

## STARTERS

### FROM THE AUSTRALIAN WATERS

Half dozen oyster <i>Served with shallot vinegar and bread roll</i>	55 / 85
Seared scallops <i>With pea purée and mint vinaigrette</i>	66
'Yalumba style' sushi and sashimi plate <i>With lobster sushi roll, Soba noodle salad and scallop ceviche salad, tuna sashimi sandwich</i>	77

### YALUMBA SPECIALTIES TO START

Smoked duck salad <i>With pickled green beans, pineapple, chilli and noodles</i>	30 / 47
Carpaccio of Australian Beef tenderloin <i>With artichoke and parmesan</i>	44
Veal and chicken terrine <i>With sweetcorn salsa and olive toast</i>	47
Smoked salmon and crab canelloni <i>With cucumber and coriander salad</i>	44

### SOUPS

Onion soup <i>With croûton and parmesan</i>	27 / 41
Lobster bisque <i>With chive and crab mascarpone</i>	40
Fish soup <i>With condiments</i>	41

### VEGETARIAN

Roquefort panna cotta <i>With asparagus and garlic nougatine</i>	44
Fried fetta cheese <i>With roast pear and rocket salad, pomegranate molasses and cinnamon sugar</i>	62
Walnut crostini <i>With buffalo mozzarella and vincotto glazed beetroot</i>	30 / 47

## MAIN COURSE

### FRESH FROM THE OCEAN

Grilled lobster tail <i>With chickpea and sweet potato dhal</i>	74
Grilled salmon <i>With eggplant, cumin salt, mint yoghurt and fried onion salad</i>	62
Tuna loin tataki <i>With wakame salad and wasabi dressing</i>	45 / 70

### AUSTRALIAN BEEF & LAMB

Grilled lamb cutlets <i>With spinach, smoked eggplant, tomato and coriander</i>	82
Grilled beef tenderloin <i>With gratin potato mash, mushroom and spinach tart</i>	87
Grilled sirloin of beef <i>With Béarnaise sauce and fries</i>	77

### YALUMBA FAVOURITES

Slow braised lamb shank <i>With North African spices and steam bulghour</i>	65
Chicken tikka masala <i>With assorted naan bread</i>	33 / 52

### ASIAN EXPRESS

Peppered bakmi noodles * <i>With prawns, squid, mussels and snowpeas</i>	51
Hokkien noodles * <i>With sweet and sour chicken, broccoli and snowpeas</i>	33 / 52
Stir-fried beef <i>With shitake mushrooms, asparagus, ginger, oyster sauce and steamed rice cake</i>	47
Sweet potato and chickpea dhal <i>With mint yoghurt and pappadam</i>	31
Eggplant fritter <i>With tomato &amp; buffalo mozzarella</i>	44

## TANDOOR OVEN

Chicken tandoor <i>With biryani rice and raita</i>	52
Prawn tandoor <i>With chickpeas and potato salad</i>	70
Mixed vegetable tandoor <i>With coriander salad</i>	43

## PIZZA

'Four Cheese' <i>Roquefort, buffalo mozzarella, goat cheese, brie with tomato sauce</i>	52
Chicken tikka <i>With green chilli, onion, coriander</i>	47
Mozzarella <i>With porcini mushroom</i>	47
Margarita <i>With tomato and mozzarella</i>	30 / 47

## SIDE DISHES

Dhs 15 each

Potato Dauphinoise
Mashed potato
Chips
Stir-fried vegetables with ginger and oyster sauce
Assorted naan bread
Cous Cous
Steamed rice
Biryani rice