

BASTION

Perched high above the city on the 25th floor of the Jumeirah Beach Hotel, Bastion offers an authentic and timeless dining experience. With panoramic views that sweep from the iconic Jumeirah Burj Al Arab to the Dubai skyline, our brasserie invites you to gather with family and friends in an atmosphere where understated elegance meets warm hospitality.

Our menu celebrates the rich heritage of French cuisine, weaving together classic flavours with modern refinement.

Indulge in a culinary experience where each dish is thoughtfully prepared using the finest ingredients, perfectly paired with our array beverages, and the charm of table side service.

At Bastion, every moment is savoured – whether it's the joy of shared laughter or the simplicity of a flavourful bite, we invite you to make memories that linger long after your time with us.

STARTERS

FRENCH ONION SOUP ^(D) <i>Gruyère Crostini</i>		60
PISSALADIÈRE ^(D, E) <i>Flat Bread, Onion, Black Olives, Anchovies</i>		60
CALAMARI FRITS ^(SF, D, E) <i>Tartare Sauce, Lime</i>		85
FOIE GRAS TERRINE ^(D) <i>Fig Chutney, Toasted Brioche</i>		150
BEETROOT SALAD ^(V, D, N) <i>Heirloom Beetroot, Spiced Goat Cheese, Apple, Orange Dressing</i>		65
ARTICHOKE SALAD ^(GF, VG) <i>Globe Artichoke, Green Beans, Shallots, Tomato, Balsamic Dressing, Spring Onion</i>		90
NIÇOISE SALAD ^(E, GF) <i>Tuna, Tomato, Potato, Olive, Green Bean, Artichoke, Egg, Red Radish, Red Pepper, Spring Onion</i>		75
BEEF TARTARE ^(E, R) <i>Caper, Shallot, Pickle, Parsley, Egg Yolk</i>		105
SALMON TARTARE ^(CS, D, R) <i>Scottish Salmon, Chives, Tarragon, Cream Cheese, Melba Toast</i>		75
ESCARGOTS DE BOURGOGNE ^(D, SF) <i>Snails, Garlic Butter, Parsley</i>	6 PCS 60	12 PCS 105
SEAFOOD PLATTER ^(SF, GF, E, R) <i>Red Prawns, Salmon Tartare, Oyster with Mignonette Sauce, Cocktail Sauce</i>		190

TO SHARE

DIBBA OYSTERS ^(CS, LS, R) <i>Local Oysters from The Bay of Dibba, Fujairah</i>	6 PCS 120	12 PCS 230
OSCIETRA CAVIAR 30G ^(D) <i>Chives, Shallots, Sour Cream, Boiled Egg, Gherkins, Capers, Lemon, Blini</i>		650
<i>Add on</i> OSCIETRA CAVIAR ^{Per Gram}		25

N - Nuts | GF - Gluten Free | SF - Shellfish | VG - Vegan | D - Dairy | SE - Sesame | E - Egg | V - Vegetarian
R - Raw | S - Soya | LF - Lactose Free | LS - Locally Sourced | CS - Certified Sustainable

All prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and value added tax. 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

MAINS

FROM THE EARTH

**Selection of One Sauce*

BEEF TENDERLOIN* (GF) <i>200g Grain-Fed Beef Fillet (MB2+)</i>	250
AUSTRALIAN RIB-EYE* (GF) <i>300g Black Angus Rib Eye (MB 2-4)</i>	210
WAGYU BEEF STRIPLOIN* (GF) <i>450 days 200g (MB 7+)</i>	340
LAMB CHOPS* (GF) <i>Fried Brussel Sprouts, Vine Ripened Cherry Tomatoes</i>	190
TAGLIATELLE AUX CHAMPIGNONS ET TRUFFLE (V, D) <i>Black Truffle, Wild Mushrooms, Parmesan, Chives</i>	165
CLASSIC COQ AU VIN (D, CS, LS) <i>Braised Chicken, Mushrooms, Carrot, Onion, Red Wine Jus</i>	155
CONFIT DE CANARDE (D) <i>Slow Cooked Duck Leg, Sweet Potato Purée, Green Beans, Bordelaise Sauce</i>	175
CAULIFLOWER STEAK (GF, VG) <i>Mediterranean Style Chargrilled Cauliflower, Tomato Sauce</i>	95

FROM THE SEA

WHOLE LOBSTER THERMIDOR (D, SF) <i>Rocket Salad, Mushrooms, Charred Lemon</i>	380
SOLE MEUNIÈRE (D) <i>Whole Dover Sole, Meunière Sauce, Off The Bone, Fondant Potatoes</i>	365
CANARY SEA BASS (D) <i>Seared Sea Bass, Caponata, Fondant Potatoes, Prosecco Beurre Blanc & Oscietra Caviar</i>	210
RAINBOW TROUT (D) <i>Crispy Skin Trout Fillet, Crushed Stampot, Broad Beans, Vierge Sauce</i>	190
U7 OVERSIZED PRAWNS (D, GF, SF) <i>Lemon & Garlic Butter, Rocket Leaves</i>	230

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CÔTE DE BOEUF (D, GF) <i>1.2kg Grain Fed Black Angus</i>	750
MEAT PLATTER (D, GF) <i>Black Angus Rib Eye, Lamb Chops, Tenderloin</i>	395
CHATEAUBRIAND (D, GF) <i>600g Chateaubriand</i> <i>*Selection of one sauce and one side</i>	595

SIDES

ROASTED VEGETABLES (D, V)	45
LEAFY SALAD (VG, GF)	45
FRENCH FRIES (V)	45
POTATO GRATIN (D, V)	45
BROCCOLINI (GF, VG)	45
MIXED WILD MUSHROOMS (GF, VG)	45
JUMBO GREEN ASPARAGUS (GF, VG)	45
MASHED POTATO (GF, D)	45

ADD ON

BÉARNAISE (D, E)	25
GREEN PEPPERCORN (D)	25
PERIGOURDINE (D)	25
BORDELAISE (D)	25
MUSHROOM (D)	25
PROSECCO BEURRE BLANC (D)	25

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HALF BOARD MENU

STARTERS

FRENCH ONION SOUP ^(D)

Gruyère Crostini

ESCARGOTS DE BOURGOGNE ^(D)

Snails, Garlic Butter, Parsley

SALMON TARTARE ^(R, CS, D)

Scottish Salmon, Chives, Tarragon, Cream Cheese, Melba Toast

PISSALADIÈRE ^(D, E)

Flat Bread, Onion, Black Olives, Anchovies

BEETROOT SALAD ^(V, D, N)

Heirloom Beetroot, Spiced Goat Cheese, Apple, Orange Dressing

MAIN COURSES

CLASSIC COQ AU VIN ^(D)

Braised Chicken, Mushrooms, Carrot, Onion, Red Wine Jus

CANARY SEA BASS ^(D)

Seared Sea Bass, Caponata, Fondant Potatoes, Prosecco Beurre Blanc & Oscietra Caviar

CAULIFLOWER STEAK ^(GF, VG)

Mediterranean Style Chargrilled Cauliflower, Tomato Sauce

LAMB CHOPS ^(GF)

Brussel Sprouts, Herb Crushed Vine Ripened Cherry Tomatoes, Apple Purée

DESSERTS

HAZELNUT PROFITEROLES ^(D, E, N)

Choux Pastry, Hazelnut & Praline Ice Cream

CLASSIC CRÈME BRULÉE ^(D, E)

Wild Mixed Berries

CHOCOLATE FONDANT ^(D, E, G)

Vanilla Ice Cream



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dining rewards

JUMEIRAH ONE

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