

DRIFT

• SEAFOOD KITCHEN  BAR •

DINNER MENU

An Introduction

SEARED CANADIAN SCALLOPS ^{DS} Hand-Dived Scallops, Compressed Cucumber, Smoked Pepper Coulis, Celeriac Puree, Lobster Jus	105.00
GLAZED SPANISH OCTOPUS ^{DS} Piquillo, Ratatouille, Smoked Pepper Coulis, Caper Berries	110.00
½ DOZEN DIBBA BAY OYSTER ^S Freshly Shucked Dibba Bay Oysters, Shallot Mignonette, Virgin Mary Shooter, Tabasco	105.00
ITALIAN BURRATA ^{DV} Heirloom Tomatoes, Tomato Caviar, Extra Virgin Olive Oil, Aged Balsamic	85.00
DRIFT SALAD ^{DNV} Fresh Figs, Pickled Mushrooms, Young Leaves, Vegetable Ribbons, Feta, Walnuts	65.00

The Bowls

SEAFOOD BISQUE ^{DS} Scallops, Prawns, Mussels, Calamari, Clam	90.00
WILD MUSHROOM SOUP ^{DV} Porcine Dust, Chives, Fresh Cream	70.00

From Sea to You

BUTTER POACHED CANADIAN LOBSTER ^{DSA} Saffron Mashed Potato, Espelette & Tarragon Butter, Baby Spinach, Romanesco	270.00
GLAZED COD ^{DSA} Mussels Velouté, Baby Turnips, Baby Leeks, Heirloom Baby Carrots	160.00
PAN SEARED HALIBUT ^{DSA} Shrimp Bouillabaisse, Violet Potatoes, Baby Vegetables	165.00
OCEAN'S DELIGHT ^{DS} Omani Lobster Tail, King Prawns, Salmon, Seabass, Black Mussels, Calamari, Shrimps, Seaweed, Salicornia	
Single	285.00
Good For Two	525.00

Land & Grass

NESPRESSO BBQ US BEEF RIBS ^{DG} Celeriac Puree, Heirloom Baby Vegetables, Romanesco	170.00
AUSTRALIAN LAMB RACK ^{DG} Minted Green Pea Puree, Baby Vegetables, Banana Shallots, Edamame, Thyme Jus	170.00
ROASTED CORN – FED FRENCH CHICKEN Baby Root Vegetables, Braised Shallots, Pommery Mustard & Tarragon Sauce	160.00

Pasta

SPAGHETTI ALLE VONGOLE ^{AS} Fresh Clams, Red Pepper Flakes, Flat Parsley	95.00
SPAGHETTI BOLOGNESE ^{DG} Bolognese Sauce, Grana Padano Cheese	95.00
TAGLIATELLE NAPOLITAINE ^{DGV} Cherry Vine Tomatoes, Basil, Aged Parmesan Cheese	95.00
PENNE AL FUNGI ^{DGV} Wild Mix Mushrooms, Cream, Aged Parmesan Cheese	95.00

Risotto

SLOW COOKED SPANISH OCTOPUS ^{DS} Citrus Risotto, Calamari Sauce, Gremolata	155.00
FRUTTI DI MARE ^{DGS} Carnaroli Rice, Prawns, Calamari, Mussels, Aged Parmesan Cheese	130.00
ALLE VERDURE ^{DGV} Carnaroli Rice, Heirloom Vegetables, Horseradish Espuma, Aged Parmesan Cheese	95.00
TRUFFLE AND WILD MUSHROOM ^{DGV} Carnaroli Rice, Braised Eryngii Mushrooms, Black Truffle, Truffle Oil, Parmesan Cheese	110.00

Inescapable Land & Sea

Black Angus Tenderloin 200 Gm, USA	195.00
Rib Eye Steak 300 Gm, USA	240.00
Lamb Rack 250 Gram, Australia	165.00
Salmon Fillet 180 Gm, Norwegian	155.00
Seabass Fillet 180 Gm, Greece	155.00
King Prawns, Indonesia	160.00
Atlantic Lobster, Canada	270.00
Catch of the Day	170.00
<i>Served with a sauce & vegetable of your choice</i>	

Sauce to your taste

ADDITIONAL 15.00

Smokey Pepper Sauce | Mushroom Sauce
Lemon Butter Sauce | A.I. Sauce

Kitchen Garden

ADDITIONAL 35.00

Green Asparagus | Steamed Vegetables, Maldon Salt
Truffle Essence Mashed Potato | Truffle Scented Steak Fries
Sautéed Baby Potatoes | Garden Salad

Something Sweet

THE CHOCOLATE BOX ^{DGV} Chocolate Crème Brûlée, Macaron, Chocolate Praline, Chocolate Ice Cream, Smoked Chocolate Mousse	80.00
SHADES OF WHITE ^{DN} Coconut & Labneh Mousse, Coconut Kafir Lime Sorbet, Smoked Labneh, Coconut Meringue	60.00
DRIFT FOREST ^{DGVN} Chocolate Mousse, Cherry Confit, Cherry Sauce, Chocolate Flakes and Cherry Sorbet	60.00
PLATANO DULCE ^{DGVNA} Banana Cake, Dulce De Leche, Hazelnut Cremeaux, Baileys Ice Cream	60.00
FISHAMISU ^{DGVA} Classic Pick Me Up	60.00
ICE CREAM ^{DGV} Choice of Ice Cream (Vanilla, Chocolate and Strawberry) Choice of Sorbet (Cherry, Mango Passion)	
Single Scoop	20.00
Double Scoops	35.00
Triple Scoops	50.00
FRESH FRUIT PLATTER Tropical Fresh Fruits	50.00

Colorful Child Hood

HANDMADE BREADED CHICKEN ^{DG} Deep-Fried Breaded Chicken Fillet, French Fries	60.00
FISH FINGER ^{DSG} Batter-Fried Fish, French Fries, Tartar Sauce	60.00
MINI BURGER ^{DG} Two Mini Beef Burgers, Mini Brioche Buns, Tomatoes, Cheese	60.00
SPAGHETTI WITH RICH MEAT SAUCE ^{DG} Parmesan Cheese	60.00
PENNE WITH TOMATO SAUCE ^{DGV} Cherry Vine Tomatoes, Parmesan Cheese	60.00

BEVERAGE MENU

REFRESHERS

ASIAN MYSTERY Lemongrass, Ginger, Passion Fruit, Ginger Ale, Lime	50.00
BERRIES ISLAND Mixed Berries, Lemon, Whipped Cream, Chocolate	50.00
DRIFT NOJITO Strawberry Puree, Passion Fruit Lime, Mint, DRIFT Mix	50.00
FROZZY COLADA Mango, Pineapple, Coconut, Maraschino, Cherry	50.00
GREEN PLANET  Almond Milk, Avocado, Banana, Spinach, Pineapple, Bee pollen	50.00
POL KIRI Almond Milk, Vanilla Ice Cream, Coconut, Grenadine	50.00

HOT BREW

Latte, Cappuccino Americano, Double Espresso	35.00
English Breakfast, Earl Grey, Green Tea Curls Chamomile, Jasmine, Moroccan Mint	30.00

COLD BREW

Arabian Brew Mochaccino Frappuccino Frozen Peach Iced Tea	50.00
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FRESH JUICE

Orange, Pineapple, Watermelon, Lemon & Mint	35.00
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COLD DRINKS

Coke, Diet Coke, Sprite, Fanta, Ginger Ale, Soda, Tonic	22.00
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ENERGY BOOSTER

Red Bull, Barbican, Thai Coconut	35.00
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WATER


San Pellegrino	0.5 L	25.00
San Pellegrino	1 L	35.00
Acqua Panna	0.5 L	25.00
Acqua Panna	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

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WINE



SPARKLING		
Prosecco D.O.C.G Valdo Millesimato, Italy	70.00	300.00
ROSE		
Rosé D'Anjou Chemin des Sables, Sauvion et Fils, France	70.00	300.00
Minuty Rosé, France	70.00	320.00
WHITE		
Pinot Grigio, Santepietre, Veneto, Italy	55.00	220.00
Sauvignon Blanc, Monkey Bay, New Zealand	70.00	330.00
Matua, Sauvignon Blanc, New Zealand	70.00	290.00
Chardonnay, Koonunga Hill, Penfolds	60.00	250.00
RED		
Bourgogne Pinot Noir, Burgundy, France	70.00	330.00
Amarone Centereno, Italy	80.00	380.00
Cabernet Sauvignon, Bodega Luigi Bosca Argentina	70.00	330.00
Malbec Ultra Kaiken, Argentina	70.00	310.00
SPARKLING		
Pierlant, France		250.00
Prosecco, Scavi and Ray, D.O.C, Italy		330.00
SPARKLING ROSÉ		
Valdo, Rosé Brut, Italy		280.00
CHAMPAGNE		
Veuve Clicquot Yellow Label		720.00
Taittinger, Brut Réserve, NV		599.00
Moët & Chandon, NIR Dry		930.00
Laurent-Perrier		630.00
WHITE		
FRANCE		
Petit Chablis		245.00
Sauvion et Fils, Pouilly-Fumé 'Les Ombelles', Loire		325.00
ITALY		
Gavi, Beni di Batasiolo, D.O.C.G, Piedmont		250.00
SPAIN		
Rioja Vega, Rioja Blanco		230.00
AUSTRALIA		
Riesling, Y Series, Yalumba		250.00
GERMANY		
Riesling, Dry QbA, Villa Wolf		320.00
RED		
ITALY		
Chianti Vernaiolo, Rocca delle Macie, D.O.C.G, Tuscany		330.00
Barolo, Batasiolo, D.O.C.G, Piedmont		330.00
SPAIN		
Rioja Tinto, Navajas		280.00
AUSTRALIA		
Merlot, Y Series, Yalumba		280.00
Shiraz / Cabernet, Koonunga Hill		260.00
FORTIFIED		
Taylor's 10 year old Tawny		70.00

CRAFTED COCKTAILS BY MIXOLOGIST

DRIFT Treasure	99.00
Aged Cherry Liqueur, Plum Wine, Campari, Rosato, Thyme	
DRIFT BASIL SMASH	60.00
Gin, Basil, DRIFT mix	
DRIFT TIRA	70.00
Gin, lemon, Elder Flower, Prosecco, Sea 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	70.00
Rum, Bitters, Lemon, Orgeat, Orange, Thyme	
DRIFTING APEROL	70.00
Aperol, Prosecco, Fanta, Pomelo	
SUMMER SLINGS	70.00
Gin, Crème De Cassis, Pineapple, Soda	

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

SPIRITS & LIQUERS

WHISKY

The Chita	60.00
Nikka Whisky from the Barrel	60.00

SINGLE MALT

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

BLENDED

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

AMERICAN/IRISH

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 Islay	50.00
Bulldog Gin	50.00
Saffron Gin	50.00
Tanqueray 10	50.00
Beefeater	40.00
Botanic Ultra-Premium	50.00
Gin Mare	60.00
Plymouth Navy	50.00
Bombay Sapphire	40.00
Pink Gin	50.00

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
Patrón Añejo	60.00
Patrón 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

LIQUEUR, BITTERS & VERMOUTH

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