

# 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

|  |       |            |
|--|-------|------------|
| <b>FRENCH ONION SOUP</b> (D)   |       | 60         |
| <i>Gruyère Crostini</i>  |       |            |
| <b>PISSALADIÈRE</b> (D, E)   |       | 60         |
| <i>Flat Bread, Onion, Black Olives, Anchovies</i>  |       |            |
| <b>FOIE GRAS TERRINE</b> (D)   |       | 150        |
| <i>Fig Chutney, Toasted Brioche</i>  |       |            |
| <b>BEETROOT SALAD</b> (V, D, N)  |       | 65         |
| <i>Heirloom Beetroot, Spiced Goat Cheese, Apple, Orange Dressing</i>                                 |       |            |
| <b>ARTICHOKE SALAD</b> (GF, VG)  |       | 90         |
| <i>Globe Artichoke, Green Beans, Shallots, Tomato, Balsamic Dressing, Spring Onion</i>               |       |            |
| <b>NIÇOISE SALAD</b> (E, GF)   |       | 75         |
| <i>Tuna, Tomato, Potato, Olive, Green Bean, Artichoke, Egg, Red Radish, Red Pepper, Spring Onion</i> |       |            |
| <b>BEEF TARTARE</b> (E, R)   |       | 105        |
| <i>Caper, Shallot, Pickle, Parsley, Egg Yolk</i>   |       |            |
| <b>SALMON TARTARE</b> (CS, D, R)   |       | 95         |
| <i>Scottish Salmon, Chives, Tarragon, Cream Cheese, Melba Toast</i>                                  |       |            |
| <b>ESCARGOTS DE BOURGOGNE</b> (D, SF)  | 6 PCS | 12 PCS 105 |
| <i>Snails, Garlic Butter, Parsley</i>  |       |            |
| <b>SEAFOOD PLATTER</b> (SF, GF, E, R)  |       | 190        |
| <i>Red Prawns, Salmon Tartare, Oyster with Mignonette Sauce, Cocktail Sauce</i>                      |       |            |

## TO SHARE

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

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*

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

## FROM THE SEA

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

## TO SHARE

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

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## SIDES

|                                |    |
|--------------------------------|----|
| ROASTED VEGETABLES (D, V)      | 45 |
| LEAFY SALAD (VG, GF)           | 35 |
| FRENCH FRIES (V)               | 45 |
| POTATO GRATIN (D, V)           | 45 |
| BROCCOLINI (GF, VG)            | 45 |
| MIXED WILD MUSHROOMS (GF, VG)  | 40 |
| 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 <sup>(D)</sup>

*Gruyère Crostini*

### ESCARGOTS DE BOURGOGNE <sup>(D)</sup>

*Snails, Garlic Butter, Parsley*

### SALMON TARTARE <sup>(R, CS, D)</sup>

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

### PISSALADIÈRE <sup>(D, E)</sup>

*Flat Bread, Onion, Black Olives, Anchovies*

### BEETROOT SALAD <sup>(V, D, N)</sup>

*Heirloom Beetroot, Spiced Goat Cheese, Apple, Orange Dressing*

## MAIN COURSES

### CLASSIC COQ AU VIN <sup>(D)</sup>

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

### CANARY SEA BASS <sup>(D)</sup>

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

### CAULIFLOWER STEAK <sup>(GF, VG)</sup>

*Mediterranean Style Chargrilled Cauliflower, Tomato Sauce*

### LAMB CHOPS <sup>(GF)</sup>

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

## DESSERTS

### HAZELNUT PROFITEROLES <sup>(D, E, N)</sup>

*Choux Pastry, Hazelnut & Praline Ice Cream*

### CLASSIC CRÈME BRULÉE <sup>(D, E)</sup>

*Wild Mixed Berries*

### CHOCOLATE FONDANT <sup>(D, E, G)</sup>

*Vanilla Ice Cream*

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