

DRIFT

BEACH-DUBAI

To Start

LA RAVIOLE PROVENCALE FRESH CHEESE & SPINACH RAVIOLI, TOMATO & BASIL SAUCE, PARMIGIANO REGGIANO (D,V)	85
LA BURRATA TOMATO TARTARE WITH CLASSIC CONDIMENTS, PINE SEEDS CRUMBS, BASIL PESTO CROSTINI (D,N,V)	95
SALADE D'ARTICHAUTS & ASPERGES ARTICHOKES, ASPARAGUS & PARMESAN SHAVING SALAD, MIXED LEAVES, MINT, BALSAMIC VINEGAR (D,V)	90
DRIFT COBB SALAD ROASTED CHICKEN, AVOCADO, CORN, SUNDRIED TOMATO, LETTUCE, FETA CHEESE, CRISPY BEEF PANCETTA, BUTTERMILK DRESSING (D,GF)	85
SALADE NIÇOISE CONFIT TUNA, TOMATO, CUCUMBER, CELERY, BROAD BEANS, GRILLED PEPPER, ARTICHOKE, RADISH, GREEN ONION, BLACK OLIVE, SOFT BOILED EGG, ANCHOVY (GF)	90
LES CREVETTES OBSIBLUE PRAWNS COOKED IN GARLIC & CHILLI OIL, LEMON, BASIL, XO SAUCE (D,S)	115
LES ENCORNETS GRILLED CALAMARI, PERSILLADE, SUNDRIED TOMATO PESTO, PANGRATTATO, CAPERS, LEMON (D,S)	95
TARTARE DE THON DICED WILD YELLOWFIN TUNA, SESAME & MUSTARD DRESSING, AVOCADO PURÉE, TOASTED BUCKWHEAT	115
LE POULPE GRILLÉ GRILLED SPANISH OCTOPUS, BLACK GARLIC POLENTA, CHARRED SPRING ONION, CORN, AMALFI LEMON (D,GF,S)	115
LE CARPACCIO DE BOEUF THINLY SLICED RAW BEEF TENDERLOIN, ARTICHOKE, PORCINI MUSHROOM, TRUFFLE & YUZU DRESSING (D)	105
PIZZETTA TRUFFE NOIRE STONE BAKED PIZZA WITH BLACK TRUFFLE, PORTOBELLO MUSHROOM, PARMESAN CREAM, FONTINA CHEESE (D,V)	140
LA PISSALADIERE CARAMELISED ONION, ANCHOVY & BLACK OLIVES TART	80
PIZZA BIANCA GORGONZOLA CREAM, FONTINA, MOZZARELLA DI BUFFALA, LEEKS & SAGE (D,V)	70

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

DISHES WITH THE INDICATION

(S) CONTAINS SHELLFISH (GF) IS GLUTEN FREE (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN (A) CONTAINS ALCOHOL

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To Continue

RISOTTO AUX ARTICHAUTS ARTICHOKE & LEMON RISOTTO, GREEN PEAS, BROWN BUTTER, PARMESAN & PEPPER SAUCE (A,D,V)	175
SPAGHETTI AL PIL-PIL SPAGHETTI WITH TIGER PRAWNS, GARLIC & CHILI OIL, SHELLFISH BISQUE (D,S)	185
RISOTTO FRUTTI DI MARE SEASONAL MIXED SEAFOOD RISOTTO, AROMATIC BROTH, GREEN PEAS, FRESH HERBS & AMALFI LEMON (A,D,S)	215
LE CABILLAUD ROASTED COD, CRUSHED POTATOES & ARTICHOKES, MUSHROOMS, ALMOND, PORT WINE & BLACK TRUFFLE SAUCE (A,D,GF,N)	195
LA DAURADE ROYALE STEAMED SEA BREAM FILLET, BOK CHOI, BROCCOLINI, CITRUS, SAMPHIRE, SALSA VERDE (GF)	220
LE SAUMON MAPLE GLAZED SALMON FILLET, STEAMED ASPARAGUS, CRISPY BUCKWHEAT, BEURRE BLANC (A,D,GF)	185
CÔTELETTES D'AGNEAU SPICED GRILLED LAMB CUTLETS, DRESSED UMBRIAN CHICKPEA, SMOKED AUBERGINE & CURDS (D,GF,N)	210
LE STEAK-FRITES GRILLED BLACK ANGUS RIBEYE STEAK, MIXED LEAVES SALAD, HAND CUT CHIPS, BEARNAISE SAUCE (D,GF)	295

To Share

LE POULET LABEL ROUGE 40 MIN TO PREPARE	PROVENCAL 275	SPICY PERI-PERI 295	
LES TAGLIATELLES AUX HOMARDS TWO LOBSTERS, TAGLIATELLE PASTA, CREAMY BISQUE SAUCE, CHILI, SUNDRIED TOMATOES (A,D,S)			685

Side Dishes

GRILLED ASPARAGUS SALAD, OLIVE & PARMESAN SAUTÉED GREENS, GARLIC & ONION CRISPS	HAND CUT CHIPS GRILLED VEGETABLES, "HERBES DE PROVENCE"	35
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