

STARTERS

TOMATO CARPACCIO ^{(D)(G)} Honey whipped feta dip, grilled sour dough toast	40 50
BUTTER LETTUCE SALAD Balsamic house dressing, roasted pistachio, pickeled daikon	55
KALE CAESAR SALAD ^{(S)(D)(G)} Baby gem, crispy kale, butter croutons, caesar dressing	82
ROMAN ARTICHOKEs ^(D) Lemon Parmesan dressing, Pecorino	89
CRISPY CALAMARI ^{(G)(S)} Espelette pepper, lemon aioli	75
CRAB & AVOCADO SALAD ^(S) Green apple, radish, lamb lettuce, jerk aioli, vinaigrette, chilli	135
LOBSTER ROLLS ^{(S)(D)(G)} Two traditional Maine lobster rolls	145
CHARGRILLED OCTOPUS ^{(S)(D)} Puttanesca sauce, sunchoke purée	145
PRAWNS A LA PLANCHA ^(S) Two U7 Prawns, rosemary, garlic, green chilli	155
PULLED BEEF CROQUETTES ^{(D)(G)} Slow cooked pulled short rib, beef bacon, gruyère, jalapeño	80
STICKY SHORT RIB ^(G) Honey mustard glaze, mint & coriander slaw	145
CRISPY FISH TACO ^{(D)(S)(G)} Crispy battered Cod, soft tortilla, pico de gallo	87
MUSHROOM & TRUFFLE PIZZA ^{(D)(G)} Swiss mushrooms, Fontina, black truffle	95

MAINES

FISH & CHIPS ^{(S)(G)} Battered Cod, home cut fries, mushy peas, tartar sauce	110
CEDAR PLANK SALMON ^{(S)(D)} Old Bay rub, sautéed broccolini, sriracha beurre blanc	135
PAN SEARED TUNA RARE ^{(S)(D)(G)} Sesame crusted sushi grade Tuna, puy lentils	182
BLACK COD & BEARNAISE ^{(S)(D)} Smashed potatoes, beef bacon, green peas	185
WILD TURBOT ^{(S)(D)(G)} Fennel & parsnips puree, zuchini, orange beurre blanc, beef bacon	255
WHOLE MAINE LOBSTER ^{(S)(D)} Triple-cooked fries, aioli, half whole	275 535
TRUFFLE ROASTED CHICKEN ^(D) 200g Chicken suprême, porcini mushrooms, shoestring fries	158

SHARING MAINES

Designed for 2 persons

WHOLE SALT BAKED SEA BASS ^{(G)(S)} 600g Local organic catch, baked in salted crust	265
DOVER SOLE MEUNIÈRE ^{(S)(D)(G)} 650g Filet, brown caper butter	MP
GRILLED SEAFOOD PLATTER ^{(S)(D)} Maine Lobster, U10 Shrimps, Scallops, Octopus, Mussels	450 777

RAW BAR

CLASSIC SEAFOOD PLATER ^{(S)(G)} 4 U10 Prawns, 6 oysters, Tuna tartare, Sea Bass ceviche	350
DIBBA BAY ^(S) Subtle brine, good for beginners Fujairah, U.A.E.	130 240 ^{½ doz.} ^{1 doz.}
FINE DE CLAIRE ^(S) Juicy Soft Texture, Short Finish Brittany, France	145 280 ^{½ doz.} ^{1 doz.}
KELLY GALWAY ^(S) Firm Chewy texture, long finish Galway Bay, Ireland	295 575 ^{½ doz.} ^{1 doz.}
TUNA TARTARE ^{(S)(G)} Avocado, wonton crisp, soy ginger dressing	95
SEA BASS CEVICHE ^(S) Blood orange, maple syrup, chillies, scallions, espelette pepper	80
COLOSSAL SHRIMP COCKTAIL ^(S) Two U7 shrimp, horseradish cocktail sauce	125
CLASSIC STEAK TARTARE ^{(D)(G)} Prepared tableside, 85g raw Filet Mignon, potato bark	115

POUTINE

Cheese curds, fries, gravy

CLASSIC MONTREAL POUTINE ^(D)	70
SHORT RIB POUTINE ^(D)	120
LOBSTER POUTINE ^{(D)(S)}	155

SIDES

TRIPLE-COOKED FRIES *	37
BUTTERMILK ONION RINGS ^{(G)(D)}	37
HOUSE SALAD *	35
ROASTED GARLIC MASH ^(D) *	37
STEAMED BROCCOLINI ^(D)	45
STEAMED GREEN ASPARAGUS	45
CHARRED BRUSSELS SPROUTS ^(D)	48

CATCH OF THE DAY



Visit our fresh fish and seafood counter
to choose your catch of the day
MARKET PRICE

MUSSELS

500 g | 1 kg

MARINIÈRE ^(D) Beurre blanc, garlic, leeks	150 295
COCONUT BROTH ^(D) Kaffir lime, ginger, coconut milk	155 300
PORTUGUESE ^(D) Beef Chorizo, tomato sauce, chilli oil	160 305

PASTA

SPICY RIGATONI ^{(D)(G)} Pink sauce, grated parmesan	75
LINGUINE VONGOLE ^{(S)(D)(G)} Lemon & garlic sautéed clams, chili oil, parsley	106
SHRIMP LINGUINE ^{(S)(G)} Pan-roasted, cherry tomatoes, spicy tomato sauce	115
ANGRY LOBSTER PASTA ^{(S)(D)(G)} Linguini with half Maine Lobster, spicy bisque, Bottarga	295

STEAKS & CHOPS

Served with your choice of side dish *

STEAK FRITES ^(D) 200g Grain-fed Australian Black Angus, MB 3+	185
FILET MIGNON ^(D) 250g Grain-fed Australian Black Angus, MB 2+	325
VEAL SCALOPINNE AL LIMONE ^{(G)(D)} Seared escalope, classic meuniere sauce	285
RACK OF LAMB ^(N) Australian, figs jus, dukkah crust	295
RIB EYE ^(D) 600g Grain-fed Australian Black Angus, MB 2+	545
T-BONE ^(D) 1000g Grain-fed Australian Black Angus, 28 days dry aged	820

PLANT BASED

LENTIL SALAD ^{(N)(V)} Edamame, jalapeño, sun-dried tomatoes, maple vinaigrette	65
BRUSSELS SPROUTS SALAD ^{(N)(V)} Kale, toasted almonds, dry cranberry	75
BEETROOT SALAD ^{(N)(V)} Rocket, candied walnuts, vegan goat cheese crumble	69
CAULIFLOWER TACO ^{(G)(V)} Sweet corn & Mexican beans salsa, guacamole, tahini dressing	67
CHARRED CAULIFLOWER STEAK ^(V) Old Bay seasoning, King Oyster mushrooms, green olives, capers	78
PIZZA VERDE ^{(G)(V)} Sunflower seeds pesto , zucchini, pôdron, fresh rocket, basil oil	95
MUSHROOM TAGLIATELLE ^{(G)(V)} Brown button mushrooms, green asparagus, vegetable jus	85
NO MEAT SHORT RIB ^(V) Truffle mash, kale chips, vegetable jus	125