

STARTERS & SOUP

QUINOA SALAD | 65

Guacamole, yoghurt, lemon dressing (V) 🌿

BURRATA & TOMATO | 95

Pomegranate, basil oil (V) 🌿

TIGER PRAWNS SALAD | 180

Grilled baby vegetables, raspberry vinaigrette (S)

TRADITIONAL FISH SOUP (S) | 95

MUSHROOM SOUP | 95

Truffle oil (V)

SEARED SCALLOPS | 160

Basil vinaigrette(S) 🌿

LANGOUSTINE RAVIOLI | 200

Fresh tomato, basil (S) 🌿

SEABASS CARPACCIO | 120

Fresh tomato sauce, lemon dressing (S) 🌿

FRITTO MISTO | 140

Spice creamy condiment (S) 🌿

GRILLED OCTOPUS | 120

Black olive tapenade, potato (S) 🌿

CRUDO

Did you know..?

Crudo means 'raw' in Italian and Spanish and is a very traditional way of serving the fresh catch of the day. It is thinly sliced fish traditionally marinated with oil, lemon and a variety of seasonings.

CRUDO PLATTER | 240

Enjoy chefs selection

SEA BASS | 85

Tomato, vinegar

SALMON | 75

Lemon mustard cream, green apple

TUNA TARTARE | 85

Crispy saffron rice

YELLOW FIN TUNA | 95

Black truffle

HOKKAIDO SCALLOPS | 90

Avruga caviar, sour cream (S)

FROM THE SEAFOOD BAR | 257/ 509

FRESHLY SHUCKED OYSTERS

½ Dozen / 1 Dozen

Gillardeau No. 2

CHILLED SEAFOOD PLATTER FOR 2 | 685

Poached prawns, blue crab, Alaskan king crab, mussels, clams, scallops, pepper seared tuna, razor shells

MAIN COURSE

DOVER SOLE | 185
Lemon butter sauce, seasonal vegetables 🐟

CHEESE TORTELLI | 200
Black truffle 🐟

LINE CAUGHT SEA BASS | 195
Artichoke, seafood jus

ORECCHIETTE VONGOLE | 140
Fresh clams, clam jus 🐟

TAGLIATA WAGYU BEEF RIB EYE | 280
Grilled mushrooms

LOBSTER RISOTTO | 160
Acquerello rice (S)

VEAL MILANESE | 195
Rocket, tomatoes, parmesan

ORGANIC VEGETABLES | 120
Sliced and grilled eggplant, tomato, carrot, broccoli,
zucchini

SALT CRUSTED SEA BASS FOR 2 | 550
Sautéed ratte potatoes, seasonal vegetables
Lemon butter sauce, sauce vierge

FROM THE GRILL

ATLANTIC LOBSTER | 410
Mediterranean sauce vierge (S)

FREE RANGE BABY CHICKEN | 170
Polenta florentine, pommery mustard chicken jus

SEAFOOD MIXED GRILL | 220
Tiger prawn, scallops, king crab leg, tuna, seabass, octopus
Fennel confit, lemon butter sauce (S)
Fried vegetable rice 🐟

GRILLED SEAFOOD PLATTER FOR 2 | 950
Lobster, king crab, octopus, scallops, (S)
Sautéed ratte potatoes, seasonal vegetables

SIDES OF YOUR CHOICE | 40

Sautéed ratte potatoes | Basmati rice pilaf | French fries

Grilled or steamed seasonal vegetables

Mashed potatoes | Mixed tomato salad

Creamy Spinach | Artichoke

(V) Vegetarian (S) Shellfish (N) Nuts 🐟 Rockfish Signature 🌿 Flavours of Health | Gluten Free items are available upon request

All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax

DESSERTS

CARAMELIZED APPLE TART | 48

Baked puff pastry, almond cream, apple slices,
vanilla ice cream (G/D/N)

CHERRY CLAFOUTIS | 48

Cherry juice, fresh raspberry, raspberry sorbet (G/D/N)

LEMON BABA WITH LIMONCELLO | 48

Citrus syrup, lemon glaze, vanilla/lemon ice cream (G/D/A)

TIRAMISU CAPPUCCINO | 48

Amoretto mousse, cocoa crumble, coffee chocolate sauce, coffee foam (G/D/A)

HAZELNUT PARFAIT | 48

Caramelized hazelnut, gianduja ganache (G/D/N)

ICE CREAM & SORBET SELECTION | 43

Parsley / Banana ice cream

Ricotta Di Buffalo sorbet

Mango sorbet

(N) Nuts (A) Alcohol (G) Gluten (D) Dairy

Gluten Free items are available upon request

All prices are in UAE Dirhams and inclusive of 7% Municipality fees

10% service charge and Value Added Tax