

MAKAN NEW SEAFOOD NIGHT WEDNESDAY

✓ From the sea to display on the ICE

Shrimps 16/20, Shrimp U5 with Shell, Mussels, Blue Crab, and Lobster Head Baby Octopush Condiments: Curies Mayonnaise, Lemon Aïoli, Cocktail Sauce, Horseradish Sauce, Silver Skin Onion Individual & Shooters Thai Bambooda Area, Shrimp Papaya Salad Glass Noodle Seafood Salad

✓ Individual & shooters

Bloody marry wish shrimps. Spicy scallop shooters with seafood consume Shrimps cocktails Poached Salmon Medallions with mixed caviars Tuna skewer with pomegranate and pineapple coulis Poached hammour skewer with orange and cinnamon reduction

✓ Around words Antipasti platter

Smoked salmon Melon, Capers, Grilled Vegetables, Olives Grilled Vegetables, Marinated with pesto Button Mushrooms, Artichoke hearts, Olives, Jumbo Shrimp wrapped in Zucchini in a Coulis of Shrimp served with a Fresh lettuce Seafood in oil, Anchovies, Garlic fennel with mussels Squid rings with artichoke and cocktail onion Hammour with pineapple, Shrimps with capers

Homemade Smoked fish hanging station

Smoked trout, smoked Hammour, Salmon gravlax, Green Herbs marinated salmon Marinated Sardines, Marinated Mackerel With Melba toast (Display on the toast individual) Condiments: chive sour cream, lemon wedge, capers, parsley, chopped red onion,

✓ Latino corner (Individual)

Seabass, Salmon, Seafood chevêche, With condiments coriander lime. Tiger milk, chop chili, chops onion ✓ Sushi Bar

Handmade sushi - Assortment of Traditional Sushi and sashimi, Nigiri and Maki Rolls Pickled Ginger, Wasabi, Soy Sauce

Assorted tempura

✓ Marinated Salads

Mixed seafood Cob salad Italian seafood salad with glass noodles Smoked fish and Artichoke salad with green pepper and sundried tomato Baked new potato with herbs lemon dressing (V) Shrimps with citrus fruits Broccoli with salmon salad with toasted almond

(N)-Nuts (A)-Alcohol (V)-Vegetarian (SS)-Sesame seeds (C)-Crustacean (S)-Seafood. All prices are in AED and are inclusive of 7% municipality fees, 10% service charge and 5% VAT.

Dear guest, we kindly request you to inform us if you or any of your guests have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.



🥢 Garden mixed Salad Bar

Mixed Salad Leaves 4 kinds, Sliced Tomato, Sliced Cucumber, Sliced Beetroots and Shredded Carrots, French Vinaigrette, Balsamic, & olive oil Fish corner, Smoked salmon, Dill & crushed pepper marinated salmon Marinated Sardines, Marinated Mackerel Condiments:

Chives sour cream, lemon wedge, capers, parsley, chopped red onion,

✓ Live oysters On ice pan pyramid with ice carving

Fresh live oyster, Cocktails sauce, Mignonette Sauce Serrano Chile Lime Sauce, tobacco,

Lime wedges chop shallot chop tomato, chop chili

✓ Soup

Ocean crushes seafood bisque with tortellini coconut chip Seafood tom yam with condiments

✓ Carving station

(Arabic) Whole roasted barracuda stuffed with preserve lemon Zatter, fish minced& fennel Harrah sauce (Hot kitchen) 12hrs Smoked whole salmon with dill cream sauce (Thai) Poached hammour with Asian vegetables with Thai spaces and chili dressing ✓ Main course

> Grilled King fish with tangy lemony, Pepper Salsa Chicken cordon bleu Dijon cream sauce Barbecued Salmon with Romaine in Orange-Honey and Chili Dressing Seafood and pumpkin thermidor lemony white mushroom sauce Hammour grill with Harrah sauce Lobster cannelloni with mushroom and spinach rough Shrimp biryani with condiments Thai red seafood curry into coconut Grilled Root vegetable with balsamic butter Steamed Rice

Individual under the Cerran

Seafood Thermidor, Thai seafood cake, crispy fish with chill and garlic Seafood tikka and kabab, Salmon Croquettes salmon croquette King sultan Ibrahim Fish Fish and chips

MAKAN LIVE STATION

✓ Seafood Bouillabaisse

Fresh black Mussels shrimp U5, soft shell, crab fresh salmon, hammour Bouillabaisse stock, olive oil onions, leeks, sliced tomatoes chop, garlic, minced fennel leaf sprig fresh thyme bay leaf,easpoon orange zest pound mussels, cleaned cups boiling water Lemon Wedges, Noodle Ravioli

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Tempura tiger prawns and vegetables served with, Ponzu sauce, yuzu dressing, teriyaki sauce, miso mayo, pickled vegetable salad

/ Thai Asian seafood noodles & DIM-SUM

Asian assorted dim-sum station with condiments Soya ginger sauce /sweet chili sauce, light soya sauce, dried garlic, crispy onion, teriyaki sauce

✓ Seafood SAJ Pizza live

Your choice of mixed Seafood pizza boiled mixed seafood, tomato sauce, mozzarella cheese, fresh basil leaves, olive oil garlic flakes

✓ Seafood fresh market from The Sea to on the ice display new between the pillars

Market fresh whole 16/20 shrimp Market fresh whole 16/20 shrimp Omani lobster tail, baby hammour, king fish tuna fish Fresh whole Red snapper, Mussels for live station will be on display Condiments: Lemon Butter Sauce, lemon garlic olive oil, lemon wedges

Local available daily fish: baby sea bass, baby red snapper, baby sea bream, baby red mullet, goat fish, baby Hammour, lizard fish, parrot fish, flying fish, baby Tivoli, baby sherry, baby sweet lips, smell fish

✓ From the grill to plate

Fillet of Beef skewer seafood Kofta Kebab, seafood bruschetta with lemon and pepper Rosemary marinate chicken kabab, Vegetables skewer seafood patty, seafood satay skewe Shrimp tandoori skewer with mint sauce

✓ Condiments

Condiments: Lemon Butter Sauce, lemon garlic olive oil, lemon wedge

✓ **DESSERT**

On the tepan table 3 kinds of Ice cream; double Vanilla ice cream, Yogurt ice cream, Salted caramel ice cream 10 different kinds of nuts and crisps 4 types of coulis 3 kinds diced fruits Whole Cakes Lemon Tart, Milk Truffle Cake, choux pastry Carrot Cake, Pear Tart, Strawberry Mille-feuille Rum Baba with Fruits, Black Forest Gateau Passionfruit mousse cake, chocolate mud pie Blueberry cheese cake, flapjack

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Individuals

Coconut Pudding, Sago Pudding, Chocolate petit pot Brulee, Panna cotta, 3 types of compote, mango sago, coffee panna cotta, vanilla crème Brulee, prune clafouties, chocolate tart, macaroons assorted, caramelized rice pudding, passion fruit semolina

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