

Rockfish Restaurant

At Rockfish, the Mediterranean meets the sea in its purest form. Rooted in coastal traditions, our cuisine celebrates fish and seafood as the soul of every dish—fresh, vibrant, and thoughtfully prepared to honor natural flavors.

The Restaurant reflects this philosophy, inspired by the chef's signature creations. It tells a story of craftsmanship and creativity, capturing the essence of dishes that define our kitchen and our connection to the sea. At the heart of the restaurant, the open kitchen brings this story to life. Here, the fish display showcases the catch of the day, allowing to see the freshness for themselves as our chefs transform the sea's bounty into refined Mediterranean plates. At Rockfish, transparency, freshness, and flavor come together—where every dish begins with today's catch and ends as a memorable experience.

Starter

Bluefin Tuna Tartar (CS, GF, LF, R) Dressing, Chilly, Celery & Cucumber	95	Baby Spinach Salad (D, GF, N, V) Vegan and Lactose Free Options Available Red Endive, Apple, Stracchino Cheese, Walnut	75
Red Mullet Carpaccio (LF, LS, R) 🚩	165	Fritto Misto (D, SF) Baby Squid, Softshell Crab, Shrimp, Vegetable Chip	95
Beef Carpaccio (D, R) Lactose Free Options Available Shaved Truffle, Chiodini Mushroom, Parmesan, Buckwheat	110	Atlantic Octopus Carpaccio (GF, LF) 🚩	130
Salmon Tartar (D, R, SF) Clams Juice & Greek Yogurt, Basil Oil, Trout Roe	95	Prawn Guazzetto (GF, LF, SF) Tomato, Caper, Olive, Lemon, Herb	100
Tonno Tonnato (E, CS) 🚩	130	Beetroot Carpaccio (D, GF, LS, N, V) Vegan and Lactose Free Options Available Beetroot Dressing, Hazelnut, Homemade Lemon Ricotta	75
Yellow Tail & Langoustine Tartar (GF, LF, R, SF) Tomato Dressing, Marinara, Caviar	165	Burrata & Tomato Salad (D, LS, V) Datterino Tomato, Sweet and Sour Capsicum	95
Rockfish Crudo Tower *** (D, R, SF) 2 Person 465 4 Person 655 Dibba Oyster, Yellow Tail & Langoustine Tartar, Purple Prawn Langoustine, Tuna Tartar, Salmon Tartar		Lobster Catalana *** (GF, LF, SF) 2 Person 360 4 Person 660 Steamed Maine Lobster, Tomato, Potato, Basil, Red Onion Confit	

Oyster and Caviar Selection

	3 PIECES	6 PIECES	12 PIECES
Dibba Bay N2 (GF, LF, LS, R, SF) Crisp and Briny	100	200***	400***
Gillardeau N2 (GF, LF, R, SF) Creamy and Nutty	140***	280***	560***
Oscietra Imperial *** (R) Rich and Nutty		30G 585	50G 945
Beluga *** (R) Complex and Creamy		1320	2265
Our Caviars Are Served with Condiments and Blinis (D, E)			

(***) Items not included on the Half Board offer | A Supplement of AED 360 per adult for the Tasting Menu | A Supplement of AED 190 per adult will be added to the Half Board package for A La Carte based on 1 Starter, 1 Main, 1 Side, 1 Dessert. Do not hesitate to ask the server about product provenance
 🚩 Signature Dish | CS Certified Sustainable | D Contains Dairy | E Contains Egg | GF Gluten Free Dish | LF Lactose Free | LS Locally Sourced
 N Contains Nuts | P Contains Pork | R Raw Food / Crude | S Contains Soy | SE Contain Sesame | SF Contains Shellfish | V Vegetarian Dish | VG Vegan
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Main Course

Fusilli Verde, Pesto & Scampi (D, E, R, SF) 165

Gluten Free Option Available
Basil Pesto, Langoustine, Crusco Bellpepper

Handmade Lobster Ravioli (D, E, S, SF) ➡ 180

Mascarpone, Tarragon Oil

**Spaghetti Quadrati
Vongole E Limone** (D, E, LS, SF) 130

Amalfi Lemon Mediterranean Clams,
Datterino Tomato

Garganelli Veal Ragù (D, E) 125

Gluten Free Option Available
Caciocavallo Cheese

Truffle & Mushroom Risotto (D, GF, V) 175

Vegan and Lactose Free Option Available
Stacchino Cheese

Fregola Con Frutti Di Mare (E, LF, SF) 180

Crustaceous and Shells

Gnocchi Alla Sorrentina (D, E, V) 110

Tomato Sauce, Mozzarella Cheese, Basil

Atlantic Seabass (CS, D, SF) 215

Turnip Tops, Olive & Ciliegino Confit,
Razor Clams Foam

Scallop Seamare (D, SF) ➡ 180

Salicornia, Cauliflower Cream,
Beef Bacon, Truffle

Chicken & Pepperoni (GF, LF, N) 165

Sweet & Sour Capsicum, Mediterranean Sauce,
Demi Glace

Salmon & Amaretto (D, E, N) 175

Baby Chart, Amaretto Biscuit,
Honey Lemon Mustard

Melanzana Mediterranea (GF, LF, V, VG) 110

Charcoal Grilled Eggplant, Vegetables Caponata,
Vegan Cheese, Basil

Angus Beef Filet (D, GF) 280

Potato Millefeuille, Wild Mushroom

AED 70 of supplement to be included in
Half Board package

Sharing

Seabass (GF, LF) ➡ 615

Salt Crust or Charcoal Grilled

Dover Sole (D) 520

Lemon Butter Sauce, Capers

Turbot (GF, LF) 615

Baby Potato, Tomato, Herbs

Wagyu Ribeye*** (GF, LF, N) 630

Salmoriglio Oil

Grilled Seafood Selection*** (GF, LF, N, SF) 1130

Octopus, Mediterranean Prawn,
Lobster, Squid

Catch of the day*** Market Price

Fresh Catch Available on Display

Side Dish 65

Mediterranean Salad, Hand Cut Fries,
Broccolini, Tomato Salad or Grilled Asparagus

AED 70 of supplement to be included in Half Board package
1 fish for 2 persons

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Come è Profondo il Mare

How Deep Is The Sea

Available Only for the Whole Table

Ostrica & Granita (GF, LF, R, SF, LS)
Locally Sourced Dibba Bay, Apple Granita

Pane & Prosciutto di Tonno (CS, D, E, R, SF)
Bread, Home Made Tuna Ham, Herbs

Ricciola "Alla Marinara" (GF, LF, R, SF)
Yellow Tail & Langoustine Tartar, Caviar, Tomato Dressing

Linguine Ricci e Bottarga (LF, SF)
Linguine Gentile, Sea Urchin Sauce, Mullet Eggs, Amalfi Lemon

Branzino Pizzaiola (D, S, SF)
Atlantic Seabass, Pizzaiola Sauce, Clams Foam

Calisson Mandorle & Arance (D, GF, N, E, V)
Almond Foam, Orange Sorbet, Crunchy Meringue

Profiteroles Alle Nocciole (D, E, N, S)
Hazelnut Choux, Gianduja Sauce, Vanilla Ice Cream

520 Per Person



Scan to discover our seafood selection and trace your fish from sea to serving.

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LEISURELY LUNCH

Select One Starter, One Main Course, and One Decadent Dessert of Your Choice

AED 140 Per Person | Available Monday to Friday

Select One Starter, and One Main Course or One Main Course, and One Decadent Dessert of Your Choice

AED 115 Per Person | Available Monday to Friday

Starter

Salmon Trout (D, R, SF)

Trout Roe Clams Juice & Greek Yogurt, Basil Oil

Beetroot Carpaccio (D, GF, LS, N, V)

Vegan and Lactose Free Options are Available

Beetroot Dressing, Hazelnut, Homemade Lemon Ricotta

Beef Carpaccio (D, R)

Lactose Free Option Available

Shaved Truffle, Chiodini Mushroom, Parmesan, Buckwheat

Baby Spinach Salad (D, GF, N, V)

Vegan and Lactose Free Options are Available

Red Endive, Apple, Stracchino Cheese, Walnut

Main Course

Handmade Gnocchi Alla Sorrentina (D, E, V)

Tomato Sauce, Mozzarella Cheese, Basil

Handmade Garganelli Veal Ragu (D, E)

Gluten-Free Option Available

Caciocavallo Cheese

Melanzana Mediterranea (GF, LF, V, VG)

Charcoal Grilled Eggplant, Vegetables Caponata, Vegan Cheese, Basil

Chicken & Pepperoni (GF, LF, N)

Sweet & Sour Capsicum, Mediterranean Sauce, Demi Glace

Norway Scallop Seamare (D, SF)

Cauliflower Cream, Salicornia, Beef Bacon, Truffle

Dessert

Piemonte Profiterole (D, E, N, S)

Hazelnut Choux, Gianduja Sauce, Vanilla Ice Cream

Seasonal Fruit Platter & Sorbet (GF, LF, V)

Vegan Option Available

Selection of Fresh Seasonal Fruits and Sorbet

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Dessert

Moka Tiramisu (D, E, R, S)	75
Light Mascarpone Cream, Savoy Sponge Biscuit, Moka Coffee	
Vanilla Mille-Feuille (D, E)	90
Caramelized Puff Pastry, Vanilla Mascarpone Cream	
Piemonte Profitteroles (D, E, N, S)	75
Hazelnut Choux, Gianduja Sauce, Vanilla Ice Cream	
Calisson Mandorle & Arance (D, GF, N, E, V)	75
Almond Foam, Orange Sorbet, Crunchy Meringue	
Seasonal Fruit Plater & Sorbet (GF, LF, V)	100
Vegan Option Available Selection of Fresh Seasonal Fruits and Sorbet	



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Kid Menu

Available for Kids Under 12 Years Old

STARTER

Veggie Sticks (LF, SE, V, VG) 25

Chicken Soup (LF) 35

Crispy Mozzarella (D, V) 40

PASTA

Mac & Cheese (D, V) 75

Gnocchi Al Pomodoro (LF, S, V, VG) 80

Spaghetti Bolognese (LF) 75

MAIN COURSE

Meatball & Mash Potato (D) 85

Chicken Milanese & French Fries (E, LF) 75

Grill Seabass & Mash Potato (D, GF) 80

SIDE DISH

French Fries (LF, V, VG) 35

Mash Potato (D, GF) 35

Mix Green Salad (GF, LF, V, VG) 35

DESSERT

Milk Chocolate Cream (D, N) 30

Sorbet (LF, V, VG) PER SCOOP 20

Lemon, Mango, Raspberry

Fresh Fruit Skewers and Dips (D) 25

Ice Cream PER SCOOP 20

Chocolate (D), Pistachio (D, E, N)
Strawberry (D), Vanilla (D, E)



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