

D R I F T
RESTAURANT

Culinary Friday
SEAFOOD MARKET



OYSTER FINE DE CLAIR (6 PCS) AND GLASS OF WINE 99
SHALLOT VINEGAR, LEMON SLICE (SF, SD)

SEAFOOD PLATTER FOR 2 / 4 500 / 950
PRAWNS, MUSSELS, CLAMS, OYSTERS, LOBSTER, TUNA TARTARE, CONDIMENTS (MO, SF, F, SD)

YELLOWTAIL CRUDO 115
THINLY SLICED YELLOWTAIL, TRUFFLE KALAMANSI DRESSING, BONITO FLAKES (F, G, SD)

DIVER SCALLOPS 85/PC
PAN SEARED SCALLOPS, ROASTED CAULIFLOWER PUREE, CAULIFLOWER PICKLES (SF, D)

LOBSTER PASTA 425
GRILLED HALF LOBSTER, SHELLFISH BISQUE, SPAGHETTI, BASIL (SF, G, D)

CAVIAR PASTA 385
TAGLIATELLE PASTA, 30G OSCIETRA CAVIAR, CLAMS JUS, BOTTARGA (F, G, D, SF)

WHOLE SEABASS GRILLED 70/100G
LINE CAUGHT WHOLE SEABASS, LEMONGRASS, HERBS (F)

SOLE MEUNIERE 100/100G
WHOLE DOVER SOLE COOKED IN BROWN BUTTER, LEMON, PARSLEY (F, D, G)



ADD KAVIARI CAVIAR (5G)

55

ALL PRICES ARE INDICATED IN AED AND ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE & 5% VALUE-ADDED TAX.

DISHERS WITH THE INDICATION

C-CELERY I D- DAIRY I E-EGG I F-FISH I G-GLUTEN I L- LUPINE I MO-MOLUSCS I M-MUSTARD I P-PEANUT I R-RAW I SE-SESAME I
SF-SEAFOOD I S-SOYBEANS I SD-SULPHUR DIOXIDE/SALPHITES I TN-TREE NUTS I V-VEGETARIAN I VG-VEGAN I A-ALCOHOL

CONSUMPTION OF RAW OR UNDERCOOKED ANIMAL, SEAFOOD OR POULTRY PRODUCTS INCLUDING EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS. ADDITIONALLY, IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCE, PLEASE NOTIFY
OUR SERVICE COLLEAGUES SINCE OUR FOOD IS PREPARED IN A COMMON AREA WHERE ALLERGENS ARE HANDLED.
THE RESORT WILL TAKE MAXIMUM PRECAUTION BUT DOES NOT ASSUME LIABILITY OF THE SAME.