

LUNCH MENU

An Introduction

PERUVIAN QUINOA SALAD ^{V N} 70.00
Avocado, lemon, kiwi, mango, pine nuts, mesclun leaves
cherry vine tomatoes, lime- cilantro dressing

DRIFT CAESAR SALAD ^{D S G} 50.00
Baby romaine lettuce, light Caesar dressing, poached egg,
crouton, shaved aged parmesan

Sous vide Chicken Breast 25.00

Cajun tossed Gulf Shrimps 30.00

DRIFT SUMMER SALAD ^{D G} 70.00
Local farm lettuce, Australian avocado, Heirloom tomatoes,
walnuts, feta cheese

Brew & Chew

BUFFALO CHICKEN WINGS ^{D G} 90.00
Blue cheese dips, BBQ sauce, crudities

Beer Pairing - Stella Draught | AED 45

TRADITIONAL TACO ^{D G}
Chili con carne, baby gem lettuce, avocado guacamole,
pico de gallo

Marinated Gulf Shrimps 85.00

Chili con carne 75.00

Chicken 65.00

TORTILLA WRAPS ^{D G} 75.00
Marinated chicken, Turkey Ham, Spanish omelette, lettuce,
Aged cheddar, tomatoes, steak fries

From DRIFT to you

DRIFT WAGYU BEEF BURGER ^{D G} 120.00
Wagyu beef, gherkin, heirloom tomatoes, aged cheddar cheese,
purple potato chips, mesclun leaves, sweet potato fries

PHILLY CHEESE STEAK SANDWICH ^{D G} 135.00
Australian grain fed tenderloin, heirloom tomatoes,
local farm lettuce, pickles, American cheese, steak fries

NACHOS CHILI CON CARNE ^{D G} 75.00
Crispy corn tortilla, beans, melted cheese, Northern Mexico style
beef, jalapenos, onion, tomato served with guacamole and sour
cream

FISHERMAN'S BASKET ^{D S G} 90.00
Gulf prawn, white fish, calamari, Peruvian asparagus,
coated in a soft flour tempura batter, Japanese togarashi aioli

Ocean Treasure

Salmon fillet, Norwegian 150.00

Seabass Fillet 150.00

King Prawn, 3 Nos 145.00

All Grilled items can be paired with your choice of side dish and sauce

Side dish: Grilled Vegetable or French Fries

Sauce: Lemon olive oil or Lemon butter sauce

Pasta

CHOICE OF PASTA 90.00
Spaghetti | Penne | Tagliatelle |

CHOICE OF SAUCES

Bolognese ^{D G}
Bolognese sauce, Grana Padano cheese

Napolitaine ^{D G V}
Cherry vine tomatoes, basil, aged parmesan cheese

Al Fungi ^{D G V}
Wild mix mushroom, cream, aged parmesan cheese

Hand tossed Pizza

CLASSIC MARGARITA ^{D G V} 85 .00
Cherry vine tomatoes, oregano

Chicken Breast 25.00

Vegetables 20.00

PEPPERONI ^{D G} 95.00

Delightful Delicacy

THE CHOCOLATE BOX ^{D G V} 80.00
Chocolate crème brulee, macaron, chocolate praline, chocolate
ice cream, smoked chocolate mousse

MANGO COCONUT SLICE ^{D N} 45.00
Mango ganache, coconut cremeaux, berries, vanilla ice cream

ICE CREAM ^{D G V}
Choice of vanilla, chocolate and strawberry

Single scoop 20.00

Double scoop 35.00

Triple scoop 45.00

FRESH FRUIT PLATTER ^V 50.00
Tropical fresh fruits

Kids Treat

PIKACHU'S HUNGER ^{D G} 60.00
Deep-fried breaded chicken fillet, served with French fries

SPIDERMAN'S WEB ^{D G} 60.00
Spaghetti covered with meat sauce and sprinkle
with parmesan cheese

NEMO'S DIP ^{D S G} 60.00
Battered fish served with French fries and tartar sauce

KID'S BURGER ^{D G} 60.00
Two mini beef burger with cheese, black bread,
tomato and French fries

BEVERAGE MENU

WINE

WHITE		
Penfold Koonunga Hill , Chardonnay, Australia	60	250
Sauvignon Blanc Monkey Bay, New Zealand	70	330

RED		
Cabernet Sauvignon, Bodega Luigi Bosca, Argentina	70	330
Bourgogne Pinot Noir, Burgundy ,France	70	330

ROSÉ		
Rosé D'Anjou Chemin des Sables, Sauvion et Fils, France	70	300

BUBBLY		
Prosecco D.O.C.G Valdo Millesimato, Italy	70	300
Valdo Rose Brut, Italy		280

BEER

Peroni Draught, Italy	45.00
Stella Draught, Belgium	45.00
Almaza, Lebanon	38.00
Hoegaarden, Belgium	38.00
Corona, Mexico	38.00
Heineken, Holland	38.00
Stella Cidre, Belgium	40.00

COCKTAIL

DRIFT BASIL SMASH	60.00
Gin, Basil, DRIFT mix	

DRIFT TIRA	70.00
Gin, lemon, Elder Flower, Prosecco, See weed Nori	

HUGO	60.00
Prosecco, Elder Flower, Lime, Mint	

ANANAS MULE	60.00
Vodka, Pineapple Juice, Ginger Ale	

D'JAVU	70.00
Rum, Cherry liqueur, Lemon, Grapefruit	

BIKINI MARTINI	60.00
Vodka, Coconut Rum, Pineapple Juice, grenadine	

MAITAHARI	
Rum, Bitters, Lemon, Orgeat, Orange, Thyme	70.00

HOT BEVERAGES

SELECTION OF COFFEE	35.00
Latte, Cappuccino, Americano, Espresso	

SELECTION OF TEA	30.00
English Breakfast, Earl Grey, Green, Chamomile, Jasmine, Moroccan Mint	

MOCKTAIL

DRIFT NOJITO	50.00
Strawberry Puree, Passion Fruit Lime, Mint, DRIFT mix	

VANILLA BASIL SQUASH	50.00
Vanilla syrup, Basil, DRIFT mix, Soda	

POL KIRI	50.00
Almond milk, vanilla ice cream, coconut, grenadine	

ASIAN MYSTERY	50.00
Lemongrass, Ginger, Passion Fruit, Ginger Ale, Lime	

GREEN PLANET 	50.00
Almond Milk, Avocado, Banana, Spinach, Pineapple, Bee pollen	

NON-ALCOHOLIC

FRESH JUICE	35.00
Orange, Pineapple, Watermelon, Lemon & Mint	

SOFT DRINKS	22.00
Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Soda, Tonic	

RED BULL	35.00
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WATER		
San Pellegrino	0.5 L	25.00
San Pellegrino	1 L	35.00
Masafi	0.5 L	15.00
Masafi	1 L	25.00

(V) Vegetarian (D) Dairy (N) Contain Nuts (G) Gluten (A) Contains Alcohol (P) Contains Pork

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

All prices are in UAE Dirhams, inclusive of 10% Municipality fee, 10% Service charge and 5% VAT

DRIFT

• SEAFOOD KITCHEN  BAR •

WINE SELECTION

SPARKLING

Pierlant, France	250.00
Prosecco, Scavi and Ray, DOC, Italy	330.00

SPARKLING ROSÉ

Valdo, Rosé Brut, Italy	280.00
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CHAMPAGNE

Veuve Clicquot Yellow Label	720.00
Taittinger, Brut Réserve, NV	599.00
Moët & Chandon, NIR Dry	930.00

WHITE

FRANCE	
Petit Chablis	245.00
Sauvion et Fils, Pouilly-Fumé ‘Les Ombelles’, Loire	325.00

ITALY	
Pinot Grigio, Santepietre, Veneto	220.00
Gavi , Beni di Batasiolo, DOCG, Piedmont	250.00

SPAIN	
Rioja Vega, Rioja Blanco	230.00

AUSTRALIA	
Chardonnay, Koonunga Hill, Penfolds	250.00
Riesling, Y Series, Yalumba	250.00

NEW ZEALAND	
Sauvignon Blanc, Monkey Bay	330.00

GERMANY	
Riesling, Dry QbA, Villa Wolf	320.00

RED

FRANCE	
Bourgogne Pinot Noir, Bouchard Père et Fils La Vignée, Burgundy	330.00

ITALY	
Chianti Vernaiolo, Rocca delle Macie, DOCG, Tuscany	330.00
Barolo, Batasiolo, DOCG, Piedmont	330.00
Merlot Toscana IGT, Danzante Tuscany	295.00

SPAIN	
Rioja Tinto, Navajas	280.00

AUSTRALIA	
Merlot, Y Series, Yalumba	280.00
Shiraz / Cabernet, Koonunga Hill	260.00

SPIRITS & LIQUERS

JAPANESE WHISKY

The Chita	60.00
Nikka Whisky from The Barrel	60.00

SINGLE MALT SCOTCH

Glenmorangie Original	60.00
The Macallan 12 YO Fine Oak	60.00
Ardbeg 10 YO	60.00
Cardhu 12 YO	70.00
Glenfiddich 12 YO	60.00
Glenfiddich 18 YO	70.00

BLEND SCOTCH

J Walker Red Label	50.00
J Walker Black Label	55.00
J Walker Gold Label	60.00
J Walker Blue Label	130.00
Chivas Regal 12 YO	60.00
Chivas Regal 18 YO	70.00
Royal Salute	120.00

BOURBON/AMERICAN/ IRISH WHISKEY

Jack Daniel's	55.00
Jack Daniel's Single Barrel	70.00
Jim Beam	50.00
John Jameson	50.00

VODKA

Absolut Blue	50.00
Russian Standard Original	50.00
Belvedere	50.00
Grey Goose	60.00
Ciroc	50.00
Beluga Noble	80.00
Beluga Gold	101.00

GIN

Hendricks	50.00
Roku Gin	50.00
Botanist Isly	50.00
Bulldog Gin	50.00
Safron Gin	50.00
Tanqueray 10	50.00
Beefeater	40.00
Botanic Ultra Premium	50.00
Gin Mare	60.00
Ply Mouth Navy	50.00
Bombay Sapphire	40.00

RUM

Ron Zacapa 23 YO	80.00
Bacardi Carta Blanca	50.00
Bacardi 8 Años	60.00
Havana Club Añejo 7 Años	60.00
Malibu	50.00

TEQUILA

Olmecca Tequila Blanco	50.00
Olmecca Tequila Gold	50.00
Patron Anejo	60.00
Patron Silver	50.00
Patrón XO Café	50.00
Jose Cuervo	50.00

COGNAC & BRANDY

Remy XO	120.00
Remy VSOP	60.00
Metaxa 5*	50.00
Hennessy V.S	50.00
Hennessy V.S.O.P	60.00
Hennessy X.O	90.00
Martell VSOP	60.00
Martell XO	110.00

LIQUER BITTERS & VERMOUTH

Cointreau/ Baileys Original/ Jagermeister	40.00
Martini Rosato / Dry / Bianco	40.00
Aperol/ Campari/ Disaronno/ Kahlua	40.00

FORTIFIED WINE

Taylor's 10 year old Tawny	70.00
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