

COLD STARTERS

Seafire Seafood Tower (S)

*Boston Lobster, Alaskan King Crab Legs,
King Prawns, Mussels, Irish Oysters 467*

Beef Carpaccio

*Marbled Beef Tenderloin, Crispy Chestnut Mushrooms,
Wild Rocket, Aged Parmesan, Truffle Vinaigrette 118*

Kelly Oysters No. 2

From Galway Bay, Ireland per piece 57

Dibba Bay Local Oysters No. 4

From Fujairah, United Arab Emirates per piece 35

Seafire Prawn Cocktail (S, G)

*Pacific Prawns Two Ways, Marie Rose Sauce,
Red Pearl Tomatoes, Caviar 119*

Smoked Beef Tartare (G)

*Hand Cut Wagyu Striploin Beef, Pickled Gherkin,
Crispy Veal Bacon, Shallots, Signature Sauce 120*

Organic Beetroot Cured Salmon Carpaccio (G)

*Green Field Farm Cucumber Pickled Jus, Sour Apple, Ums
Farm Signature Spicy leaves, Fried Bread 100*

HOT STARTERS

Pacific Calamari (S, G)

Crispy Zucchini, Chili, Lime Aioli 109

Alaskan Crab Cake (S, G)

*Lump Crab Meat with Old Bay Seasoning,
Corn Succotash, Smoked Paprika Mayonnaise 100*

Savory Short Rib Donuts (S, G)

*Donuts Stuffed with Braised Short Rib,
Parmesan Charcoal Dust, Seafire Barbecue Sauce 109*

Seared Foie Gras (G, N, A)

*Peanut Butter & Jelly, Toasted Brioche,
Tangy Red Onion Jam, Bourbon Jus 118*

Crusty Garlic Bread (G)

Jalapeño, Veal Bacon, Cheese 60

Seafood Corn Chowder (S)

*Locally Sourced Sustainable Seafood, Cream,
Leeks, Potatoes 85*

Seafire Scallop Rossini (A, S)

Seared Foie Gras, Truffle Potato Purée, Red Wine Jus 130

All prices are in UAE Dirhams and are inclusive of 7% Municipality Fee,
10% Service Charge and 5% VAT where applicable.

جميع الأسعار بالدرهم الإماراتي وتشمل 7% رسوم بلدية و 10% رسوم خدمة و 5% ضريبة قيمة مضافة حسب الاقتضاء.

FROM THE CHARCOAL GRILL

RANGERS VALLEY BLACK ONYX BEEF

Minimum of 270 days of grain fed - marble score 4

Tenderloin Fillet	250g 287 / 350g 383
Striploin	250g 247 / 350g 307
Rib-Eye	350g 287 / 450g 357

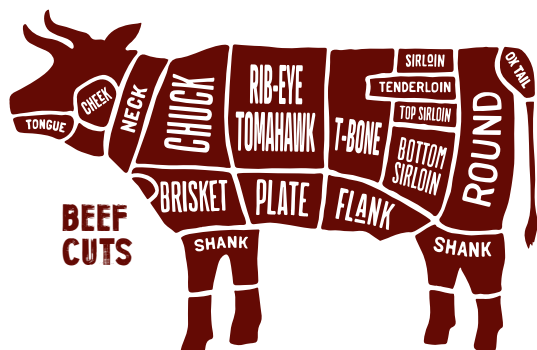
AUSTRALIAN WAGYU - RANGERS VALLEY

Minimum of 360 days of grain fed - marble score 9+

Tenderloin Fillet	200g 705 / 300g 855
Striploin	200g 499 / 300g 769

KAGOSHIMA Full Blooded Japanese A5 Beef

Striploin	120g 450
Tenderloin	150g 550



CHEFS SIGNATURE DISHES

'Beef from the Reef' Surf and Turf (S, G) **EAT ME**
250g Atlantis Fillet Mignon, Half Boston Lobster Thermidor,
Tarragon Butter Sauce 385

Low & Slow BBQ Beef Cheek
Smoked Wagyu Beef Cheek, Glazed Carrot, Horseradish Mash 280

John Stone Charcoal Lamb Chops (G)
Golden Roast Potatoes, Pea Mint Purée, Pearl Onions 280

Rotisserie Chicken Skewer
Boneless Corn Fed Chicken Thigh, Spiced Cajun Chips,
Mediterranean Vegetables 220

Seafire Beef Rossini (G)
Tenderloin, Seared Foie Gras, Truffle Dauphine Potatoes 395

SUSTAINABLE


The Atlantis Atlas Project is our commitment to supporting local businesses and reducing our carbon footprint. We are therefore partnering with local farmers to introduce fresh and seasonal ingredients to our menus. This Summer, we're proud to present a number of new exciting dishes, featuring produce that captures the very best of the UAE's organic, fresh and local produce.

(V) Suitable for Vegetarian, (N) Contains Nuts, (S) Shellfish, (G) Gluten, (A) Alcohol.
Please advise of any dietary requirements or allergies and our chefs will be delighted to assist.

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FROM THE SEA SHORE

Served With Corn Salsa, Spinach Purée, Charred Lime

Organic Local, Salmon	250g 180 
Organic, Sea Bream	210g 200 
Boston Grilled Lobster	600g 300

TO SHARE

Seafire Signature Chateaubriand	700g 747
Seafire Signature Tomahawk	1200g 743 EAT ME

FROM THE SEAFIRE DRY AGER

Minimum of 45 days' dry aged

USDA Porterhouse	1kg 747
USDA Striploin	250g 307 / 350g 357

TOP IT UP

Char-Grilled Tiger Prawns (S) 89
Seared Foie Gras 89
Char-Grilled ½ Lobster (S) 115

SAUCES

Béarnaise, Peppercorn, Chimichurri, Blue Cheese,
Red Wine Jus (A), Mushroom

SIDES

Creamy Mashed Potato 39
Cabbage & Chorizo 38
Mac & Cheese / Short Rib (G) 36
Creamy Corn Salad 38
Green Salad (G) 36
Hand Cut Agria Potato Fries with Parmesan & Truffle 58 **EAT ME**
Wild Mushrooms, Garlic & Herb Aioli, Crispy Leeks 36
Charcoal Grilled Broccoli, Pecorino & Lemon 39
Charcoal Grilled Asparagus, Lemon Butter (G) 39
Creamy Kale, Crispy Beef Bacon 38
Jospo Baked Potato, Sour Cream, Burnt Leek & Bacon 38

VEGETARIAN

Mighty Green Burger (V, G)

Vegan Burger Pattie, Juicy Tomato, Crispy Lettuce,
Spicy Ketchup, Sweet Potato Fries 120

Mushroom Risotto (V, G)



Locally Handpicked Mushroom, Crispy Parmesan Poppers,
Asparagus, Truffle Cream, Rocket 174

SALADS

Locally Produced Burrata Salad (V, N) **EAT ME**

Organic Candy Melon, Tomatoes, Basil, Homemade Pesto 110

Classic Caesar Salad (G)

Corn Fed Chicken Breast, Baby Gem, Boiled Egg, Salted Anchovies,
Parmesan, Bacon Crumbs, Rustic Herb Croutons 88

Seafire Salad (V, G)

Tomatoes, Cucumbers, Onions, Fried Pita, Cold Pressed Olive Oil,
Aged Balsamic 67

Loaded Wedge Salad

Crispy Iceberg, Veal Bacon, Chicken, Charred Corn, Candy Tomatoes,
Sweet Corn, Blue Cheese & Chives, Oil Dressing 65

DESSERTS

Smores Oreo Chocolate Lava Cake (G)

Molten Chocolate Cake, Toasted Marshmallow,
Vanilla Ice Cream 64

Exotic Mango Pavlova

Spiced Berry Coulis 64

New York Baked Berry Cheesecake (G) **EAT ME**

Cherry Curd Purée, Crispy Meringue, Butter Biscuit 64

Seafire Crème Brûlée (G)

Cinnamon Donut 74

Tropical Fruit Carpaccio

Hand Cut Seasonal Fruit, Raspberry Sorbet 64

ICE CREAMS AND SORBETS

20 per scoop

SORBETS

Lemon & Mint

Lychee

Orange

Raspberry

ICE CREAMS

Vanilla

Chocolate

Strawberry

Cookies & Cream

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