

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

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

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

SEAGRILL

Bistro

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

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

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

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



SEAGRILL

Bistro

*Let the fun
BeGIN!*

Gin

30ml

*Upgrade to Fever-Tree for 15 Dhs

Hayman's Old Tom Gin	50 65
Saffron	50 65
Bombay Sapphire	50 65
Bulldog	55 70
Plymouth	60 75
Sipsmith London Dry	65 80
Tarquin's	65 80
Martin Miller's	65 80
Bols Genever 21	65 80
Portobello Road	65 80
Tanqueray 10	65 80
London No.3	65 80
Hendrick's	65 80
Berkeley Square	70 85
Opibr Spiced Gin	70 85
The Botanist	70 85
Gin Mare	70 85
Sipsmith VJOP	75 90
Oxley	80 95
Ferdinand's Dry	100 115

Bitters

Peat Smoke / Orange / Angostura /
Vanilla / Chocolate Bitter /
Sechuan Pepper / Macha Tea

Glassware



~~THE~~ *Your*
PERFECT
GIN &
TONIC



Botanicals & Spices

Mint / Kaffir Lime / Lemongrass /
Coriander / Rosemary / Thyme /
Sage / Tarragon / Thai Basil /
Cinnamon / Star Anise / Cardamon /
Nutmeg / Saffron / Honey Ginger

Fever-Free upgrade

for 15 dhs

Classic / Mediterranean / Light
Elderflower / Sicilian Lemon

Our Legendary G & T

50ml!

Asian Sapphire	75
Bombay Sapphire, Lemongrass, Peppercorns, Kaffir Lime	
Oriental Tusk	85
Opibr Gin, Star Anise, Cardamon, Pear, Cloves	
Victoria's Favorite	90
Tanqueray 10 Gin, Pomegranate, Orange Zest, Raspberry, Rosemary	
Islay's Garden	90
The Botanist Gin Earl Grey Infused, Mint, Thyme, Hibiscus, Pear	
Forbidden City	90
Opibr Gin, Ginger, Coriander, Star Anise, Charred Lemon, Pear, Mint	
Puesta de Sol	95
Gin Mare, Basil, Rosemary, Lemon Zest	
Sweet Swan	95
Sipsmith VJOP Gin, Dried Orange, Cloves	



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