# chilled seafood

#### hk shellfish tower (for two)

king crab, shrimps, oysters, mussels, scallop ceviche, shrimp cocktail 450

#### hk grand tower (for two) inc. two glasses of prosecco (a)

whole lobster, king crab, shrimps, oysters, mussels, scallop ceviche, shrimp cocktail 750

#### oysters on the half shell

chef's daily selection, hk mignonette, hk cocktail sauce half dozen 110 full dozen 200

### starters

### pan-seared scallops

celeriac purée, veal bacon relish, pickled salad 135

#### tuna tartare

soy chili vinaigrette, sesame seeds, pickled fresno chilies 90

#### atlantic crab

compressed cucumber, apple & pear, brown crab mayo, lemon gel, brioche crouton 120

#### beef tartare

egg yolk jam, horseradish cream, pickled shimeji mushrooms, sourdough toast 110

#### wagyu meatballs

slow-roasted tomato sauce, polenta croutons, parmesan cheese, crystallised basil 95

#### hk hot wings

hellfire hot sauce, blue cheese dressing, pickled vegetable sticks 80

# salad & soup

**sweetcorn soup (v)** shallots, roasted corn, mascarpone, garlic chips 70

superfood salad (v) quinoa, chickpeas, cherry tomatoes, pomegranate, avocado purée, pesto dressing 85

#### roasted beetroot salad (v)

creamy burrata, beetroot purée, orange gel, candied walnuts 90

#### caesar salad

parmesan cheese frico, garlic croutons, lemon zest 80 with grilled chicken breast 110 with chilled shrimp 130

#### shrimp avocado cocktail

avocado purée, mixed leaves, hk cocktail sauce 95

#### hot smoked salmon

lemon & dill potato salad, pickled radish, creme fraiche, fresh horseradish 95

# mains

### beef wellington

beef fillet, wrapped in puff pastry, mushroom duxelles, potato purée, glazed root vegetables, red wine demi-glace 250

#### crispy skin salmon

pearl barley & french beans, endive salad, seaweed beurre blanc 165

### roasted cod

coronation mussel velouté, fregula pasta, crispy kale 180

### roasted lamb rump

herb garlic potato terrine, eggplant caviar, torched pearl onion, tomato jam, harissa lamb sauce 185

#### barbecue braised short rib

yorkshire pudding, roasted squash purée, pickled sprout salad, spiced veal bacon jam 190

### slow roasted chicken breast

hasselback potatoes, sweetcorn fricassee, roasted pearl onions & wild mushrooms, fried sage, chicken jus 160

### pan roasted sea bass

samphire, lemon potato purée, crab soup 195

# from the grill

### filet mignon

220gr, roasted tomatoes on the vine, béarnaise 235

### rib eye steak

300gr, roasted tomatoes on the vine, truffle potato purée, roasted garlic, béarnaise, peppercorn sauce 220

### côte de boeuf

650gr, roasted tomatoes on the vine, truffle potato purée, roasted garlic, brunt thyme, béarnaise, peppercorn sauce 325

### hell's kitchen burger

beef bacon, avocado, fresno pepper jam, crispy onion, jack cheese, sriracha mayo, seasoned fries 140

# vegetarian

### nut-roast wellington (v)

wrapped in puff pastry, mushroom duxelles, herb potato purée, roasted baby vegetables, vegetable demi-glace 160

### pan seared herb gnocchi (v)

garlic & black truffle sauce, sweet dried tomatoes, herb croutons, ricotta cheese 100

**saffron risotto (v)** confit zucchini, dried tomberries, parmesan foam, crystallised basil, chive oil 100

### grilled cauliflower and romanesco broccoli steaks (v)

sweet potato purée, capers, sun-dried tomatoes, burnt onion & tomato purée, roasted hazelnuts 90

**wild mushroom pizza (v)** truffle gouda, grilled onions, baby spinach 90

margherita pizza (v) oven-roasted tomatoes, fresh mozzarella, basil 80

# sides

**baked macaroni & cheese (v)** - smoked gouda 40 **potato purée (v)** - chives 40 **rocket salad (v)** - sundried tomatoes, parmesan 35 **sweet potato fries (v)** - fancy sauce 40

truffle green beans (v) - confit shallot 40

# gordon's signatures lunch menu 210

# first course

(choice of)

**caesar salad** parmesan cheese frico, garlic croutons, lemon zest

or

sweetcorn soup (v)
shallots, roasted corn, mascarpone, garlic chips

# main course

**half beef wellington** beef fillet, wrapped in puff pastry, mushroom duxelles, potato purée, glazed root vegetables, red wine demi-glace

# dessert

**sticky toffee pudding** toffee sauce, speculoos ice cream

# gordon's signatures dinner menu 395

# first course

(choice of)

**caesar salad** parmesan cheese frico, garlic croutons, lemon zest

or

**pan-seared scallops** celeriac purée, veal bacon relish, pickled salad

### main course

**beef wellington** beef fillet, wrapped in puff pastry, mushroom duxelles, potato purée, glazed root vegetables, red wine demi-glace

### dessert

**sticky toffee pudding** toffee sauce, speculoos ice cream

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT. Caesars Bluewaters Dubai cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering.