



FOOD MENU

B A Y O U

Oysters

Cold

Natural

Freshly shucked with lemon and mignonette

Bloody Mary

Oysters in chilled Bloody Mary granita

Cucumber & Lime

Topped with cucumber and lime granita

Hot

Kilpatrick

Baked with dry-aged bacon and Worcestershire

Spiced Bourbon Butter

Roasted with smoked spiced bourbon butter

N.O. Rockefeller

Baked in creamed greens, parmesan and herbs

To Begin

COMPLIMENTARY

AMUSE BOUCHE

Rotating daily table treat

Complimentary

FOCACCIA

Warm with whipped olive oil butter

Complimentary

CRUDITÉS & PICKLES

Seasonal raw vegetables, house pickles

Complimentary

To Start

DUCK BOUDIN BALLS

Crisp duck boudin croquettes, smoked remoulade

RABBIT RILLETTE TOAST

Slow-cooked rillettes on savoury French toast

B A Y O U

To Start

BEEF TARTARE

Hand-cut on crisp potato bun, parmesan cloud

DUCK EGG NOODLES

Fresh noodles, crème fraîche, caviar

TUNA CARPACCIO

Thinly sliced tuna, arugula oil, pickled onion

RED SNAPPER ESCABÈCHE

Escabèche on charred sourdough baguette

BOURBON BUTTER PRAWNS

Large prawns, garlic bourbon butter, baguette

LOBSTER BISQUE AU COGNAC

Silky French-style bisque, Creole spice oil

Mains

RIBEYE CAFÉ DE LOUISIANE

Prime ribeye, Cajun café de Paris butter, frites

BOURBON BRAISED RIB

12-hour braised beef rib, sweet corn purée

CAST-IRON ROASTED CHICKEN

Herb brined, dirty rice, roasted garlic cream

DOUBLE CUT LAMB RACK

Pecan-crust, pomme anna, red wine jus

SPINACH GNOCCHI

Ricotta, roasted lemon, toasted nuts

ANDOUILLE TORTELLINI

Fresh tortellini, smoked andouille, Creole butter

PAN ROASTED RED SNAPPER

Salted cod brandade, bullhorn pepper dressing

CRISPY CONFIT DUCK LEG

Duck confit, braised haricot beans, roasting juices

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ALL PRICES IN AED INCLUSIVE OF 5% VAT

B A Y O U

To Share

BAYOU SHRIMP BOIL

Whole shrimp boil, sausage, corn, spiced broth

CAJUN ORZO PAELLA

Toasted orzo, sausage, rabbit, Cajun spices

SEAFOOD TOWER

Grand seafood selection, high tea service style

Sides

CRISPY GRITS CHIPS

Golden fried grits, parmesan, truffle oil

SWEET POTATO TATER TOTS

Crisp sweet potato tots, smoked seasoning

GARLIC CONFIT POTATOES

Chunky roasted potatoes, garlic confit

CORN BREAD

Warm corn bread, whipped honey butter

BEANS GRIBICHE

Green beans, gribiche dressing and herbs

BAYOU SALAD LYONNAISE

Mixed leaves, soft egg, croutons, andouille

Sweet

BOURBON BREAD PUDDING

Salted caramel and pecan praline

PAVLOVA

Kahlúa custard, chantilly, date, pine nut praline

PANNA COTTA

Lemon and bay, burnt figs, bee hive honey wafer

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