

BASTION

Perched high above the city on the 25th floor of the Jumeirah Beach Hotel, Bastion offers an authentic and timeless dining experience. With panoramic views that sweep from the iconic Jumeirah Burj Al Arab to the Dubai skyline, our brasserie invites you to gather with family and friends in an atmosphere where understated elegance meets warm hospitality.

Our menu celebrates the rich heritage of French cuisine, weaving together classic flavours with modern refinement. Indulge in a culinary experience where each dish is thoughtfully prepared using the finest ingredients, perfectly paired with our array beverages, and the charm of table side service.

At Bastion, every moment is savoured – whether it's the joy of shared laughter or the simplicity of a flavourful bite, we invite you to make memories that linger long after your time with us.

RIVIERA MENU

Select one dish per course, each paired with a curated beverage to enhance your experience.

APPETISERS

Paired with Sparkling Wine, Marguerite Cremant de Limoux, France

LE GRAND SEAFOOD CARPACCIO (S)

Sea Bass Carpaccio, Ginger, Lime, Pomegranate, Granny Smith, Spring Salad, Citrus Dressing

LE FLAN VERT (D, E)

Green Pea Flan, Gruyère Fondue Cheese, Confit Candy Tomatoes

ST. JACQUES A' LA RIVIERE (D, S)

Pan-Seared Scallop, Jerusalem Artichoke / Sunchoke, Cream, Chickpea Polenta, Fresh Artichoke

PASTA

Paired with Chardonnay, Domaine de la Baume, France

PLIN RAVIOLI (D, E)

Homemade Ravioli, Chicken, Parmesan Fondue Cheese, Jus, Black Truffle

PROVENÇALE CHITARRA (E, N)

Handmade Chitarra Pasta, Provençale Pesto, Pine Nut Crumble

LANGOUSTINE RISOTTO (S, D)

Carnaroli Rice, Cream of Langoustine, Bisque, Zucchini Sauce, Lime Zest

MAIN COURSE

Paired with Pinot Noir, Le Fou, France

JOUE DE VEAU (D)

Braised Veal Cheek, Baby Carrots, Asparagus, Potato Purée, Red Wine Jus

BOUILLABAISSE (S)

Seafood Stock, Mussels, Clams, Scallop, Prawns, Sea Bass, Saffron, Garlic Bread

ORATA PAPILLOTTE (S)

Sea Bream, Baby Spinach, Marinated Fennel, Asparagus, Cherry Tomato, Thyme

DESSERTS

Paired with Bastion Signature Digestif

APRICOT CLAFOUTIS (D, E, N)

LIMONCELLO CAKE (D, E, N)

AED 395 PER PERSON

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

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STARTERS

FRENCH ONION SOUP ^(D) <i>Gruyère Crostini</i>		60
PISSALADIÈRE ^(D, E) <i>Flat Bread, Onion, Black Olives, Anchovies</i>		60
FOIE GRAS TERRINE ^(D) <i>Fig Chutney, Toasted Brioche</i>		150
BEETROOT SALAD ^(V, D, N) <i>Heirloom Beetroot, Spiced Goat Cheese, Apple, Orange Dressing</i>		65
ARTICHOKE SALAD ^(GF, VG) <i>Globe Artichoke, Green Beans, Shallots, Tomato, Balsamic Dressing, Spring Onion</i>		90
NIÇOISE SALAD ^(E, GF) <i>Tuna, Tomato, Potato, Olive, Green Bean, Artichoke, Egg, Red Radish, Red Pepper, Spring Onion</i>		75
BEEF TARTARE ^(E, R) <i>Caper, Shallot, Pickle, Parsley, Egg Yolk</i>		105
SALMON TARTARE ^(CS, R) <i>Scottish Salmon, Chives, Tarragon, Melba Toast</i>		95
ESCARGOTS DE BOURGOGNE ^(D, SF) <i>Snails, Garlic Butter, Parsley</i>	6 PCS	12 PCS 105
SEAFOOD PLATTER ^(SF, GF, E, R) <i>Red Prawns, Salmon Tartare, Oyster with Mignonette Sauce, Cocktail Sauce</i>		190

TO SHARE

OSCIETRA CAVIAR 30G ^(D) <i>Chives, Shallots, Sour Cream, Boiled Egg, Gherkins, Capers, Lemon, Blini</i>		650
<i>Add on</i>		
OSCIETRA CAVIAR ^{Per Gram}		25
DIBBA OYSTERS ^(CS, LS, R) <i>Local Oysters from The Bay of Dibba, Fujairah</i>	6 PCS 120	12 PCS 230

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MAINS

FROM THE EARTH

**Selection of One Sauce*

BEEF TENDERLOIN* (GF) <i>200g Grain-Fed Beef Fillet (MB2+)</i>	250
AUSTRALIAN RIB-EYE* (GF) <i>300g Black Angus Rib Eye (MB 2-4)</i>	210
WAGYU BEEF STRIPLOIN* (GF) <i>200g Austalian Wagyu Striploin MB6-7 (MB 7+)</i>	340
LAMB CHOPS* (GF) <i>Fried Brussel Sprouts, Vine Ripened Cherry Tomatoes</i>	190
CLASSIC COQ AU VIN (D, CS, LS) <i>Braised Chicken, Mushrooms, Carrot, Onion, Red Wine Jus</i>	155
CONFIT DE CANARD (D) <i>Slow Cooked Duck Leg, Sweet Potato Purée, Green Beans, Bordelaise Sauce</i>	175
CAULIFLOWER STEAK (GF, VG) <i>Mediterranean Style Chargrilled Cauliflower, Tomato Sauce</i>	95

FROM THE SEA

WHOLE LOBSTER THERMIDOR (D, SF) <i>Rocket Salad, Charred Lemon, Mushrooms</i>	380
SOLE MEUNIÈRE (D) <i>Whole Dover Sole, Meunière Sauce, Off The Bone, Fondant Potatoes</i>	365
CANARY SEA BASS (D) <i>Seared Sea Bass, Caponata, Fondant Potatoes, Prosecco Beurre Blanc & Oscietra Caviar</i>	210
SCOTTISH ORGANIC SALMON (D) <i>Crispy Skin Salmon Fillet, Crushed Stampot, Broad Beans, Vierge Sauce</i>	190
U7 OVERSIZED PRAWNS (D, GF, SF) <i>Lemon & Garlic Butter, Rocket Leaves</i>	230

TO SHARE

CÔTE DE BOEUF (D, GF) <i>1.2kg Grain Fed Black Angus</i>	750
MEAT PLATTER (D, GF) <i>Black Angus Rib Eye, Lamb Chops, Tenderloin</i>	395
CHATEAUBRIAND (D, GF) <i>600g Chateaubriand</i> <i>*Selection of one sauce and one side</i>	595

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SIDES

ROASTED VEGETABLES (D, V)	45
LEAFY SALAD (VG, GF)	35
FRENCH FRIES (V)	45
POTATO GRATIN (D, V)	45
BROCCOLINI (GF, VG)	45
MIXED WILD MUSHROOMS (GF, VG)	40
JUMBO GREEN ASPARAGUS (GF, VG)	45
MASHED POTATO (GF, D)	45

ADD ON

BÉARNAISE (D, E)	25
GREEN PEPPERCORN (D)	25
PERIGOURDINE (D)	25
BORDELAISE (D)	25
MUSHROOM (D)	25
PROSECCO BEURRE BLANC (D)	25



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HALF BOARD MENU

STARTERS

FRENCH ONION SOUP ^(D)

Gruyère Crostini

ESCARGOTS DE BOURGOGNE ^(D)

Snails, Garlic Butter, Parsley

SALMON TARTARE ^(R, CS)

Scottish Salmon, Chives, Tarragon, Melba Toast

PISSALADIÈRE ^(D, E)

Flat Bread, Onion, Black Olives, Anchovies

BEETROOT SALAD ^(V, D, N)

Heirloom Beetroot, Spiced Goat Cheese, Apple, Orange Dressing

MAIN COURSES

CLASSIC COQ AU VIN ^(D)

Braised Chicken, Mushrooms, Carrot, Onion, Red Wine Jus

CANARY SEA BASS ^(D)

Seared Sea Bass, Caponata, Fondant Potatoes, Prosecco Beurre Blanc & Oscietra Caviar

CAULIFLOWER STEAK ^(GF, VG)

Mediterranean Style Chargrilled Cauliflower, Tomato Sauce

AUSTRALIAN STRIPLOIN ^(GF)

200g Australian Beef Striploin, Brussel Sprouts, Herb Crushed Vine Ripened Cherry Tomato

DESSERTS

HAZELNUT PROFITEROLES ^(D, E, N)

Choux Pastry, Hazelnut & Praline Ice Cream

CLASSIC CRÈME BRULÉE ^(D, E)

Wild Mixed Berries

CHOCOLATE FONDANT ^(D, E, G)

Vanilla Ice Cream

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KIDS MENU

STARTERS

TOMATO AND BASIL SOUP (V, GF, D) <i>Served with Basil Oil</i>	25
CLEAR MINESTRONE SOUP (V, GF) <i>Carrot, Potato, Zucchini, Leeks</i>	25
TOMATO MOZZARELLA (V, D) <i>Heirloom Tomato, Mozzarella Cheese, Sauce Vierge</i>	35
CRUNCHY VEGETABLE STICKS (V, D, GF) <i>Carrot, Cucumber, Mixed Capsicum, Baby Gems, Celery Stick, Cream Cheese</i>	30
PISSALADIERE (D) <i>Flat Bread, Onion, Black Olive, Anchovies</i>	45

MAINS

KIDS MINI STEAK FRITES (GF) <i>Wagyu Beef Tenderloin, French Fries</i>	75
GRILLED SEA BASS (D) <i>Mashed Potatoes & Mesclun Greens</i>	50
GRILLED CHICKEN BREAST (D, LS) <i>Seasonal Vegetables & Mashed Potato</i>	50
SPAGHETTI BOLOGNESE (D)	65
MACARONI & CHEESE (V, D)	35

DESSERTS

ICE CREAM SELECTION PER SCOOP (E, N, D) <i>Vanilla, Strawberry, Chocolate</i>	15
FRUIT PLATTER (GF, LF) <i>Watermelon, Rock Melon, Honey Melon, Pineapple, Strawberry</i>	40