

BEACHFRONT

Smoked Norwegian salmon (G) 120

Hand-cut Norwegian salmon, potato blinis, avocado purée, shaved vegetables, Granny Smith apple

Shrimps green papaya salad (G) (N) (S) 97

Green papaya, cucumber, mango, coriander, green chili, toasted peanuts, garlic nước chấm

Shrimps panzanella (G) (N) (S) 98

Sautéed shrimps, caramelised peach, mixed lettuce, cherry tomatoes, capsicum, toasted bread

Chicken Caesar salad (G) 92

Grilled corn-fed chicken breast, young romaine lettuce, creamy Caesar dressing, thyme croutons

Burrata (G) (N) (V) 95

Marinated heirloom tomatoes, watermelon, balsamic reduction, shaved truffles, pine nuts, basil leaves

Hand-picked garden salad (V) 68

Grilled green asparagus, cucumbers, cherry tomatoes, balsamic dressing

Chuka idako wakame (G) (N) (S) 68

Mixed seaweeds, marinated baby octopus, sesame seeds

SHOAL

Salt and pepper calamari (G) (S) 80

Crispy calamari, spicy marinara sauce, wasabi mayonnaise

Prawns tempura (G) (S) 98

Batter fried prawns, dynamite sauce, mixed greens

Gulf prawns stew (G) (S) 103

Fresh clams, red beans, chipotle sauce, garlic bread

Chicken teriyaki (G) (N) 80

Organic chicken thighs, scallions, crushed peanuts

Fried soft shell crab salad (G) (N) (S) 105

Red cabbage slaw, pickled carrot and daikon, cilantro, sesame mayonnaise

Vegetable spring rolls (G) (V) 78

Cabbage, daikon, coriander leaves, homemade curry sauce

SEASHORE

Spinach and Ricotta ravioli (G) (V) 96

Tomato or mushroom sauce

Carnaroli risotto (V) 96

Mixed mushrooms

Penne Alfredo with grilled chicken breast (G) 115

Citrus cream or Aurora sauce

Kimchi fried rice a la plancha (G) (S) 119

Sautéed prawns, scallions, shiitake mushrooms, bok choy, bean sprouts

BOARDWALK

Chef's special mini platter (G) | 15 pcs 185

Sashimi (4 pcs), nigiri (5 pcs), maki roll (6 pcs)

Signature maki rolls (G) | 25 pcs 257

Chef's selection

Chef's sashimi platter (G) | 10pcs 161

Sashimi selection

Sushi bowl (G) 108

Sashimi selection, spicy salmon, miso marinated quail egg, avocado, daikon radish, nori, sushi rice

SEABOARD

Naked roll (G) 58

Salmon, avocado, mayonnaise, flying fish roe

California roll (G) (S) 62

Kani, avocado, cucumber, tobiko

Spicy tuna roll (G) 58

Yellowfin tuna, spicy sauce, Japanese mayonnaise

Crispy unagi roll (G) 58

Eel, tobiko, cucumber, avocado, crispy panko crumbs, teriyaki sauce

Tempura roll (G) (S) 58

U10 prawns, tobiko, cucumber, mayonnaise

Duo of quinoa roll (S) 80

Yellowfin tuna, hamachi, ebi, avocado, mango, cucumber, green asparagus, dried seaweed

COAST

Served with spinach mashed potatoes and mixed vegetables

Pan-seared tuna loin 280G 190

Rocket salad

Grilled Norwegian salmon 280G 180

Marinated in light tandoori masala

Atlantic sea bass 220G 180

Served with roasted potatoes

Giant prawns (S) 360G 249

Served with garlic lemon butter sauce

Prime beef rib eye 320G 242

Grilled asparagus, black pepper sauce

Corn-fed chicken breast 220G 160

Served with mushroom sauce

Australian lamb rump 250G 190

Served with olive jus

G: Gluten N: Nuts S: Shellfish V: Vegetarian.

All dishes on the menu are prepared in strict compliance with Halal requirements
All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax
Subject to change and market availability

CHAMPAGNE

Laurent-Perrier Brut	185	835
Moët & Chandon Brut "Impérial"		1045
Dom Pérignon		3090

ROSÉ CHAMPAGNE

Louis Roederer "Cristal" Rosé	9500
Taittinger Prestige Rosé Brut	1520
Laurent-Perrier Brut Rosé	2040
Dom Pérignon Rosé	9205

SPARKLING WINE

Zonin Prosecco Brut, Italy	70	310
Ferrari Rosé, Italy		760

WHITE WINE

CHL - Caliterra, Reserva	65	260
Chardonnay		
ITA - Corte Giara	70	265
Pinot Grigio		
FRA - M.Chapoutier Bila-Haut Blanc	70	325
Grenache Blanc		

RED WINE

CHL - Caliterra, Reserva Carmenere, Colchagua	65	260
Carménère		
FRA - M. Chapoutier Bila-Haut, Rouge	70	265
Pinot Noir		
ITA - Araldica, Piedmont	70	310
Barbera		

ROSÉ WINE

FRA - Cuvée Serpolet	65	310
Grenache, Shiraz, Cinsault		
FRA - Mirabeau Pure, Mirabeau		445
Grenache, Shiraz		

SANGRIAS

Sangria Rouge (500ml)	65	220
Sangria Blanc (500ml)	65	220
Sangria Rosé (500ml)	65	220

BEER 55

FRA Kronenbourg 1664
NDL Amstel Light, Heineken
MEX Corona Extra
JAP Asahi Super Dry
THA Singha
CHN Tsingtao

MOCKTAILS 40

Palm Star Kiwi, orange and pineapple juice

Tahiti Blush Fresh strawberries, orange and pineapple juice, dash of low fat milk, pomegranate syrup

Polynesian Dream Fresh lychee, mango and cranberry juice, green apple syrup



SPARKLING COCKTAILS 100

Kir Royal Crème de Cassis, Prosecco

Bellini Peach purée, Prosecco

Rossini Strawberry purée, Prosecco

Midnight kiss Vodka, Blue Curaçao, Prosecco

SIGNATURE COCKTAILS 70

Hidden Pearl White and coconut rum, pineapple juice, coconut cream, vanilla ice cream, drizzled with Blue Curaçao syrup

Tahitian Torch Gold rum, Amaretto, Blue Curaçao, pineapple and lemon juice, orgeat syrup, dash of Angostura bitters

Castaway Crush Spiced rum, Peach Schnapps, pineapple juice, passion fruit syrup

Island Queen Gin, apple syrup, basil leaves, lemon juice, bitter lemon

Seven Seas Martini Amaretto, Malibu rum, Blue Curaçao, pineapple juice

Musaroska Vodka, Midori, banana syrup, lime

CLASSIC COCKTAILS 65

Kamikaze Vodka, Cointreau, lemon juice

Negroni Gin, Campari, red vermouth

American Campari, red vermouth, club soda

Old Fashioned Jim Beam, Angostura bitters, sugar

Singapore Sling Gin, cherry liqueur, Cointreau, D.O.M. Bénédictine, pineapple juice, lemon juice, grenadine, Angostura bitters

Sidecar Courvoisier, Cointreau, lemon juice

Tom Collins Gin, lime juice, sugar, soda

Moscow Mule Vodka, lime juice, ginger ale

Zombie White rum, gold rum, pineapple juice, grenadine

Pimm's Cocktail Pimm's No. 1, mint, strawberry, lemon, cucumber, 7up

AFTERDINNER COCKTAILS 70

Espresso Martini Vodka, Kalhúa, coffee

Irish Coffee Irish whiskey, coffee, sugar, cream

B-52 Baileys, Kalhúa, Grand Marnier

Fairy Dust Cognac, peach liqueur, vermouth blanc, orange bitter, cinnamon