

## **chilled seafood**

### **hk shellfish tower (sharing)**

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

### **oysters on the half shell**

chef's daily selection, hk mignonette, hk cocktail sauce

half dozen 120

full dozen 200

## **starters**

### **pan-seared scallops**

celeriac purée, veal bacon relish, pickled apple & radish salad 135

### **tuna tartare**

soy chili vinaigrette, sesame seeds, pickled fresno chilies, nori chips 90

### **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**

### **chilled english green pea & mint soup (v)**

chilled soup, dressed fresh peas and edamame, herbed cream cheese 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**

dressed shrimps, avocado purée, mixed leaves, hk cocktail sauce 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

### slow roasted chicken breast

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

## 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 145

## 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 toberberries, parmesan foam, crystallised basil, chive oil 100

### 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** smoked gouda 40

**potato purée** chives 40

**rocket salad** sundried tomatoes, parmesan 35

**sweet potato fries** fancy sauce 40

**truffle green beans** confit shallot 40

**seasoned fries** parsley salt 40

# **gordon's signatures lunch menu 210**

## **first course**

(choice of)

### **caesar salad**

parmesan cheese frico, garlic croutons, lemon zest

or

### **chilled english green pea & mint soup (v)**

chilled soup, dressed fresh peas and edamame, herbed cream cheese 70

## **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.