

La Baie

LOUNGE

RAW

- Gillardeau Oysters (S)** (HB) 60/210
Half a dozen no. 2 oysters, cucumber mignonette
- Coconut Ceviche (S) (H) (SD)** 85
Salmon, prawn, tuna, red chili, spring onion
- Tartare de Boeuf (D) (E)** 95
Hand cut angus beef tartare, quail egg, mesclun lettuce, sauce gribiche, bread crisp
- Swordfish & Citrus Carpaccio (D) (G) (S) (H) (SD)** 75
Sour cream lavoush, fennel, apple, pink pepper

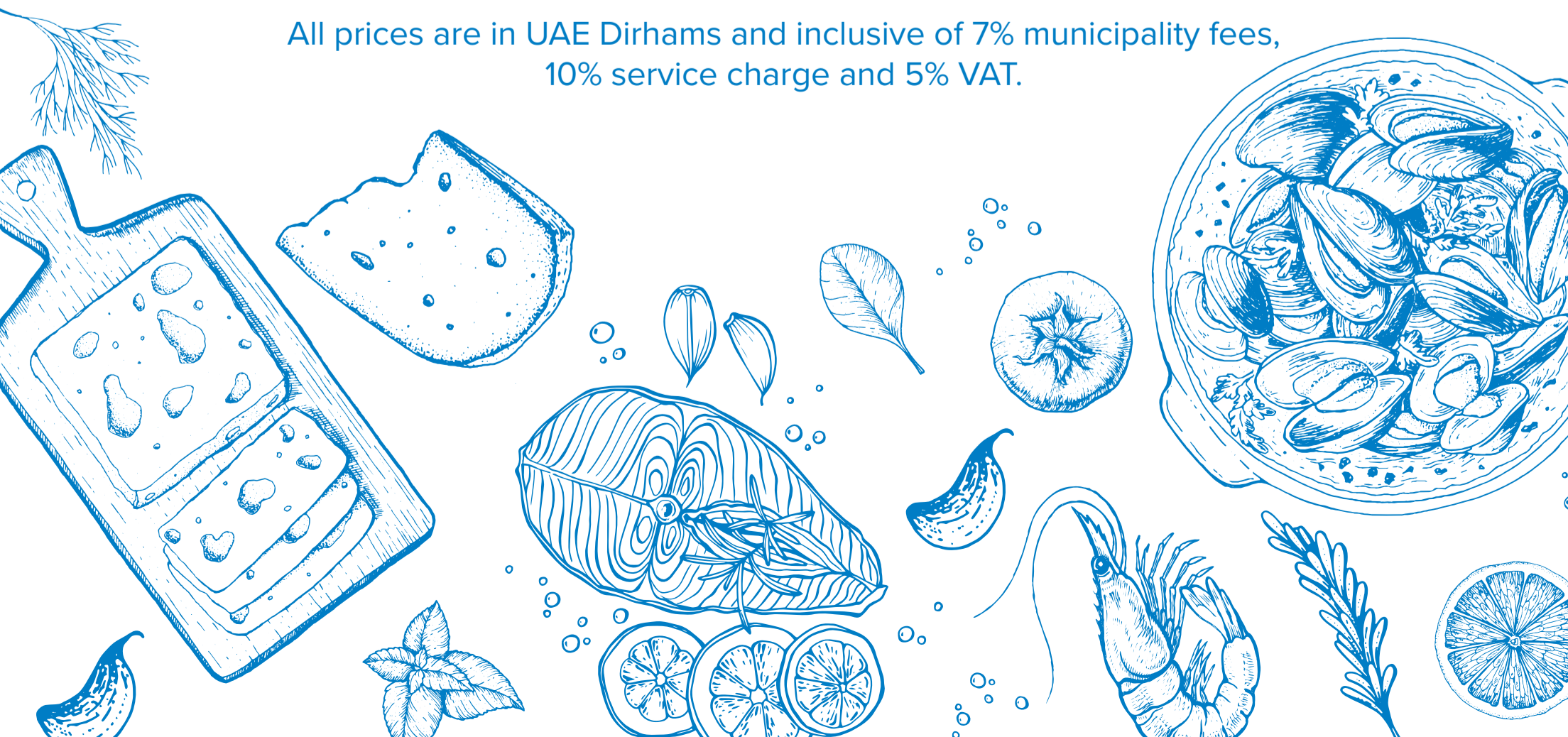
BITES & NIBBLES

- Steamed Edamame (V)** 45
Fleur de sel
- Lamb Rogan Josh Filo Parcels (G) (N) (D)** 65
Mint & mango chutney
- Crab Meat Croquette (G) (D) (S)** 55
Spring onion & cilantro salsa
- Huli Huli Chicken Skewer (N) (E) (H)** 55
Grilled pineapple, honey lime dip
- Crispy Mushroom Flute (G) (D) (V)** 55
Chive aioli

(HB) Half Board Supplement

(G) Gluten, (S) Seafood, (N) Nuts, (D) Dairy, (V) Vegetarian, (E) Egg,
(H) Healthy, (SD) Signature Dish

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10% service charge and 5% VAT.



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APPETIZERS

Cold Sea Food Platter (S) (E)	(HB) 120/550
Atlantic lobster, U-10 shrimps, Australian mussels, scallop ceviche, salmon tartare, white clams, marie rose, red wine shallots, cucumber mignonette, lemon, tabasco, assorted breads	
Add 4 Gillardeau Oysters to your platter	(HB) 60/125
Panzanella Salad (G) (D)	80
Heirloom tomatoes, gazpacho dressing, stracciatella	
Haricot Vert Salad (N) (V) (H)	75
Red quinoa, toasted seeds, shallot vinaigrette	
Caesar Salad (G) (V) (E)	85
Baby gem lettuce, soft poached egg, croutons, creamy Caesar dressing	
Add Grilled chicken skewer	95
Add King prawn (S)	105
Cajun Spiced Octopus (S) (D) (E)	95
Edamame, pickled daikon, lime aioli	
Green Asparagus Veloute (N) (D) (V)	55
Feta, mint, chia seeds	

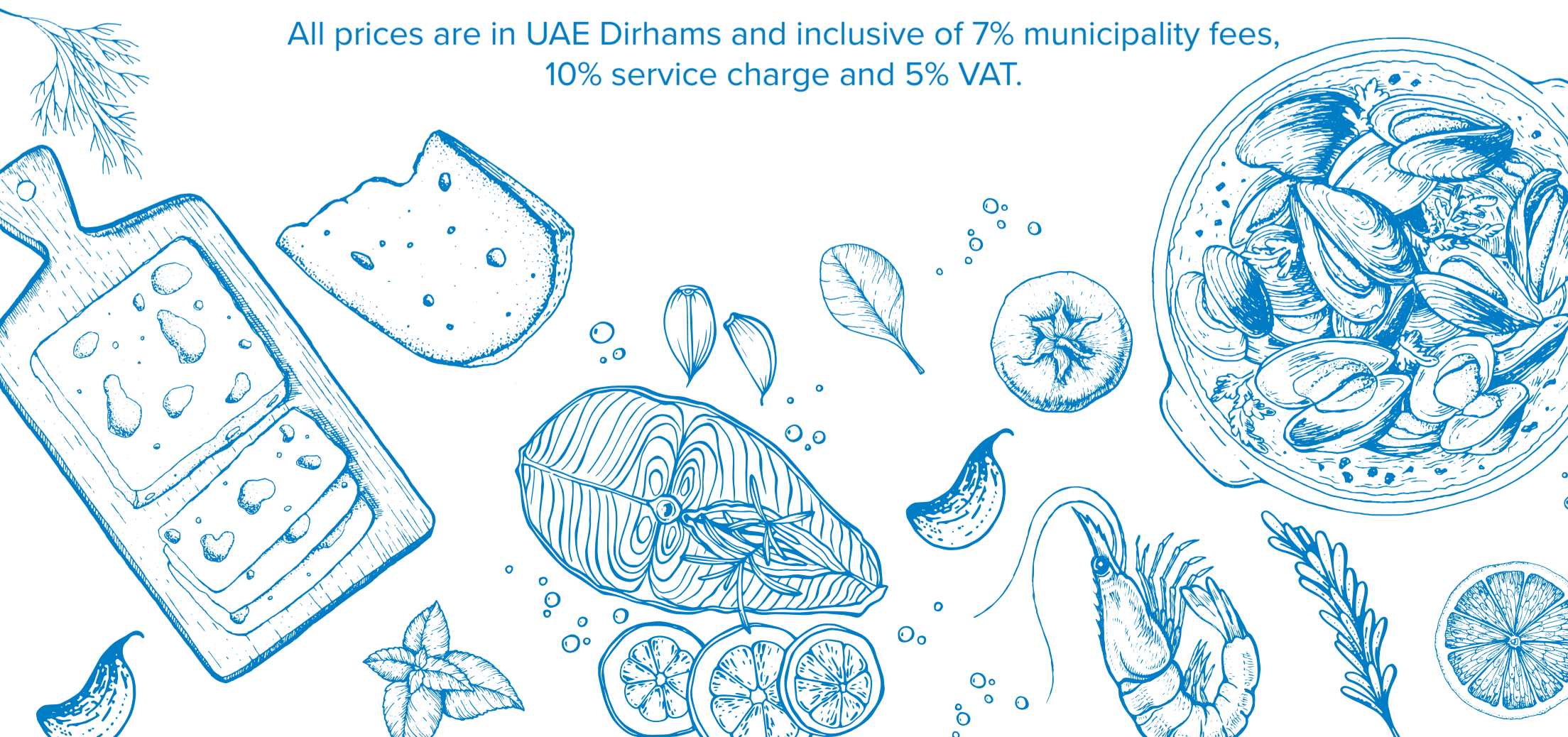
MAIN COURSE

Saffron Risotto (S) (D) (SD)	(HB) 60/155
Carabinero shrimp, calamari, mussels, clams	
Pescado al Horno (S) (D) (SD)	(HB) 60/195
Mediterranean sea bass, lemon, datterino tomatoes, confit potatoes	
Norwegian Salmon (S) (D) (H) (SD)	125
Fennel & apple salad, courgette puree, avocado salsa	
Spinach Pasta Parcels (G) (E) (N) (D) (V) (H)	95
Petit poiré, yoghurt, cashews, pomegranate	
Lemon Glazed Baby Chicken (N) (H)	135
Stir fried bok choy, oyster glaze, toasted sesame	
Slow Braised Beef Brisket (G) (D)	150
Parsnip hummus, crispy rice, braised jus	
Grilled Australian Lamb Chops (N)	(HB) 60/175
Mint & mustard seed chimichurri	
Angus Beef Fillet(G) (D)	(HB) 60/185
Pink peppercorn jus	
Angus Rib Eye	(HB) 60/185
Salsa verde dressing	

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SIDE DISHES

Basmati Pilaf Rice	35
Sweet Potato Fries	35
Mashed Potatoes (D)	35
French Fries	35
Sauteed Garden Greens (V)	35
Cucumber Salad with Dill (D) (V) (H)	35
Truffle & Parmesan Fries (D)	45

DESSERT

Kafir Lime Cheesecake (G) (D)	40
Warm Sticky Date Pudding (G) (D) Vanilla ice cream	35
Peach Melba (G) (N) (D) (H) Poached peach, vanilla, raspberry coulis, almond	35
Ice Cream Sundae (G) (D) 4 scoops of ice cream, fresh berries, chocolate pearls, brownie bits, chocolate sauce	45
Signature Fruit Platter (V) (H)	40

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