

SEAFIRE SIGNATURE BEEF SELECTION



OYSTERS & CAVIAR

KRISTAL CAVIAR - KAVIARI (D, E, F, G, R)
Gaufrette Chips, Crème Fraîche, Chives,
Hard-Boiled Egg, Shallots
30g 650 | 50g 995

DIBBA BAY OYSTERS NO.4 (F, G, S, R, S, SU)
Fujairah, United Arab Emirates 35

GILLARDEAU OYSTERS NO.3 (F, G, S, R, S, SU)
La Rochelle, France 45

EMPEROR OYSTERS NO.1 (F, G, R, S, SU)
Seto Inland Sea, Okayama Japan 50

COLD STARTERS

SHELLFISH TOWER (C, D, E, F, G, MU, R, S, SU)
Maine Lobster, UAE Poached Tiger Prawns,
Norwegian King Crab, North-Atlantic Salmon
Crudo, Dibba and Gillardeau Oysters, Hokkaido
Scallops Ceviche 475
Premium Add On | 30g Caviar 450

SALMON CRUDO (F, SU)
Charred Lemon Dressing, Capers 140

TIGER PRAWN COCKTAIL (C, E, F, G, S, SU)
Fresh Horseradish, Cocktail Sauce,
Marie Rose 135

NORWEGIAN KING CRAB (C, S, E, MU)
Green Garlic Mayonnaise 195

WAGYU BEEF BRESAOLA (SU)
Charred Pickles 135

BLACK ANGUS STEAK TARTARE (E, F, G, MU, R, SU)
Worcestershire Sauce, Shallots, Capers,
Sous-Vide Egg Yolk, Gaufrette Chips 155

HOT STARTERS

"MARYLAND" CRAB CAKE (C, D, E, F, G, MU, S, SU)
Cilantro Salad, Remoulade 150

GALICIAN CALAMARI (D, E, G, S)
Buttermilk Marinated Calamari,
Southern-Style Fried, Spiced Lime Aioli 140

**CANADIAN LOBSTER AND
PRAWN CHOWDER** (C, D, SU, S)
Lobster, King Prawn, Potatoes, Celery 155

SALADS

TOMATO AND BURRATA (V, D, SU)
Heirloom Tomatoes, Basil, Shallots,
White Balsamic Dressing 120

SEASONAL SALAD (V, MU, SU)
Organic Seasonal Vegetables, Avocado,
Al-Ain Figs, Crispy Potatoes,
Champagne Vinaigrette 80

CAESAR SALAD (D, E, F, G, MU, SU)
Garlic Streusel, Quail Egg, White Anchovies,
Shaved Parmesan, Smoked Garlic Dressing 80

WEDGE SALAD (V, D, N, SU)
Salted Walnut, Corella Pear, Pecorino,
Blue Cheese Dressing 80

WAGYU | IMPERIAL BLOSSOM, AUSTRALIA

EXCLUSIVE TO SEAFIRE (G, D)

A Pureblood F4 Wagyu from Southeast Queensland, Australia, raised on a long-fed grain programme (350–400 days) of corn, wheat and barley. The mild climate and abundant sunshine create refined marbling, a tender texture, and a rich, buttery flavour with a clean finish.

Fillet 225g | Wagyu MB 6-7 470

Sirloin 350g | Wagyu MB 8-9 620

Ribeye 350g | Wagyu MB 8-9 655

WAGYU | MAYURA STATION, AUSTRALIA (G, D)

Sourced from the pristine Limestone Coast, Mayura Station raises award-winning, fullblood Wagyu. Grain-fed for over 500 days and raised with world-class care, this beef is celebrated for its unmatched marbling, richness and tenderness.

Sirloin 300g | Wagyu MB 8-9 500

Oyster Blade 250g | Wagyu MB 8-9 335

BLACK ANGUS | SOUTHERN GRAIN, AUSTRALIA (G, D)

Grain feeding in the southern regions, due to cooler conditions, increases cattle welfare throughout their time in the feedlot, helping to maintain meat quality. With a minimum of 150 days on feed, this delivers consistent MB3+ marbling and a deep, full-bodied flavour.

Dry-Aged Tomahawk 1200g (Serves 2) 975

Chateaubriand 600g (Serves 2) 775

Sirloin 350g 355

Boneless Rib-Eye 350g 395

Fillet 225g 340 | 325g 485

BLACK ANGUS | USDA PRIME, USA (G, D)

From the heartland of America, these prime-grade cattle are corn-fed for over 250 days and dry-aged for a minimum of 45 days. Showcasing boldness and depth in flavour.

Dry-Aged Bone-In New York Strip 400g 385

Dry-Aged Porterhouse 900g (Serves 2) 755

A5 WAGYU | JAPAN

KOBE, HYOGO PREFECTURE (G, D)

Japan's most exclusive Wagyu cattle are fed on a rich diet that enhances both appetite and marbling. Renowned for their melt-in-the-mouth texture and unforgettable umami. 100% Certified Tajima Cattle, A5 BMS 12.

Striploin (D) 125g 1500 | 200g 2300

SAROMA WAGYU | JAPAN (G, D)

Raised in the pristine environment of Hokkaido Prefecture, Japan, these Wagyu cattle benefit from the region's cool climate, pure water, and natural pastures. Grain-fed on a carefully balanced diet, Saroma beef is renowned for its delicate A5 marbling, silky tenderness, and an elegant, clean flavour that reflects the purity of its origin.

Striploin 150g 595 | 250g 980

SAUCES

Béarnaise (V, D, E, SU)

Dijon Peppercorn (C, D, MU)

Chimichurri (V, D)

Porcini Mushroom (C, D, SU)

Blue Cheese (V, D)

Beurre Blanc (V, D, SU)

Mustard Selection (V, D, MU, G)

Garlic Butter (G, D, SU, SO, V)

ADD ONS

BLACK TRUFFLE 60 (V)

½ GRILLED MAINE LOBSTER (C, D, S)
Garlic-Parsley Oil 225

GRILLED PRAWNS (C, D, S, SU)
Parsley, Garlic Butter 150

SEARED FOIE GRAS (D, SU)
Caramelised Shallots, Fresh Thyme 95

FROM THE GRILL

Grilled over fragrant olive wood, infusing each dish with a distinctive smoky aroma and exquisite flavour.

SOUTH AUSTRALIAN ROCK LOBSTER
(C, D, S, SU) 475

BLACK TIGER JUMBO PRAWNS (D, S, SU) 210

GALICIAN WILD DOVER SOLE (D, F, SU) 415

AQUA ROYAL ORGANIC SEA BASS (D, F, SU)
325

CORN-FED CHICKEN BREAST (C, D) 195

COLORADO LAMB CHOPS (C, MU) 400

FROM THE GARDEN

We proudly collaborate with local farms dedicated to sustainable and organic practices, ensuring fresh, wholesome ingredients with a commitment to the environment.

CAULIFLOWER "STEAK AU POIVRE" (V, C, D, G)
Garlic and Thyme Seared Cauliflower, Green
Peppercorn Sauce 175

BELOW FARM MUSHROOM RISOTTO (V, C, D, SU)
Baby Spinach, Aged Parmesan 185

SEASONAL RAVIOLI (V, C, D, G, E, N, SU)
Brown Butter, Sage 180

SIDE DISHES

STEAK FRIES (V, G) 55

POTATO TOTS (V, G, D, E, MU, SU)
Truffle Aioli, Parmesan, Chives 50

LOADED BAKED POTATO (G, D)
Butter, Beef Bacon, Sour Cream,
Cheddar, Chives 50

POTATO PURÉE (V, D) 45

MAC AND CHEESE (V, D, G)
Morbier, Bergkase, Gruyère 50

GRILLED GREEN ASPARAGUS (V, SU)
Lemon-Herb Vinaigrette 55

GRANA PADANO CREAMED SPINACH (V, D)
Crispy Shallots 55

**GRILLED BELOW FARM
WILD MUSHROOMS** (V, D, N, SU)
Sliced Almonds, Wild Garlic Butter 45

GRILLED BROCCOLINI (V, D, SU)
Chimichurri, Parmesan Cheese 45

GRILLED HEIRLOOM BABY CARROTS (V, D) 55

SEASONAL SIDE SALAD (V, MU, SU)
Organic Seasonal Vegetables,
Shallot Vinaigrette 45



Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian. Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of foodborne illness. Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled. All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.