



# CLEO'S TABLE

## SMALL PLATES

**Hummus Beirut** 40  
*Beetroot salsa & spiced crispy pita bread*

**Green Beans** 40  
*Piquillo peppers, harissa & chick peas*

**Grilled Broccolini** 55  
*Poached egg, spicy calabrese & hollandaise sauce*

## SOUP

**Minestrone** 55  
*Vegetables, pasta, croutons & pecorino*

**Riso Pasta & Chicken Soup** 65  
*Vegetables & grissini*

## APPETIZERS

**Greek Salad** 75  
*Feta, locally grown lettuce, pita bread, tomato, peppers bulgur wheat & sumac powder*

**Garden Greens** 65  
*Lollo rosso, shaved vegetables, pickled beach mushroom & avocado dressing*

**Burrata & Heirloom Tomato Caprese Salad** 95  
*Tropea onion, dried olives crumbs with zucchini pesto*

**Air Dried Bresaola** 65  
*Rocket, shaved parmesan, grilled stone fruit & truffle cream*

**Steamed Mussels** 80  
*Hand-cut chips, shallots, herbs & toasted mini baguette*

**Oyster on the Half Shelf (half dozen)** 120  
*Pink peppercorn mignoette*

## BOARDS

**Cheese Plate** 110  
*Selection of cave aged, wash rind, bloom rind and triple cream cheeses spiced apricot, baby artichoke, spiced pita bread & grapes on the vine*

**Charcuterie** 110  
*Selection of cured beef salami, beef bresaola, spicy calabrese & smoked duck, grilled artichoke hearts, mustard fruits, compressed melon pesto with grissini*

**Antipasti Platter** 110  
*Air dried bresaola, spicy calabrese, piquillo peppers, grilled broccolini green beans with harissa, braised baby artichokes, sun dried tomato pesto, grissini with saffron aioli*

## PASTAS & RISOTTO

**Lobster Ravioli** 135  
*Lobster butter with tomato concasse & tarragon*

**Mixed Seafood Saffron Risotto** 130  
*Squid, scallops, mussels, salmon, pickled fennel & tomato*

**Penne Pasta with Basil Pesto** 95  
*Confit cherry tomato, mornay sauce & pine seeds*

**Cêpe & Crème Fraîche** 95  
*Hand cut pappardelle pasta, mushroom duxelle, confit cepes*

**Spaghetti Bolognese** 140  
*Basil, slow cooked cherry tomato*

## MAINS

**Roasted Baby Chicken** 155  
*Green chili, preserved lemon & honey*

**Grilled Jumbo Prawns** 180  
*Romesco, potato, lamb sausage, butter beans & pickled onion*

**Cedar Plank Grilled Scottish Salmon** 170  
*Orange glaze, fennel & orange salad*

**Oven Roasted Sea Bass** 180  
*Escabeche vegetables, potato noçoise, split beans & shallots*

**Aged Beef Fillet (180 gms)** 235  
*Pomme cocotte, pepper ragout & artichoke hearts*

## SIDES

**Triple Cooked Fries** 40

**Truffle & Parmesan Fries** 45

**New Potato with Herbs & Paprika** 40

**Small Green Salad** 40

**Broccolini & Roasted Mushroom** 45

**Green Beans & Confit Shallots** 40

## SAUCES

**Wild Mushroom, 3 Peppercorn**

**Bleu Cheese, Hollandaise, Béarnaise**

**Smoked BBQ**

## DESSERTS

**Crème Catalane** 55  
*Pistachio bread*

**Minute Tiramisu** 60  
*Finger cookie, mascarpone crème, coffee & kahlúa (a)*

**Cleo's Chocolate Lava Cake** 55  
*Salted caramel ice cream*

**Portokalopita** 50  
*Citrus, Greek filo cake, vanilla sauce, Greek yoghurt & peppermint sorbet*

**Sliced Seasonal Fruit Platter** 60

**Selection of Ice Cream & Sorbet (3 scoops)** 35  
*Vanilla, chocolate, pistachio & strawberry, mango raspberry, lemon*



## CLEO'S TABLE

# BUSINESS LUNCH SET MENU

### STARTERS

Riso Pasta & Chicken Soup  
vegetables & grissini

or

Hummus Beirut  
beetroot salsa & spiced pita bread

or

Grilled Broccolini  
poached egg, spicy calabrese & hollandaise

### MAIN COURSE

Risotto Primavera  
vegetables & peas

or

Grilled Wagyu Tri Tip Steak  
pepper ragout, crispy potato & confit king mushroom

or

Pan Fried Sea Bream  
potato niçoise, mussels, fava beans, tomato & tarragon butter

or

Roasted Chicken Breast  
braised savoy cabbage & potato, trumpet mushroom with café au lait sauce

### DESSERTS

Portakalopita  
citrus, Greek filo cake, vanilla sauce, yoghurt & peppermint sorbet

or

Cleo's Chocolate Lava Cake  
salted caramel ice cream

or

Crème Catalane  
pistachio tuile

or

Selection of Ice Cream & Sorbet (3 scoops)  
vanilla, chocolate, pistachio, & strawberry, mango, raspberry, lemon

Caesars Bluewaters Dubai cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering.

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT.



## WOOD BURNING PIZZA

GARLIC FLAT BREADS Smoked Sea Salt & Rosemary	60
MARGHERITA Buffalo Mozzarella & Fresh Basil	85
MEDITERRANEAN Grilled Zucchini, Peppers, Basil, Feta Cheese, Sundried Tomato, Spinach, Kalamata Olives, & Paprika Fried Kale	90
FUNGHI Shaved Truffle, Confit Cepes, Shiitake Duxelle, Pickled Shimeji, Red Chili & Cress	90
WHITE ON WHITE Braised Corn-Fed Chicken, Young Mozzarella, Truffle Cheese Sauce & Chicken Sausage	95
FRUTTI DI MARE Tomato, Mozzarella, Octopus, Prawns, Confit Tuna, Capers & Fresh Basil	95
BRESAOLA & ARUGULA Sundried Tomato & Pecorino	95
PEPPERONI Chili Oil, Arugula & Parmesan Shavings	95

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