



### Fresh French Oysters (S)

6 Fine de Claire oysters, shallot vinegar & condiments 85



Safina Restaurant, meaning ship in Arabic, brings you the freshest seafood from around the globe inspired by flavours of the Mediterranean. Introducing a family style dining menu perfect for sharing multiple dishes.

### Lobster Thermidor (D, S)

Creamy spiny lobster, chives, gruyere, cheese gratin 160



## Appetizers

#### WAKAME SALAD (GF, V)

Snow peas, edamame, quinoa, cucumber tossed in rice vinegar & sesame seeds 55

#### GREEN APPLE SALAD (GF, N, V)

Shaved fennel, rocket leaves, walnuts & pomegranate dressing 55

#### BURRATA CHEESE (D, N, V)

Heirloom tomatoes, unfiltered extra virgin olive oil, basil pesto & taggiasca olives 95

#### SALMON TATAKI

Black truffle, daikon, ponzu dressing 85

#### MOULES MARINIERE (S)

Black mussels, lemon & garlic broth, saffron aioli toast 65

#### PRAWN COCKTAIL (S)

Iceberg lettuce, cherry tomatoes, avocado, cocktail sauce 65

#### ALASKAN KING CRAB (GF, S)

Tomato avocado salsa, mache lettuce, passion fruit dressing 65

#### FRUTTI DI MARE (GF, S)

Seafood salad of prawns, cuttlefish, slow cooked octopus, scallops, garlic-parsley mussels & clams, baby romaine lettuce & lemon olive oil 75

#### BABY SPINACH & CHICKEN SALAD

Stir fried soy, ginger & lemon chicken strips tossed in baby spinach 65

#### WAGYU BEEF CARPACCIO (D)

Mustard mayonnaise, enoki mushroom, truffle & asparagus 90



### Catch of the Day

Grilled fish changes daily to incorporate the season's most delicious offerings.

Served with paprika roasted potatoes, capers & parsley gremolata 160

Please ask your waiter for the catch of the day.

## Mains

#### BEETROOT GNOCCHI (A, D, S)

Butter poached lobster, black truffle, seafood bisque, tarragon 125

#### CARTOCCIO (A, GF)

Oven roasted sea bream, olives, capers & artichokes in tomato basil broth 95

#### SPICY COCONUT FISH CURRY

Ginger & galangal marinated white fish, lemongrass, long bean, coconut milk, baby eggplant & steamed jasmine rice 85

#### SIZZLER SALMON

Honey & balsamic marinated Norwegian salmon, pink peppercorn & spring onion 130

#### CHILI GARLIC PRAWNS (S)

Stir fried tiger prawns, soy & spring onion steamed jasmine rice 80

#### PAELLA (A, GF, S)

Spanish bomba rice, clams, mussels, crustacean selection, chicken & spicy veal chorizo (serves 2) 145

#### SEAFOOD PLATTER (D, GF, S)

Grilled garlic marinated blue lobster, chimichurri tiger prawns, salmon, langoustines, calamari & gratin oysters (serves 2) 280

## Meat Corner

#### CORN FED CHICKEN BREAST (D)

Stuffed with tomato & mozzarella, truffle roasted potatoes, rucola leaves & pepper corn jus 110

#### BUTTER CHICKEN (D)

Indian spiced tomato gravy, coriander leaves, papadums & steamed rice 110

#### LAMB CUTLETS (D, GF)

Smoked tomato eggplant, zatar yogurt & crispy garlic 135

#### ANGUS RIB EYE STEAK (A, D)

Patatas bravas, breaded artichokes, shallot wine reduction 140

## Side Dishes

#### GREEN SALAD (GF, V) 20

#### CHEESY CAULIFLOWER & BROCCOLI GRATIN (D, V) 30

#### ASIAN STIR FRIED VEGETABLES (V) 30

#### TRUFFLE FRENCH FRIES (V) 30

#### CREAMY GARLIC MASHED POTATOES (D, V) 30



## Desserts

#### RED FRUIT MINISTRONE (V)

Raspberry coulis, mint, lemon & ginger sorbet 40

#### LEMON CHEESECAKE (A, D, V)

Lime meringue, limoncello shot 50

#### STICKY DATE PUDDING (D, V)

Caramel sauce & butterscotch ice-cream 45

#### NUTELLA PROFITEROLES (D, N, V)

Oven baked choux pastry, whipped cream & almond croquant 45

#### VALRHONA FONDANT (D, N, V)

Molten chocolate soufflé, vanilla crème anglaise & hazelnut gelato 45

#### DOUBLE CHOCOLATE BROWNIE (D, V)

Macadamia nuts, warm caramel sauce & vanilla ice-cream 45

### Ice Cream Cart (D)

Please ask your waiter for the flavors of the day. 15 per scoop

