

NO RUSH HOUR

Happy hour from 4:00pm - 7:00pm
Drinks at AED 29

ACCENTS

RESTAURANT & TERRACE

BREAD SERVICE

Duo of Wood Fired Focaccia
Rosemary Herb Focaccia & Caramelized Onion and Tomato
Served with Aged Balsamic and Olive Oil

SOUPS & SALAD

CHICKEN CAESAR SALAD (G) (D) 65
Crisp Baby Gem & Romaine Lettuce, Shaved Parmesan,
Pulled Focaccia Crouton,Served with Creamy Caesar Dressing
and Parmesan Crisps

FRENCH ONION SOUP (G)(D) 40
Crusty Toasted Bread with
Gratinated Smoked Scarmoza Cheese

ACCENTS COBB SALAD (S) (D) (G) 70
Crunchy Romaine Lettuce, Cherry Tomato, Egg, Mango, Blue
Crab, Sharp Cheddar, Cucumber and Creamy Avocado Ranch

NEW ENGLAND CLAM CHOWDER (S)(D) 50
Fresh Baby Clams, Potato, Celery, Cream
and Fresh Tarragon

WESTERN STARTERS

BURRATA CAPRESE (V) (D) (N) 65
Grilled Yellow Peaches & Marinated Heirloom Tomato,
Homemade Pesto and Fresh Basil Cress

JUMBO PRAWN COCKTAIL (S) 70
Avocado, Tomato, Quail Egg, Pineapple, Rocket Leaves
And served with Spiked Mary Rose Sauce

SMOKED POTATO GNOCCHI (V) (D) (G) (N) 55
Blistered Cherry Tomato, Butternut Squash, Parmesan,
Crunchy Almonds, Creamy Kale and Fried Sage

PAN SEARED FOIE GRAS (A) (G) (D) 80
Duo of Apricot, Port Wine Reduction & Chamomile Crumble

MINI CRAB CAKES (S) (D) (G) 75
Spicy Jalapeno Corn Puree, Tomato & Bacon Jam, Popcorn

YELLOWFIN TUNA CEVICHE (S) (N) (G) 70
Sweet Peruvian Corn, Avocado, Salty Cashew Nuts,
Spring Onion and Served with Fried Wontons

FAR EAST STARTERS

TANDOORI BBQ CHICKEN 60
Crispy Baby Gem Lettuce, Roasted Pineapple Salsa
and Served with a Chili-Mango Dressing

WAGYU BEEF TATAKI (G) 75
Marinated Beef Striploin, Citrus Ponzu,
Creamy Avocado Puree, Golden-Fried Lotus Roots

FRIED TOFU & CAULIFLOWER (G) (N) 55
Salty Kaiso Seaweed, Crushed Cashews,
Tangy Tamarind Sauce and Coriander Cress

CHARGRILLED OCTOPUS (S) (D) 65
Smoked Eggplant, Cherry Tomato, Celery, Olive, Capers,
Basil and Charred Lemon

CHEESE STUFFED LAMB KEBABS (G) (D) 60
Tandoori Lamb Kebabs Loaded with Amul Cheese
and served with Indian Pickles and Naan

JEWELS OF THE SEA (S) (G)70
Wok Fried Calamari, Prawns, Soft Shell Crab, Mussels,
Spicy Thai Basil and served in a Crispy Taro Root Nest

THE MAINS

THE GRILL & CHILL

“You choose the meat and sauce, we’ll do the rest.”

(Beef Served with Roasted Garlic and Cherry Tomato/ Fried Thyme/ Choice of one Side)
(Seafood Served with Lemon Wedge and Cherry Tomato and Fried Thyme/ Choice of one

PESCATARIAN
Loch Duarte Salmon (115)
Mediterranean Seabass (110)
Tiger Prawns (4pcs) 115

CARNIVORE
AUS Beef Tenderloin 155
AUS Lamb Chop 140
Black Leg ½ Chicken 95
Wagyu Beef Striploin 190

CHOOSE YOUR SAUCE
Béarnaise, Lemon Butter, Chimichurri, Peppercorn, Mushroom Jus, Peri-Peri

CUSTOMIZATION
Foie Gras (40), Truffle Cream (25)

SIGNATURES

LOBSTER BANANA (S) (G) (D) 190
Caramelized Banana, Sautéed Bok Choy,
Coriander, Raisins, Soy-Chili Butter Sauce

CRACKED BLACK PEPPER BEEF (S) 125
Jasmine Rice, Broccoli, Snow Peas,
Green Peppers & Crispy Veg

TUSCAN SEAFOOD CACCIUCCO (S) 180
Smoky Beef Chorizo, Baby Potato, Fennel,
Sweet Bell Peppers, Cherry Tomato, Saffron Broth

FOIE GRAS BASTED CORN FED CHICKEN (A) 160
Truffle Whipped Potato, Grilled Asparagus, Madeira Mushroom Jus

THE ACCENTS BURGER (D) (P) (G) 120
Smoked Bacon, Brie Cheese, Certified Black Angus, Smoked Applewood
Bacon, Soft Brie Cheese, Caramelized Onions, Truffle-Dijon Mayonnaise,
Lettuce and Tomato

LINGUINI & PRAWN SCAMPI (S) (D) (G) (A) 160
Velvety Butter-Poached Prawns, Cherry Tomato, Chili, Spinach,
Served in a White Wine Butter Sauce

PIZZA

SMOKED SCARMOZA 80
Zucchini, Speck and Lemon Rocket Leaves

PIZZA DIAVOLO (S) (G) (D) 90
Shrimp, Clams and
Spicy Fra Diavolo Sauce

WHITE PIZZA (G) (D) 80
Black Truffle Cream, Charred Corn , Asparagus
Roasted Garlic, Goat Cheese

BUFFALO MOZZARELLA 70
Tomato Sauce, Fresh Basil, Olive Oil

SIDES

VEGETABLES 25

**HONEY GLAZED
HEIRLOOM CARROTS (D)**

**GINGER & GARLIC
STRING BEANS**

GRILLED JUMBO ASPARAGUS

SAUTÉED BROCCOLINI (D)

STARCH 25

SWEET POTATO FRIES
Chipotle Aioli

MASHED POTATOES (D)
Chive Sour Cream

PARMESAN & HERB STEAK FRIES (D)
Truffle Aioli

MAC & CHEESE (D) (G)
Rigatoni

DESSERTS

CLASSIC CRÈME BRULEE (G) (D) 45
Pistachio Biscotti

STRAWBERRY SHORTCAKES (G) (A) (D) 45
Macerated Strawberries, Sweet Cheesecake Mousse,
Micro Mint

CHOCOLATE LAVA CAKE (N) (D) (G) 45
Toasted Pecans, Vanilla Ice Cream,
Caramel Sauce and Chocolate Sauce

SLICED EXOTIC FRUIT PLATE 40
Dragon Fruit, Melons, Pineapple, Berries

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES BEFORE ORDERING (G) GLUTEN (N) NUTS (D) DAIRY (V) VEGETARIAN (P) PORK (S) SHELLFISH (A) ALCOHOL

All prices are in AED and inclusive of a 5% VAT, 7% municipality fee & 10% service charge

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RESTAURANT & TERRACE

BREAD SERVICE

Duo of Wood Fired Focaccia
Rosemary Herb Focaccia & Caramelized Onion and Tomato
Served with Aged Balsamic and Olive Oil

HALF BOARD MENU

SOUP & SALAD

GREEK SALAD (D)

Crisp Baby Gem & Romaine Lettuce, Tomato,
Cucumber, Onion, Color Peppers, Feta
Oregano and Lemon Vinaigrette

ACCENTS COBB SALAD (S) (D) (G)

Crunchy Romaine Lettuce, Cherry Tomato, Egg, Mango,
Blue Crab, Sharp Cheddar, Cucumber and
Creamy Avocado Ranch

NEW ENGLAND CLAM CHOWDER (S)(D)

Fresh Baby Clams, Potato, Celery, Cream
and Fresh Tarragon

FRENCH ONION SOUP (G)(D)

Crusty Toasted Bread with
Gratinated Smoked Scarmoza Cheese

WESTERN STARTERS

SMOKED POTATO GNOCCHI (V) (D) (G) (N)

Blistered Cherry Tomato, Butternut Squash, Parmesan,
Crunchy Almonds, Creamy Kale and Fried Sage

MINI CRAB CAKES (S) (D) (G)

Spicy Jalapeno Corn Puree, Tomato & Bacon Jam, Popcorn

FAR EAST STARTERS

TANDOORI BBQ CHICKEN

Crispy Baby Gem Lettuce, Roasted Pineapple Salsa
and Served with a Chili-Mango Dressing

FRIED TOFU & CAULIFLOWER (G) (N)

Salty Kaiso Seaweed, Crushed Cashews,
Tangy Tamarind Sauce and Coriander Cress

THE MAINS

THE GRILL & CHILL

"You choose the meat and sauce, we'll do the rest."

(Beef Served with Roasted Garlic and Cherry Tomato/ Fried Thyme/ Choice of one Side)
(Seafood Served with Lemon Wedge and Cherry Tomato and Fried Thyme/ Choice of one Side)

PESCATARIAN

Loch Duarte Salmon
Mediterranean Seabass

CARNIVORE

AUS Lamb Chop
Black Leg ½ Chicken

CHOOSE YOUR SAUCE

Lemon Butter, Peppercorn, Mushroom Jus

CUSTOMIZATION

Foie Gras, Truffle Cream

SIGNATURES

CRACKED BLACK PEPPER BEEF (S)

Jasmine Rice, Broccoli, Snow Peas,
Green Peppers & Crispy Veg

TUSCAN SEAFOOD CACCIUCCO (S)

Smoky Beef Chorizo, Baby Potato, Fennel,
Sweet Bell Peppers, Cherry Tomato, Saffron Broth

THE ACCENTS BURGER (D) (P) (G)

Smoked Bacon, Brie Cheese, Certified Black Angus, Smoked
Applewood Bacon, Soft Brie Cheese, Caramelized Onions,
Truffle-Dijon Mayonnaise, Lettuce and Tomato

LINGUINI & PRAWN SCAMPI (S) (D) (G) (A)

Velvety Butter-Poached Prawns,
Cherry Tomato, Chili, Spinach,
Served in a White Wine Butter Sauce

PIZZA

SMOKED SCARMOZA

Zucchini, Speck and Lemon Rocket Leaves

BUFFALO MOZZARELLA

Tomato Sauce, Fresh Basil, Olive Oil

SIDES

VEGETABLES

GINGER & GARLIC
STRING BEANS

STARCH

MASHED POTATOES (D)

Chive Sour Cream

PARMESAN & HERB STEAK FRIES (D)

Truffle Aioli

MAC & CHEESE (D) (G)

Rigatoni

DESSERTS

CLASSIC CRÈME BRULEE (G) (D)

Pistachio Biscotti

CHOCOLATE LAVA CAKE (N) (D) (G)

Toasted Pecans, Vanilla Ice Cream,
Caramel Sauce and Chocolate Sauce

SLICED EXOTIC FRUIT PLATE

Dragon Fruit, Melons, Pineapple, Berries

AGENTS

RESTAURANT & TERRACE

KIDS MENU

CRUNCHY MUNCHY CHICKEN FINGERS (G, D) 30

These Chicken Fingers Are Coated With Crispy Breadcrumbs And Parmesan Cheese

Served With A Helping Of Broccoli For Extra Crunchy - Munchiness

CHINESE FRIED RICE WITH CHICKEN (G) 30

A Tender Chicken Breast Cooked With Honey, Soy Sauce And Garlic. This Dish Comes With Soft

Fragrant Rice Stir - Fried With Peas And Sweet Corn

KIDS PEPPERONI (G) (D) 35

This Pizza is Prepared With Mozzarella Cheese, Fresh Tomato Sauce And Cured Beef Meat.

PENNE PASTA (V) (G) (D) 25

This Classic Pasta Dish Includes Three of the Foods Italy Is Most Famous For - Pasta

Tomatoes and Parmesan Cheese

GRILLED CHEESE SANDWICH (G) (D) 25

This sandwich Prepare with Turkey Ham and Cheddar cheese Served with French Fries

YUMMY MINI BEEF BURGERS (G) (D) (N) 40

Two Perfectly Grilled Homemade Mini Beef Burgers, Served With A Fresh Salad.

Legend Has It That The Birthplace Of The 'Burger' Is Athens, Texas In The USA

CHOCOLATE BROWNIES (G) (D) 25

Chocolate Brownie Cubes with Strawberry and Chocolate Sauce

ROCKY ROAD (G) (D) 25

Marshmallows, Digestive Biscuit and Chocolate

SLICED EXOTIC FRUIT PLATE 15

Dragon Fruit, Melons, Pineapple, Berries

(PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES OR INTOLERANCES BEFORE ORDERING
G) GLUTEN (N) NUTS (D) DAIRY (V) VEGETARIAN (P) PORK (S) SHELLFISH (A) ALCOHOL

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RESTAURANT & TERRACE

BEVERAGE MENU

MINERAL WATER

Acqua Panna Large 32
Acqua Panna Small 22
San Pellegrino Large 32
San Pellegrino Small 22

FRESH JUICES

Orange, Grapefruit, Pineapple, Carrot,
Watermelon, Lemon Mint 27

MOCKTAILS

PASSION AND PINEAPPLE MOJITTO 40

Passion Fruit, Pineapple, Lemon Juice, Mint

HONEY GINGER RUSH 40

Candied Ginger, Honey, Lime Juice, Lemonade

STRAWBERRY SUNSET 40

Strawberry, Basil, Orange juice, Lime Juice, Sugar

COCKTAILS

RUM MILK PUNCH 65

Dark Rum, Red Wine, Clarified Milk, Lemon Juice

COASTAL CITRUS MIST 65

Vermouth, Cucumber, Basil, Mint, Lychee, Lemon

MARINA CELLO 65

Vodka, Limoncello, Lime Juice, Vanilla, Sugar

ALL SPICE MOJITTO 65

Dark Rum, Lime juice, All Spice Sugar, Mint, Soda Water

MEDITERRANEAN FEVER 65

Gin, Basil Leaves, Black Pepper, Egg White,
Lime Juice, Rosemary Syrup

BANANA HAMMOCK 65

Aperol, Dark Rum, Banana Puree, Nutmeg

BEER

Becks 41
Magners 43
Heineken 45
Peroni 45
Corona 45

VODKA

Stolichnaya 42
Absolute Blue 42
Ciroc 71
Grey Goose 87
Belvedere 87

RUM

Mathusalem Classico 43
Havana Club Especial 44
Captain Morgan Spiced 55
Captain Morgan Dark 60

WHISKY

Ballantine's 43
Jack Daniels 53
Chivas 12YO 66
Johnny Walker Black 66

GIN

Beefeater 41
Gordons Pink 45
Tanqueray 10 47
Hendriks 53

TEQUILA

Olmeca Blanco 44
Jose Cuervo Gold 44
Patrón Silver 66
Patron XO 66

LIQUER & APERTIF

Aperol 43 | Limoncello del Sole 43

CHAMPAGNE & SPARKLING WINE

Prosecco 74 / 342
Laurent Perrier Brut 162 / 801
Veuve Clicquot Yellow Label 890
Moët Chandon Imperial Brut 990

ROSE WINE

Château de l'Aumérade,
Côtes de Provence AOP, France 64 / 307

WHITE WINE

Sea Change Sauvignon Blanc, France 50 / 238
Aradilca Garganega, Pinot Grigio, Italy 51 / 238
Upside Down, Sauvignon Blanc, New Zealand 83 / 386
Penfolds Koonuga Hill, Chardonnay, Australia 88 / 430

RED WINE

Sea Change, Merlot 50 / 238
Argento, Malbec, Argento, Argentina 51 / 238
Château L'Eglise Saget, Cabernet Blend, France 67 / 298
St Hallett, Shiraz, St Hallett, Australia 76 / 343
Palacios Remondo, Tempranillo, Spain 75 / 350
