

Starters

Crispy Calamari

house dips, lime

Cauliflower Popcorn (V)

shaved pecorino, truffle tofu dip

Asparagus Hollandaise

gratin with parmiggiano reggiano, seaweed butter and hollandaise sauce



Tartars & Raw Bar



Steak Tartar

toasted sourdough, capers, mustard, gherkins, horseradish cream

Scottish Salmon

coriander, ginger, sesame, citrus-soya dressing, lemongrass cream

Yellow Tail

homachi, tom yam marinade, sun dried tomato, bonito flakes, parsley mayo

Elevate your dining with our exquisite tartar & raw bar specials

Blue Fin Tuna 75
capers, shallots, chives, mustard, mesclun, corn, ponzu mayo

Line Caught Wild Sea Bass 65
fennel and potato cream, cress, chives, shallots, red pepper

Lobster & Scallop Ceviche 55
coconut, tamarind, chili

Blue fin Tuna Crudo 65
yuzu - soy, jalapeno

The Elaborate 355
lobster, king crab legs, tiger prawns, chilled marinated mussels, oysters, tuna tartare, salmon tartare, lobster scallop ceviche

Salads

Garden Salad (V)

cucumber, cherry tomato, red onion, sumac dressing, crispy pita

Cured Salmon

beetroot, orange, beetroot gel, salmon roe, shaved cucumber, lime aioli, green apple dressing

Honey Slaw Pecan Nut Salad (V)

red cabbage, white cabbage, carrot, red onion, cilantro, caramelized pecan nut, mustard mayo

Elevate your dining with our exquisite salad specials

King Crab & Avocado 55
green apple, radish, lamb lettuce, lemon vinaigrette, potato crisp



(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.

Soups

Slow Roasted Tomato Soup (V)

tomato salsa, basil, lavash stick

Elevate your dining with our exquisite soup specials

Seafood Chowder 115
shrimps, mussels, calamari, scallops, tomato, cress

Oysters & Caviar

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

Elevate your dining with our exquisite oysters & caviar specials

9 pieces 65

Caviar

Oscietra

30g 280
50g 450
100g 790

Beluga

30g 1390
50g 2490



Chef's Signature



Date Couscous with Cauliflower Steak (V)

slow cooked pumpkin, pomegranate, mint, vegetable jus, purple potato chips

Sous Vide Chicken Breast

parmentier potato, brussels sprouts, chicken jus, black garlic puree, king oyster mushroom

Elevate your dining with our exquisite chef's signature specials

Surf & Turf 145
black angus tenderloin, lobster, sunchoke chips, herb jus

Enhancements

35

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

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Our Signatures to Share

Elevate your dining with our exquisite signature to share specials

Sashimi Moriawase (12 pieces) 125
salmon, tuna, hamachi

Makimono Platter (16 pieces) 255
crunchy salmon, crusted california, spider roll, turtle bay signature

Nigiri, Sashimi & Maki

Elevate your dining with our exquisite nigiri, sashimi & maki specials

Sashimi (5 pieces) 55
salmon, tuna, hamachi or unagi

Nigiri (2 pieces) 40
tuna, hamachi, salmon, unagi or shrimp

Crusted California (8 pieces) 70
crab meat, avocado, cucumber, tanuki, tobiko, mayonnaise

Crunchy Tempura Maki (8 pieces) 90
shrimp, avocado, wasabi tobiko, tanuki, chili mayo

Crunchy Salmon (8 pieces) 85
salmon, cream cheese, avocado, tempura crumbs, spring onion, sriracha mayo

Turtle Bay Signature (8 pieces) 105
shrimp tempura, crab meat, avocado, ginger, mango, tobiko, cucumber, spicy mayo, yuzu miso

Spider Roll (8 pieces) 95
soft-shell crab, unagi, avocado, mango, spicy mayo, honey wasabi sauce

From the Land

Angus Ribeye

USDA prime 320gr, mash potato, grilled vegetables, herb butter, thyme jus

Grilled Australian Lamb Rack

grain fed 270gr, purple potato puree, cauliflower, herb jus

Elevate your dining with our exquisite from the land specials

Angus Tenderloin 95
USDA prime 260gr, mash potato, broccolini, herb butter, peppercorn sauce

Wagyu Tenderloin 155
grain fed 250gr, mushroom puree, oyster king mushroom, herb butter, yellow cauliflower puree

Sauces from the Land (Choose one)

Peppercorn
Bearnaise
Herb Jus
Wild Mushroom



From the Sea

Catch of the Day

prepared according to your preference
additional 100g 85

Poached Trout

scottish trout slowly poached served with butter dill sauce, steamed baby potatoes, steamed broccoli

Seared Mackerel

lemon caper sauce, barely, arugula and cherry tomato salad, roasted baby potato

Elevate your dining with our exquisite from the sea specials

Seafood Mixed Grill 185
lobster, king crab legs, jumbo prawns, scallops, catch of the day, calamari

Harissa Jumbo Prawns 95
garlic, tahini, citrus, mesclun salad

Patagonian Toothfish 135
miso marinated toothfish served with peruvian white asparagus, shitake mushroom, pok chay

Lobster Thermidor 165
canadian lobster, three grain risotto, olive oil

Pan Seared John Dory 75
edamame, edamame puree, asparagus, pickled cucumber, lemon butter mosaic

Roasted Turbot 85
braised fennel, brussel sprouts, butternut coulis, charred lemon, lobster tarragon

Steamed Lobster 155
butter garlic, steamed broccolini



Sauces from the Sea (Choose One)

Lemon Parsley Butter
Lobster Tarragon
Salasa Verde



Desserts

Crème Brûlée Lemongrass & Kaffir Lime

Pineapple Carpaccio, Coconut, Lime & Corriander

Mango Vanilla Meringue

San Sebastian Cheesecake

Elevate your dining with our exquisite desserts specials

Dark Chocolate Fondant Filled with Matcha Green Tea 15

Cherry Blossom 20

