



# THE RESTAURANT

AT ADDRESS BEACH RESORT



## APPETISER

AED

<b>Wagyu Beef Carpaccio (D)(G)(N)</b> - 590.4Kcal Marinated Green Bean, Roquette Leaf, Shaved Parmesan, Pommery Sauce	88
<b>Fried Calamari (D)(G)</b> - 840.63Kcal Lemon Aioli Sauce	78
<b>Burratina De Buffalo (D)(N)(V)</b> - 499.39Kcal Marinated Heirloom Tomato, Minus 8 Vinegar	98
<b>Caesar Salad (D)(G)(S)</b>  - 533.20Kcal Romaine Lettuce, Shaved Parmesan, Anchovy Dressing, Turkey Bacon, Diamond Crouton	68
<b>Greek Salad (D)(V)</b> - 333Kcal Barrell Aged Feta Cheese, Kalamata Olive, Oregano, Mint, Sweet Pepper	58
<b>Rock Oyster, 6pcs (S)</b> - 137.41Kcal Lemon, Mignonette	168


## HEALTHY COMFORT BOWL

AED

<b>Grilled Beef Energy Bowl</b> - 423Kcal Australian Prime Beef, Avocado, Shemiji Mushroom, Southeast Asian Dressing	98
<b>Grilled Salmon Avocado Salad (D)</b>  - 658.83Kcal Grilled Wild Salmon, Avocado, Kale, Feta, Pomegranate, Minus 8 Vinegar	98
<b>Dynamite Prawn (D)(G)</b>  - 1662.44Kcal White Rice, Quinoa, Papaya Salad	98

## SOUP

AED

<b>Minestrone Soup (D)(G)</b>  - 136Kcal Tomato, Macaroni Pasta	58
<b>King Crab Chowder (D)(G)(S)</b> - 574.75Kcal Crab Bisque, Herb Crouton	68

## ARTISANAL PASTA AND RISOTTO

AED

<b>Spaghetti Bolognese (D)(G)</b> - 517.25Kcal Wagyu Beef Bolognese, Heirloom Tomato, Minus 8 Vinegar	98
<b>Pappardelle Del Mare (D)(G)(S)</b> - 594.01Kcal Atlantic Prawn, Baby Squid, Mussel, Spiced Tomato Sauce	118
<b>Vegetable Risotto (D)(V)</b> - 162Kcal Seasonal Vegetables, Aged Parmesan	98

## CHARCOAL GRILLED SPECIALITY FROM THE LAND

AED

<b>Australian Wagyu Beef Tenderloin Rossini, 200g (D)(G)</b> - 1230Kcal*** Bacon Mash Potato, Protobelw, Fried Kale, Truffle Jus	248
<b>Grass Fed Black Angus Beef Striploin, 250g (D)</b>  - 950.95Kcal** Hand Cut Potato Fries, Toasted Baby Leek, Chimichurri Sauce	218
<b>The Address Wagyu Beef Burger, 170g (D)(G)</b>  - 1434Kcal Tomato, Lettuce, Cheddar Cheese, Gherkin	128
<b>Zinger Chicken Burger (D)(G)</b>  - 1335.29Kcal Chipotle Mayonnaise, Lettuce, Roma Tomato	118
<b>Slow Cooked Beef Cheek (D)(G)</b> - 821.60Kcal Heirloom Carrot, Crispy Artichoke Seven Spiced Barley	148
<b>Slow Cooked New Zealand Lamb Loin (D)</b>  - 1021.39Kcal Aubergine Caviar, Confit Piquillo, Goat Cheese Potato	168
<b>Corn Fed Chicken Breast (D)</b> - 635.27Kcal Green Lentil Du Puy, Corn Pure, Spiced Harissa Sauce, Oriental Tomato Salad	118

## SPECIALITY FROM THE SEA

AED

<b>Prawn Al Ajillio (G)(S)(D)</b> - 1157.70 Kcal Paprika, Garlic, Sour Dough, Extra Virgin Olive Oil Baked	128
<b>Dover Sole Meuniere (D)(G)</b> - 475.72 Kcal Charred Broccolini, Cayenne Garlic Lime Emulsion	168
<b>Pan Seared Halibut (D)(G)</b>  - 881.81 Kcal Vegetable Mosaic, Shaved Fennel Salad, Parmesan Emulsion	168

Our Food and Beverage Philosophy is Local, Organic, Fresh and Sustainable.

(D) Contain Dairy / (G) Contain Gluten / (N) Contain Nuts / (S) Shellfish / (V) Vegetarian /  Signature

All prices are in AED and are inclusive of 7% municipality fee + 10% service charge + 5% VAT

<b>SIDE DISH</b>	<b>AED</b>
Mashed Potato - 126Kcal	38
Shoestring Potato Fries - 147Kcal	38
Green Asparagus - 98Kcal	38
Charred Broccolini - 78Kcal	38
Sautéed Spinach - 54Kcal	38
Sautéed Mushroom - 66Kcal	38
Garden Salad - 27Kcal	38

<b>DESSERT</b>	<b>AED</b>
Vegan Chocolate Croustillant (D)(G) – 648.9 Kcal Praline Glaze, Hazelnut Mousse, Raspberry Jelly	48
Sticky Toffee Pudding (D)(G)(N) – 598.2 Kcal Date Pudding, Toffee Sauce, Baklawa Ice Cream	48
Vanilla Crème Brûlée (D) – 477 Kcal Caramelized Brown Sugar, Mint Leaf, Fresh Berry	48
Sour Cream Cheesecake (D)(G)(N) -270 kcal Mix Berry Coulis, Strawberry Sorbet, Cream Cheese	48
Sliced Exotic Fruit (V)-110kcal Half Cut Baby Pineapple, Seasonal Sliced Fruit, Mixed Berry	48
Ice Cream Scoop / Sorbet Scoop (D)(N)-240kcal Vanilla, Chocolate, Strawberry, Maple Walnut, Raspberry, Mango, Lemon, Passion Fruit	28