

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 ^D 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 ^V 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	35.00
Americano, Espresso	25.00
English Breakfast, Earl Grey, Green Tea Curls	30.00
Chamomile, Jasmine, Moroccan Mint, Db.Espresso	

COLD BREW

Arabian Brew	50.00
Mochaccino	
Frappuccino	
Frozen Peach Iced Tea	

FRESH JUICE

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

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

ENERGY BOOSTER

35.00
Red Bull, Barbican, Thai Coconut

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