moist chocolate sponge, Bellagio ganache
<b>Tiramisu</b> 55
Lady fingers, espresso, mascarpone
<b>Traditional baked Alaska</b> 90/195
Mango-passion sorbet, coconut ice cream, small (serves 2) raspberry sorbet or large (serves 4-6)
<b>Ice cream and sorbet scoop</b> per scoop 15
Sorbet: raspberry, mango, lemon Ice Cream: chocolate, vanilla, strawberry, coconut