

French cuisine with a global expression

RAW & MARINATED

Gillardeau Oysters n° 2 (per piece) (S)	60
Shallot confit in xeres vinegar	
Red Mullet Bottarga (G,F)	210
Wild thyme, garlic, virgin olive oil	
Oscietre Caviar (50g) (F)	1,200
Selection of condiments	

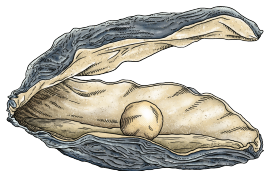
Hamachi Tartelette (F,G) 85
Cucumber tartare, lime yuzu sauce

Sea Bream Ceviche (F) 95
Ají Limo, cucumber, celery, burnt pineapple

Yellowfin Tuna (G,F) ⚓ 95
Calamansi dressing, preserved lemon

Salmon Carpaccio (N,G,F) 90
Nikkei marination, mango yuzu purée, pickled vegetables

Black Angus Beef Carpaccio (G,D) 175
Old fashion sauce Manchego cheese, rocket, croutons



SALADS

Rainbow Beetroot (D,V,N) 90
Goat cheese, orange, pistachios, basil

Green Lentil (V,D) 75
Rainbow cherry tomatoes, pomegranate, yoghurt sumac dressing

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

Baby Gem Lettuce (G,N,V) 80
Green apple, crispy mushrooms, sesame dressing

STARTERS

Feta & Olives (D,N,V) 75
Sundried tomatoes, walnuts, spicy virgin olive oil

Authentic Avocado Mash (VE,N) 65
Red peppers, lime, crispy tortilla

Artichokes Violet (D,G,V) 85
Marjoram leaves, Manchego cheese, Date Vinegar glazed

Herbed Labneh Dip (D,G,N,V) 75
Olives, thyme, olive oil, crispy vegetables

Smoked Eggplant Croquettes (VE,G) 55
Tahini dressing

BDP Cheese & Cold Cuts Platter (D,G,N) 280
Chef's selection, truffled honey

Open Shrimp Sandwich (S,N,G) 85
Rye bread, Sesame Mayonnaise, shaved fennel

Mi-Fumé Salmon (G,F,D) ⚓ 135
Caviar, Zesty Cream, mille-feuille pastry curved

Crispy Calamari (G,S) 80
Ginger saffron mayonnaise

Grilled Baby Squid (G,S) 95
Crispy sage purple potato, taggiasca olives

Chicken Croquettes (G,D) 75
Truffle velouté, crispy chicken skin

Chef's Mini Burgers (G,D) 125
Beef patty, tomato, lettuce, cheese, smoked mayonnaise, marble bun

Pulled Beef Bites (G) 85
Orange avocado Mousse, cooking juice

Mini Wagyu Beef Skewers (G,N) ⚓ 155
Asian glazed, pickled vegetables

⚓ Chef's Special ✨ Sharing

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
Prices are in AED, VAT inclusive.

MAINS TO SHARE

Langoustine Paella (S)	380
Spanish rice, dried chorizo, saffron bisque	
Truffle Risotto (D,V) ⚓	115
Carnaroli rice, Parmesan cheese, wild mushrooms, fresh black truffle	
Linguini Carbonara (D,G)	120
Pecorino cheese, veal bacon	
Grilled Octopus (S) ⚓	230
Dried chorizo, tomato tartare, smoky bell pepper coulis	
Smoked Jumbo Shrimps (S,G) ⚓	310
Virgin olive oil infused spice mix, lemon zest	
Sea Bass Butterfly (N,F)	210
Green & yellow zucchini tartare, lemon oil	
Salmon Filet Crusted (D,G,F)	185
Corn purée, burnt corn, lemongrass beurre-blanc	
Chicken Paillard (D,G)	145
French fries, mixed leaves, lemon butter sauce	
Charcoal Baby Chicken (N)	190
Crispy dukkha crust, black garlic sauce	
Slow-Roasted Cauliflower (VE)	95
Tamarind, roasted onion, white bean purée	

MEAT SELECTION

Wagyu Tomahawk (1.4kg) (D,G) ✨	1,500
Pink garlic, choice of sauce	
Black Angus Tenderloin (250g) (D,G)	315
Potato gratin, choice of sauce	
Slow Cooked Short Ribs (300g)(D,G) ⚓	285
Mashed potato	

SIDES

Truffle Mashed Potato (D,V)	· 50
Mashed Potato (D,V)	· 40
Mixed Greens (VE)	· 45
Steamed Vegetables & Carrot Mash (V)	· 70
French Fries (VE)	· 40



SAUCES

Chimichurri (VE)	· 25
Mushroom (D,G)	· 25
Peppercorn (D,G)	· 25

BAR DU PORT *at Sea*

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.



Executive Chef: Hadi Saroufim

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DESSERT

55

ICE CREAM & SORBET

Ask your waiter for selection of the day
(D,V)

450

BDP DESSERT PLATTER

Chef's selection of fruit and dessert
(D,G,V,N) ✪

250

BDP FRUIT PLATTER

Chef's selection of fruits
(VE) ✪

70

CHOCOLATE MOUSSE

Extra Virgin Olive Oil, Maldon salt flakes
(D,G,V)

85

TARTE VERTE

Mille-feuille pastry curved, pistachio cream, Raspberry coulis
(D,G,V,N) ⚓

85

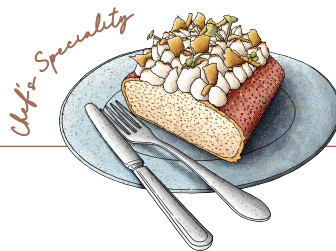
TIRAMISU BOWL

Soaked lady finger, foamy coffee cream
(D,G,V)

85

ORANGE CAKE

Burnt meringue, orange syrup
(D,G,V) ✪



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