



THE REASON YOU CAME LA RAISON DE VOTRE VENUE

Bord Eau sharing platters are created to provide you the ultimate culinary sharing experience, choose one from:
Les plats a partager Bord eau sont crees pour vous fournir une experience culinaire ultime, un au

FROM THE SEA AT AED 388 *DE LA MER À AED 388*

Grilled Lobster with Tarragon Choron Sauce (S,D)
Homard grille , sauce choron a l'estragon
Salt Water Prawns with Salsa Verde (S)
Crevette sale a l'eau , Salsa verde
Bordeaux Bay Scallops with Cauliflower Remoulade
and Brittany Sauce (S,D)
Petoncle de baie de Bordeaux, a l'armoricaine
Mediterranean Bass with Artichoke Barigoule (A)
Bar de mediterranee, Sauce Barigoule

FROM THE LAND AT AED 388 *DE LA TERRE A 388*

Angus Beef Chateaubriand, Bordelaise Sauce (A)
Angus Boeuf Chateaubriand, Bordelaise Sauce
Locally Source Half Rotisserie Chicken, Chermoula Sauce
Poulet du pays demi-rotie, sauce charmoula
Leg of Lamb with Maitre d' Hotel Butter (D)
Gigot d'agneau , Beurre Maitre d'Hotel
Braised Short Ribs Bourguignon (A,D)
Cotillettes braisees bourguignonne
Bone Marrow
Moelle

FROM THE SEA & THE LAND AT AED 678 *DE LA MER ET DE LA TERRE À AED 678*

ALL PLATERS ARE ACCOMPANY WITH *LES PLATS SONT ACCOMPAGNES AVEC*

SALADE DU BERGER (D)
Goat Cheese, Mixed Lettuce, Cucumber, Tomato Cherry, Pickled Onion,
Fromage de chevre, mixe de Laitue, tomate cerise, Oignons marines

TUNA NICOISE TARTINE (D)
Lettuce, Red Raddish
Tartine de thon a la Nicoise

ROASTED BEET SALAD (V)
Red Wine Vinegar, Tarragon
Vinaigre de vin rouge , Estragon

A MOUTH WATERING DESSERT AT AED 58 *UNE EAU A LA BOUCHE DESERT À AED 58*

Pizokkie (D,N)
Gateau de cookie
Warm Acorn Cake with Smoked Caramel (A,D)
Gateau au glands tiede , caramel fume a la

Dishes indicated with (V) Suitable for Vegetarians (N) Contains Nuts (A) Contains Alcohol (D) Dairy (S) Shellfish
Gluten Free items are available on request

All Prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and tax



STARTERS

Burrata Cheese (V,D,N)	86
Heirloom Tomato, Basil and Pesto Sauce	
Escargote (D)	
Herb Garlic Butter	6pcs 36
	12pcs 69
Bibb Salad (V)	66
Butter Head Lettuce, Fennel, Pomegranates, Haricots Verts, Chive, House Vinegarette	
Onion Soup (A,D)	66
Comte Baquette	
Foie Gras Soulard (N,D,A)	86
Grilled Or Terrine, Home made Stewed Seasonal Fruit	
Angus Beef Ceviche (N)	76
Blood Orange, Hazelnut, Fried Shallot	
Yellow Fin Tuna Carpaccio	76
Yuzu Dressing, Cucumber	
Atlantic Octopus Salad (S,D)	76
Potato, Pickled Onion, Red Capsicum Pure	



MAIN COURSE

Bord Eau Burger (D,A)	109
Beef Patty, Braised Beef, Bourguignon, Bread Roll Brioche, Caramelized Onion, Raclette Cheese, Duck Fat Fries	
Angus Beef Tenderloin Rosini (A,D)	186
Foie Gras, Red Wine Sauce	
Mediterranean Bass in Pappilote (A,S)	156
Clams, Squid, Onion, Seasonal Baby Vegetable Confit, Potatoes	
Black Sea Bream (D)	136
Tomato, Fennel, Braised Artichoked	
Grilled Fresh Water Prawns (S,D)	166
Orzo Pasta, Bonito Flakes	
Chef Recommendation (A,D)	146
Classic braised meat/ Poultry	
Fresh Home Made Gnocchi (V,D)	116
Black Truffle, Fresh Tomatoes, Green Olives, Smoked Mozzarella	

DESSERT

Black Forest (D,N)	53
Maraschino Cherries, Diplomatic Cream, Chocolate Mouse	
Classic Cream Brulee (D,N)	53
Hazelnut Crunchy	
Chocolate Extravaganza (D,N)	53
Hot and Cold, Frozen Coffee Parfait.	

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