

Rockfish Restaurant

At Rockfish, dining begins with an uncompromising commitment to proximity and seasonality. Guided by the rhythms of local waters, fish are sourced using artisanal techniques in deliberate quantities, while vegetables, herbs, dairy and livestock are selected from farms that share a considered, responsible approach. A zero waste philosophy underpins the kitchen, where every ingredient is thoughtfully utilised to ensure balance, integrity and depth of flavour.

Each dish is prepared with precision and intention, allowing natural flavours to lead. At the heart of the restaurant, the open kitchen and fish display express a deep connection to the seasonality of the sea, where craftsmanship and origin converge to shape refined, elegant plates.

Starter

Bluefin Tuna Tartar (CS, GF, LF, R) | 95

Dressing, Chilli, Celery, Cucumber

Salmon Tartar (D, R, SF) | 95

Clams Juice & Greek Yogurt, Basil Oil, Trout Roe

Beef Carpaccio (D, R) | 110

Lactose Free Options Available

Shaved Truffle, Chiodini Mushroom,
Parmesan, Buckwheat

Atlantic Octopus Carpaccio (GF, LF) ✦ | 130

Lemon, Olives, Potato, Celery, Datterino,
Paprika, Parsley

Baby Spinach Salad (D, GF, N, V) | 75

Vegan and Lactose Free Options Available

Red Endive, Apple, Stracchino Cheese, Walnut

Burrata & Tomato Salad (D, LS, V) | 95

Datterino Tomato, Sweet and Sour Capsicum

Fritto Misto (D, SF) | 95

Baby Squid, Softshell Crab, Shrimp, Vegetable Chips

(***) 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 to 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
All prices are in UAE Dirhams, inclusive of 10% service charge and 5% VAT, and subject to 7% municipality tax

Main Course

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

Truffle & Mushroom Risotto (D, GF, V) | 175
Vegan and Lactose Free Option Available
Stacchino Cheese

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

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Sharing

Seabass* (GF, LF) | 615
Salt Crust or Charcoal Grilled

Dover sole* (D) | 520
Lemon Butter Sauce, Capers

Wagyu Ribeye*** (GF, LF, N) | 630
Salmoriglio Oil

Catch of the day*** | Market Price
Fresh Catch Available on Display

Side Dish II 65
Mediterranean Salad, Hand Cut Fries, Tomato Salad or Grilled Asparagus

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

Dessert

Piemonte Profitteroles (D, E, N, S) | 75
Hazelnut Choux, Gianduja Sauce, Vanilla Ice Cream

Vanilla Mille-Feuille (D, E) | 90
Caramelized Puff Pastry, Vanilla Mascarpone Cream

Calisson Mandorle & Arance (D, GF, N, E, V) | 75
Almond Foam, Orange Sorbet, Crunchy Meringue

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