

THE BEACH

BAR ★ GRILL

“Great seafood & steak selection
in a stylish, romantic seaside setting”

APERITIF BITES

	AED
Josper Oven Grilled Vegetables (V)	35
Fried Calamari with Aioli	45
Josper Oven Grilled Scallops	50
Josper Oven Baked Mussels	45
Grilled Spicy Prawns	50
Gravlax Salmon	45
Hand Sliced Cecina Beef	50

Dishes indicated with, (V) Vegetarian Dish, (N) Contain Nuts and Alcohol
All prices are inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT

Due to Our Dedication in Sourcing Fresh Products
We Apologize Should Any Items Be Temporarily Unavailable



For the Comfort of All Our Guests, We Appreciate Your Assistance in Keeping Your Mobile Phone on Silent Mode.



As Per Dubai Municipality Law indoor public areas, restaurants and bars are smoke free environments.

Starters & Salads

	AED
Chilled Gazpacho Andaluz (V) Cream Cheese Quenelle, Basil Oil and Grissini Bread	80
NEW Sea Bass Ceviche Red Chilli, Virgin Olive Oil, Lemon and Chives	90
NEW Beach Poke Bowl Salmon, Snow Peas, Cherry Tomatoes, Mango, Spring Onion, Ginger, Seaweed Salad Crispy Garlic, Black Sesame, Yuzu Mayo	110
Grilled Octopus Garlic & Chilli Butter, Slice Fennel, Cherry Tomatoes and Sweet Potato Puree	110
Crab Cake (N) Harissa Sauce and Mixed Salad	95
Grilled Tiger Prawns Garlic and Parsley Butter and Quinoa Salad	130
Beef Carpaccio Roquette Leaves, Gherkins, Capers, Shallots, Parmesan Cheese and Lemon Dressing	90
Feta Cheese Salad (V) Greek Style Tomato, Kalamata Olives, Cucumber, Red Onion and Capsicum Salad Oregano Vinaigrette	80
Caesar Salad Romaine Lettuce, Anchovies, Quail Egg, Fresh Parmesan Shavings Turkey Bits and Grissini Bread	80
Mozzarella Burrata (V) Sliced Roma Tomatoes, Roquette Leaves, Pesto Dressing and Grissini Bread	100
Selection of Arabic Mezzeh (V) (N) Hummus, Baba Ghanoush, Moutabel, Vine Leaves, Tabouleh, Fattoush and Pita Bread	78

Oyster & Seafood

Oysters Fine de Claire No.3 on Crushed Ice Lemon and Shallot Vinegar	Half Dozen 125 Dozen 195
Poached Half Maine Lobster Mesclun Salad, Sundried Tomatoes & Cocktail Sauce	180
Cold Seafood Platter Poached Half Maine Lobster, Pacific Prawns, Oysters Fine de Claire No.3, Mussels, Clams, Tourteau Crab and Selection of Dipping Sauces	400

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Fish & Seafood

AED

Whole Black Sea Bream

Grilled Vegetables and Vierge Sauce

275

Grilled Sea Bass Fillet

Green Lentils, Smoked Sweet Potato Purée, Herbs Vinaigrette and Spring Onions

180

Grilled Salmon Fillet

Seared Green Asparagus, Sliced Fennel and Lemon Butter Sauce

145

NEW

Marinated Grilled Grouper Fillet

Sautéed Wild Rice, Kalamata Olive, Confit Baby Onion and Sundried Tomatoes

175

Grilled Whole Canadian Lobster

Roasted Baby Potatoes and Broccoli and Sweet Chili Sauce

295

Mussels Marinières Served with French Fries (Contains Alcohol)

White Wine, Cream and Herbs Sauce

140

Seafood Risotto

Lobster Tail, Clams, Mussels, Prawns and Cuttlefish

160

NEW

Linguine Alle Vongole

Clams, Chilli and Garlic

140

Signature Dishes

NEW

Portuguese Seafood Cataplana (N)

Clams, Mussels, Prawns, Scallops, Crab, Beef Chorizo, Tomato, Vegetables and Oriental Rice

205

Mix Grill Seafood Platter (N)

Grilled Fish, Lobster Tail, Prawns, Shellfish and Oriental Rice

220

A la Plancha

NEW

Fresh Scallops

Curried Parsnip Purée and Pomegranate Seeds

150

Black Cod

White Asparagus, Baby Spinach, Baby Fennel and Chervil Olive Oil

180

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Steaks & Grills

AED

Irish Angus Aberdeen, Salt Moss Aged with Irish Sea Salt & Seaweeds, Grass Fed
Sirloin – 250 grm

220

US Black Angus, 150 Days, Softer Texture & Tenderness, Grain Fed
Fillet – 200 grm

200

Australian Angus, 120 Days, Fine Marbling with Firm Texture, Grain Fed
Fillet – 200 grm
Sirloin – 250 grm

200

220

Australian Wagyu, 450 Days, Rich Marbling with Softer Texture, Grain Fed
Sirloin – 250 grm

430

All Served with Sautéed Green Beans, Jackson Potato, Grilled Tomatoes

Sauce: Béarnaise (Alcohol) / Peppercorn / Mushroom / Red Wine (Contains Alcohol)

Selection of Mustard, Barbecue Sauce

Rare: 46/52°C Red, Medium Rare: 57/63°C Dark Pink,
Medium: 63/68°C Pink, Medium Well: 68/74°C Light Pink, Well Done: >74°C No Blood

Australian Lamb Chops – 300 grm, a Soft Texture, Low Fat, Mother Milk Fed
Tian Vegetables, Eggplant Purée and Red Pepper Coulis

180

Marinated Grilled Chicken Escalope

130

Roquette Leaves, Crunchy Fennel, Sundried Cherry Tomatoes

Josper Oven

Australian Angus Rib Eye – 300 grm, Black Onyx, 300 Days, Grain Fed
Sautéed Green Beans, Jackson Potato, Grilled Tomatoes

325

NEW

Australian Angus Gourmet Burger 200 grm

180

Tomatoes Chutney, Lettuce, Cheddar Cheese, Beetroot and Onion Confit

Grilled Giant Prawn

per piece 105

Roquette Leaves, Tomatoes, Cucumber, Onion and Garlic Butter Sauce

Side Orders

Mashed Potatoes / French Fries / Sautéed Asparagus/Sautéed Green Beans

37

Sautéed Mushroom / Sautéed Spinach / Roasted Potatoes / Mixed Seasonal Vegetables

Sautéed Broccoli Chilli and Garlic / Mixed Green Salad / Rice (Steamed or Oriental) (N)

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Desserts

AED

Chocolate Fondant

Vanilla Ice Cream

52

Café Liegeois (N)

Caramel Ice Cream, Chocolate Mousse and Almond

52

Roasted Apple & Crispy Honey Oats

Cinnamon Ice Cream

52

NEW

"Josper" Banana

Madagascar Vanilla Ice Cream

52

NEW

Coconut & Lime Tart

Yoghurt Sorbet

52

NEW

Fresh Fruit Salad and Berries Infused with Mint

Raspberry Sorbet

52

Profiteroles (N)

Vanilla Ice Cream, Crème Pâtissière, Chocolate Sauce

52

Selection of Ice Cream and Sorbet

52

Cheese Platter (N)

Montgomery's Cheddar, Stichelton Blue, Comté, Brie de Meaux,
Walnut Bread and Grapes

74

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