

Light Bites

Edamame	38
Steamed soy beans with Sea salt	
Chicken Wing Trio	65
Comfit of boneless chicken served inside freshly baked sundried tomato buns, served with lettuce, yogurt and chilli mango jam	
Crispy Tuna Rice	65
Crispy rice topped with tuna tartar, slices of winter truffle, served with ponzu and wasabi mayonnaise	
New Style Salmon Sashimi	55
Thinly sliced Scottish salmon, served with green asparagus, apple and soy sauce	
Beef Tataki	70
Seared sliced beef tenderloin served with pickled radish and garnished oscietra caviar, drizzled with yuzu koshu sauce	
Vegetarian Quesadilla	50
Spinach, ricotta cheese, avocado and tomato	

Salads

The Lean Green	50
Mizuna salad, cucumber, avocado, green apple, asparagus, miso and apple dressing	
Canadian Lobster	145
Lobster, seasonal mixed leaves, mango, avocado, grapefruit and honey yuzu dressing	
Quinoa (N)	65
Assorted quinoa, served with baby spinach, blue cheese ricotta, roasted pumpkin and sprinkled with smoked walnuts	

Signature Dishes

Salmon Tartar	60
Diced Scottish salmon drizzled with wasabi miso sauce, served with a side of crispy seaweed.	
Cove Lobster Cracker	380
Lobster with gluten free rice crackers served with trio of dipping of sauces: yuzu koushou mayo wasabi sweet chilli wasabi mayo	
King crab salad (N)	145
Alaskan King crab, gem leaves, avocado, pickled cauliflower, pomelo, mustard dressing	
X Oven Charcoal Cuisine	
Jumbo Prawn	140
Marinated and grilled jumbo prawns served with tomato relish and white radish salad	
Lobster	whole / half - 350 / 180
Served with mixed seasonal salad leaves, ume boshi plum butter and fresh lime.	
Mayura Wagyu striploin +9	380
Full blood Wagyu striploin, served with seasonal mushroom, winter truffle shaving and wasabi miso butter	
Black Angus striploin	165
Prime US Striploin served with seasonal mushroom, winter truffle shaving and wasabi miso butter	
Chicken Yakitory	65
Three Chicken skewers grilled and glazed with sweet soy sauce served with fresh lime	

Desserts

Vanilla Creme Brûlée	50
Tiramisu (A/N)	50
Chocolate Fondant	55
Seasonal Fruit Platter	90
Selection of Homemade Ice Cream	50

Cove Beach Classic

Three mini beef sliders	75
served with lettuce, tomatoes, cucumber	
Wasabi prawns	80
Wasabi Prawns served with mango salsa and honey wasabi mayonnaise	
Chicken Quesadilla	75
Chicken Quesadilla, fresh tomato salsa, guacamole and sour cream	
Burrata	95
Burrata with cherry tomatoes, olive oil, pesto sauce, rocket salad	
Cove Club Sandwich	60
Comte cheese, turkey breast, veal bacon, avocado, tomato, salad leaf, eggs, tartar sauce	
Pizzas	
Mediterranean	80
lamb, feta cheese, caramelized onions and peppers, mozzarella cheese	
Vegetarian	70
mushroom, baby corn, mixed peppers onion, mozzarella cheese	
Margherita	70
cheery tomatoes, fresh basil, mozzarella cheese	
Chicken	80
marinated Chicken, mixed peppers, mozzarella cheese	

(N) may contain traces of nuts **(A)** may contain alcohol

Please notify our service associates if you have any food allergy.
All prices are in AED and inclusive of 10% municipality fees & 10% service charge.

The Lounge