

# DRIFT

• SEAFOOD KITCHEN 🍷 BAR •

## DINNER

19:00 - 22:30

### bites

#### Onion & Garlic Flatbread

*Sautéed Onions and Garlic spread over the top of the flatbreads with herbs and cheese*

#### Eggplant Zaalouk <sup>D G</sup>

*Roasted Eggplant, Tomatoes, Onions, Garlic, Blend with Spices, Sourdough Crostini*

#### DRiFT Salad <sup>D N V</sup>

*Fresh Figs, Picked Mushrooms, Young Leaves, Vegetable Ribbons, Feta, Walnuts*

#### Tartare of Salmon <sup>S G</sup>

*Finely chopped diced Salmon, marinated with Avocado, Shallots, Capers, and Fresh herbs*

#### Seabass Ceviche <sup>S</sup>

*Light and refreshing cold cuts of Seabass marinated in Citrus Juice, Minced Garlic & Onion*

#### *Our Signature*

#### Chicken Foie Gras Pâté <sup>A D G</sup>

*Chicken liver pâté, Sourdough Toasts*

#### Buffalo Margherita <sup>D G</sup>

*Fresh Mozzarella Cheese, Tomato Sauce, topped with Basil and Oregano*

#### Quattro Formaggi <sup>D G V</sup>

*Mozzarella, Emmental, Fontina, Gorgonzola, Tomato Sauce*

#### Truffle Pizza <sup>D G</sup>

*Black Truffle Paste, Mozzarella, Mixed Mushrooms*

#### *Our Signature*

#### Pappardelle al Ragù <sup>D G</sup>

*Wide flat Pappardelle Pasta, Rich ragù meat sauce*

#### Seafood Linguine <sup>D G</sup>

*Tiger Prawn, Squid, Black Mussels, Scallops, Shrimps*

#### Captain Shrimp Tempura <sup>D G S</sup>

*Light batter made from a mixture of flour, Deep-fried until crispy and golden brown*

#### Cheese Platter <sup>D G N</sup>

*Selection of different types of Cheeses, Crackers, Walnut, Dry Fruits*

#### Dibba Bay Oyster <sup>S</sup>

*Freshly Shucked Dibba Bay Oysters, Shallot Mignonette, Virgin Mary Shooter, Tabasco*

#### Italian Burrata <sup>D</sup>

*Heirloom Tomatoes, Lemon Olive Dressing, Aged Balsamic*

#### Lobster, Crab & Seafood Bisque <sup>D S</sup>

*Prawns, Mussels, Calamari, Clam*

#### Wild Mushroom Soup <sup>D</sup>

*Porcine Dust, Chives, Fresh Cream*

#### Pan Seared Scallops <sup>D G S</sup>

*Dived Scallops, Cucumber, Smoked Pepper Coulis, Celeriac Purée, Lobster Bisque*

#### Seafood Pizza <sup>D G S</sup>

*Fresh Mozzarella Cheese, Tomato Sauce, Mussels, Calamari, Shrimps, Clams*

#### Cauliflower Crust Pizza <sup>D G V</sup>

*Basil, Heirloom Tomatoes, Extra Virgin Olive Oil*

#### Risotto Frutti di Mare <sup>D G S</sup>

*Campanoli Rice, Tiger Prawn, Squid, Black Mussels, Shrimps*

#### Black Truffle Risotto <sup>D G</sup>

*Slow cooked Campanoli Rice with Mushroom, Black Truffle, Truffle Oil, Parmesan Cheese*

### starters

### pizzas

### pasta

# DRIFT

• SEAFOOD KITCHEN •  • P.A.P. •

## DINNER

19:00 - 22:30

### seafood & meat

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

#### Veggies & Sides:

- Truffle Fries <sup>DV</sup>
- Mashed Potatoes <sup>D</sup>
- DRIFT Onion Rings <sup>GV</sup>
- Steamed Broccoli <sup>V</sup>
- Steamed Vegetables <sup>V</sup>
- Roasted Potato <sup>DV</sup>
- Sweet Potato Fries <sup>V</sup>

#### Sauces:

- Lemon Olive Oil, Pepper, Mushroom,
- Red Wine or Lemon Butter

### kids treat

#### Catch of the Day <sup>DS</sup>

Freshly caught local fish cooked in the grill for seafood lovers

#### Grilled Octopus <sup>DS</sup>

Fennel Salad, Salsa Verde, Baby Potatoes, Herbed Butter

#### Salmon Fillet <sup>DS</sup>

Cooked Pink Or To Your Liking

#### Char Seabass Fillet <sup>DS</sup>

Fine Mediterranean seabass tender & juicy flesh with lemon and herb dressing

#### 4 Wild Tiger Prawns <sup>DS</sup>

Wild-caught Tiger Prawns straight from the depths of the Indian Ocean

#### Poached Canadian <sup>ADS</sup> Lobster

Mashed Potato, Espelette & Tarragon Butter, Asparagus, Broccoli

#### Grilled Canadian <sup>ADS</sup> Lobster

#### Our Signature

#### Cold Seafood Platter <sup>DS</sup>

Canadian Lobster, Oysters, Pink Prawns, Mussels, Sea-Bass Ceviche

Single  
Good for two

#### Surf & Turf <sup>ADS</sup>

Delicious combination Half Canadian Lobster, Beef Tenderloin, Roasted Potatoes wedges

#### Sirloin 250g <sup>D</sup>

USA Black Angus Beef  
150 days grain fed, Fine Marbling

#### Australian Lamb Chops 300g <sup>D</sup>

Perfectly grilled with flavour combination of rosemary & garlic

#### Tenderloin 200g <sup>D</sup>

Australian Angus Beef  
120 days grain fed, Fine Marbling

#### Ribeye 300g <sup>D</sup>

Australian Angus Beef  
120 days grain fed

#### Spring Baby Chicken <sup>D</sup>

#### Alla Diavola

Free Range, Seasoned with Mediterranean Herbs and Spices, Mustard, Caponata

#### Mixed Seafood Platter <sup>DGNS</sup>

Canadian Lobster, Seabass, Salmon, Calamari, Prawns, Arabic Rice

Single  
Good for two

#### Handmade Breaded Chicken

Deep fried coating chicken pieces in a mixture of breadcrumbs, flour, fries

#### Fish Fingers <sup>DGS</sup>

Batter-Fried Fish, Tartar Sauce, French Fries

#### Mini Burger <sup>DG</sup>

Mini Beef Burger, Mini Bun, Tomato, Lettuce, Cheese

#### Spaghetti Meat Sauce <sup>DG</sup>

Homemade tomato sauce with ground beef, topped with aged Parmesan cheese

#### Penne Tomato Sauce <sup>DG</sup>

Rich tomato sauce made with crushed tomatoes, topped with aged Parmesan cheese