La Baie
LOUNGE

APPETIZER

Caesar Salad *(D,E,F,G,MD)* 85
Baby gem, homegrown kale, beef bacon, focaccia croutons, anchovies, soft boiled egg
Add Grilled Chicken Breast *(MD)* 105
Add Gulf Prawn *(CR,M,LS,SU)* 120

Niçoise Salad *(E,F,MD)* 90
Fava beans, taggiasca olives, confit tuna, quail eggs

Burrata *(D,G,N,V)* 90
Heirloom tomato carpaccio, rocket pesto

Crab Meat & Avocado *(CR,D,G)* 85
Spring onion, chili, ginger, crispy lavash

Gulf Prawn & Potato Croquettes *(CR,D,E,G,LS,SU)* 70
Sour cream, rocket pesto, fennel slaw

Smoked Salmon Flatbread *(G,F,D)* 95
Dill cream, avocado, lemon

Steak Tartare *(D,E,F,G,MD,C) (HB)* 45 / 90
Sauce gribiche, quail egg, caviar

Fig Carpaccio *(D,N,V,LS)* 80
Stracciatella, local honey, rocket pesto, toasted pistachio

MAIN COURSE

Black Truffle Fettuccine *(D,E,G,V)* 115
Wild mushroom, parmesan cream, black truffle

Sea Bass Fillet *(D,F)* 125
Garden peas, apple slaw, citrus oil

Grilled Octopus *(G,M) (HB)* 55 / 140
White beans, tomato stew, smoked paprika

Corn Fed Chicken Breast *(D,G)* 145
Black cabbage orzo, morels cream

Rack of Lamb *(N,D)* 190
Smoked aubergine, hazelnut gremolata, pomegranate

Seared Angus Beef Striploin *(G,N,C)* 195
Glazed heirloom carrots, pecan, shallot jus

Sauteed Potato Gnocchi *(G,VG)* 105
Roasted tomatoes and peppers sauce, rucola, basil

SIDES DISHES

Mashed Potatoes *(D,V)* 45

Fries *(D,V)* 45
Add On: Truffle *(D,V)* 10
Parmesan, chives

Wild Rice Pilaf *(D,N,V)* 45
Almond, cranberries

Ratatouille *(VG,LS,SU)* 45

Cucumber salad with Dill *(D,V,C)* 35

DESSERT

Exotic Fresh Fruit Salad *(V,VG)* 55

Mango-passion Tres Leches
with Coconut Tuile *(G,D,E)* 50
Tres leches cardamon sponge served with mango milk, mango-passion compote & coconut tuile

Apple-Hazelnut Crumble with
Salted Caramel Cream *(G,D,N,E)* 50
Layer of salted caramel cream, hazelnut sponge, apple-cinnamon compote & hazelnut crumble chunks

Honey Cake *(G,D,E)* 50
Layered honey biscuit, sour cream, honeycomb

Selection of Ice Cream or Sorbets *(G,D,N,E)* 35
Vanilla, chocolate, strawberry, pistachio, raspberry sorbet, lemon sorbet

(G) Gluten, (L) Lupins, (S) Sesame, (N) Nuts, (PN) Peanuts, (CR) Crustacean, (M) Mollusks, (F) Fish, (D) Dairy, (E) Eggs, (MD) Mustard, (C) Celery, (SY) Soya, (SP) Sulfites, (V) Vegetarian, (VG) Vegan, (SU) Sustainable, (LS) Locally Sourced, (HB) Half Board Supplement
Please speak to your server regarding any allergy of food or preferences.

All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.