

BAR DU PORT

PRIVATE DINING & EVENTS



CONCEPT

A little luxury, a lot of fun

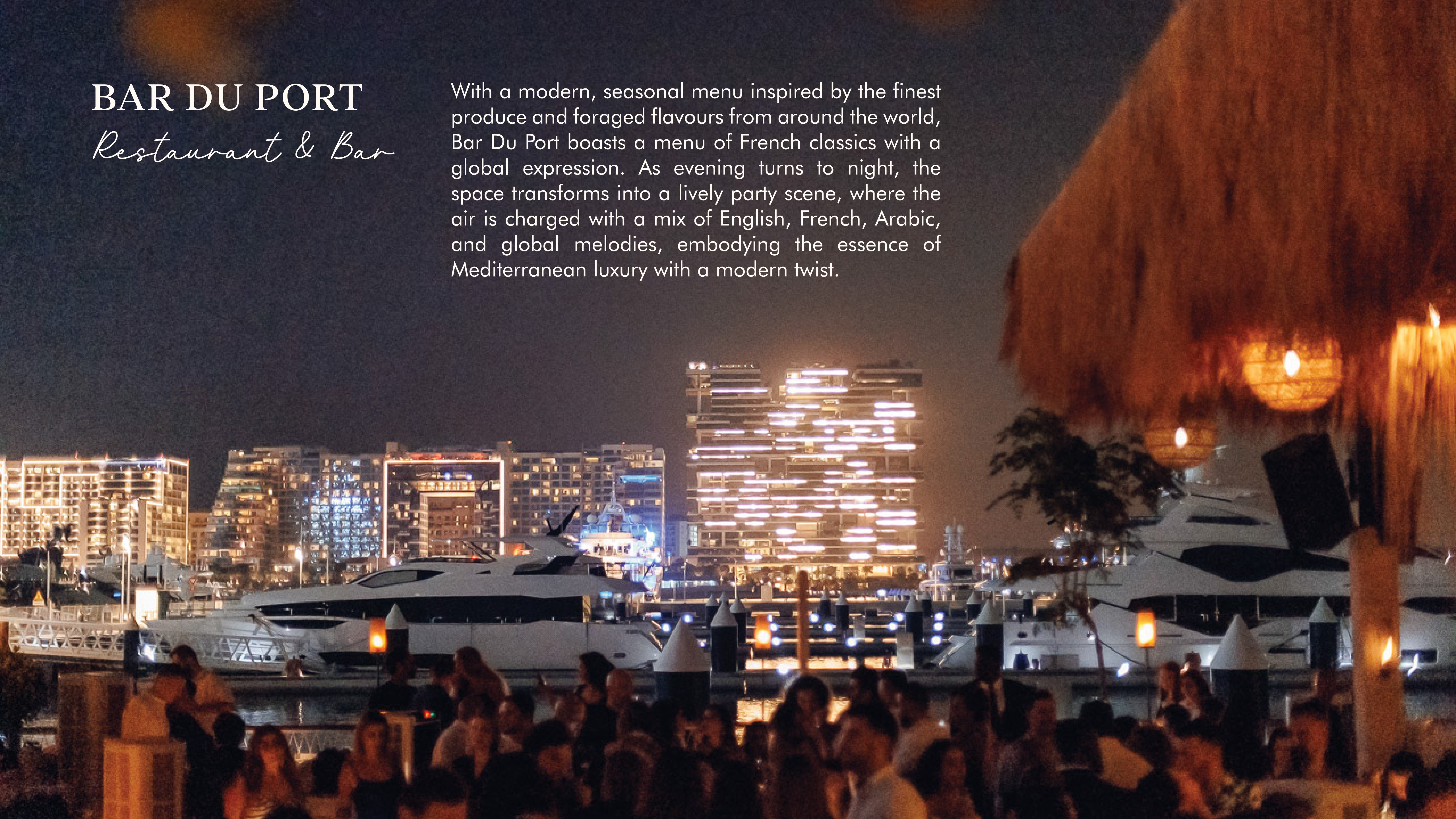
At the heart of Bar du Port lies a philosophy that marries a little luxury with a lot of fun, a brand ethos that is vividly brought to life across its distinguished concepts - Bar Du Port and BDP Beach. This overarching brand concept weaves together the sophisticated allure of French cuisine with a vibrant global expression, creating spaces where gastronomy and ambiance blend seamlessly with the rhythmic harmony of English, French, Arabic, and global tunes.

Both the Bar du Port and BDP Beach experiences encapsulate the commitment to providing an enchanting escape where every visit is a celebration of the good life. Bar Du Port transitions from a refined dining ambiance to a lively late-night party, while BDP Beach provides a serene beachside retreat, blending Mediterranean charm with bohemian luxury. Together, they create a harmonious brand experience that celebrates exquisite food, vibrant music, and an unforgettable atmosphere that invites fun, relaxation, and indulgence in equal measure.

BAR DU PORT

Restaurant & Bar

With a modern, seasonal menu inspired by the finest produce and foraged flavours from around the world, Bar Du Port boasts a menu of French classics with a global expression. As evening turns to night, the space transforms into a lively party scene, where the air is charged with a mix of English, French, Arabic, and global melodies, embodying the essence of Mediterranean luxury with a modern twist.



LOOK & FEEL

Outdoor





LOOK & FEEL
Indoor



SET
MENUS

BAR DU PORT



BAR BITES*

AED250 per person

Feta & Olives (D,N,V)

Sundried tomatoes, walnuts, spicy virgin olive oil

Authentic Avocado Mash (VE,N)

Red peppers, lime, crispy tortilla

Herbed Labneh Dip (D,G,N,V)

Olives, thyme, olive oil, crispy vegetables

Smoked Eggplant Croquettes (VE,G)

Tahini dressing

Mi-Fumé salmon (G,F,D)

Caviar, Zesty Cream, mille-feuille pastry curve

Open Shrimp Sandwich (S,N,G)

Rye bread, Sesame Mayonnaise, shaved fennel

Chicken Croquettes (G,D)

Truffle velouté, crispy chicken skin

Chef's Mini Burgers (D,G)

Beef patty, tomato, lettuce, cheese, smoked mayonnaise, marble bun

Pulled Beef Bites (G)

Orange avocado mousse, cooking Juice

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (F) Fish

CANAPÉS MENU*

AED250 per person

DELICATE & COOL

choice of 3

- Mini Guacamole** (V,G)
Tarte fermented bell pepper
- Wild Mushrooms** (V,G)
Puree in con, truffle Flavor
- Burrata** (D,V,G)
Candy cherry tomato,
kalamata tapenade
- Comté Tartlet** (D,V,G)
Fresh Black Truffle
- Salmon Loin** (G,F)
Kimchee mayo,
mango pineapple Jam
- Yellow fine Tuna Tartare** (G,F)
Serve in a mini tarte

- Marinated Shrimps** (G,S)
Guacamole Tartlet
- Lobster Tartare** (G,S)
Crispy vegetables yuzu flavor
- Hand Cut Smoked Salmon** (D,G,F)
Citrus cream
- Vitello Tonnato** (D,G)
Tuna mayo, in seaweed cone
- Foie Gras Tube** (G)
Mango pineapple coulis,
cinnamon flavor
- Roast Beef** (G)
Truffle flavour, brioche bread

WARM & CRAFTED

choice of 3

- Truffle Croc Madame** (D,G)
- Truffle Mushroom Risotto** (D,V)
- Pan-Seared Salmon** (D,F)
Corn puree, beurre blanc lemon
grass
- Scallops** (D)
Celeriac mush, truffle infused
white sauce
- Wild Seabass** (D,F)
Courgette tartare
- Octopus skewer** (S)
Smoked bell pepper
- Corn- fed Chicken Roll** (D,G)
Carrot puree, mushroom Sauce
- Chicken Brochette** (D)
Lemon Grass Aioli
- Confit Short Ribs** (G)
Mashed potato, Asian qroma
- Lamb Confit** (D,G)
Oriental spices, Crushed Potato
- Angus Cube Roll Skewers** (G,N)
Vegetables pickles, Asian
marination

SUGAR & ART

choice of 3

- Apple Tarte** (D,G,V)
Caramel sauce, rosemary taste
- Strawberry Tarte** (D,G,V)
Pastry cream, rose water flavour
- Lemon Tart** (D,G,V)
Burnt meringue
- Chocolate sea salt Tartlet** (D,G,V)
- Redberries Cheese Cake** (D,G,V)
- Chocolate Mousse in Vanilla Cone** (D,G,V)
- Almond & Orange Blossom Panna cotta** (D,G,V)
- Passion Fruit Creme Brulee** (D,G,V,N)

**Only available on Mondays, Tuesdays and Private Events*

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VEGETARIAN SET SHARING MENU

AED250 per person

STARTERS

Authentic Avocado Mash (VE,N)
Red peppers, lime, crispy tortilla

Feta & Olives (D,N,V)
Sundried tomatoes, walnuts, spicy virgin olive oil

Artichokes Violet (D,G,V)
Marjoram leaves, Manchego cheese,
date vinegar glazed

Smoked Eggplant Croquettes (VE,G)
Tahini dressing

SALADS

Burrata (125g) (D,N,V)
Roasted cherry tomato, green peas
Aged balsamic dressing

Green Lentil (V,D)
Rainbow cherry tomatoes, pomegranate,
yoghurt sumac dressing

MAINS

Truffle Risotto (D,V)
Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Slow-Roasted Cauliflower (VE)
Tamarind, roasted onion, white bean puree

SIDE
Truffled Mashed Potato (D, V)

DESSERT

Orange Cake (D,G,V)
Burnt meringue, orange syrup

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DINNER SET SHARING MENU

AED380 per person

STARTERS

Authentic Avocado Mash (VE,N)
Red peppers, lime, crispy tortilla

Artichoke Violet (D,G,V)
Marjoram leaves, Manchego cheese,
date vinegar glazed

Salmon Carpaccio (N,G,F)
Nikkei marination, mango yuzu purée,
pickled vegetables

Chicken Croquettes (D,G)
Truffle velouté, crispy chicken skin

Pulled Beef Bites (G)
Orange avocado Mousse, Cooking Juice

Grilled Baby Squid (S,G)
Crispy sage purple potato, taggiasca olives

Chef's Mini Burgers (G,D)
Beef patty, tomato, lettuce, melted cheese,
smoked mayonnaise, marble bun

SALADS

Burrata (125g) (D,N)
Roasted cherry tomato, green peas,
crispy cured beef, aged balsamic dressing

MAINS

Truffle Risotto (D,V)
Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Charcoal Baby Chicken (N)
Crispy dukkha crust, black garlic sauce

DESSERT

Orange Cake (D,G,V)
Burnt meringue, orange syrup

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DINNER SET SHARING MENU

AED435 per person

STARTERS

Herbed Labneh Dip (D,G,N,V)

Olives, thyme, olive oil, crispy vegetables

Artichokes Violet (D,G,V)

Marjoram leaves, Manchego cheese, date vinegar glazed

Salmon Carpaccio (G,N,F)

Nikkei marination, mango yuzu puree, Vegetables Pickles

Chicken Croquettes (G,D)

Truffle velouté, crispy chicken skin

Open Shrimp Sandwich (S,N,G)

Rye bread, Sesame Mayonnaise, shaved fennel

Grilled Baby Squid (G,S)

Crispy sage purple potato, taggiasca olives

Mini Wagyu beef skewers (G,N)

Asian glazed, pickled vegetables

Chef's Mini Burgers (D,G)

Beef patty, tomato, lettuce, melted cheese, smoked mayonnaise, marble bun

SALADS

Burrata (125g) (D,N)

Roasted cherry tomato, green peas, crispy cured beef, aged balsamic dressing

Baby gem lettuce (G,N,V)

Green apple, crispy mushrooms, sesame dressing

MAINS

Truffle Risotto (D,V)

Carnaroli rice, Parmesan, wild mushrooms, fresh black truffle

Slow-cooked Short Ribs 300g (D,G,N)

Mashed potato

DESSERT

Orange Cake (D,G,V)

Burnt meringue, orange syrup

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DINNER SET SHARING MENU

AED540 per person

STARTERS

Artichokes Violet (D,G,V)

Marjoram leaves, Manchego cheese, date vinegar glazed

Yellowfin tuna (G,F)

Calamansi dressing, preserved lemon

Black Angus Beef Carpaccio (G,D)

Old fashion sauce, Manchego, roquette leaves, croutons

Chicken Croquettes (G,D)

Truffle velouté, crispy chicken skin

Open Shrimp Sandwich (S,N,G)

Rye bread, Sesame Mayonnaise, shaved fennel

Chef's Mini Burgers (G,D)

Beef patty, tomato, lettuce, melted cheese,
smoked mayonnaise marble bun

Mini Wagyu beef skewers (G,N)

Asian glazed, pickled vegetables

SALADS

Burrata (125g) (D,N)

Roasted cherry tomatoes, green peas,
crispy cured beef, aged balsamic dressing

MAINS

Truffle Risotto (D,V)

Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Sea Bass Butterfly (F,N)

Green and yellow zucchini tartare, lemon oil

Charcoal Baby Chicken (N)

Crispy dukkha crust, black garlic sauce

DESSERTS

Orange Cake (D,G,V)

Burnt meringue, orange syrup

Tarte Verte (D,G,V,N)

Mille-feuille pastry curved, pistachio cream,
raspberry coulis

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DINNER SET SHARING MENU

AED645 per person

STARTERS

Artichokes Violet (D,G,V)

Marjoram leaves, Manchego cheese, date vinegar glazed

Yellowfin Tuna (G,F)

Calamansi dressing, preserved lemon

Black Angus Beef Carpaccio (G,D)

Old fashion sauce, Manchego, roquette leaves, croutons

Chicken Croquettes (G,D)

Truffle velouté, crispy chicken skin

Open Shrimp Sandwich (S,N,G)

Rye bread, Sesame Mayonnaise, shaved fennel

Mi-Fumé salmon (G,F,D)

Caviar, Zesty Cream, mille-feuille pastry curve

Mini Wagyu beef skewers (G,N)

Asian glazed, pickled vegetables

SALADS

Burrata (125g) (D,N)

Roasted cherry tomatoes, green peas,
crispy cured beef, aged balsamic dressing

Baby Gem Lettuce (G,N,V)

Green apple, crispy mushrooms,
sesame dressing

MAINS

Truffle Risotto (D,V)

Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Smoked Jumbo Shrimps (G,S)

Virgin olive oil, spice mix, lemon zest

Black Angus Beef Tenderloin 250g (D,G)

Prepared to our chef's recommended temperature.

Potato gratin, choice of sauce

DESSERTS

Orange Cake (D,G,V)

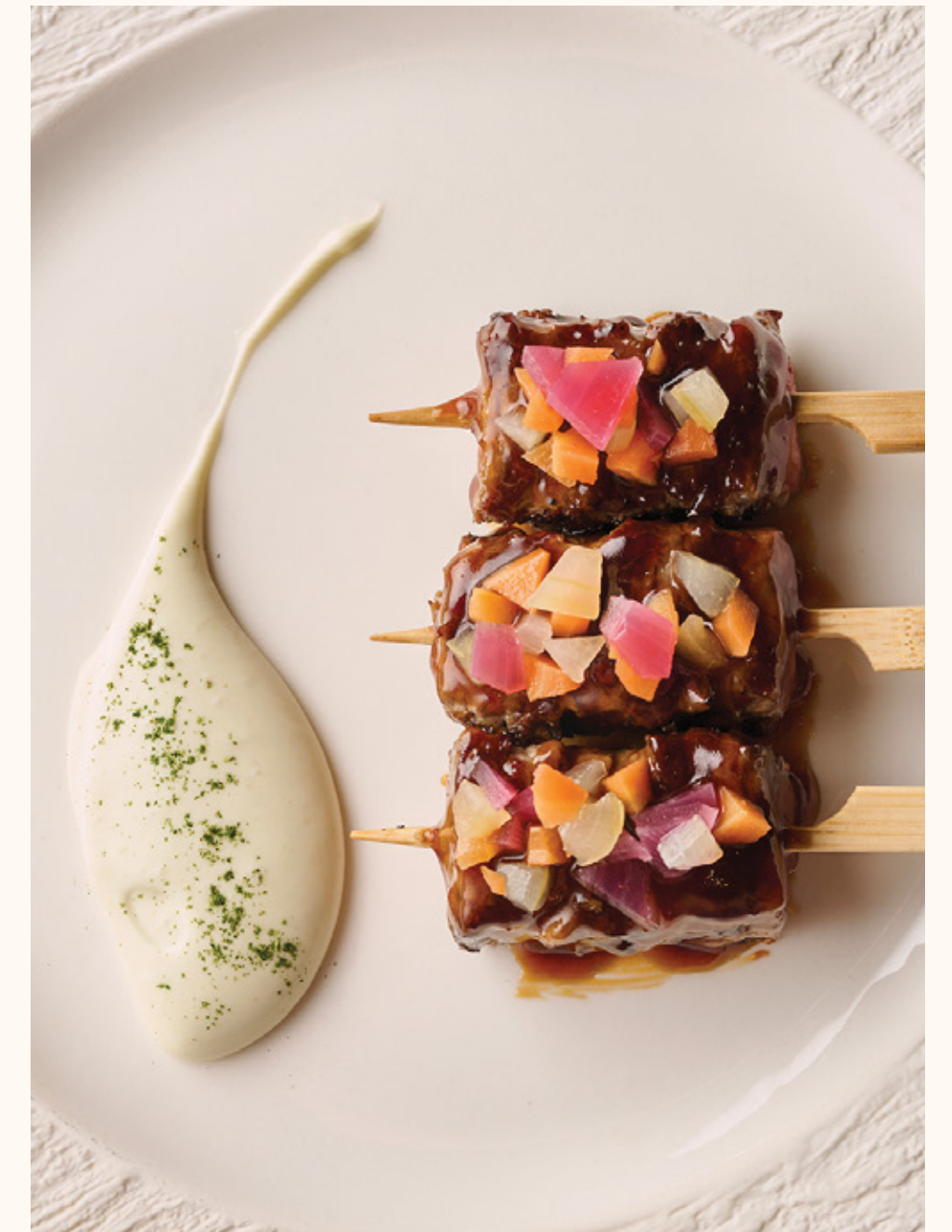
Burnt meringue, orange syrup

Chocolate Mousse (D,G,V)

Extra virgin olive oil, maldon salt flakes

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CUISINE



BEVERAGE SET MENUS

Available for 3 hours

WINE & BEER

AED 250

WINE

Gran Ventino Sparkling
Altre Stelle Rosato
Arcadian Sauvignon Blanc
Arcadian Merlot

BEER

Heineken Draught

SOFT DRINKS

Still & Sparkling Water
Fresh Juices
Soft Drinks

COLLECTION

AED 400

SPIRITS

Skyvodka
Bacardi Superior Carta Blanca Rum
Dewar's White Label Whiskey
Bombay Sapphire Gin

WINE

Gran Ventino Sparkling
Altre Stelle Rosato
Arcadian Sauvignon Blanc
Arcadian Merlot

BEER

Heineken Draught

SOFT DRINKS

Still & Sparkling Water
Fresh Juices
Soft Drinks

PREMIUM

AED 550

SPIRITS

Grey Goose
Star of Bombay
Chivas Regal 12 Years
Bacardi Añejo Cuatro
Cascahuin Reposado

WINE

Martini Prosecco Doc
Sea Change Merlot
M de Minuty, Provence Rosé
Zonin Friuli Pinot Grigio

BEER

Heineken Draught

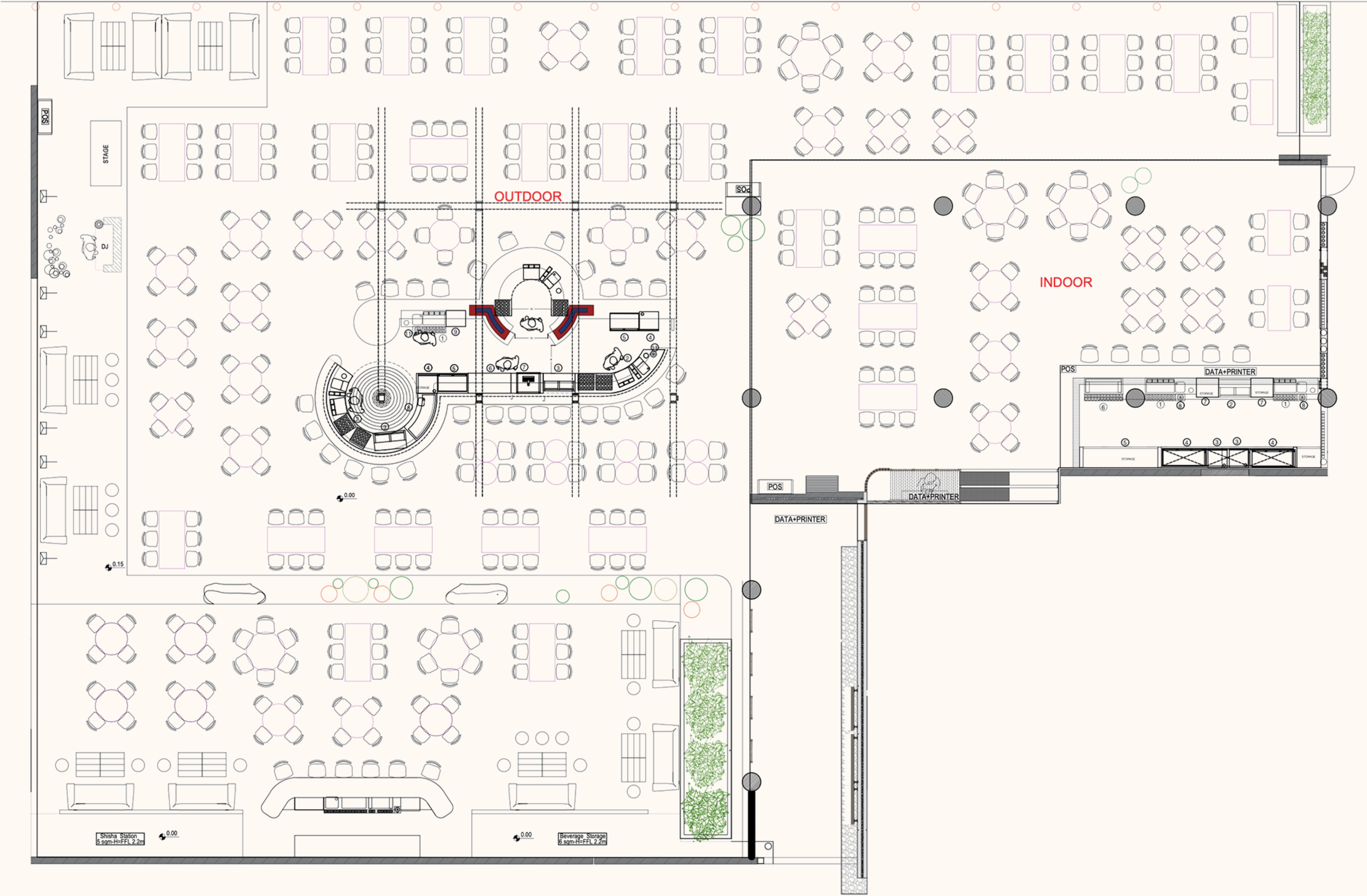
SOFT DRINKS

Still & Sparkling Water
Fresh Juices
Soft Drinks

AMBIANCE



FLOOR PLAN



BAR DU PORT *at Sea*

An exclusive selection of private cruises

Set sail with a little luxury, and a lot of fun. In partnership with Swiss Yachts, our exclusive BDP at Sea experience pairs private cruises with bespoke dining packages. Ask your waiter for the details and let us craft your perfect escape on the water.



For more information please contact

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BDP