

SHORE HOUSE

RESTAURANT & LOUNGE

DINNER MENU

6.30pm to 10.30pm

MEZZE

Cold Mezze Selection for 1 or 2 **(N) (V)** 48/96
Hummus, muhammara, baba ganoush, fattoush salad and Arabic bread

Hot Mezze Selection for 1 or 2 **(D) (N)** 48/96
Falafel, cheese sambousek, meat kibbeh, spinach fatayer, tahini and pickles

Tzatziki & Crispy Arabic Bread (D) (V) 32
Flavored yoghurt with mint, cucumber and olive oil

Steamed Edamame (V) 32
Cornish sea salt or spicy

APPETIZERS & SALADS

Burrata (D) (V) 85
Strawberry, beets, tomato, popped quinoa, white balsamic reduction

Beef Tataki 90
Truffle, sesame and soya sauce, radish and chili curl

Shrimp Ceviche (S) 80
Coconut oil, lime juice, coriander, mango and avocado

Spicy Tuna Tartar 80
Flavored Sriracha sauce, sesame oil, pickled ginger and crispy spring roll wrapper

Fattoush Salad (V) 70
Lettuce, pomegranate molasses dressing, cucumber, capsicum, tomato, sumac mint, fresh zaatar and crispy Arabic bread

Baby Spinach & Kale Salad (D) (V) 70
Feta cheese, orange, Yuzu dressing, pomegranate and dates

Caesar Salad (D) (V) 70
Iceberg lettuce, Caesar dressing, soft boiled hen's egg, Parmesan shavings cherry tomato, olive and ciabatta bread croutons
- Add Chicken (D) 85
- Add Prawn (D) (S) 90

PRIME SELECTION

Britany Oyster (S) 3/6/9/12 70/140/210/280
Served with mignonette, lemon and tabasco

Oscietre Caviar 30gm/50gm (D) 640/1,025
Served with classic condiments and blinis

PASTA & RISOTTO

Mushroom & Truffle Risotto (A) (D) (V) 95
Carnaroli Risotto, truffle oil, grated Parmesan, chopped arugula

Squid Risotto (A) (D) (S) 115
Carnaroli Risotto, asparagus, cherry tomato, lemon juice and basil

Spinach & Ricotta Ravioli (D) (V) 95
Parmesan and pesto cream, arugula leaves

CHOOSE YOUR PASTA
PENNE / SPAGHETTI (GLUTEN-FREE PASTA AVAILABLE)
ALL OUR PASTAS ARE SERVED WITH PARMESAN CHEESE

"Al Ragu" 85
Minced Angus beef Bolognese

Aglio e Olio (D) (V) 75
Sautéed sliced garlic in olive oil, parsley, dried chili flakes and Parmesan

Arabiata & Melted Mozzarella (D) (V) 75
Generous tomato compote with chili and basil, topped with shredded mozzarella

Parma Rosa Sauce (D) (V) 75
Heavy cream and tomato sauce
- Add Chicken breast 15
- Add Prawn 25

CLASSICS

Lobster Thermidor 500gm (A) (D) (S) 330
Emmental & tarragon mustard béchamel, wilted baby spinach

Omani Jumbo Prawns (N) (S) 190
Sicilian dressing, sautéed almond asparagus and gremolata

Salmon Teriyaki (D) 145
Mixed Vegetables, Yuzu espuma & popped rice

Lamb Ouzi (D) (N) 145
Spiced rice, tomato salsa, cucumber yoghurt, Arabic pickles, nuts

Butter Chicken (D) (N) 140
Creamy tomato makhani, raita, mango & garlic pickle, poppadum, steamed rice

Vegan Lasagna (V) 105
Mediterranean vegetables, basil pesto, served with mixed lettuce

Chili Glazed Tofu (V) 95
Sweet chili sauce, shiitake, bok-choy & sesame seeds served with steamed rice

All prices are in UAE Dirhams (AED) and inclusive of 10% Service Charge, 7% Destination Fee and 5% VAT
If you have any food allergy or special dietary requirements, please inform your server prior to ordering.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
(A) Contains Alcohol (D) Contains Dairy (N) Contains Nuts (S) Contains Shellfish (V) Vegetarian

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FROM THE GRILL

Grilled Whole Boneless Sea Bass	155
Served boneless, marinated with tarragon & citrus, avocado salsa	
Shish Tawook & Lamb Kofta Skewer for 1 or 2 (D)	145 / 290
Served with garlic mayonnaise, Arabic bread & fries	
Corn-Fed Chicken Breast with Herbes de Provence (D)	145
Green beans & morel mushroom sauce	
Angus Beef Striploin Grade 2 - 200g (D)	215
<i>"Beurre Maître d'hôtel"</i> and mashed potatoes	
Angus Beef Tenderloin Grade 2 - 200g (D)	205
Parmesan truffle fries, grape mustard	
Australian Angus Beef Tomahawk 1.5kg for 2 (D)	550
Rosemary butter, salt flakes and Béarnaise	
CHOOSE ONE SIDE PER PERSON	

SIDES (V)

Mashed Potatoes (D)	30
French Fries	30
Parmesan Truffle Fries (D)	30
Steamed Rice	30
Green Asparagus	30
Mix leaves	30
Green Beans (D)	30
Sautéed Vegetables	30

DESSERT

Ice Cream & Sorbets (D)	12
Please ask for today's selection	
Caramel Sundae (D) (N)	46
Salted caramel ice cream, caramelized peanut, popcorn, brownie, caramel fudge	
Exotic Cheesecake (D) (N)	46
Coconut baked cheesecake, pineapple cremeux, passion sauce	
Tres Leches Cake (D)	46
Light vanilla sponge, three milk mix, vanilla and mascarpone Chantilly	
Sticky Date Pudding (D)	46
Vanilla ice cream, caramel sauce	
Chocolate & Coconut (V)	46
Sponge biscuit, chocolate fudge ganache, chocolate and coconut mouse	
Fruit Platter	48
Seasonal fruit selection	