



AEGEAN

Food Menu

Our motto is; “The fish we serve tomorrow hasn’t been caught yet”. Offering the freshest available seafood from the Gulf Ocean, Middle East and Aegean Sea. Seasoned, marinated and aromatized with Mediterranean flavours, your dish will be cooked to perfection with a variety of side dishes and sauces. An Entrée is a must if you’d like to combine authentic dishes and nouvelle cuisine.

Mediterranean Tapas & Mezze Selection

Please ask your service associate to present you freshly prepared Mediterranean and Oriental starters.
For each plate 25 AED.

Cold Entrées

Oyster “Tsarskaya”

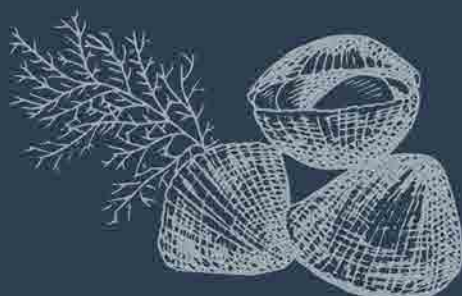
Freshly chucked oyster, shallot vinegar, lemon

6 pieces	120 AED
12 pieces	230 AED

Caviar “Anna”

Served with sour cream, butter, toast melba, parsley, chopped eggs

50 gm	460 AED
100 gm	950 AED



Hot Entrées

Fish Morney Soup (S, G)

Creamy fish soup with mushrooms and vegetables.

30 AED

Fried Baby Squid (S, G)

Served with tartar sauce and lemon.

75 AED

Shrimps Casserole (S)

Turkish style butter garlic glazed shrimps.

80 AED

Fried Hamsi (S, G)

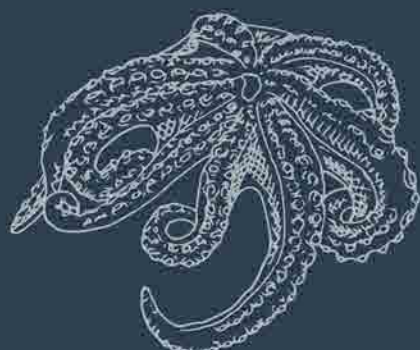
Traditional Turkish fish from the Black Sea.

75 AED

Tuna Dolma with tomatoes, olives & dill (N, S)

Bread crumbs, shrimps, white cheese, capers & roasted pine nuts.

85 AED



Main Courses

(Chef’s recommendations)

Sea Bass “Butterfly” (For 2 Persons) (S)

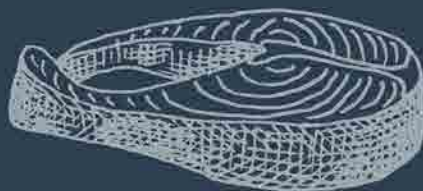
Charcoal grilled whole sea bass or sea bream served with potatoes and asparagus with lemon butter sauce. 220 AED

Salmon Lemon and Almond (S, N)

Rosti potatoes, lemon butter almond sauce and paper espuma. 95 AED

Grilled Sea Bream (S)

Butterfly open whole sea bream cooked on charcoal, served with potatoes and asparagus. 90 AED



Fish Baked “in the paper” (For 2 Persons) (S)

Whole sea bass or sea bream baked with vegetables keeping all the aromas and taste inside. 210 AED

Fish Delight (For 2 Persons) (S)

Boneless fish fillets served in the tail with vegetables and garden greens. 210 AED



Gluten Free items are available upon request.

Dishes indicated with: (V) Vegetarian - (S) Seafood - (N) Nuts - (G) Gluten - (A) Alcohol - (D) Dairy.

All prices are in UAE dirhams and are inclusive of 10% municipality fees and 10% service charge.

 Ultra All Inclusive

Seafood Fantasia

(for 2 person)

Catch of the day, Snapper, Jumbo Prawns, Calamari, Scallops and Boston Lobster (S).
Served with sauce and a side dish.

450 AED

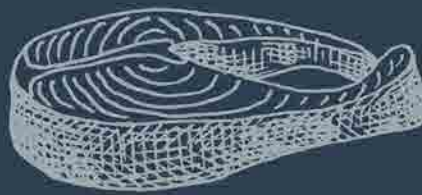
Meat Selection

Preparation time : 25 - 30 minutes

Wagyu Beef - Tenderloin (250g) (D)

"Rossini" wagyu beef tenderloin, pan seared foie gras, saffron mashed potato and baby spinach.

400 AED



Grilled Rib Eye Marble 6 -7 (250g)

Please choose two side garnitures.

400 AED

Grilled Chicken Supreme

Grilled vegetables and tomato sauce.

90 AED

Side Dishes

Each side dish

25 AED

Mixed salad
Braised Jumbo asparagus
Potatoes blanched with butter and dill
Chargrilled vegetables
Creamy mashed potatoes



Fresh From The Market

Prices are subject to change depending on the current market price

Sea- bass "line caught"
Sea bream
Salmon fillet
Red snapper
Baby Red Mullet
Ladyfinger
Canadian Lobster (600 - 800g)
Octopus
U10 Prawns
Scallops

Vegetarian Dishes

Lentil or Tomato Soup (D, G, V)	40 AED
Ricotta Cheese Lasagna (D, G, V)	80 AED
Paneer Masala	50 AED

Desserts

Turkish Irmik Helvasi (G, N, D)

Turkish style semolina dessert with ice cream and chocolate sauce.

45 AED

Fresh Fruit Platter

55 AED

Selection of Turkish Ice Cream (D)

Vanilla, Chocolate, Pistachio (per scoop) 30 AED

Baked ricotta - orange cheese cake (G, N, D) 50 AED



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Drinks Menu

Spirits

	Glass	Bottle
SINGLE MALT		
Bowmore 12 Year Old UAI	80	1200
The Glenlivet 15 years	90	1500
Glenfiddich 15 years	95	1500
The Macallan 12 years	80	1500

BOURBON & AMERICAN WHISKY

Jack Daniel's UAI	50	980
Jim Beam UAI	50	800
Canadian Club UAI	50	550
Laphroaig Quarter Cask UAI	80	1400
Jack Daniel's Single Barrel	80	1600

BLENDED WHISKY

Ballantines UAI	50	980
Johnnie Walker Red Label UAI	50	800
The Famous Grouse UAI	50	700
Chivas Regal 12 years UAI	65	1200
Dimple 15 years UAI	120	1100
Chivas Regal 18 years	120	2300
Johnnie Walker Black Label UAI	90	1500
Johnnie Walker Blue Label	195	4800
Chivas Regal 25 years	310	4500

IRISH WHISKY UAI

Jameson	60	1100
Tullamore Dew	60	1100

COGNAC

Hennessey VS UAI	65	1350
Courvoisier UAI	65	1350
Marquis De Puysegur VSOP UAI	70	900
Beehive VSOP UAI	70	1400
Hennessey VSOP	70	1800
Remy Martin VSOP	70	1800
Hennessey XO	170	3200
Remy Martin XO	170	3200

APERITIF UAI

Aperol	45	460
Martini Rosso, Bianco, Extra dry	45	550
Grappa Formentini	45	800
Cinzano Bianco	45	
Cinzano Rosso	45	
Campari	55	750

Rum

	Glass	Bottle
Bacardi Superior UAI	50	590
Captain Morgan's Black Label UAI	50	620
Captain Morgan Spiced Gold UAI	50	750
Malibu UAI	50	550
Havana Club 3 Años	50	650

Liqueurs UAI

	Glass	Bottle
Sambuca Cellini	45	
Amarula	45	
Drambuie	45	
Grand Marnier	45	
Tia Maria	45	
Kahlua	45	
Jagermeister	55	
Southern Comfort	50	
limoncello	55	

Energy Drink UAI

Jaguar	35
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Soft Drinks UAI

	(Small)	(Large)
Coke, Diet Coke, Sprite, Fanta, Ginger Ale	25	
WATER		
Still water		
Aqua Panna	25	35
Sparkling water		
San Pellegrino	25	35



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Champagne

	Glass	Bottle
Moët & Chandon Brut	195	975
Moët & Chandon Ice Imperial		975
Moët & Chandon Rosé		1600
Dom Perignon Brut		2800
Louis Roederer Cristal		5800
Dom Perignon Rosé		7500

Beers UAI

	Bottle
Heineken	40
Stella Artois	40
Budweiser	40
Corona	45
Hoegaarden	40

Tequila

	Glass	Bottle
Olmeca Blanco UAI	50	750
Olmeca Gold UAI	50	775
Camino Real Blanco	50	750
Patrón Café XO	60	950
Patrón Reposado	80	1200

Vodka

	Glass	Bottle
Russian Standard UAI	50	525
Finlandia UAI	50	630
Smirnoff Red UAI	50	620
Absolut Blue UAI	50	675
Absolut Flavoured UAI	50	675
Belvedere	65	1350
Beluga Silver	65	1350
Grey Goose	65	1350
Beluga Gold Line	200	3500

Wine

SPARKLING WINE

	Glass	Bottle
Cooks Sparkling Wine UAI	80	350
Scavi & Ray, Italy	80	375

WHITE WINE

Frontera Chardonnay UAI	40	175
Antares Sauvignon Blanc UAI	45	195
Jindalee Pinot Grigio UAI	45	195
Pinot Grigio Argento, Argentina	45	245
Chardonnay Argento, Argentina	45	195
Sauvignon Blanc Expression		
Villard, Chile	85	390
Pinot Grigio Terlano, Italy		650
Chateaneuf Du Pape Blanc		
Cht Mont Redon, France		950

RED WINE

Antares Shiraz UAI	45	195
Frontera Merlot UAI	45	195
DB Shiraz Carbenet, Australia UAI	45	195
Fuzion Shiraz Cabernet Savignon UAI	45	195
Merlot, Casa Lapostolle, Chile	80	330
Baron Phillippe de Rothschild, France	85	420
Shiraz Cape Mentelle, Australia		1100

ROSE WINE UAI

Santa Julia Syrah Rose, Argentina	55	230
Antares Rose	55	230

Gin

	Glass	Bottle
Tanqueray UAI	50	675
Bombay Sapphire UAI	50	675
Beefeater UAI	50	675
Gordons UAI	50	675
Hendricks's	65	1000