

SEAGRILL

Bistro

FOR THE TABLE

Shucked Oysters ½ Dz 165 / 1 Dz 320

Chef's selection served with mignonette, fresh lemon and cocktail sauce

Chilled Seafood Platter Sm 380 / Lg 700

Full lobster, King crab legs, oysters, poached prawns, mussels, periwinkles, clams

Amstur Royal White Sturgeon Caviar

30g 495 / 50g 850

Served with buckwheat blinis and condiments

Prawn Cocktail 130

Chilled peel and eat prawns with Marie-Rose and cocktail sauce

Vegetable Crudités (V) 70

Seasonal vegetables on ice with roast onion dip

STARTERS

Gazpacho 60

Chopped chili prawn with cilantro

Salmon Tartare 82

Olive oil, lemon, fresh horseradish and chives

Organic Tomato Salad (V) 70

Variety of tomatoes with shaved onion, feta, tarragon and olive oil croutons

Beef Tartare 94

Dijonnaise, gherkin, caper, pickled onion, toast

Burrata Cheese 85

Tomato, basil, olive oil

Rare Seared Tuna 85

Roasted eggplant, tomato and celery, Kalamata olives, pesto dressing

Poached Octopus Salad 88

Potato, chorizo, smoked onion mayo, citrus and greens

Kale and Pepper Salad (N) (V) 72

Roasted sweet peppers, fresh pear, toasted hazelnuts

Soft Egg and Asparagus 75

Fried poached egg, steamed asparagus, lemon butter and Parmesan cheese

Foie Gras Crumble (A) (N) 90

Duck liver pâté, apple butter, dried fruits and nuts with toast

Endive Salad (V) (N) 72

Yellow and red endive, baby gem, gala apple, walnuts and blue cheese

Crab Cake 95

Lump blue crab meat, fennel, fine herb bavarois, confit ruby grapefruit

PASTA & RISOTTO

Lobster Linguini 165

Fresh chives, tomato, buffalo mozzarella and eggplant

Seafood Calamarata Pasta (A) 125

Light white wine cream, scallops, shrimp, clams

Mushroom Fusilli Pasta (V) 85

Mixed mushrooms, goats cheese, truffle oil, arugula

Clams Linguini (A) 97

Garlic sautéed clams, chili and white wine

Seafood Risotto 130

Scallops, shrimp, clams, tomato and mascarpone

Green Pea and Mushroom Risotto (V) 88

Garden pea, pearl onions, mascarpone

(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 fees and 10% service charge and 5% VAT.

يرجى التواصل مع فريق المطعم لأي من المتطلبات الغذائية أو للأشخاص ذوي حساسية لأي من أنواع الطعام وسيكون طهاة المطعم مستعدون للمساعدة. جميع الأسعار بالدرهم وتشمل 7% رسوم البلدية و10% رسوم الخدمة و5% ضريبة القيمة المضافة.

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MEAT & FISH

Marseille Bouillabaisse 125

Traditional Mediterranean fish stew with grilled baguette and rouille

Grilled Salmon 125

Stuffed baby peppers and celeriac purée

Sea Bass Escalivada 168

Grilled filet with peppers and onions roasted over charcoal with Datterino tomatoes

Steamed Mussels (A) 98

Light garlic cream and parsley

Grilled Prawns 165

Garlic butter, chopped salad

Dover Sole Meunière 295

White asparagus

Grilled Lobster 295

Atlantic grilled lobster with garlic butter and chopped salad

Lobster Rolls 160

Fresh Atlantic lobster, toasted brioche, coleslaw and fries

Angus Striploin Steak 165

Fries and tarragon butter

Seagrill Beef Burger 95

Served with fries

Roasted Chicken Breast 95

Brown butter crust and garlic mushroom

SIDES

Gratin Dauphinois 32

Potatoes baked with Gruyère, cream and onion

Fine Beans 32

Green beans with butter and toasted almond

Green Vegetables 35

Buttered and salted

Mushrooms 47

Sautéed with garlic, parsley and sherry vinegar

Green Salad 32

Tomato, cucumber, pomegranate vinaigrette

Mashed Potato 34

Milk and butter

Fries 32

DESSERTS

Pecan Tart (N) 50

Maple syrup, vanilla ice cream

Crème Brulée 50

Sablé and fresh raspberries

Decadent Chocolate Cake 55

Moist chocolate sponge, Bellagio ganache

Tiramisu 55

Lady fingers, espresso, mascarpone

Sliced Fruit Platter 60

Traditional Baked Alaska Sm 90 / Lg 195

Mango-passion sorbet, coconut ice cream, raspberry sorbet
Small (serves 2) Large (serves 4-6)

Cheese Selection 90

Fig chutney, dried fruits, crackers

Ice Cream and Sorbet Scoop 15

Sorbet: Raspberry, mango, lemon

Ice Cream: Chocolate, vanilla, strawberry, coconut

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SEAGRILL
RESTAURANT & LOUNGE



*Let the fun
BeGIN!*

Gin 30ml

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

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

Tonic

by Fever-Free

Classic
Mediterranean
Elderflower
Light
Sicilian Lemon

Our Legendary G & T 50ml!

Asian Sapphire	75
Bombay Sapphire, Lemongrass, Peppercorns, Kaffir Lime	
Oriental Tusk	85
Opihr 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
Opihr 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	

