



BAL AL YAM ALA CARTE 2012

STARTERS

6 Natural Oysters

Tsarskaya No. 2

Mignonette Dressing ○

AED 295

Traditional Fish Soup

Rouille, Garlic Croutons ○

AED 130

Chilled Avocado & Sour Cream Velouté

Grissini, Walnuts & Argan Oil (N) (V)

AED 100

Bab Al Yam Salad

Prawns Andalusia, Grilled Norwegian Scallops

Baby greens, Mango Salsa & Sweet Chili Dressing

AED 140

Rustic Rucola Salad

Sautéed Mushrooms with Garlic, Feta Cheese, Cherry Tomatoes

Pine Seeds & Balsamic Dressing (N) (V) (GF)

AED 120

Tomato & Buffalo Mozzarella Salad

Rocket & Basil Leaves

De-hydrated Black Olive, Pesto Sauce (V) (N) ○

AED 140

Caesar Salad

Parmesan Shavings and Tomato Croutons ○ AED 110

With Cajun Chicken (g) AED 140

With Basil Prawns (g) (n) AED 160

Salad of Atlantic Lobster & Avocado

Grapefruit Segments, Cocktail Sauce

AED 225

Vermicelli Salad with Teriyaki Beef

Grilled Beef, Asian Vegetables, Sesame (N)

AED 150

Indicated dishes (v) vegetarian, (n) contains nuts, (a) contains alcohol, ○ diabetic friendly,
(gf) gluten free;

All prices are inclusive of 10% municipality tax and 10% service charge



Classic Tuna Niçoise (GF) ○
AED 140

SANDWICHES

Mediterranean Vegetable Sandwich
Buffalo Mozzarella, Rucola Salad Leaves (V)
Basilic Dressing
AED 125

Burj Al Arab Wagyu Burger
Pickled Cucumber, Tomato Jam, Fried Egg, Tomato , Lettuce & Onion
AED 250

Bab Al Yam Club Sandwich
Chicken, Fried Egg, Turkey Ham & Bacon
Guacamole
AED 120

Grilled Sirloin Steak Sandwich
Caramelized Onion, Plum Tomato, Green Leaves
French Baguette
AED 170

Shish Taouk Marinated Chicken Wrap
Pineapple, Crisp Ice berg, Hommus, Eggplant Caviar (N)
AED 130

*Please ask our Service Staff for Gluten-Free Sandwich Option

PASTA & RISOTTO

Lobster Fusilli
Wild Mushrooms, Basil Leaves, Light Bisque Sauce ○
AED 250

Rigatoni Pasta with Three Cheeses
Mascarpone, Feta, and Reggiano Parmesan Sauce (V)
AED 120

Penne Pasta
Garlic and Extra Virgin Oil (V)
AED 110

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Chicken Risotto Florentine

Arborio Rice, Spinach, Garlic and Parmesan (GF)
AED 140

MAINS

From the Sea

All Main courses are served with your choice of: One Starch, One Vegetable & One Sauce

Catch of the Day

Seafood Paella (GF)
AED 275

Grilled Brochette of Swordfish

Mango Salsa
AED 175

Asian Style Tiger Prawns

Teriyaki Noodles (N)
AED 220

Grilled Tasmanian Salmon Fillet

Fennel Ragout
AED 200

Half Atlantic Lobster

Lemon Risotto (GF)
AED 295

Yellow Fin Tuna Steak (GF)

Nicoise Garnish
AED 180


Pan Roasted Fillet of Sea bass

Beef Chorizo & Cherry Tomato Compote
AED 220

Vegetable Dishes: Steamed Seasonal Vegetables with EVOO, Grilled Mediterranean Vegetables, Sautéed Green Beans with Shallot, Grilled Corn on the Cob, Classic Caponata, Steamed Asparagus

Starch Dishes: Potato Puree, Basmati Rice, Creamy Polenta, French Fries, Roasted Potato Wedges

Fish Sauces: Hollandaise, American, Lemon Butter, Sauce Vierge

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MAINS

From the Land

All Main courses are served with your choice of: One Starch, One Vegetable & One Sauce

Arabic Mixed Grill Platter

Grilled Vegetables
AED 250

Barbeque Marinated Grilled Leg of Chicken

Buttered Asparagus
AED 160

Rosemary scented Lamb Chops

Traditional Ratatouille
AED 240

Grilled Beef Steaks


Angus Sirloin	250g	AED 240
Angus Rib Eye	220g	AED 230
Angus Fillet	180g	AED 220

Served with Garlic & Parsley Portobello Mushrooms

Vegetable Dishes: Steamed Seasonal Vegetables with EVOO, Grilled Mediterranean Vegetables, Sautéed Green Beans with Shallot, Grilled Corn on the Cob, Classic Caponata, Steamed Asparagus

Starch Dishes: Potato Puree, Basmati Rice, Creamy Polenta, French Fries, Roasted Potato Wedges

Meat Sauces: Béarnaise, Pepper Jus, Creamy Mushroom Sauce, Veal Jus, Lamb Jus, Horseradish Sauce, Selection of Mustards

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