

THE RESTAURANT

AT ADDRESS BEACH RESORT

SOUP AED

Creamy Garlic-Seafood Soup (D)(S) - 336Kcal 68 Coriander, Toasted Rye Bread
Tomato Cream Soup (D)(G) - 220Kcal 48 Heirloom Tomato, Basil Herb Crouton
Butter Nut and Orange Cappuccino (D)(S) - 236Kcal 58 Hokkaido Scallop, Green Oil

ARTISANAL PASTA AND RISOTTO AED

Spaghetti Bolognese (D)(G) - 339Kcal 98 Wagyu Beef Bolognese, Heirloom Tomato, Minus 8 Vinegar
Linguini Del Mare (D)(G)(S) - 340Kcal 118 Atlantic Prawn, Baby Squid, Mussel, Spiced Tomato Sauce
Milk Fed Crispy Lamb Risotto (D) - 586Kcal** 178 Jerusalem Artichoke, King Oyster Mushroom, Tarragon Pesto
Beef Pelmeni (D)(G) - 323Kcal 98 Grounded Beef, Sour Cream, Dill

VEGAN AED

Pan Dan Vegetable Curry (V) - 158Kcal 78 Kafir Lime, Coconut, Steam Rice
Vegan Penne Pasta (G)(V) - 132Kcal 68 Heirloom Tomato Sauce, Minus 8 Vinegar
Whole Roasted Spiced Cauliflower (N)(V) - 159Kcal 68 Smoked Paprika, Arugula Pesto, Red Chili Infusion

CHARCOAL GRILLED SPECIALITY FROM THE LAND AED

Australian Wagyu Beef Tenderloin, 200g (D)(G) - 186Kcal*** 238 Caramelized Gnocchi, Green Asparagus, Comté Cheese 36 Month, Truffle Jus
Grass Fed Black Angus Beef Striploin, 250g (D)(Z) - 186Kcal** 198 Crushed Garlic Potato, Toasted Baby Leek, Chimichurri Sauce
The Address Wagyu Beef Burger, 170g (D)(G) - 186Kcal 118 Tomato, Lettuce, Cheddar Cheese, Gherkin
Slow Cooked Short Ribs (D) - 186Kcal 148 Heirloom Carrot, Brown Butter Cabbage, Potato Parmétier
Double Cut New Zealand Lamb Chop (D) - 186Kcal 148 Thyme Crushed Potato, Smoked Capsicum, Arugula Cream
Free Range Chicken Shish Tawook (D) - 186Kcal 108 Marinated Cubed Chicken, Greek Yoghurt, Spiced Harissa Sauce, Oriental Tomato Salad

APPETISER AED

"The Restaurant" Salad (G)(S) - 548Kcal 88 Crispy Fried Wasabi Prawn, Romaine Lettuce, Zaatar Leave, Pomegranate Dressing
Crispy Fried Lobster (S) - 228Kcal 138 Peach Gazpacho, Crushed Avocado
Wagyu Beef Carpaccio (D)(G) - 218Kcal 88 Marinated Green Bean, Roquette Leaf, Shaved Parmesan, Pommery Sauce
Atlantic Seabass Ceviche - 237Kcal 98 Grapefruit Flesh, Seedless Grape, Sweet Potato, Cucumber Leche de Tigres
Jumbo Lump Crab Cake (D)(G)(S) - 340Kcal 88 Crab Meat, Watercress, Lime, Chili Mayonnaise
Fried Calamari (D)(G) - 120Kcal 78 Lemon Aioli Sauce
Buffalo Mozzarella (D)(N)(V) - 190Kcal 68 Marinated Heirloom Tomato, Black Olive Dust, Minus 8 Vinegar
Caesar Salad (D)(G)(S) - 187Kcal 48 Romaine Lettuce, Shaved Parmesan, Anchovy Dressing, Turkey Bacon, Diamond Crouton
Greek Salad (D)(V) - 244Kcal 58 Barrell Aged Feta Cheese, Kalamata Olive, Oregano, Mint, Sweet Pepper

ON THE ICE AED

Oscietra Imperial Caviar, 30g Tin - 148Kcal 488
Beluga Caviar, 50g Tin - 245Kcal*** 1,688 Served with Chopped Egg, Caper, Chive, Sour Cream, Blini
Rock Oyster, 6pcs (S) - 386Kcal** 158 Lemon, Mignonette

HEALTHY COMFORT BOWL AED

Grilled Beef Energy Bowl - 283Kcal 98 Australian Prime Beef, Avocado, Pickled Cabbage, Shemini Mushroom, Southeast Asian Dressing
Grilled Salmon Avocado Salad (D) - 235Kcal 88 Grilled Wild Salmon, Avocado, Kale, Feta, Pomegranate, Minus 8 Vinegar
Yuzu Marinated Tuna Saku (D) - 186Kcal 78 Kimchi, Bean Sprout, Quinoa, Papaya, Scallion, Toasted Hazelnut Dressing

Half Board Supplement – 48* 88** Full Price***

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

SPECIALITY FROM THE SEA **AED**

Prawn Alajillio (G)(S) - 239Kcal	108
Paprika, Garlic, Sour Dough, Extra Virgin Olive Oil	
Baked Whole Sea Bream (D) - 486Kcal**	168
Heirloom Tomato Sauce, Minus 8 Vinegar	
Norwegian Wild Salmon Fillet (D)  - 285Kcal	148
Smoked Paprika, Arugula Pesto, Red Chili Infusion	
Belgium Mussel Casserole 500g (A)(D)(S)  - 245Kcal	138
White Wine and Safran Sauce, Chervil, Baguette Persiade	


SIDE DISH **AED**

Mashed Potato - 126Kcal	28
Shoestring Potato Fries - 147Kcal	28
Green Asparagus - 98Kcal	28
Charred Broccolini - 78Kcal	28
Sautéed Spinach - 54Kcal	28
Sautéed Mushroom - 66Kcal	28
Garden Salad - 27Kcal	28

DESSERT **AED**

Vegan Banana Cake (N) - 186 Kcal	48
Vegan Chocolate Creameux, Banana Sorbet	
Guanaja Chocolate Fondant (D)(G) - 320Kcal	48
Coffee and Milk Ice Cream, Plums Puree	
Warm Apple Crumble (D)(G)(N)  - 210 Kcal	38
Caramelized Apple, Cinnamon Ice Cream	
Honey Cheesecake (D)(G)(N) - 240 Kcal	48
Crème Cheese, Organic Strawberry, Berry tuille	
Vanilla Crème Brûlée (D)  - 210 Kcal	48
Tahitian Vanilla, Caramelized Brown Sugar	
Sliced Exotic Fruit (V) - 110Kcal	48
Half Cut Baby Pineapple, Seasonal Sliced Fruit, Mixed Berry	
Ice Cream Scoop / Sorbet Scoop (D)(N) - 240Kcal	18
Vanilla, Chocolate, Strawberry, Maple Walnut, Raspberry, Mango, Lemon, Passion Fruit	
Artisanal Cheese (D)(G)	58
3 Type Market Selection, Fig Mustard, Baguette	

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