chilled seafood

hk grand shellfish tower (for two)

lobster, king crab, shrimp, oysters, clams, scallop-coconut ceviche 520

oysters on the half shell

chef's daily selection, hk mignonette, hk cocktail sauce half dozen 120 - full dozen 200

shrimp avocado cocktail

avocado purée, mixed leaves, hk cocktail sauce 95

tuna tartare

soy-chili vinaigrette, sesame seeds, pickled fresno chilies 90

starters

beef tartare

egg yolk jam, horseradish cream, sourdough toast 110

pan-seared scallops

sweetcorn purée, crispy veal bacon, pickled shallot rocket salad 130

atlantic crab

brown crab mayo, lemon gel, on toasted brioche 120

wagyu meatballs

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

lobster risotto

butter-poached lobster tail, creamed sunchoke risotto, asparagus, chive oil, sunchoke chips 140

hk hot wings

hellfire hot sauce, blue cheese dressing, celery 80

seared foie gras

sweet fig purée, ginger pear mustard seed slaw, fig relish, sourdough 140

salad & soup

heritage tomato salad (v)

creamy burrata, 20-year aged balsamic, basil pesto, crystallised basil 90

caesar salad

parmesan cheese frico, garlic croutons, lemon zest 80

beetroot carpaccio (v)

beetroot purée, whipped goats' cheese, candied walnuts, balsamic caviar, herb oil 90

superfood salad (v)

roasted butternut squash, kale, quinoa, feta cheese, toasted pine nuts, pesto dressing 80

chantenay carrot soup (v)

honey cumin oil, sweet garlic chips 70

mains

beef wellington

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

roasted rump of lamb

potato dauphinoise croquette, parsnip purée, minted green beans, lamb jus 190

barbecue braised short rib

sweet potato purée, spiced pepper jam, oriental salad, corriander, barbecue demi-glace 190

slow roasted chicken breast

hasselback potato, roasted celeriac purée, glazed onion 160

roasted sea bass

barley, quinoa, confit artichokes, tomatoes, crab bisque 180

crispy skin salmon

caramlised onion layered potatoes, fennel and orange salad, fennel beurre blanc 165

roasted cod

salsify purée, crispy kale, coronation mussels velouté, brown shrimp, fregula pasta 180

from the grill

filet mignon 220gr, roasted tomatoes on the vine, béarnaise 235

prime dry aged ny strip

250gr, peppered mushroom ketchup, veal honey glaze, pickled shallots, mixed leaf salad 195

côte de boeuf (for two)

650gr, roasted tomatoes on the vine, roasted garlic, brunt thyme, béarnaise, peppercorn sauce 410

hell's kitchen burger

beef bacon, avocado, fresno pepper jam, crispy onion, jack cheese, sriracha mayo, seasoned fries 145

vegetarian

vegetarian wellington (v)

salt-baked beetroot, wrapped in puff pastry, mushroom duxelle, english pea purée, glazed baby artichokes, vegetable demi-glace 180

truffle & mushroom risotto (v)

confit wild mushrooms, ricotta cheese, truffle cep foam 95

grilled cauliflower steak (v)

parsley potato purée, caper and sundried tomato dressing, roasted hazelnuts 95

smoked cheese and spinach agnolotti (v)

pumpkin purée, wild mushrooms, sage and parmesan cheese frico, shaved black truffle 105

sides

baked macaroni & cheese - smoked gouda 40 **rocket salad -** sundried tomatoes, parmesan 35 **potato purée -** chives 40 cauliflower gratin - parmesan cheese 40 sweet potato fries - fancy sauce 40 truffle green beans - confit shallot 40

lobster tail - butter-poached 100 **foie gras -** pan-seared 100

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.