



HiDE

The

BRASSERIE



SEAFOOD NIGHT MENU

AED 395 Per person

COLD STARTERS

Yellowfin Tuna Tartare (LF, SF, R, SE, S)

Diced yellowfin tuna with avocado and taro chips, finished with soy-miso sriracha dressing.

Calamari Ribbon Salad (SF, LF)

Carrot and zucchini ribbons, dressed in a light lemon vinaigrette.

Shrimp Cocktail (LF, E, SF)

Chilled shrimp, crisp lettuce, and classic cocktail sauce.

HOT STARTER

Rockefeller Oyster (D, SF)

Baked oyster with creamy spinach, cheddar cheese and herb crumb.

MAIN COURSE

Grilled Seafood Platter (D, SF)

Seabass, salmon, prawns, and crispy bite fish.
Served with tartar sauce and lemon butter.

DESSERT

Selection of any two desserts from our À La Carte Menu.

BEVERAGE PACKAGE

Additional AED 200 Per person | 2 Hour Package

WINE

White

Ancora, Pinot Grigio

Rosé

Villa Garrel, Côtes de Provence

COCKTAILS

Cosmopolitan

Signature Martini

Gin Tonic

BEERS

Peroni

(GF) Gluten Free | (LF) Lactose Free | (E) Contains Egg | (N) Contains Nuts | (SE) Contains Sesame
(D) Contains Dairy | (SF) Contains Shellfish | (S) Contains Soy | (R) Raw Food/Crude | (V) Vegetarian | (VG) Vegan
(LS) Locally Sourced | (CS) Certified Sustainable

Please be advised that food prepared here may contain or have come in to contact with nuts, fish, eggs, milk or gluten. Therefore, if you have a food allergy or a special dietary requirement please inform a member of staff prior to placing your order.
All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax