

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) 98

Add Gulf Prawn (CR,M,LS,SU) 120

Homegrown Garden Salad (VG,LS,SU) 75

Red quinoa, homegrown garden leaves, shaved vegetable with Lemon Dressing

Niçoise Salad (E,F,MD) 75

Fava beans, taggiasca olives, confit tuna, quail eggs

Burrata (D,G,N,V) 85

Oven roasted tomatoes, confit garlic, rocket pesto

Crab Meat & Avocado (CR,D,G) 85

Spring onion, chilli, ginger, crispy lavash

Gulf Prawn & Potato Croquettes (CR,D,E,G,LS,SU) 65

Sour cream, rocket pesto, fennel slaw

Pissaladière (D,F,G) 75

Caramelized onion, Taggiasca olives, anchovies

Steak Tartare (D,E,F,G,MD) (HB) 45 / 85

Sauce gribiche, quail egg, caviar

Traditional Vichyssoise (G,D,E,V,SU) 55

Crème fraîche, croutons

MAIN COURSE

Black Truffle Fettuccine (D,E,G,V) 95

Wild mushroom, parmesan cream, black truffle

Sea Bass Fillet (D,F) 120

Garden peas, apple slaw, citrus oil

Lemon Sole Meuniere (D,F,G,MD) (HB) 65 / 160

Capers, parsley, lemon, beurre noisette

Grilled Octopus (G,M) (HB) 55 / 140

White beans, tomato stew, smoked paprika

Corn Fed Chicken Roulade (D,N) 140

Sun dried tomatoes, homegrown kale, mash, jus

Pan Roasted Veal Chop (D) (HB) 75 / 195

Roasted artichoke, trumpet mushroom, mushroom cream

Rack of Lamb (N,D) 190

Smoked aubergine, hazelnut gremolata, pomegranate

Seared Angus Beef Striploin (G,N) 195

Glazed heirloom carrots, pecan, shallot jus

Greek Orzo (G,N,VG) 95

Chick peas, spinach, vegan cheese crumbs

SIDE DISHES

Mashed Potatoes (D) 45

Truffle Fries (D,V) 55

Parmesan, chives

Wild Rice Pilaf (D,N,V) 45

Almond, cranberries

Ratatouille (VG,LS,SU) 40

Cucumber salad with Dill (D,V) 35

(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.

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