

BASTION

A LA CARTE

Embark on a culinary odyssey at Bastion and immerse yourself in the art of French savoir-faire.

STARTERS

FRENCH ONION SOUP (D) 60
Gruyere Crostini

ESCARGOTS DE BOURGOGNE
(A, D, SF, GF) 6/12 PC 60/105
Snails, Garlic Butter, Parsley

FOIE GRAS TERRINE (A, D, G) 150
Bellini Peach Marmalade, Toasted Brioche

NIÇOISE SALAD (E, GF) 75
*Seared Tuna, Tomato, Potato, Olive,
Green Bean, Artichoke, Egg, Red Radish,
Red Pepper, Spring Onion*

BEEF TARTARE (E, R, G) 105
Caper, Shallot, Pickle, Parsley, Egg Yolk

DIBBA BAY OYSTERS
6/12 PC 120/210
Mignonette, Lemon

OSCIETRA CAVIAR 650
30GM TIN
*Blini, Capers, Sour Cream, Gherkins,
Shallots, Lemon*

MAINS

SEA BASS (A, D, GF) 210
*Poached Sea Bass, Jumbo Asparagus, Fondant
Potatoes, Champagne Beurre Blanc and
Oscietra Caviar*

OSCIETRA CAVIAR ADD-ON 25

CAULIFLOWER STEAK (GF, VG) 95
*Char-Grilled Cauliflower, Mediterranean Style,
Tomato Sauce*

LAMB CHOPS 210
*Australia Lamb Chops, Vine-Ripened Cherry Tomatoes,
Rocket Leaves*

KIWAMI WAGYU 390
STRIPLOIN (GF)
150 gr Full Blood Wagyu Striploin (MB 8+)

BABY CHICKEN (GF) 150
*Grilled UAE Baby Chicken, Vine-Ripened
Cherry Tomato*

ANGUS BEEF STRIPLOIN (GF) 180
220 gr Black Angus Striploin

MEAT PLATTER FOR 2 (GF) 595
*USDA Beef Tenderloin, Ribeye, Lamb Chops,
Baby Chicken*

SAUCES

BÉARNAISE (A, D, E) 25

GREEN PEPPERCORN (A, D) 25

MUSHROOM (A, D) 25

CHIMICHURRI 25

SIDES

ROASTED VEGETABLES (D, VG) 45

LEAFY SALAD (VG, G) 45

FRENCH FRIES (G, VG, S) 45

POTATO GRATIN (D) 45

DESSERTS

CRÈME BRULEE (D, E) 55

CHOCOLATE FONDANT (G, N) 55

PROFITEROLES (G, D, N, E) 55