

Silver Beach Cafe

Our kitchens offer casual comfort food menu that champions a selection of small and large plates along with a series of more substantial, seasonal driven meals available to the Arabian oasis.

Sharing Bites

Steamed edamame (v)...35

Sprinkled with sea salt or spicy home made chilly paste

Avocado hummus (v)...30

With pickled vegetables & pita

Green herbed BBQ baby potatoes (v)...25

Grilled with a freshly pound herb paste & topped with a pimento pepper salsa

Cottage cheese sambal (v)...30

Lightly tossed in Indonesian sambal paste, topped with fresh coriander & cashew nuts

Roma tomato bruschetta (v)...30

Slowly baked with buffalo mozzarella, garlic & topped with fresh basil & sticky balsamic

Mezze sharing platter (v)...45

Hummus, moutabal, falafel, tzatziki, stuffed vine leaves, tabbouleh

Bbq honey mustard chicken skewers...40

Topped with sour cream on a rocket leaf pear salad

Wild mushroom & chicken rolls...45

Braised with pepper & balsamic jus, grilled onions & parmesan powder

Parmesan herbed crusted chicken croquettes...45

Topped with black olive puree & roasted garlic aioli

Coriander fish cakes...52

Served with thousand Island dressing, tobiko & black garlic

Salt & pepper buttermilk calamari...55

Lightly fried with miso jalapeño aioli & lemon wedge

Spanish Prawn al ajilío (contains wine)...60

Lightly tossed in stewed garlic, fresh herbs, olive oil, Spanish saffron & mild chilly

Seared scallops...85

Served with zaatar bean puree & topped with mango coriander salsa

In case of allergies/dietary preferences, please contact your server. Prices exclude 5% VAT & 10% service charge

Classic French mussels (contains wine)...55

A bowl of steamed mussels served with sun-dried tomato focaccia fingers

Grilled lamb merguez sausage...45

Pickled apple sauerkraut, smoked yogurt, pistachio dust & herbs

Lebanese lamb meatballs...53

Served with hummus, garlic labneh & tabbouleh

Angus beef mini burgers...65

Rocket leaves, three cheese sauce, grilled onions & sliced tomatoes

Soups

Wild forest mushroom cappuccino (v)...27

With cinnamon froth, chives & truffle essence

Slow roasted roma tomato soup (v)...25

With basil & home made pesto croutons

Pulled chicken, asparagus & spinach soup...25

Finished with mascarpone & cracked pepper

Prawn tom yum...30

Fresh prawns coupled with refreshing Thai herb & tangy stock

Soup of the day...25

A chefs day special made from our house made stock & market produce

Signature tossed salads

Baladi Lebanese feta, pear & oasis sun-dried fig with walnuts (v)...40

Drizzled with an aged balsamic dressing

The beach avocado salad (v)...40

*Mixed greens, beetroot, cherry tomatoes, cucumber, asparagus with lemon dressing & sour cream drizzle *Also served with smoked salmon or roast chicken*

Smoked chicken Caesar salad royal...50

Apple wood smoked chicken, quail egg, torn sourdough & turkey bacon

Vietnamese char grilled squid mango salad...50

Nuoc Mam dressing, raw papaya, tender coconut jelly & fresh Asian greens

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Crinkle thin crusted flat bread pizzas

Margherita (v)...45

San Marzano tomatoes, fior di latte mozzarella, EVO & fresh basil

Tartufata (v)...65

Fior di latte mozzarella, mushroom cream, porcini mushroom, rocket, parmesan & truffle oil

Ortolana (v)...45

San Marzano tomatoes, fior di latte mozzarella, & roasted seasonal vegetables

Valtelina...55

Shaved beef bresaola, pine nuts, rocket leaves, olives & sun-dried tomato

Smoked chicken...50

Artichoke, sun dried tomato, mushroom, spinach & topped with fresh rocket leaf & parmesan

Spicy chicken cilantro bite...50

Jalapeños, roasted peppers, onion, fresh coriander

Table Fondue...55

Dip it with potato wedges, garlic croutons & steamed veggies

Classic pepper & garlic (v)

Paprika, jalapeños & chilli (v)

Italian roma tomato infused & herbs (v)

Vegetarian large plates

Vegetable Thai curry (v)...55

Veggies in our homemade curry paste with Thai herbs & spices served with steamed jasmine rice

Grilled jalapeño polenta steaks (v)...60

On spicy Mexican refried beans, avocado chutney & lotus stem chips

The classic lasagne with shaved black truffle (v)...85

With market fresh vegetables & baked with a four cheese sauce

Grilled vegetable shashlik (v)...55

Saffron couscous, avocado salsa & tomato coulis

Ravioli of spinach, ricotta, pickled poached pear (v)...65

With mustard & sun-dried tomato cream sauce & goat cheese

Wild forest mushroom & truffle risotto (v)...65

Served with goat cheese, grilled enoki mushrooms & asparagus

Silver beach cafe pasta (v)...55

Choose between penne/spaghetti/fettuccine & home made pasta sauces of slow roasted tomato/ parmesan pepper cream/olive oil chilly garlic. With roasted vegetables, shaved pecorino cheese

Sea to plate

Lobster three cheese & mac....130

Topped sliced lobster medallions & lobster chilly oil

Char grilled tiger prawns....75

With passion fruit butter garlic & cherry tomato parmesan risotto

Line caught sea bass....75

On Asparagus chilly tossed soy noodles & Thai style clam butter cream sauce

Hamour fish & chips....85

Buttermilk marinated batter fried reef cod; with mushy peas, crab tartar sauce & pear coleslaw

Pan seared salmon....95

On a crab potato cake, sautéed baby spinach & tarragon tomato mustard beurre blanc sauce

Seafood linguine....75

Prawns, mussels, calamari, clams, local fish, olive oil, garlic, chilli, tomato, capers, fresh herbs, zucchini & shaved parmesan

Signature Steaks

Choose your sauce to accompany our juicy steaks. Porcini mushroom jus/green peppercorn sauce/ red wine shallot jus/classic béarnaise

Scotch fillet, certified Australian black Angus....110

Served on buttered mash, grilled asparagus & topped with mushroom duxelle

Grilled rib eye, certified Australian black Angus....120

French fries, cauliflower cheese walnut bake

Silver beach cafe classic steak au poivre & chips....110

Served with hand cut chips & house salad

Surf & turf....145

Chargrilled medallion of beef & lobster served with truffle béarnaise sauce, pepper corn jus, fries & market veggies

Large plates meats

Peruvian roast chicken....75

Creamy asparagus couscous, sea salt vinegar fat chips & spicy cilantro dressing

Smoked chicken fettuccine....75

Tossed with fresh peas, sage, baby spinach, cherry tomatoes, garlic & mushroom mustard veloute

BBQ Chinese char siu chicken....75

Steamed chilly pok choy, jalapeño rice, five spice chicken jus

Lemon baby chicken....75

Asparagus & mushroom tortellini, mash potato, Tuscany tomato sauce

Roast herb-crusted Lamb....75

Smoked Aubergine, Parsley turned potatoes, lamb jus

Greek lamb moussaka....65

A hot bake of lamb goodness topped with green apple tzatziki, roasted almonds & feta

Sweet course

Berry tart du jour....35

Fresh raspberries & strawberries whipped cream tarts with a strawberry sorbet & crushed ginger bread biscotti's

Tiramisu al limone Amalfi...30

A classic creamy yet light tiramisu recipe with a hint of lemon from the coastal town of Amalfi

Belgian chocolate fondant...35

With vanilla ice cream & sea salt baked figs

Warm sticky toffee pudding...30

On crème anglaise, warm butterscotch sauce & crushed roasted pecan nuts

Hot Beverages

*Single Espresso....12 Double Espresso14 Americano....16 Cappuccino....20 Latte....20 Macchiato....16
Hot Chocolate....16*

Fresh Brewed Tea

Earl Grey Tea....15 Jasmine Green Tea....15 Black Tea15

Fresh Juices....22

(Avocado, Watermelon, Orange, Lemon & Mint, Carrot)

Mixed Fruit Cocktail....26

Soft Drinks

Coke, Coke Light, Sprite, Fanta....12 Soda Water, Tonic Water, Ginger Ale....14 Energy Drink....20

Freezers & Non-Alcoholic Mocktails

Mango Freezer....30 Bloody Mary....30

Pina Colada....30 Strawberry Daiquiri....30 Mojito....30

Passion Fruit Freezer...30 Kiwi and Apple Freezer....30

Milkshakes

(Oreo, Strawberry, Chocolate, Banana, Vanilla, Bubble Gum)....30

Water

Still (Small/Large)....7/10 Sparkling (Small/Large)....13/16

Home Made Iced Tea....18 (Peach, Lemon, Berries, Mint)

Non Flavoured Iced Tea....16

SILVER BEACH CAFE

INDIAN SELECT MENU

Celebrating Indian food just like the way it's cooked and loved in the Indian sub continent. We use subtle spice blends to char grill food and slow cooked with love and served in an unpretentious manner. Sit back and enjoy our classical Indian fare.

Appetizers

CHICKEN MALAI TIKKA <i>Chicken marinated with yoghurt, cashewnut, green cardamom & cream. Spit roasted in tandoor.</i>	42
CHICKEN TANDOORI (FULL) <i>Marinated in chef's secret spice, kashmiri chilly, cashewnut and saffron; cooked in tandoor. Half portion available at AED 30.</i>	55
CHICKEN RESHMI SEEKH KEBAB <i>Chicken skewer seasoned and flavoured with fresh herbs.</i>	42
CHICKEN ACHARI TIKKA <i>Marsets of chicken marinated with pickle spices; cooked in tandoor.</i>	42
CHICKEN KALI MIRCH TIKKA <i>Chicken chunks marinated with garlic, hung curd & black peppercorns; cooked in tandoor.</i>	42
LAMB GALOUTI KEBAB <i>Soft and delicate lamb patties; grilled fried.</i>	48
LAMB SEEKH KEBAB <i>A famous kebab from Lucknow. Lamb minced with indian spices & herb; cooked in tandoor.</i>	48
TANDOORI GOLDEN PRAWNS <i>Tiger prawns marinated with saffron, cashewnut, yoghurt; cooked in tandoor.</i>	80
LOBSTER METHI MALAI <i>Lobster marinated with basil, fenugreek, cashewnuts & yoghurt; cooked in tandoor.</i>	110
TANDOORI TANGY MUSHROOM (V) <i>Mushroom marinated with herbs and grilled on charcoal.</i>	36
PANEER HARIYALI TIKKA (V) <i>Cottage cheese marinated with spinach, mint & spices; cooked in tandoor.</i>	36
PANEER AJWAINI TIKKA (V) <i>Cottage cheese marinated with ajwain, yoghurt & spices; spit roasted in tandoor.</i>	36
VEG SHAMI KEBAB (V) <i>A mixture of roasted lentils & awadhi spices; shallow fried in butter.</i>	34
ALOO PAPDI CHAT (V) <i>Potato & flattened crisp tossed in tangy tamarind & mint sauce.</i>	20
PUNJABI SAMOSA (V) <i>Spicy & tangy potato parcels, deep fried served with mint chutney.</i>	25

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Main Course

CLASSIC BUTTER CHICKEN <i>Tender morsels of chicken braised in a rich classic makhni sauce.</i>	45
CHICKEN HYDERABADI <i>Chicken marinated in mint & fresh herbs and slow cooked in an Indian spice spinach paste.</i>	40
KADHAI CHICKEN <i>Spring chicken tossed with fresh herbs & flavouring cooked in kadai giving it a distinct flavour.</i>	42
LAMB ROGAN JOSHT <i>An authentic kashmiri dish of delicious lamb cooked in onion tomato gravy, flavoured with Indian spices & saffron.</i>	50
LAMB PESHAWARI <i>A classic pakistani lamb dish cooked with yoghurt, spices, slow cooked over the tandoor.</i>	50
PRAWN LAGAN <i>Fresh prawns marinated with awadhi spices & cooked in a copper pot.</i>	60
HAMMOUR KORMA <i>Atlantic reef cod simmered in a rich brown onion & creamy gravy.</i>	60
PALAK PANEER (V) <i>Softened cottage cheese cooked in spinach, cream & Indian spices.</i>	36
SHAHI VEGETABLE (V) <i>Vegetables cooked to perfection in mildly spiced creamy onion tomato gravy.</i>	32
PANEER MAKHNI (V) <i>Marinated cottage cheese spit roasted in tandoor & cooked in a rich tomato cream gravy.</i>	36
NAVRATAN KORMA (V) <i>Vegetable dumplings cooked in rich tomato & cashewnut gravy.</i>	32
DAL TADKA (V) <i>Yellow lentil tempered with Indian spices topped with fresh coriander.</i>	25
DAL MAKHANI (V) <i>Black lentil cooked overnight over the tandoor & seasoned with fresh spices, herbs and butter.</i>	30

Bread Basket

TANDOORI ROTI	5
NAAN (BUTTER NAAN/ BUTTER GARLIC NAAN)	6
LACCHA PARATHA	8

Rice

CHICKEN DUM BIRYANI <i>Chicken morsels and basmati rice cooked on "dum" with saffron and cardamom; served with raita and mirch ka salan.</i>	52
VEGETABLE DUM BIRYANI <i>Seasonal vegetables and basmati rice cooked on "dum" with saffron and cardamom; served with raita and mirch ka salan.</i>	44
JEERA BASMATI RICE <i>Basmati rice cooked and flavoured with cumin; fragranced with hints of whole spices.</i>	22

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Spirits

Vodka (30 ml/750ml)

Smirnoff Red....30/690

Ciroc....40/920

Grey Goose....55/1265

Belvedere....60/1380

Rum (30 ml)

Matusalem....30/690

Bacardi Gold....30/690

Bacardi White Rum....30/690

Captain Morgan Black/Spiced....40/920

Takamaka Coconut Rum....35/790

Gin (30 ml)

Gordons....30/690

Tanqueray....35/790

Hendricks Gin....40/920

Tanqueray No.10....45/1035

Prices exclude 5% VAT & 10% service charge

Tequila (30 ml)

Jose Cuervo Silver...30/690

Jose Cuervo Special Gold...30/690

Patron Café...40/920

Patron Silver...45/1035

Whisky (30 ml)

Johnnie Walker Black label...35/790

Jack Daniels...35/790

Jameson Irish Whisky...40/920

Chivas Regal...40/920

Glenfiddich 12yrs...45/1035

Glenfiddich 15yrs...55/1265

Glenfiddich 18yrs...75/1725

Cognac & Liqueurs (30 ml)

Hennessy VS...50/1150

Remy VSOP...55/1265

Black Sambuca...35/790

White Sambuca...35/790

Jagermeister...35/790

Kahlua...35/790

Baileys...35/790

Grand Marnier...45/1035



Bottled Beers

Heineken...38

Budweiser...38

Amstel Lite...38

Corona...40

Hoegaarden...40

Somersby...35



Wine list

Red Wine (150ml/750ml)

Shiraz / Cabernet, Cawarra, Lindeman's...35/160

Merlot, Blossom Hill...40/185

Anakena Cabernet, Sauvignon...30/145

Blason d'Aussières, DBR (Lafite)...250

White Wine (150ml/750ml)

Semillon /Chardonnay, Cawarra, Lindeman's...35

Anakena, Sauvignon Blanc...30/145

Matua Valley, Sauvignon Blanc...45/200

Pinot Gris, South Island, Mud House...40/185

Petit Chablis 'Pas Si Petit', La Chablisienne...250

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Rose Wine (150ml/750ml)

Oh! By Omerade IGP...35/160

White Zinfandel, Blossom Hill...45/200

Champagne & Sparkling (150ml/750ml)

Conte Fosco Cuvée Brut NV...35/160

Bin 30 Sparkling Rosé, Lindeman's...45/200



Cocktails...45

Black Star

Black Russian with a Twist

Volga

Beached Rum

Hemingway Daiquiri

Mary Pickford

Tina's Surprise

El Puente

Rose Infuse Cooler

Bees Knees

Flavoured Old Fashion

Make Your Mark

Full Monte

Signature Shooters...40

Green Alien

Hiroshima

Soweto Toilet

Poison Dwarf

Tripping Elf

Banana Twist

International Shooters...35

Jager Bomb

Monkey Brain

B-52

Springbok

Flatliner

Doo Doo