

# AQUARIO

## Philosophy

Aquario, Nautical in meaning stands as a dazzling showcase of the freshest seafood, sourced responsibly from the local and international waters to deliver a connected atmosphere of food and friendship

## Inspiration

Our menu is characterized by exclusive regional ingredients and techniques that starts from the south of France, drawing the map of the Provençal Mediterranean coastline heading to Italy

## Ingredients

In each of our expertly curated dishes, we actively seek out suppliers we trust, to source environmental friendly ingredients that are sustainably sourced, fresh and organic wherever possible

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## Raw Selection

<b>Tuna tartare</b> 🌞 ▲ ☹️ 🌿	120
Spanish bluefin tuna, horseradish crème fraiche, shallot, capers, parsley, cucumber, sesame brick	
<b>Scallop crudo</b> ▲ 🌿 🌿 🌿	95
Citrus emulsion, pomegranate, molasses, aromatic cress, crouton	
<b>Salmon crudo</b> ▲ ☹️ 🌿	90
Pomegranate marinade, Meyer lemon, green apple, celery, mint	
<b>Beef tartare</b> ▲ 🌿	95
Wagyu beef, shallot, capers, cornichon, smoked pepper coulis, crostini crisps, DOP Parmigiano	
<b>Seafood cataplana</b> ▲ ☹️ 🌿	590
<i>Not applicable for half board</i> Mussels, clams, prawns, FDC oysters, Gillardeau oysters, tuna tartare, king crab salad	

### French Oysters ▲ 🌿 🌿

*Not applicable for half board*

#### Fine De Claire Marenne Oleron No.3

*Rich in water, fruity and balanced in flavour*

AED 90 for 3 pieces / AED 170 for 6 pieces

#### Gillardreau No.3

*Crunchy texture, nutty flavour with scent of the sea*

AED 125 for 3 pieces / AED 240 for 6 pieces

*Served with lemon, shallot vinaigrette, virgin mary*

***Not applicable for half board or full board***

### Caviars ▲ ☹️ 🌿

*Not applicable for half board*

#### Kaviari Oscietre Prestige

*Full bodied nutty flavors, subtle taste of marine background*

AED 750 / 50 grams

#### Kaviari Kristal

*Amber grains, subtle flavors with almond finish*

AED 780 / 50 grams

*Served with grissini, crème fraiche, chives*

***Not applicable for half board or full board***

🌿 - Vegetarian ▲ - Contains egg, meat or seafood 🌱 - Vegan

🌿 - Contains gluten 🍷 - Contains alcohol 🌿 - Contains shellfish ☹️ - Contains fish & fish products


























🌿 - Lactose free 🌿 - Contains nuts 🌞 - Signature preparation 🌿 - Sustainable, Local, Organic




We shall be delighted to assist you with your dietary requirements. All our seafood have been sustainably sourced

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## Appetizers

<b>Verdure</b>   	70
Green leaves, snow peas, asparagus, avocado, basil, honey mustard vinaigrette	
<b>Artichoke</b>   	75
Baby spinach, rocket, Andalusia artichokes, truffle and cherry vinaigrette	
<b>Pecorino</b>  	80
Arugula, fennel, strawberry, DOP pecorino, Nerum balsamic, Arbequina oil	
<b>Burrata</b>    	85
Heirloom tomato, Taggiasca olives, basil cream, grapefruit vinaigrette, croutons	
<b>Capra</b>    	80
Fresh goat cheese and cucumber rolls, smoked paprika pearls, pistachio, croutons	
<b>Oceana</b>   	95
Baby octopus, clams, mussels, tomato, Taggiasca olives, fennel and lime vinaigrette	
<b>King crab</b>  	90
Sesame cream, avocado, lime, celery, pickled endives, green apple, chives	
<b>Scallops</b>   	95
Tomato and langoustine bisque, braised sweet anise, lemon zest, trout caviar	
<b>Beef carpaccio</b> 	90
Fennel seeds coated, black truffle, lemon oil, Taggiasca olives, DOP Parmigiano	

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




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## Soups





Clamart potage   	60
Green pea cream, mint, fresh goat cheese	
Lobster bisque   	80
Fine herbs mascarpone mousseline, lemon crouton	
Soup of the day 	60
<i>Please check with your server</i>	

## Pastas and Risotti

Casarecce Norma   	115
Charcoal smoked eggplant, fresh tomato sauce, garlic confit, vegan feta cheese	
Spaghetti al tartufo   	140
Mancini artisanal, porcini ragout, DOP Parmigiano, seasonal black truffle	
Risotto alla pescatora   	155
Acquerello rice, courgette puree, gulf prawn, scallops, clams, mussels, balsamic zucchini	
Agnolotti del plin   	145
Classic Piemontese pasta filled with braised beef brisket, beef jus, grissini crumble	
Linguini alle vongole    	140
Liguori linguini, clams, datterino, basil, chili, citrus panko	
Spaghetti alla bottarga  	135
Trout roe bottarga, Mancini artisanal, parsley, garlic, black pepper, lemon zest, smoked butter	
Black spaghetti astice \$    	310
Full fresh Canadian lobster, bisque and tomato sauce	

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\$AED 150 additional supplement for guest's dining on half board or full board












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## Main Courses

<b>Aubergine fondant</b>   	110
Roasted eggplant, vegan béchamel foam, porcini truffle, piment d'Espelette, cumin potato crisps	
<b>Parmigiana</b>  	115
Oven baked eggplant layers, fresh tomato sauce, basil crisps, DOP Parmigiano	
<b>Fletan au pistache</b>     	185
Wild arctic halibut coated with pistachio crust, Spanish saffron mash, port wine sauce	
<b>Prawns anise flambéed</b>   	170
Freshwater prawns, Sambuca liquor sauce, citrus, fresh fennel, dill and mint salad	
<b>Bouillabaisse</b>     	180
Red mullet, prawns, scallops, clams, mussels, saffron lobster bouillon, rouille baguette	
<b>Seabass in salt</b>    	180
Seabass fillet baked in salt dough, citrus herbs de Provence, baby legumes, sage mash, sauce vierge	
<b>Turbot meuniere</b>   	210
Beurre noisette, almonds, capers, baby spinach, herbed baby potato	
<b>Poularde</b>   	155
Chicken "label rouge", coriander pesto, carrot, charred corn, Brussel sprouts, acidic cherry jus	
<b>Lamb chops</b>   	195
Jerusalem artichoke puree, shallot petals, truffle polenta fries, blackberry-four spices demi glace	
<b>Prime tenderloin \$</b>  	290
US Omaha origin, baked potato and pecorino, chicory endive, morels sauce bordelaise	

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## Seafood Bar

Selection of the freshest seafood cooked to order

grilled, pan seared or steamed

Fish  

Shellfish  

Red snapper 

160

Tiger prawns

180

Sea bream

160

Hand dived scallops

180

Red mullet 

160

Canadian live lobster **\$**

300

Norwegian salmon

165

Yellow fin tuna

170

Seabass

175




Served with your choice of:




Accompaniments:




glazed asparagus, steamed rice, skin fries, mashed potatoes,  
wilted spinach, baby legumes or grilled broccolini

Sauces

Rouille sauce, chili butter, sauce vierge or lemon beurre blanc

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## Desserts

Tiramisu    	50
Whipped mascarpone zabaglione, Arabica espresso soaked savoiardi	
Tarte aux agrumes   	50
Lemon and yuzu curd, Italian meringue, lemon marmalade	
Carrot cinnamon cake     	45
Chocolate coconut cream, sandy hazelnut	
Tonka bean crème brûlée  	45
Sugar puff	
Pecan caramel cake    	50
Served warm, caramel sauce, spiced ice cream	
Guanaja moelleux 	50
70% Felchlin chocolate moist cake, mandarin sorbet, raspberry gel	
Torte caprese  	45
Orange and almond, warm muscovado sauce, raspberry sorbet	
Plateau de fromages  	80
Assortment of ripened cheeses, grapes, quince paste, artisanal crackers	
Off the creamery  	20
Vanilla   chocolate   strawberry   pistachio 	
Sorbets   	20
Mandarin   mango and passion fruit   lemon and basil   raspberry	

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