















La Baie

LOUNGE






SNACKS

Mezzeh Bowl 	75
<i>Fava bean hummus, roasted sweet potato hummus Quinoa, beetroot, spelt, salted cabbage, sesame crunch</i>	
Crispy Fried Local Calamari 	65
<i>Citrus aioli</i>	
Nachos 	85
<i>Pulled beef, avocado, tomato salsa, sour cream</i>	
Chicken Popcorn 	55
<i>Roasted peanuts, dried chili</i>	
Angus Beef Sliders 	90
<i>Truffle mayo, mushroom, Gruyère served with French fries</i>	
Dynamite Gulf Prawns 	65
<i>Spiced mayo, green papaya slaw</i>	
Spanish Octopus Tapas 	80
<i>Ratte potatoes, smoked paprika, salsa verde</i>	








SALADS & BOWLS

La Baie Salad Bowl 	70
<i>Garden leaves from our own vertical farm, vegetable shavings, citrus dressing</i>	
Panzanella Salad 	85
<i>Heirloom tomatoes, spiced gazpacho, stracciatella, ciabatta toast</i>	
Caesar Salad 	85
<i>Baby gem lettuce, soft poached egg, croutons, signature Caesar dressing</i>	
Add grilled chicken breast	95
Add Gulf prawn 	115
Oven Roasted Beetroot 	70
<i>Greek yoghurt, toasted hazelnuts, croutons</i>	
Classic Niçoise Salad 	105
<i>Dattarino tomatoes, celery, cucumber, artichokes, quail eggs, anchovies, Ventresca tuna</i>	
Tuna Poke 	95
<i>Sushi rice, avocado, edamame, mango, sesame seeds Spicy mayo & ponzu sauce</i>	

TO SHARE (Not included in half board)

Dibba Bay Oysters 	
<i>Half dozen No. 2 oysters, cucumber mignonette</i>	 60/160
<i>Full dozen No. 2 oysters, cucumber mignonette</i>	 90/310
Cold Seafood Platter 	 130/595
<i>Canadian lobster, U-10 shrimps, Australian mussels, salmon tartare, white clams</i>	
<i>Marie rose, red wine shallots, cucumber mignonette, lemon, tabasco, assorted bread</i>	

SANDWICHES & WRAPS (All served with French fries)







La Baie Double Cheese Burger 	115
<i>Smashed angus beef patty, veal bacon, pepperjack cheese, mayonnaise, fried onions</i>	
The Club 	90
<i>Brioche toast fried egg, veal bacon, chicken breast, tomato, lettuce, cocktail sauce</i>	
Reuben Sandwich 	85
<i>Corned beef brisket, sauerkraut, Swiss cheese, thousand island sauce</i>	
Corn Fed Chicken Souvlaki 	95
<i>Tzatziki, grilled pita, garden salad</i>	
Lobster Roll 	 50/135
<i>Canadian Lobster, cocktail dressing, soft roll</i>	
Beyond Meat Vegan Burger 	95
<i>Vegan patty, cashew mayo, balsamic shallots, rocket leaves</i>	

FROM THE PLANCHA






SEAFOOD












Yellowfin Tuna Steak 180gm 	135
Norwegian Salmon Steak 180gm 	125
Local Sea Bream Fillet 180gm 	115
Gulf Prawns 300gm 	 60/155

MEAT

Corn Fed Chicken Breast 220gm 	135
Angus Beef Rib Eye 300gm 	 80/195
Angus Beef Striploin 250gm 	150
Australian Lamb Chops 350gm 	 70/185

SIDE DISHES

Truffle Fries with Parmesan 	40
Green Asparagus with Apple Slaw 	40
Grilled Broccolini 	40
<i>Lime tahini, pomegranate</i>	
Basmati Pilaf 	40
<i>Cranberry, pistachio</i>	
Cucumber Salad with Dill 	35

 Gluten,  Dairy,  Nuts,  Seafood,  Vegetarian,  Vegan,  Egg,  Healthy  Signature Dish,  Sustainable Dish,  Half Board Supplement
All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.