

Starters

Crispy Calamari house dips, lime	87
Cauliflower Popcorn (V) shaved pecorino, truffle tofu dip	55
Seared Scallops celeriac puree, hazelnut, green oil, tendon beef, micro herbs	97
Octopus a la plancha pepper coulis, plankton extra virgin olive oil and cayenne pepper, fennel & orange salad, black garlic puree	95
Smoked Swordfish mesclun salad, sea grapes, maldon salt, olive oil	112
Blue Lobster Salad asparagus, cucumber, palm heart, lobster velouté, charred leeks, green apple dressing	135
Asparagus Hollandaise gratin with parmiggiano reggiano, seaweed butter and hollandaise sauce	62
Marinated Anchovies fennel salad, lemon	78
Carabineros Crudo jumbo carabineros prawns slightly, marinated carrot and cucumber, lime caviar and oscietra caviar	145
Potato Millefeuille with creme fraiche, cured balik salmon tartare and oscietra caviar	105
Chilled Alaskan King Crab Legs warm butter, house dips	110
Prawn Cocktail U-7 shrimps, avocado & apple, yuzu pearl, cocktail dressing, rice crisp	95



Tartars & Raw Bar

Steak Tartar toasted sourdough, capers, mustard, gherkins, horseradish cream	96
Scottish Salmon coriander, ginger, sesame, citrus-soya dressing, lemongrass cream	98
Blue Fin Tuna capers, shallots, chives, mustard, mesclun, corn, ponzu mayo	122
Line Caught Wild Sea Bass fennel and potato cream, cress, chives, shallots, red pepper	115
Yellow Tail hamachi, tom yam marinade, sun dried tomato, bonito flakes, parsley mayo	90
Lobster & Scallop Ceviche coconut, tamarind, chili	109
Tuna Crudo yuzu - soy, jalapeno	114
The Elaborate lobster, king crab legs, tiger prawns, chilled marinated mussels, oysters, tuna tartare, salmon tartare, lobster scallop ceviche	495



Salads

Garden Salad (V) cucumber, cherry tomato, red onion, sumac dressing, crispy pita	58
Cured Salmon beetroot, orange, beetroot gel, salmon roe, shaved cucumber, lime aioli, green apple dressing	83
Honey Slaw Pecan Nut Salad (V) red cabbage, white cabbage, carrot, red onion, cilantro, caramelized pecan nut, mustard mayo	62
King Crab & Avocado green apple, radish, lamb lettuce, lemon vinaigrette, potato crisp	96



Our Signatures to Share

Sashimi Moriawase (12 pieces) salmon, tuna, hamachi	195
Makimono Platter (16 pieces) crunchy salmon, crusted california, spider roll, turtle bay signature	355

(V) Vegetarian

Dear guest, we kindly request you to advise us if you are allergic to any of the menu items & we will be more than happy to adjust our menu in order for you to enjoy an allergy free dining experience with us.
All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

Nigiri, Sashimi & Maki

Sashimi (5 pieces) salmon, tuna, hamachi or unagi	95
Nigiri (2 pieces) tuna, hamachi, salmon, unagi or shrimp	70
Crusted California (8 pieces) crab meat, avocado, cucumber, tanuki, tobiko, mayonnaise	115
Crunchy Tempura Maki (8 pieces) shrimp, avocado, wasabi tobiko, tanuki, chili mayo	135
Crunchy Salmon (8 pieces) salmon, cream cheese, avocado, tempura crumbs, spring onion, sriracha mayo	120
Turtle Bay Signature (8 pieces) shrimp tempura, crab meat, avocado, ginger, mango, tobiko, cucumber, spicy mayo, yuzu miso	175
Spider Roll (8 pieces) soft-shell crab, unagi, avocado, mango, spicy mayo, honey wasabi sauce	105



Soups

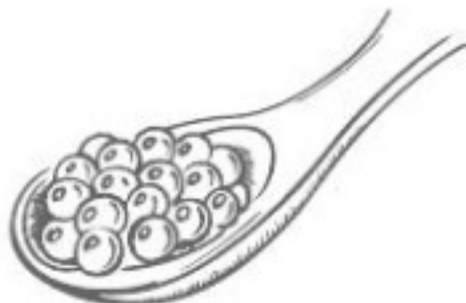
Slow Roasted Tomato Soup (V) tomato salsa, basil, lavash stick	68
Seafood Chowder shrimps, mussels, calamari, scallops, tomato, cress	185

Oysters & Caviar

Hand - Shucked Oysters David Herve Served with Traditional Condiments 6 pieces 97 9 pieces 155

Caviar

Oscietra 30g 295 50g 465 100g 880
Beluga 30g 1450 50g 2550



Chef's Signature

Surf & Turf black angus tenderloin, lobster, sunchoke chips, herb jus	355
Date Couscous with Cauliflower Steak (V) slow cooked pumpkin, pomegranate, mint, vegetable jus, purple potato chips	119
Sous Vide Chicken Breast parmentier potato, brussels sprouts, chicken jus, black garlic puree, king oyster mushroom	156



Enhancements

Truffel Shoestring Fries with Parmesan Creamy Mashed Potatoes Herbs & Garlic Roasted Mushroom Creamy or Sauteed Spinach Grilled Asparagus Grilled or Steamed Seasonal Vegetables Saffron Rice	35
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From the Land

Angus Tenderloin USDA prime 260gr, mash potato, broccolini, herb butter, peppercorn sauce	295
Angus Ribeye USDA prime 320gr, mash potato, grilled vegetables, herb butter, thyme jus	245
Wagyu Tenderloin grain fed 250gr, mushroom puree, oyster king mushroom, herb butter, yellow cauliflower puree	375
Grilled Australian Lamb Rack grain fed 270gr, purple potato puree, cauliflower, herb jus	195



Sauces from the Land

Peppercorn	20
Bearnaise	
Herb Jus	
Wild Mushroom	

From the Sea

Catch of the Day prepared according to your preference additional 100g 90	195
Seafood Mixed Grill lobster, king crab legs, jumbo prawns, scallops, catch of the day, calamari	405
Harissa Jumbo Prawns garlic, tahini, citrus, mesclun salad	275
Patagonian Toothfish miso marinated toothfish served with peruvian white asparagus, shitake mushroom, pak choy	295
Lobster Thermidor canadian lobster, three grain risotto, olive oil	345
Poached Trout scottish trout slowly poached served with butter dill sauce, steamed baby potatoes, steamed broccoli	205
Pan Seared John Dory edamame, edamame puree, asparagus, pickled cucumber, lemon butter mosaic	225
Seared Mackerel lemon caper sauce, barely, arugula and cherry tomato salad, roasted baby potato	195
Roasted Turbot braised fennel, brussel sprouts, butternut coulis, charred lemon, lobster tarragon	215
Steamed Lobster butter garlic, steamed broccolini	315

Sauces from the Sea

Lemon Parsley Butter	20
Lobster Tarragon	
Salasa Verde	



Desserts

Dark Chocolate Fondant Filled with Matcha Green Tea Crème Brûlée Lemongrass & Kaffir Lime Pineapple Carpaccio, Coconut, Lime & Corriander Mango Vanilla Meringue Cherry Blossom San Sebastian Cheesecake	55
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