

# DRIFT

• SEAFOOD KITCHEN • BAR •

## DINNER

19:00 - 22:30

### bites

Onion & Garlic Flatbread <sup>DG</sup>	55	Calamari Alla Romana <sup>G</sup>	65
Eggplant Zaalouk & Sourdough Crostini <sup>DG</sup>	65	Platter of 5 Cheeses <sup>DGN</sup>	95

*Crackers, Walnut*

### starters

Dibba Oysters	105	Italian Burrata <sup>D</sup>	95
Tartare of Salmon <sup>SG</sup> & Avocado	130	<i>Heirloom Tomatoes, Lemon Olive Dressing, Aged Balsamic</i>	
Seabass Ceviche <sup>S</sup>	115	Lobster, Crab & Seafood Bisque <sup>DS</sup>	90

#### Our Signature

Chicken Foie Gras Pâté <sup>ADG</sup>	90
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*Sourdough Toasts*

Wild Mushroom Soup <sup>D</sup>	80
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Pan Seared Scallops <sup>DGS</sup>	105
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*Dived Scallops, Cucumber, Smoked Pepper Coulis, Celeriac Purée, Lobster Bisque*

### pizzas

Buffalo Margherita <sup>DG</sup>	95	Seafood Pizza <sup>DGS</sup>	120
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*Mozzarella di Bufala*

*Mussels, Calamari, Shrimps, Clams*

Quattro Formaggi <sup>DGV</sup>	105
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*Mozzarella, Emmental, Fontina, Gorgonzola, Tomato Sauce*

Cauliflower Crust Pizza <sup>DGV</sup>	115
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*Basil, Heirloom Tomatoes, Extra Virgin Olive Oil*

Truffle Pizza <sup>DG</sup>	120
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*Black Truffle Paste, Mozzarella, Mixed Mushrooms*

### pasta

#### Our Signature

Pappardelle al Ragù <sup>D</sup>	125
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*Homemade Pasta, Beef Ragù*

Seafood Risotto <sup>DS</sup>	140
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*Tiger Prawn, Squid, Black Mussels, Shrimps*

Seafood Linguine <sup>DG</sup>	140
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*Tiger Prawn, Squid, Black Mussels, Scallops, Shrimps*

Black Truffle Risotto <sup>DG</sup>	140
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*Mushroom*

(A) Contains Alcohol (D) Dairy (G) Contains Gluten (GF) Gluten Free (N) Contain Nuts (V) Vegetarian

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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## DINNER

19:00 - 22:30

### seafood & meat

All Grilled Items can be paired with your choice of Side Dish and Sauce.

Side Dishes: Grilled Vegetables or French Fries

Sauces: Lemon Olive Oil, Pepper, Mushroom, Red Wine or Lemon Butter

<b>Catch of the Day</b> <sup>DS</sup>	170	<b>Sirloin</b> <sup>250g D</sup>	195
<b>Grilled Octopus</b> <sup>DS</sup>	170	<i>USA Black Angus Beef 150 days grain fed, Fine Marbling</i>	
<i>Fennel Salad, Salsa Verde, Baby Potatoes, Herbed Butter</i>		<b>Australian Lamb Chops</b> <sup>300g D</sup>	180
<b>Salmon Fillet</b> <sup>DS</sup>	170	<i>Eggplant Purée, Red Capsicum Coulis</i>	
<i>Cooked Pink Or To Your Liking</i>		<b>Tenderloin</b> <sup>200g D</sup>	195
<b>Mediterranean Char Seabass</b> <sup>DS</sup>	185	<i>Australian Angus Beef 120 days grain fed, Fine Marbling</i>	
<b>4 Wild Tiger Prawns</b> <sup>DS</sup>	220	<b>Ribeye</b> <sup>300g D</sup>	250
<b>Canadian Lobster</b> <sup>ADS</sup>	270	<i>Australian Angus Beef 120 days grain fed</i>	
<i>Grilled or Poached</i>		<b>Rib of Beef</b> <sup>700g D</sup>	550
<b>Surf &amp; Turf</b> <sup>ADS</sup>	265	<i>Herb marinade</i>	
<i>Half Canadian Lobster, Beef Tenderloin, Roasted Potatoes, Red Wine Sauce</i>		<b>Spring Baby Chicken</b> <sup>D</sup>	180
		<b>Alla Diavola</b>	
		<i>Free Range, Seasoned with Mediterranean Herbs and Spices, Mustard, Caponata</i>	

#### Our Signature

**Cold Seafood Platter** <sup>DS</sup>  
*Canadian Lobster, Oysters, Pink Prawns,  
Mussels, Sea-Bass Ceviche*

Condiments

*Single* 295  
*Good for two* 580

**Mixed Seafood Platter** <sup>DNS</sup>  
*Canadian Lobster, Seabass Fillet,  
Salmon, Calamari, Tiger Prawns*

*Arabic Rice, Baby Potatoes and condiments*

*Single* 285  
*Good for two* 525

### veggies & sides

### kids treat

<b>Truffle Fries</b> <sup>DV</sup>	40	<b>Steamed Vegetables</b> <sup>V</sup>	40
<b>Mashed Potato</b> <sup>D</sup>	40	<b>Roasted Potato</b> <sup>DV</sup>	40
<b>DRiFT Onion Rings</b> <sup>GV</sup>	40	<i>Cajun Spices, Mustard</i>	
<b>Steamed Broccoli</b> <sup>V</sup>	40	<b>Sweet Potato Fries</b> <sup>V</sup>	40
<b>Handmade Breaded Chicken</b>	70	<b>Mini Burger</b> <sup>DG</sup>	70
<i>Deep-Fried Breaded Chicken Fillet, French Fries</i>		<i>Mini Beef Burger, Mini Bun, Tomato, Lettuce, Cheese</i>	
<b>Fish Fingers</b> <sup>DGS</sup>	70	<b>Spaghetti Meat Sauce</b> <sup>DG</sup>	70
<i>Batter-Fried Fish, Tartar Sauce, French Fries</i>		<i>Virgin Olive Oil, Parmesan Cheese</i>	
		<b>Penne Tomato Sauce</b> <sup>DG</sup>	70
		<i>Parmesan Cheese</i>	

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