

BAR DU PORT
Beach

“THE MEDITERRANEAN IS IN MY DNA. I’M FINE INLAND FOR ABOUT A WEEK, BUT THEN I YEARN FOR A LIMITLESS VIEW OF THE SEA, FOR THE COLOURS AND SMELLS OF THE ITALIAN AND FRENCH RIVIERA”

Alain Ducasse

French cuisine with a global expression



RAW & MARINATED

Gillardeau Oysters No. 2 (per piece) (S)	45
Shallot confit in Xérès vinegar	
Red Mullet Bottarga (G,F)	185
Wild thyme, garlic, virgin olive oil	
Oscietra Caviar (50g) (F)	1,000
Selection of condiments	

Hamachi (G,F)	75
Burnt orange, passion fruit sauce	
Sea Bream (F)	80
Aji Limo, cucumber, celery, burnt pineapple	
Yellowfin Tuna (G,F)	85
Calamansi dressing, preserved lemon	
Thinly Sliced Salmon (G,N,F)	70
Nikkei marinade, mango yuzu puree, vegetable pickles	
Black Angus Beef Carpaccio (G,D)	145
Old-fashioned sauce, Manchego cheese, rocket, croutons	
SALADS	
Rainbow Beetroot (D,V,N)	75
Goat cheese, orange, pistachios, basil	
Levantine Salad (VE,N,G)	65
Market greens, radish, tomato, pomegranate molasses, crispy filo	
Burrata (125g) (D,N,G)	105
Roasted cherry tomatoes, green peas, crispy cured beef, aged balsamic dressing	
Baby Gem Lettuce (D,G,N,VE)	70
Green apple, crispy mushrooms, sesame sauce	
Mediterranean Bulgur (G,VE)	65
Parsley, tomatoes, lemon vinaigrette	

STARTERS

COLD

Vegetable Basket (VE,D,N)	70
Sundried tomato tapenade	
Herbed Labneh Dip (G,N,D)	70
Olives, thyme, olive oil, crispy vegetables	
Tomato Carpaccio (G,V)	65
Garlic mousse, mint leaves, sumac	
Zucchini Carpaccio, Feta Mousse (V,N,D)	70
White balsamic dressing, marjoram, walnuts	
Watermelon Stracciatella (V,D)	80
Beetroot pickles, zaatar leaves	
Cured Sardines (F,D,G)	90
Tomato tartare, smoked paprika oil, sourdough crostini	
Mi-Fumé Salmon Platter (F,D,G)	120
Blinis, citrus cream	

HOT

Artichokes Violet (D,G,V)	80
Marjoram leaves, Manchego cheese, date vinegar glaze	
Feta Au Four (D,G,V)	75
Tomato confit, basil oil, focaccia	
Whitebait & Calamari Crumbed (F,S,G,N)	70
Yuzu, tahini sauce	
Harissa Prawns (G,S)	80
Lemon thyme sauce, pine nuts, harissa oil	
Baby Squid (S)	85
Cherry tomatoes confit, chorizo, rosemary	
Charred Pulpo (S)	135
Calamansi aioli, garlic chilli butter, la Ratte potato confit	
Chicken Skewers (D,G)	70
Asian glaze, crunchy quinoa	
Slow-Braised Beef (D,G)	135
Mashed potatoes, onion pickles	

MAINS TO SHARE

Seafood Paella (F,S)	390
Spanish rice, saffron bisque	
Truffle Risotto (D,V)	95
Carnaroli rice, parmesan, wild mushrooms, fresh black truffle	
Linguine Carbonara Di Mare (F, S, D, G)	120
Tuna Confit, mixed seafood, lemon oil	
Grilled Octopus (S)	230
Dried chorizo, tomato tartare, smoky bell pepper coulis	
Smoked Jumbo Shrimps (S,G)	260
Extra virgin olive oil-infused spice mix, lemon zest	
Baby Chicken (D,G)	175
La Ratte potatoes, mixed leaves, lemon butter sauce	

FIRE-BAKED

Burrata & Truffle (D,G,V)	120
Wild mushrooms, creamy truffle paste, frisée, extra virgin truffle oil	
Sourdough Olive Oil (D,G,V)	75
Maldon salt, marjoram herbs, shaved parmesan	
Margherita (D,G,V)	85
Plum tomato sauce, fior di latte cheese, basil, oregano	

MEAT SELECTION

Black Angus Rib Eye (450gr) (D,G)	480
Pink garlic, choice of sauce	
Wagyu Tomahawk (1.4kg) (D,G)	1,100
Pink garlic, choice of sauce	
Black Angus Tenderloin (250g) (D,G)	285
Potato gratin, choice of sauce	

Our Selection of Fish Display

Ask your waiter for today's catch, available raw, grilled, salt crusted or fried.

Sea Bass (100gr)	45
Sea Bream (100gr)	40
Red Pagry (100gr)	65
Grouper (100gr)	65
Red Mullet (100gr)	40
Lady Fish (100gr)	40



SIDES

Truffle Mashed Potatoes (D,V,G)	50
Mashed Potatoes (D,V,G)	40
Broccoli, Olives (VE)	40
Mixed Greens (VE)	45
Steamed Vegetables & Carrot Mash (V)	70
French Fries (VE)	40



SAUCES

Chimichurri (VE)	20
Mushroom (D,G)	20
Peppercorn (D,G)	20

Executive Chef: Hadi Saroufim

🚢 Chef's Special 🍷 Sharing

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (F) Fish
Prices are in AED, VAT inclusive.

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