

# BOSTON LOBSTER

FRESH NEW MENU  
BOLD & VIBRANT FLAVORS  
LIMITED TIME ONLY



ONLY AT

*Grills @  
chill'O*

# Boston Lobster

## Starters

**Lobster Tempura** 70  
Crispy Lobster Claw in Spicy Butter served with Smoked Paprika Mayonnaise

**Kale & Quinoa with Lobster** 75  
Quinoa, Avocado, Kale, Figs and roasted walnut salad, tossed in Balsamic with Fresh Lobster and Radish

**Lobster Rosti** 75  
Pan Fried Potato, Spicy Guacamole, Fresh Lobster Meat, Red Chili and fresh Lime, Avocado

## Mains

**Grilled Maine Lobster** 170  
Whole Live Maine Lobster Grilled and served with Lemon Garlic Butter

**Lobster Thermidor** 175  
Whole Live Maine Lobster in Creamy Mushroom Sauce, topped with Cheese and derved with Garlic Butter

**Lobster with Linguini** 145  
Pasta linguini Tossed in Bisque, Cherry tomato, Chili, topped with Whole Live Maine Lobster

**Lobster Risotto** 145  
Carnarolli Rice Cooked in Lobster Bisque, Whole Live Maine Lobster, Asparagus, Parmesan Cheese

# *Appetizers*

**Ventresca Tuna** 65

Lettuce, Sweet-Sour Vegetables,  
Shaved Parmigiano Reggiano,  
Black Olives Tapenade Dressing.

**Tabuleh With Quinoa (V)** 55

Parsley, Brown Quinoa, Cherry Tomato  
& Pomegranate

**Buratta** 65

Grilled And Confit Mediterranean  
Vegetables with Pesto

**Greek Feta Salad (V)** 60

Tangy Sheep Milk Cheese, Heirloom  
Tomatoes, Kalamata Olives, Avocado

**Fattoush With Hass Avocado (V)** 45

Lebanese Salad With Walnuts Tossed  
with Lemon Sumac Dressing

**Chicken Casear** 65

Baby Cose Lettuce, Boiled Egg,  
Garlic Croutons, Parmesan, Caesar Dressing

**Laventine Dips** 50

Hommous Beirute, Babaghanoush,  
Moutabel, Turkish Labneh

**Warak Enab (V)** 45

With Arania Pomogranate, Braised Vine  
Leaves Stuffed with Rice Aromatic Herbs  
and Lemon Juice

**Calamari Fritters** 70

Arabian Gulf Calamari, Crispy Zucchini,  
Chili And Lime Aioli



**Mergues** 55

Arabic Lamb Sausages, Ariana Pomogranate  
Reduction

**Fouls Modammas** 45

Fava Beans, Ararbic Spices and Tahina

**Chicken Liver** 50

Sauteed with Fermented Garlic and Cilantro

**Chicken Musakhan** 65

Grilled With Sumak, Pine Seeds and  
Arabic Pickled Vegetables

**Halloumi Cheese** 55

Haloumi Cheese Fries, Pomegranate  
and Butter Milk Ranch Dressing

**Manakish** 55

Baked With Arabic Cheese and Drizzled  
with Zaatar Oil

**Falafel (V)** 45

Chickpea Fritter with Cashew Nut  
with Coriander Tahini Sauce

**Sambusek** 45

Akawi Cheese, Spinach & Garlic, Lamb  
and Pine Nuts



# Soups

## Shellfish Bisque

Local Fish, Garlic Croutons, Saffron Aioli

65

## Butternut Squash

Crumbled Greek Feta, Pumpkin Seed, Micro Greens

55



# Grills

## Grilled Seafood Platter

Omani Lobster, King Prawns, Atlantic Salmon, Hammour, Alaskan King Crab  
Served with Selection of Sauces

For 1 225  
For 2 425

## Arabic Mixed Grill

Chicken Shish Taouk, Lamb Kofta, Shish Kebab and Mulwara Lamb Chops with Fries and Garlic Sauce

150 250

## Signature Grill Surf & Turf

Lobster, King Prawns, Sea Bass, Mulwara Lamb Chops, Shish Taouk, Beef Steak with Fries, Green Salad and Sauces

255 475

## Grilled Chicken

Peri- Peri Charred, Grilled Asparagus and Green Peas Freeka

90

## US Prime Angus Fillet

250g Center Round Cut From Tenderloin Wild Mushroom & Béarnaise Sauce, Sumac Potatoes

210

## Westholme Wagyu Cube Roll

350g (2-4 Marbling) Creamy Baby Spinach, Peppercorn & Béarnaise Sauce

220

## Sanchoko Wagyu Striploin

350g (6+ Marbling) Mash Potatoes, Horseradish Cream & Béarnaise

220

## Mulwara Rack of Lamb

Glazed Carrots with Anise, Mint Jus

180



# Mains

## Seabass Fillet 95

Leek And Thyme Confit, Saffron Mussels, Peas Shoot

## Portobello Mushroom (V) 80

Tarragon & Mozzarella Breads Crumbs, Sautéed Green, Burnt Lemon Aioli

## Atlantic Salmon Fillet 110

Potato Colcannon, Poached Shrimps, Olive Oil Tapenade



## Arroz Bomba 125

Gulf Prawns, Fresh Squid, Roasted Chicken, Chorizo Cooked Paella Style

## Wagyu Beef Cheek 145

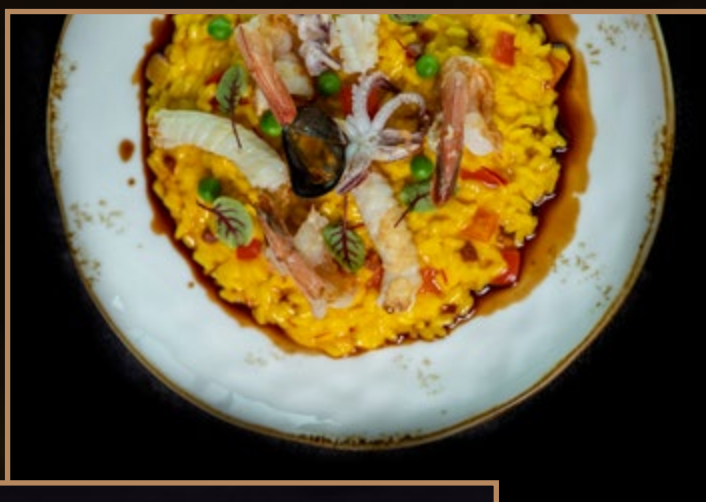
Celeriac Puree, Girole Mushroom, Beef Bacon, Truffle Jus

## Angus Beef Rib 125

Twice Cooked, Smoked Barbeque Sauce, Hand Cut Fries

## Moroccan Lamb Tajine (N) 145

Braised Lamb with Almonds, Prunes with Sultana Couscous



# Desserts

## Sticky Date & Toffee Pudding 60

with Vanilla Ice Cream

## Arabic Coffee Gateaux 65

Mix Berry Compote, Chocolate and Olive Oil Crumbles

## Manjari Chocolate Fondant 75

Caramelized Macadamia Nuts, Banana Ice Cream

## Kunafa 65

Cheese Kunafa, Pistachio Flakes, Orange Blossom Syrup

## International Cheese Platter 75

Assorted Cheese With Nuts, Fruit Compote and Crackers



# Poolside Menu

## Appetizers

<b>Greek Feta Salad (V)</b> Tangy Sheep Milk Cheese, Heirloom Tomatoes, Kalamata Olives, Avocado	60
<b>Ventresca Tuna</b> Lettuce, Sweet-Sour Vegetables, Shaved Parmigiano Reggiano, Black Olives Tapenade Dressing	65
<b>Nachos Platter</b> Cajun Spiced Crispy Nachos, Avocado Guacamole, Minced Meat, Pickled Chilis and Sour Cream	65
<b>Chicken Casear</b> Baby Cose Lettuce, Boiled Egg, Garlic Croutons, Parmesan, Caesar Dressing	65
<b>Tabuleh With Quinoa (V)</b> Parsley, Brown Quinoa, Cherry Tomato & Pomegranate	55
<b>Fattoush With Hass Avocado (V)</b> Lebanese Salad With Walnuts Tossed with Lemon Sumac Dressing	45
<b>Laventine Dips</b> Hommous Beirute, Babaghanoush, Moutabel, Turkish Labneh	50

## Burgers & Wraps

<b>Wagyu Beef Burger</b> Australian Wagyu Beef (250g), Aged Cheddar, Caramelized Onions, Smoked Turkey Bacon, Tomato Relish, Brioche Bun	115
<b>Corn Fed Chicken Burger</b> Grilled Corn Fed Chicken, Avocado, Jalapeno, Chipotle Mayonnaise	80
<b>Sea Bream Burger</b> Blackened Fillet Of Sea Bream, Sesame Bun, Caper Remoulade	85
<b>Kofta Wrap</b> Lamb Kofta, Tahini Sauce, Boston Lettuce, Pickles, Saj Bread	80
<b>Chicken Quesadilla,</b> Marinated Grill Chicken, Manchego Cheese, Guacamole, Mexican Salsa, Tortilla	75

## Mains

<b>Grilled Seafood Platter</b> Omani Lobster, King Prawns, Atlantic Salmon, Hammour, Alaskan King Crab Served with Selection of Sauces	For 1 225	For 2 425
<b>Arabic Mixed Grill</b> Chicken Shish Taouk, Lamb Kofta, Shish Kebab and Mulwara Lamb Chops with Fries and Garlic Sauce	150	250
<b>Grilled Chicken</b> Peri- Peri Charred, Grilled Asparagus and Green Peas Freeka		90
<b>Angus Beef Ribs</b> Twice Cooked Beef Ribs with Mash Potatoes		125
<b>Us Prime Angus Fillet</b> 250g Center Round Cut From Tenderloin Wild Mushroom & Béarnaise Sauce, Sumac Potatoes		210

## Desserts

<b>Kunafa</b> Cheese Kunafa, Pistachio Flakes, Orange Blossom Syrup	65
<b>Manjari Chocolate Fondant</b> Caramelized Macadamia Nuts, Banana Ice Cream	75
<b>Compressed Fruit Platter</b> Exotic Fresh Fruits with Lemon Sorbet	55
<b>Trio of Sorbet</b> Raspberry, Lemon Mint and Mango Passion	55
<b>International Cheese Platter</b> Assorted Cheese With Nuts, Fruit Compote and Crackers	75

## Signature Cocktails

- **Chill O Spritzer** 63  
Lemoncello, Crème De Mint, Lime Juice, Sparkling Wine
- **Dates Martini** 63  
Absolute Vodka, Kahlua, Baileys, Dates Syrup
- **Candy Crush** 63  
Beefeater Pink Gin, Cranberry Juice, Orange Juice, Sweet & Sour
- **Havana Orange Twist** 63  
Havana 3yrs, Cointreau, Orange Liqueur, Sweet & Sour
- **Frozen Bikini** 63  
Absolute Vodka, Blue Curacao, Peach Liqueur, Sweet & Sour

## Shooter Cocktails

- **B52** 50  
Baileys, Kahlua, Grand Marnier
- **Doodoo** 50  
Absolut Vodka, Lemon Juice, Olive Juice
- **Jägerbomb** 50  
Jägermeister, Red Bull
- **S.O.B** 50  
Absolute Vodka, Peach Schnapps, Orange Juice, Cranberry Juice

## Mocktails & Smoothies

- **Date Banana Almond Smoothie** 40  
Dates, Bananas, Almonds, Almond Syrup, Milk
- **Energy Booster** 40  
Apple, Orange Pineapple, Carrot
- **Chia Lemonade** 40  
Lemon Juice, Soda, Honey, Soaked Chia Seeds
- **Virgin Mojito** 40  
Fresh lime, Sugar, Mint and 7up
- **Merry Berry** 40  
Banana, Pineapple Juice, Strawberries, Grenadine
- **Milkshakes** 40  
Choice of Avocado, Vanilla, Strawberry, Chocolate with Ice Cream and Milk

## Classic Cocktails

- **Amaretto Sour** 63  
Amaretto, Lemon, Sugar Syrup
- **Bellini** 63  
Jacobs Creek Sparkling Wine And Peach Pure
- **Caipirinha** 63  
Cachaca, Fresh Lime, Sugar
- **Mai Tai** 63  
Havana 7 Yrs, Havana 3 Yrs, Amaretto, Sour Mix, Grapefruit Juice, Pineapple Juice
- **Margarita** 63  
Olmeca Blanco, Rosemary Triple Sec, Lime Juice, Salt Rim
- **Mojito** 63  
Rum, Mint Leaves, Lime, Soda water
- **Pina Colada** 63  
Havana 3 Yrs, Malibu, Coconut Cream, Pineapple Juice
- **Sea Breeze** 63  
Vodka, Cranberry, Grapefruit Juice
- **Tequila Sunrise** 63  
Tequila, Orange Juice, Grenadine

○ Happy Hours - 4pm to 8pm (Sat to Wed)

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## Aperitif

Campari 44  
3cl/30ml

Pernod 44  
3cl/30ml

## Digestif

Jägermeister 44  
3cl/30ml

Fernet Branca 44  
3cl/30ml

## Rum

	3cl	Bottle
<input type="radio"/> Havana Club 3 Yrs Old	44	980
Havana Club 7 Yrs Old	50	1140
Captain Morgan Dark	44	930

## Single Malts

	3cl	Bottle
Glenfiddich 18 yrs	75	1650
Glenkinchie	55	1150

## Gin

	3cl	Bottle
<input type="radio"/> Beefeater Regular	38	900
Beefeater 24	50	980
Bombay Sapphire	38	860
Hendrick	44	950

## Whiskey

	3cl	Bottle
<input type="radio"/> J.W Red Label	44	950
Jameson	44	980
J.W Black Label	50	1150
Jack Daniels	50	1140
<input type="radio"/> Chivas 12 yrs	56	1210

## Tequila

	3cl	Bottle
<input type="radio"/> Olmeca Silver	44	980
Olmeca Gold	44	980
Don Julio Silver	60	1390

## Cognac

	3cl	Bottle
Remy Martin VSOP	60	1350
Remy Martin XO	125	2870
Remy Martin Louis XIII	1190	28000

## Vodka

	3cl	Bottle
<input type="radio"/> Absolute Blue	44	990
Grey Goose	54	1210

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## White Wines

	Glass	Bottle
○ Terrapura, Sauvignon Blanc, Chile Off Dry - Citric Palate - Flavors of Grapefruits and Apple	55	230
○ Cote Mas Blanc, Mediterranee, France Off Dry - Full bodied - Flavors of Citrus, Roses and Tropical Fruits	65	300
○ Jacob's Creek, Chardonnay, Australia Medium Bodied - Medium acidity - Hints of Honey, Crisp Apple and Lemon	65	300
○ Wyndham, Chardonnay, Australia Full Bodied - Medium Acidity - Hints of Honey Suckle and Ripe Peach	70	350
Jackson, Shelter Belt, Chardonnay, New Zealand Medium Bodied - Floral Notes - Rich and Buttery Palete	70	350
Terre del Barolo, Gavi di Gavi, Italy Medium Bodied - Dry - Flavors of Citrus and Stone Fruits	70	350
Stoneleigh, Sauvignon Blanc, New Zealand Dry - Hints of Blossoms, Minerals and Lemongrass - Long Finish	70	350

## Red Wines

○ Terrapura, Merlot, Chile Off Dry - Full Bodied - Flavors of Red Fruits, Leather, Spice	55	250
Terre Allegre, Sangiovese, Italy Off Dry - Medium Bodied - Flavors of Ripe Red Fruits	65	300
○ Jacob's Creek, Pinot Noir, Australia Dry - Medium Bodied - Hints of Roses, Raspberries and Lavender	65	300
Jacob's Creek, Merlot, Australia Full bodied - Dry - Flavors of Ripe Berries, Spice	65	300
○ Jacob's Creek, Cabernet Sauvignon, Australia Medium Bodied - Off Dry - Some Red Fruits	65	300
○ Château Teyssier Pezat, Bordeaux, France Medium Bodied - Flavors of Red Cherries - Long Lasting Palete	70	325

## Rose Wines

○ Percheron, Grenache Rose, South Africa Dry - Crisp Palette - Soft Hints of Roses and Berries	55	250
Château Pas Mas, Rose, France Dry - Aromas of Cherries and Caramel	65	300
Jacob's Creek, Shiraz Rose, Australia Off Dry - Aromas of Strawberries and Raspberries	65	300
Masciarelli, Montepulciano d'Abruzzo Rose, Italy Off Dry - Notes of Orchard Blossoms and White Grapefruit - Citrus finish	65	300
D'Anjou du Château de Fesles, Rose, France Light bodied - Flavors of Peach, Strawberry and Cherry	70	350

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# Sparkling Wines

	Glass	Bottle
○ Cava Dignitat Brut, Spain Medium Bodied - Notes of Yellow Apple, Lemon and Almonds	55	250
Jacob's Creek Brut, Australia Medium Bodied - Notes of Lemon and Baker's Yeats	75	300
Mumm Cordon NV Brut, France Dry, Crisp - Hints of Baked Bread and Marshmallows		800
Jacob's Creek Rose, Australia Medium Bodied - Notes of Berries, Lemon and Baker's Yeats		325
Mumm Cordon NV Brut (Magnum), France Dry, Crisp - Hints of Baked Bread and Marshmallows		1500
Mumm Cordon Rose, France Semi Dry, Crisp - Hints of Black Currant, Strawberries and Cherries		850

# Draught Beer

	Half	Pint
○ Krombacher	22	42
○ Stella	25	44

# Soft Drinks

Soft Drinks	24
Fresh Juices	30
Redbull Energy Drink	44

# Coffee & Tea

Coffee	35
Turkish Coffee	35
Iced Coffee	35
Tea	30
Iced Tea	35
Moroccan Tea	35

	Small	Large
Evian Still	20	30
Emirates Still	19	25
Badoit Sparkling	28	38
Perrier Sparkling	28	38

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# Shisha & Smokes

## Shisha

Royal Shisha	119
Grape Mint	90
Two Apple (Nakhla)	90
Two Apple (Faker)	90
Cherry	90
Grape	90
Watermelon	90
Watermelon Mint	90
Blueberry	90
Lemon Mint	90
Bubble Gum	90
Bubble Gum Mint	90
Bubble Gum Mistika	90
Cinnamon	90
Orange	90
Rose	90
Strawberry	90
Apple Mint	90
Melon	90
Saloom	90

## Cigars

Trinidad Fundadores	175
Cohiba Robustos	185
Partagas Serie 4	100
Montecristo 2	125
Hoyo Monterrey Petit Robustos	85
Romeo Y Julieta Churchills	125

## Cigarettes

Marlboro Gold	50
Marlboro Red	50