

APPETISERS

- ARABIC MEZZE S** **35**
- Hummus, moutabel, tabbouleh, baba ghanoush, prawn chermoula, stuffed vine leaves, served with Arabic bread
- CHICKEN CAESAR SALAD** **40**
- Romaine lettuce, grilled chicken, soft poached egg, parmesan and Caesar dressing
- SMOKED SALMON TION** **45**
- Niçoise style with new potatoes, fine green beans and sun-dried tomato
- THAI BEEF SALAD N** **45**
- Bok choy, baby sprouts and yuzu dressing
- FRITTO MISTO S** **45**
- Baby calamari, shrimp, bait fish and spicy marie rose

SOUPS

- LENTIL SOUP V** **35**
- With lime and crispy pita bread
- TOMATO GAZPACHO V** **35**
- With deep fried capellini basket and guacamole

MAIN COURSES

OCEAN VIEW CLUB SANDWICH	55
- Grilled chicken, fried egg, crispy bacon, lettuce, vine ripe tomato and French fries	
HOMEMADE BEEF BURGER N	68
- With caramelised onion, lettuce, tomato on a homemade brioche bun with matured white cheddar and French fries	
PIZZA LE RIVAGE	68
- Choice of any two toppings — chicken, pineapple, turkey ham, blue cheese, cheddar cheese or ricotta cheese	
SEAFOOD LASAGNA S	75
- With parmesan cream and confit plum tomato	
OVEN BAKED SALMON	85
- Chive mash and salad of basil, tomato and shaved fennel	
GRILLED LAMB TIKKA	85
- With mint chutney and saffron rice	
TURKEY, BUTTERNUT, BABY SPINACH & FETA QUICHE N	65
- With microgreens and pumpkin seed salad	
GRILLED SOUTH AFRICAN SIRLOIN	90
- Served on celeriac fondant and sautéed spinach, with shiitake butter	
BUTTER CHICKEN CURRY N	80
- Mildly spiced chicken in tomato cashew nut gravy with Basmati rice, crispy papadum and mango chutney	

N - Contains nuts **S** - Contains seafood **V** - Vegan

All prices are in AED and inclusive of 10% municipality fee and 10% service charge.

DESSERTS

CLASSIC TIRAMISU N	38
- With pistachio biscotti and caramel ice cream	
MONTE CARLO CHOCOLATE CAKE N	38
- With caramel ice cream and raspberry coulis	
LEMON MERINGUE TART N	38
- With lemon macaron and lemon sablé	
TRIO OF STRAWBERRY N	38
- With strawberry cake, mille-feuille and strawberry ice cream	
TRILOGY OF CRÈME BRÛLÉE	38
- Vanilla, coffee and chocolate	
FRUIT PAVLOVA	38
- With raspberry sauce	
ASSORTED SLICED FRESH FRUIT PLATTER	42