TO START

Seafood Chowder (C)(S) — 45
A delicious bowl of chowder with clams, prawns, salmon, hamour, potato & croutons

Oysters (3 pcs) (C) — 75
Freshly shucked, house vinegar & lemon

Firecracker Prawn Cocktail (C) — 75
Tempura prawns, chilli mayo, shishito pepper & Salicornia

Steak Tartare (R) — 95
Prime beef fillet, smoked BBQ dressing, traditional condiments

Wagyu Beef Carpaccio (R) — 78
Truffle pesto, Parmesan, lemon salt, pickled radish

Spanish Style Garlic Prawns (C)(S) — 75
Red chilli, beef chorizo, parsley, potato crisp & toast

Tuna Tartare (S) — 69
Yellowfin tuna, avocado, quinoa pop, truffle ponzu, crackers and orange gel

Chicken Yakitori — 68
Rocoto chilli-glazed chicken, honey mustard mayo, Teriyaki sauce and cress

Truffle Fried Mac-N-Cheese Arancini — 52
Homemade ketchup, white truffle mayo, Parmesan, cress

Korean Chicken Slider — 75
Crispy panko chicken, gochujang mayo, cider-pickled cucumber, sriracha honey glaze, scallions, and toasted sesame seeds

BBQ Short Rib Bao — 77
Soft steamed bao filled with slow-braised BBQ short ribs, confit garlic aioli, pickled shallot and cucumber salad, kale, and fresh chives

Vitello Tonnato — 75
Slow-cooked veal with tonnato sauce, crispy capers, celery, baby eggplant, red radish, olive oil pearls, red pepper coulis and lamb lettuce

SALADS

Burrata Salad — 75
Slow-cooked puy lentils, heirloom baby tomatoes, tomato & basil jam

Caesar Salad (S) — 55
Baby gem lettuce, bresaola chips, Parmesan, garlic croutons, slow-cooked egg, anchovy Caesar dressing

Add - Chicken breast — 20
Add - Grilled shrimp (C)(S) — 20

Niçoise Salad — 55
Green beans, baby gem lettuce, new potatoes, quail egg, black olives, cherry tomatoes, lemon olive oil

Add - Pepper-crusted tuna (S) — 20
Add - Seared salmon (S) — 20

Roasted Corn & Feta Salad — 58
Mixed greens, kale with roasted corn, pomegranate, feta cheese, crunchy croutons, and honey mustard dressing

BURGERS & HOMEMADE PIE
(Served with Bentley fries)

The Bentley Burger (SS) — 88
Angus beef patty, homemade ketchup, Applewood Cheddar

Wagyu Sliders — 110
3 Wagyu beef sliders , caramelised onion, Gruyère, brioche bun

Chef's Daily Special Pie — 125
Ask your waiter about today's special

(C) Crustacean | (N) Nuts | (S) Seafood |
(R) Raw | (SS) Sesame Seeds | (V) Vegetarian

Please ask your waiter for gluten-free & dairy-free options.

All prices are inclusive of 10% service charge and 5% VAT.

THE MAINS

Angus Beef Short Ribs — 245
Slow-braised short ribs, Paris Mash & glazed carrots

Seared Salmon Fillet — 145
Crushed new potatoes, edamame, lemongrass crema

Roast Lamb Rump — 175
Wilted pak choi, smoked eggplant cream, sumac

Sea Bass Fillet (C)(S) — 155
Saffron potato, prawn & clam velouté

Grilled Giant Prawns (C)(S) — 198
Garlic & chilli jumbo prawns, potato gnocchi, tomato & fennel sauce

Classic Lobster Thermidor or Grilled (C)(S) — 340
Live lobster, steamed broccolini & Paris Mash

Braised Lamb Shank — 158
Roasted baby potatoes, spicy harissa bean cassoulet

Grilled Chicken Breast — 135
Charred broccolini, creamy mushroom sauce

Chicken Schnitzel — 135
Truffle mash, lemon caper sauce, caper berries & fresh greens

Boneless Whole Chicken — 165
Thyme & garlic marinated baby chicken, chargrilled, with roasted baby potatoes, green garlic sauce

Spinach & Ricotta Ravioli — 105
Ricotta & spinach stuffed ravioli, tomato sauce, olive oil, Parmigiano Reggiano

BUTCHER'S BOARD — 430
(Mixed Grill Sharing Platter - Serves 2) (C)(S)

Slow-braised beef back ribs, grass-fed natural fillet, jerk chicken, beef chorizo, meatballs, grilled giant prawns, Paris Mash, Bentley fries, pickles, bread, Served with your choice of 2 sauces

FROM BUTCHER TO GRILL
(Served with Bentley Fries or Paris Mash and mixed greens)

Silver Fern New Zealand Grass-Fed Fillet — 225
200g natural fillet, chargrilled

180 Days Black Angus Striploin — 280
300g, roasted wild mushroom ragout

280 Days Black Angus Rib Eye — 320
300g, café de Paris butter

Stockyard Wagyu Flat Iron Steak — 325
300g, flame-grilled, with parsnip purée

American Angus Grain-Fed Ribeye — 280
300g, sautéed mixed mushrooms

Stockyard Australian 250 Day Grain-Fed Fillet — 335
2x 100g, fried egg, truffle butter, asparagus

New Zealand Beef Back Ribs — 220
700g, braised & grilled, grass-fed

Westholme Wagyu Ribeye 300g — 380
Westholme premium marbled beef producers flame-grilled to your liking, served with asparagus

SIDES & SAUCES

Peppercorn sauce	20
Béarnaise sauce	20
Mushroom café au lait	25
Black truffle butter	20
Bentley fries, Parmesan, herb & truffle oil	35
Paris Mash	35
Steamed broccolini	35
Sautéed mixed mushrooms	35
Grilled asparagus	35
Mac-N-Cheese	35
Green salad	35

Bentley Kitchen presents its own interpretation of European fusion cuisine, blending classic French influences with global inspiration. Located on Al Maryah Island, the restaurant is part of The Galleria's Dining Collection, offering a relaxed yet vibrant atmosphere.
From leisurely lunches and post-work happy hours to romantic dinners and celebrations with friends, every occasion is Better Be Bentley. As Bentley evolves alongside its guests, you remain our secret ingredient, and there's always a reason to return.

Better, Be Bentley.

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DESSERT

Valrhona Manjari Chocolate Fondant **65**
(Please allow 15 minutes)

Warm Valrhona Manjari Chocolate Fondant with a molten centre, accompanied by chocolate ganache, crispy chocolate puffed rice, and vanilla ice cream

Lemon Meringue Tart **52**

Delicate lemon curd layered with vanilla sponge cake, torched Italian meringue, crispy feuilletine, and yuzu chocolate sauce

Pecan Pie Cheesecake (N) **58**

Creamy vanilla cheesecake served with a chocolate-orange tuile and pecan caramel

Choux Croquants (N) **55**
Light choux pastry filled with hazelnut crémeux and house-made praline, served with warm chocolate sauce

Exotic Fruit Platter **65**
A vibrant selection of hand-picked seasonal exotic fruits, elegantly prepared and beautifully presented

Sweet Taste of Bentley (N) **145**

A tasting platter featuring a selection of Bentley's signature desserts

(N) Nuts | (SS) Sesame Seeds

Please ask your waiter for gluten-free & dairy-free options.

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