

BASTION

STARTERS

FRENCH ONION SOUP ^(D) <i>Gruyere Crostini</i>	60	ESCARGOTS DE BOURGOGNE ^(A, D, SF, GF) <i>Snails, Garlic Butter, Parsley</i>	60
CARAMELIZED ONION TART ^(D, E) <i>Goat Cheese Ice-Cream, Endive</i>	80	DRESSED CRAB ^(D, E, SF) <i>Avocado, Crème Fraiche, Toasted Baguette, Egg</i>	105
FRIED CALAMARI ^(E) <i>Chipotle Mayonnaise, Coriander</i>	60	FOIE GRAS TERRINE ^(A, D) <i>Bellini Peach Marmelade, Toasted Brioche</i>	150

SALADS

NIÇOISE SALAD ^(E, GF) <i>Seared Tuna, Tomato, Potato, Olive, Green Bean, Artichoke, Egg, Red Radish, Red Pepper, Spring Onion</i>	75
CHICORY & ROQUEFORT SALAD ^(D, N, GF) <i>Endive, Roquefort, Candied Pecan Nut, Red Grape Dressing</i>	55
ARTICHOKE SALAD ^(GF, VG) <i>Globe Artichoke, Green Beans, Shallots, Tomato, Balsamic Dressing, Spring Onion</i>	90
QUINOA SALAD ^(D, V, GF) <i>Quinoa, Goat Cheese, Dry-Fruits, Watermelon, Balsamic Dressing, Beetroot, Avocado</i>	75

TRADIATIONAL GALETTE BRETONNE

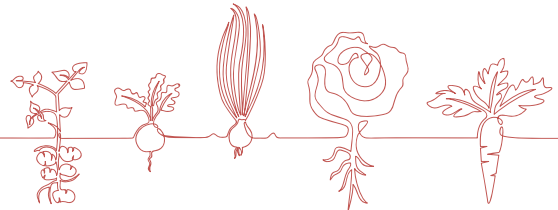
CLASSIC ^(D, S, E) <i>Turkey Ham, Gruyere Cheese, Egg</i>	70
NORDIC ^(D, S, E) <i>Atlantic Smoked Salmon, Sour Cheese, Ratatouille</i>	80
SAVOYARDE ^(D, S, E) <i>Reblochon Cheese, Baby Potato, Beef Bacon, Onion</i>	80

PLANT-BASED

BEETROOT TARTAR ^(GF, VG) <i>Heirloom Beetroot, Shallot, Caper, Pickle, Chive, Mustard Dressing</i>	65
CAULIFLOWER STEAK ^(GF, VG) <i>Char Grilled Cauliflower, Mediterranean Style, Tomato Sauce</i>	95
TIAN PROVENÇAL ^(GF, VG) <i>Confit of Zucchini, Tomato, Eggplant</i>	95

RAW

BEEF TARTARE ^(E, R) <i>Caper, Shallot, Pickle, Parsley, Egg Yolk</i>	105
TUNA TARTARE ^(E, R) <i>Maldivian Yellowfin Tuna, Caper, Shallot, Pickle, Parsley, Egg Yolk</i>	105
SALMON CEVICHE ^(R, SE, GF) <i>Atlantic Salmon, Mango, Avocado, Cucumber, Cilantro</i>	75
DIBBA OYSTERS ^(SF, R, GF) <i>Local Oysters from The Bay of Dibba, Fujairah</i>	6 12 140 230
ROCKEFELLER OYSTERS ^(SF, D, R, GF) <i>Gratinated Dibba Oyster, Baby Spinach, Parmesan Cream</i>	155



Signature | Certified Sustainable | A - Alcohol | N Nuts | GF - Gluten Free | SF - Shellfish | V - Vegetarian | D - Dairy | E - Egg | S - Soy | VG - Vegan | SE - Sesame | R - Raw

Please Inform Us Of Any Allergies Or Dietary Requirements Before Ordering, We Would Be Happy To Assist You In Choosing Suitable Foods Or Prepare A Dish That Meets Your Specific Requirements.

All Prices Are In UAE Dirhams And Inclusive Of 7% Municipality Fees, 10% Service Charge And Value Added Tax.

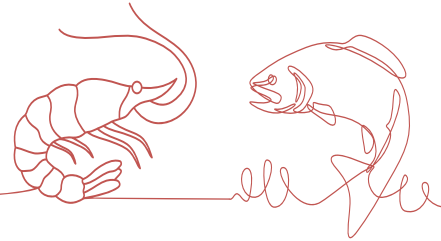
BASTION

FROM THE EARTH

AUSTRALIAN BEEF TENDERLOIN (GF)*	370
<i>200gr Angus Beef Filet, Grain Fed (MB 2+)</i>	
AUSTRALIAN RIB-EYE (GF)*	350
<i>250gr Black Angus Rib Eye (MB 2-4)</i>	
KIWAMI WAGYU SIRLOIN (GF)*	390
<i>150gr Full Blood Wagyu Striploin (MB 8+)</i>	
<i>* Selection of one side, one sauce</i>	
<i>Sauces Béarnaise^(A, D, E), Green Peppercorn^(A, D), Périgourdine^(A, D), Bordelaise^(A, D), Aioli^(E), Mushroom^(A, D), Chimichurri, Blue Cheese^(A, D)</i>	
SLOW-COOKED BEEF SHORT RIB (A, D, S)	185
<i>Creamy Polenta, Heirloom Tomato</i>	
COQUELET (D, S)	180
<i>Grilled UAE Baby Chicken, Vined Ripen Cherry Tomato, Mix Lettuce</i>	
OX CHEEK BEEF BOURGUIGNON (A)	190
<i>Mashed Potatoes, Red Wine Sauce</i>	

FROM THE SEA

SEAFOOD LINGUINE (D, SF)	185
<i>King Crab, Calamari, Clams, Prawns, Lobster Bisque</i>	
LOBSTER THERMIDOR (D, A, SF)	380
<i>Rocket Salad, Lemon</i>	
SALMON PAPILLOTE (GF, D)	180
<i>Atlantic Salmon, Kipfler Potato, Artichoke, Capsicum, Herb Butter, Leek</i>	
DOVER SOLE MEUNIÈRE (D)	350
<i>Meunière Sauce</i>	
YELLOW FIN TUNA STEAK (GF)	180
<i>Caponata</i>	
OVERSIZED PRAWNS (D, GF, SF)	265
<i>Lemon & Garlic Butter</i>	



TO SHARE

TOMAHAWK (GF)**	950	BUTTERFLY SEA BASS (D)	450
<i>1.2kg Grain Fed Black Angus</i>		<i>Whole Grilled Seabass, Mediterranean Salad, Salsa Vierge</i>	
T-BONE STEAK (GF)**	900	SEAFOOD MIXED GRILL (SF, GF, E)	750
<i>1kg Grass Fed Black Angus</i>		<i>Canadian Lobster, King Crab Leg, Tuna, Calamari, Oyster Rockefeller, Prawns, Salmon</i>	
BRAISED LAMB SHANK (A, D)	295	<i>** Selection of two sides, two sauces</i>	
<i>Cannellini Bean, Baby Spinach, Bordelaise Sauce</i>			

SIDES

ROASTED VEGETABLES (D, VG)	39	BROCCOLINI (VG, S)	39
SWEET POTATO FRIES (V)	39	ROASTED BABY POTATO (VG)	39
LEAFY SALAD (VG, GF)	39	MIXED WILD MUSHROOMS (GF, VG)	39
HOMEMADE FRENCH FRIES (GF, VG)	39	JUMBO GREEN ASPARAGUS (GF, VG)	39
MAC & CHEESE (D)	39	TRUFFLE MASH POTATO (GF, D)	39
POTATO GRATIN (D)	39	ZUCCHINI FRITTERS (D)	39