French cuisine with a global expression

RAW & MARINATED

Gillardeau Oysters n°2 (per piece) (S) 60
Shallot confit in xeres vinegar

Oscietre Caviar (50g) (F) 1,250
Selection of condiments

Hamachi (F,G) 85
Espelette pepper vinaigrette

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

Bluefin Tuna (G,F) ⚓ 185
Calamansi dressing, preserved lemon

Salmon Carpaccio (G,N,F) 95
Mango yuzu purée, vegetable pickles,
Nikkei marinade

Black Angus Beef Carpaccio (G,D,M) 185
Manchego cheese, rocket, croutons,
Old fashion sauce



SALADS

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

Cauliflower (VE) 90
Petit épeautre, Burnt orange, pomegranate,
orange vinaigrette

Burrata, Roasted tomatoes (125g) (D,N,G) ☸ 140
Green peas, crispy cured beef, aged balsamic
dressing, toasted pine nuts

Baby Gem Lettuce (G,N,V,Mu) 85
Green apple, crispy mushrooms, sesame dressing

STARTERS

Feta & Olives (D,N,V) 80
Sundried tomatoes, walnuts,
spicy virgin olive oil

Authentic Avocado Mash (VE,N) 75
Red peppers, lime, cripsy tortilla

Herbed Labneh Dip (D,G,N,V) 80
Olives, thyme, olive oil, crispy vegetables

Artichokes Violet (D,G,V) 90
Marjoram leaves, Manchego cheese
pomegranate molasse

Mi-Fumé Salmon (G,F,D) ⚓ 140
Caviar, Zesty Cream, mille-feuille pastry curved

BDP Cheese & Cold Cuts Platter (D,G,N) 285
Chef's selection, truffled honey

Crispy Calamari (G,S) 85
Ginger saffron mayonnaise

Chicken Croquettes (G,D) 80
Truffle velouté, crispy chicken skin

Mini Chicken Escalope (D,G,F,M) 125
Anchovy gribiche, Parmesan, crispy capers

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

Madagascar Prawns (G,S,D) 150
Charred leek, fermented chili butter

Chef's Mini Burgers (G,D) 130
Beef patty, tomato, lettuce, cheese,
smoked mayonnaise, marble bun

Mini Wagyu Beef Skewers (G,N) ⚓ 160
Asian glazed, pickled vegetables

Foie Gras, Apple (D,G,N) 135
Apple chutney, toasted brioche, hazelnut

⚓ 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 (Mu) Mushrooms (M) Mustard
Prices are in AED, VAT inclusive.

MAINS TO SHARE

Truffle Risotto (D,V, Mu) ⚓ — 120
Carnaroli rice, Parmesan cheese,
wild mushrooms, fresh black truffle

Linguini Carbonara (D,G) — 125
Pecorino cheese, veal bacon

Paccheri Mussels & Asparagus (S,D,G) — 185
Shellfish bisque, mussel jus,
green asparagus, basil oil

Grilled Octopus (S) ⚓ — 255
Dried chorizo, tomato tartare,
smoky bell pepper coulis

Smoked Jumbo Shrimps (S,G,D) ⚓ — 315
Virgin olive oil infused spice mix, lemon zest

Sea Bass à la Vierge (D,F,N) — 280
Virgin sauce, Basil Oil

Pan-Fried Salmon Filet Crusted (D,G,F) — 190
Corn purée, burnt corn, lemongrass beurre-blanc

Chicken Paillard (D,G) — 150
French fries, mixed leaves, lemon butter sauce

Charcoal Baby Chicken (N) — 195
Crispy dukkha crust, black garlic sauce

Charred Artichoke Barigoule (VE,N) — 95
White bean purée, smoked almond, harissa oil

MEAT SELECTION

Wagyu Tomahawk (1.4kg) (D,G) ☸ — 1,500
Pink garlic, choice of sauce

Black Angus Tenderloin (250g) (D,G) — 320
Potato gratin, choice of sauce

Slow Cooked Short Ribs (300g) (D,G) ⚓ — 290
Mashed potato

Wagyu Striploin (300g) (M) — 415
Herbed Mustard

SIDES

Truffle Mashed Potato (D,V) · 55
Mashed Potato (D,V) · 45
Mixed Greens (VE) · 45
Broccolini, kalamata olives, confits shallots (V,D) · 60
French Fries (VE) · 45

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SAUCES

Chimichurri (VE) · 25
Mushroom (D,G) · 25
Peppercorn (D,G) · 25
Herbed Mustard (M,VE) · 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) ⎈

75
CHOCOLATE MOUSSE
Extra Virgin Olive Oil, Maldon salt flakes
(D,G,V)

85
MANGO SURPRISE
Yuzu foamy cream, almond crumble
(D,G,V,N) ⚓

85
LE PRALINÉ
Hazelnut praline crémeux, espresso Gelly,
caramelized hazelnut
(D,G,V,N)

80
ORANGE CAKE
Burnt meringue, orange syrup
(D,G,V) ⎈



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