

S H O R E H O U S E

DINNER 6:30pm to 10:30pm

SALADS & STARTERS

Steamed Edamame (V) <i>Sriracha sauce or fleur de sel</i>	30
Cold Mezze Platter for 1 or 2 (N)(V) <i>Hummus, muhammara, baba ganoush fattoush, tabbouleh & Arabic bread</i>	45/90
Mixed Hot Mezze for 1 or 2 (D)(N) <i>Spinach fatayer, meat kibbeh, falafel Cheese sambousek, Arabic pickles, tahini</i>	45/90
Fattoush Salad (V) <i>Baby gem, pomegranate molasses, cucumber capsicum tomato, sumac & crispy Arabic bread</i>	55
Burrata Caprese (D)(V) <i>Heirloom tomatoes & tapenade dressing</i>	85
Classic Caesar Salad (D)(V) <i>Crispy leaves, Caesar dressing, parmesan shavings & ciabatta bread croutons</i>	60
Chicken Caesar Salad (D)	75
Prawn Caesar Salad (D)(S)	80
Baby Spinach & Kale (D)(V) <i>Yuzu dressing, feta cheese, pomegranate & dates</i>	60
White Quinoa & Arugula Salad (V) <i>Butternut, beetroot, pumpkin seeds & citrus dressing</i>	60

SEAFOOD APPETIZERS

Tuna or Wagyu Beef Tataki <i>Truffle & sesame dressing, toasted sesame seeds, spring onion, coriander & chili</i>	90
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Caviar

Amstur caviar 30gm	540
Amstur caviar 50gm	880
<i>served with traditional condiments</i>	

Pairing

Glass of Moet Chandon Imperial Champagne, France	140
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Exotic Sea Bass Ceviche <i>Lime juice, chopped coriander, avocado & mango</i>	75
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Spicy Tuna Tartare <i>Flavored sriracha sauce, pickled ginger sesame & crispy spring roll wrapper</i>	75
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Grilled Octopus Romesco (S) <i>Pico de Gallo & Kalamata olives</i>	85
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Cold Seafood Platter (\$) for 1 or 2	225/450
<i>Lobster, Omani Jumbo prawns, oysters, shrimps samples of sea bass ceviche & octopus romesco</i>	

Britany Oyster (S) per piece <i>Mignonette vinegar, lemon & tabasco</i>	20
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MAIN COURSE

Mushroom & Truffle Risotto (A)(D)(V) <i>Risotto carnaroli, truffle oil, grated parmesan chopped arugula</i>	95
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Omani Prawns Risotto (A)(D)(S) <i>Risotto carnaroli, asparagus, confit tomato Fresh basil & lemon juice</i>	140
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Sultan Ibrahim "Semolina" (D) <i>Red snapper from our Emirate, served whole & boneless, crispy skin, slightly spicy south Asian salsa</i>	150
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Butter Chicken Curry (D)(N) <i>Creamy tomato makhani, raita, mango & garlic pickle, poppadum, steamed rice</i>	130
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Hammour Patrani (D) <i>From Fujairah's coasts steamed in banana leave, mix chutney, herbs rice</i>	140
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Roasted Salmon Fillet (D) <i>Grilled baby gem, cauliflower puree & vegetables dressing</i>	145
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Spinach & Ricotta Ravioli (D)(V) <i>Parmesan & pesto cream, arugula leaves</i>	140
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All prices are in UAE Dirhams (AED) and inclusive of 10% service charge and 5% VAT. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
(A) - Contains Alcohol (D) - Contains Dairy (N) - Contains Nuts (S) - Contains Shellfish (V) - Vegetarian

SHORE HOUSE

شور هاوس

DINNER 6:30pm to 10:30pm

FROM THE JOSPER GRILL

Omani Jumbo Prawns (D)(N)(S) 190
Grilled, sautéed almond asparagus
carrot puree & gremolata

Josper Chilean Sea Bass (A)(D) 180
Dill & lemon butter sauce
Succotash "Vénééré" rice

Wagyu Beef Striploin 240gm (D) 270
"Beurre maître d'hôtel" & mashed potato

Arabic Mixed Grill for 1 or 2 (D) 150/
300
Lamb kofta, shish tawook, lamb chop, beef
patty, beef sausage, potatoes, Arabic bread
& sauces

CHEF'S SPECIAL

Grilled Beef Tomahawk 1kg for 2 500

Served with Béarnaise & two sides of your choice

Seafood Plancha for 1 or 2 (D)(S) 225/450

Lobster, scallops, salmon, sea bass, Omani Jumbo prawns & shrimps
tartar sauce & chimichurri
Choose Two Sides

SIDES

30

French Fries (V)
Parmesan Truffle Fries (D)(V)
Mashed Potato (D)(V)
Steamed Rice (V)
Mixed Green Leaves (V)
Sautéed Asparagus (V)

PASTA

75

**Create Your Own
Penne or Spaghetti**

Beef bolognese, Tomato & basil, Pink sauce (D)
Aglio e olio or Cheese sauce (D)

Add chicken 25
Add prawns (S) 30
Add Omani lobster tail (S) 100
Add vegetables (V) 10

asparagus, mushrooms, capsicum or confit cherry
tomato

DESSERTS

Ice Cream & Sorbets (D) per scoop 15
Please ask for today's selection

Spanish Churros (V) 50
Hot chocolate or butter toffee sauce

Caramel Sundae (D) 50
Ice cream, brownie, caramel fudge

Chocolate Fondant (D) 50
Served with vanilla ice cream (12 min)

Lemon Cheesecake (D) 50
Raspberry, pomelo & desiccated coconut

Fresh Fruit Platter 50
Seasonal fruit selection

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