RESTAURANT

SEAFOOD FOR ALL

BEVERAGE MENU

SEAVIEW SPECIALS

CRUSH ON THE BEACH 35 AED
Combination of Guava, Pineapple, Orange & Grenadine with Thyme flavor & lime

SEAVIEW SWEET SUNRISE 35 AED
Fresh Orange, Grenadine, Orange Wheel

HARBOUR FRESH 35 AED
Mango Fresh, Mango Juice, Mint Leaves, Lemon Juice, Grenadine

SMOOTHIES

ACAI SUNSHINE 35 AED
Acai, Bluberry, Mango, Banana

MINTY MANGO MADNESS 35 AED
Avocado, Lime, Mint, Mango

CARIBBEAN COCO DREAM 35 AED
Coconut, Banana, Pineapple

OCEAN IS CALLING 35 AED
Blue Spirulina, Mango, Banana, Raspberry, Coconut

BEET BLISS BOOST 35 AED
Beetroot, Ginger, Pineapple, Blueberry

MOJITOS 28 AED

CLASSIC
Mint Leaves, Lemon Juice, Lemon Wheel, Sugar Syrup, Sprite

STRAWBERRY 35AED
Strawberry Syrup, Mint Leaves, Lemon Juice, Lemon Wheel, Sugar Syrup, Sprite

PASSION FRUIT 35 AED
Passion Fruit Syrup, Mint Leaves, Lemon Juice, Sugar Syrup, Sprite

BLUE LAGOON 35 AED
Blue Lagoon, Mint leaves, Lemon Juice, Sugar Syrup, Lemon Wheel, Sprite

FRESH JUICES

ORANGE 30 AED
Freshly Squeezed Orange with Natural Sweetness

CARROT 30 AED
Fresh Juice from Carrots, Sugar Syrup

ORANGE & CARROT 30 AED
Freshly Squeze Orange & Carrots Blended together w/ the addition of Sugar Syrup

MINT LEMONADE 30 AED
Mint Leaves, Fresh Lemon Juice, Sugar Syrup

LEMONADE 30 AED
Fresh Lemon Juice, Sugar Syrup

ICED TEA'S

LEMON ICED TEA 25 AED
Black Tea, Lemon Juice, Sugar Syrup, Lemon Wheel

PEACH ICED TEA 25 AED
Black Tea, Peach Syrup, Sugar Syrup, Lemon Juice, Lemon Wheel

MANGO ICED TEA 25 AED
Black Tea, Mango Syrup, Sugar Syrup, Lemon Juice, Lemon Wheel

HOT BEVERAGE

ESPRESSO SINGLE/DOUBLE	15/18 AED
MACCHIATO	18 AED
AMERICANO	20 AED
CAFE LATTE	25 AED
CAFE MOCHA	30 AED
HOT CHOCOLATE	25 AED

SIGNATURE TEA SELECTION

ARABIC GHAWA 35 AED
Sapphire Traditional coffee brewed from arabica beans, infused with spices like cardamom, saffron and rose water

MAJESTIC EARL GREY 35 AED
A Classic Tea made with the essence of bergamot Orange & finest Black Tea

MOROCCAN MINT 35 AED
Traditional blend of Green Gunpowder Tea and Moroccan Mint Leaves

ORGANIC ENGLISH BREAKFAST 35 AED
Finest blend of Assam, Ceylon, and Chinese yunnan Black Tea Mint Leaves

ORGANIC GINGER BREEZE 35 AED
Refreshing blend of Lemongrass and Orange peel with a spicy Ginger finish

ORGANIC CHAMOMILE COOLER 35 AED
Finest North African Chamomile flowers produce a soothing golden cup

RUSH HOUR BERRY 35 AED
Mouthwatering combination of flavorful garden & ' luscious Forest Berries

ORGANIC MASALA CHAI 35 AED
Organic Indian Black Chai Tea with whole Masala Spices

AERATED BEVERAGE

COKE, COKE LIGHT, PEPSI, PEPSI DIET, 7UP, 7UP ZERO	15 AED
NON - ALCOHOLIC BEER	38 AED
WATER STILL SMALL / LARGE	9/18 AED
PERRIER SMALL / LARGE	18/30 AED

Prices are exclusive of VAT

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FOOD MENU

THE COLD PLATES

ASSORTED ARABIC MEZZE S | G | D — 78 AED
Hummus, Beetroot Hummus, Mutabal, Baba Ghanoush,
Tabouleh, Fattoush, Muhammara, Olives, Pickled Crudites and Arabic Bread

HUMMUS S | **BEETROOT HUMMUS** S |
MUTABAL D | **BABA GHANOUSH** S — 25 AED

FATTOUSH G | **TABOULEH** G |
GREEK SALAD D — 30 AED

CAESAR SALAD G | D — 35 AED

ADD ON: CHICKEN BREAST — 15 AED

PRAWNS SF — 25 AED

SEAVIEW SYMPHONY F | SF — 45 AED
Romaine Lettuce, Baby Rocca, Lollo Rosso, Poached Fish, Shrimps,
Calamari, Honey Mustard Dressing , Cherry Tomatoes, Cucumbers, Mix
Bellpeppers

BURRATA BY THE BAY D | G — 70 AED
Burrata, Avo Mash, Flat Bread, Cherry Tomatoes, Crispy Bacon,
Parmesan, Balsamic, Cucumber, Strawberries, Dill Leaf.

SOUP LOVERS

LENTIL SOUP — 35 AED
A warm, nourishing blend of Lentils,
Vegetables and mild Spices.

LOBSTER CAPPUCCINO D — 40 AED
Lobster infused luxurious creamy soup

THAI SEAFOOD SOUP SF | F — 38 AED
Tom Yum Base, Mixed Seafood, Galangal, Kafir Lime Leaf, Cilantro,
Lemongrass, Tomatoes, Mushrooms. Thai Bird Chilli

CREAMY SEAFOOD SOUP D | F | SF — 38 AED
Assorted Seafood simmered slowly in creamy base

SET SAIL

TEMPURA G
Served with Sweet Chili Dip and Ginger Soy

PRAWN SF — 55 AED

SEASONAL VEGETABLE — 40 AED

CALAMARI RINGS G | D
6PCS — 35 AED
12PCS — 55 AED
Crispy Fried, Garlic Aioli

SOFT SHELL CRAB SF | D | S — 69 AED
Crispy Fried, Aji Verde, Ponzu Ginger Dip

WASABI PRAWNS G | SF | S | D — 55 AED
Crispy Prawns, Creamy Wasabi Sauce.

SEAVIEW PRAWNS SF | D — 65 AED
Juicy Prawns Marinated in our Signature Spice Marinade, Ghee Roasted to
Perfection and Served with Sautéed Seasonal Vegetables.

TIKKA PLATTER SF | F | D — 199 AED
Malai Jhinga, Tandoori Prawn, Hariyali Fish Tikka , Murgh Malai Tikka, Chicken
Tikka and Kesari Murgh Tikka served with Mint Sauce and Pickled Slaw

HERB CRUSTED OYSTERS G | SF | D — 40 AED
Baked Oysters, Cheddar Mix, Herb Crust, Garlic Butter, Slaw

CRABBY DELIGHT G | SF | D — 69 AED
Lump Crab Cakes, Remoulade Sauce, Pico de Gallo

LADY FISH G | D | F — 40 AED
Crispy Fried, Arabic Dusting / Semolina Crust

SALMON TIKKA F | D — 85 AED
Confit Beetroot, Mint Sauce, Red Cabbage Slaw

HONEY LIME CHICKEN SKEWERS — 75 AED
Thai Flavoured Honey and Lime Chicken Skewers
served with Cucumber and Dill Salad.

SEAVIEW PLATTER SF | F | G | D — 220 AED
A seasonal showcase of the ocean's freshest catch,
crafted for sharing.

SUSHI@SEAVIEW

ROLLS (8 PCS)

SPIDER ROLL SF — 55 AED
Kani, Soft Shell Crab, Sweet Potato, Cucumber, Avocado, Takuan.

SAMURAI ROLL SF | G | D — 60 AED
Spicy Tuna, Shrimp Tempura, Avocado, Jalapeño,
Chili Garlic Sauce, Cream Cheese

CHIFA ROLL G | S — 50 AED
Teriyaki Grilled Chicken, Pickled Carrot and Cucumber, Avocado,
Sesame Seeds & Sweet Soy Glaze, Togarashi.

CRISPY MISO SALMON G | F — 55 AED
Miso,Marinated Salmon, Avocado, Cucumber, Takuan,
Tobiko, Spicy Mayo.

PHILADELPHIA ROLL F | D — 65 AED
Ebi, Asparagus, Salmon, Philadelphia Cheese, Cucumber.

GOLDEN SCALLOP SF | D — 60 AED
Seared Scallops, Cucumber, Avocado, Takuan, Truffle Cream, Crispy Garlic.

Allergens : SF - Shellfish F - Fish N - Nuts S - Seeds D - Dairy G - Gluten - With Spice

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FOOD MENU

AURORA DREAM F | SF — 60 AED
Kani ,Mango, Kimchi , Tuna, Salmon & Shrimp, Avocado.

CHICKEN KATSU ROLL G — 50 AED
Crispy Chicken , Cucumber, Avocado & Tonkatsu Sauce.

SASHIMI F — 49 AED
Slices of Fresh Fish served with Gari, Wasabi and Soy
SALMON / TUNA

NIGIRI 3PCS — 45 AED
Hand Pressed Sushi Rice Topped with Seafood served with Gari, Wasabi and Soy
SALMON / TUNA / UNAGI

THE CULINARY VOYAGE

SALMON F | G — 95 AED
Pan Seared Fillet , Bulgur Salad , Balsamic Glazed Asparagus, Capers , Fumé Hollandaise

HAMMOUR F | G | D — 90 AED
Herb Crusted Pan Seared Fillet , Mash , Sauce Sésame Royale , Pomegranate and Rocca Salad.

KING FISH F | G | D — 90 AED
Harissa Marinated Steak , Baked Tomato , Silken Mash, Olive Tapenade, Molasses.

LOBSTER TAIL G | D | SF — 135 AED
Char Grilled Lobster Tail, Marinara Veloute , Parmesan Crisp , Quattro Formaggi , Butter Garlic Orzo , Pesto Patatas

FISH & CHIPS F | G | D — 89 AED
White Fish Fillet , Batter Fried , Homemade Tartar Sauce , Pea Mash , Malt Vinegar , Mix Greens

FISH / PRAWN COCONUT CURRY F | SF — 90/95 AED
Served with Steamed Basmati Rice/ Fluffy Bread

PRAWN BIRYANI SF | D — 95 AED
Served with Vegetable Raita

SCALLOPS SF | G — 99 AED
Pan Seared Scallops , Tropical Salsa , Quinoa, Charred Broccolini, Charred Pepper Coulis.

LINGUINE PASTA D | N — 75/85 AED
Pesto / Alfredo / Neapolitan
CHICKEN / SEAFOOD

CHICKEN PARMIGIANA G | D — 85 AED
Parmesan Crusted Chicken, Mix Cheese, Marinara Sauce, Fries, Mixed Greens

TOW ALONG'S (SIDES)

STIR FRIED RICE

SEAFOOD SF | F / CHICKEN	55/50 AED
MAJBOOS RICE / SYADIEH RICE F	30 AED
LEMON CILANTRO RICE	28 AED
STEAMED BASMATI RICE	25 AED

FLUFFY BREADS FROM THE CLAY OVEN G

GARLIC /SESAME/ ZA'ATAR	12 AED
OLIVE AND CHEESE D	15 AED
FLAKY MALAY BREAD G | D	15 AED
POTATO MASH D	25 AED
ASPARAGUS HOLLANDAISE	28 AED
FRENCH FRIES	25 AED
SWEET POTATO FRIES	30 AED
GRILLED / STEAMED VEGETABLES	30 AED

SWEET ENDING

TIRAMISU D | G — 40 AED
Chef's Special Classic reimagined — luscious Mascarpone Cream and Espresso,soaked Savoiardi in every unforgettable bite.

THE CHEESECAKE D | G — 38 AED
New York Cheesecake, Berry Compote

BROWNIE SUNDAE D | G — 38 AED
Warm Belgian Chocolate Brownie, Strawberries, Vanilla Ice Cream.

CRÈME BRÛLÉE D — 40 AED
Vanilla Custard, Caramelized Crust.

DARK OPULENCE G | D | N — 38 AED
Belgian Mousse Cake, Almond and Caramel Crunch, Orange Compote

Allergens : SF - Shellfish F - Fish N - Nuts S - Seeds D - Dairy G - Gluten - With Spice

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