

Grills @ chill'o


Experience a blend of Arabic and Mediterranean Cuisines at Grills @ Chill'o. Enjoy live sports games displayed on big screen while delighting in dynamic cocktails, thirst quenching fruit juices and delicious food.

Cold & Hot Tapas

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| Gazpacho (V) | 55 |
| Heirloom Tomato, Peppers, Cucumber, Garlic, Olive oil | |
| Salmon Tartare | 65 |
| Tasmanian Salmon, Green Apple, Chive, Wonton Wrapper | |
| Bruschetta | 60 |
| Plum Tomato, Keppers Shallots, Basil, EV Olive oil | |
| Plateau de Quesos' (V) | 65 |
| Manchego, Tetilla and Mahon with Quince Jelly | |
| Nachos | 60 |
| Hass Avocado, Cilantro, Kaffir Lime & Sour Crème Fresh | |
| Edamame Beans (V) | 55 |
| Steamed Edamame, Hawaiian Salt, Black Garlic Aioli, Parmesan | |
| Tofu (V) | 55 |
| Crispy Tofu, Marinated Peppers, Thai Basil | |
| Gambas Al Ajillo' | 65 |
| Gulf Prawns Sautéed with Garlic and Olive Oil | |
| Stuffed Jalapeno | 55 |
| Manchego, Bacon and served with Avocado Guacamole | |
| Chicken Liver | 55 |
| Pomegranate Glaze, Chili and Artichoke Fritters | |
| Merguez Sausage | 60 |
| Lamb Sausage, Tapenade Mash, Caramelize Onion | |
| Prawn Tempura | 55 |
| Gulf Prawns, Chili Soya Dipping Sauces | |
| Chicken Satay, Peanut Sauce (N) | 55 |
| Calamari | 65 |
| Fried Calamari, Smoked Paprika, Garlic, Parsley, Chipotle Sauce | |
| Vegetable Spring Rolls (V) | 55 |
| Asian Vegetables, Galangal, Lime and Chili Sauce | |


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| 3 different Tapas | 150 |
| 3 different Tapas with 1 Glass of Wine | 185 |
| 5 different Tapas | 195 |
| 5 different Tapas with 2 Glass of Wine | 265 |

Salads & Starters

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| Garlic Cheesy Bread (V) | 65 |
| Pizza Dough, Mozzarella Cheese, Basil Pesto, EV Olive Oil | |
| Seafood Salad (N) | 95 |
| Hokkaido Scallops, Gulf Shrimps, Avocado, Sesame Oil Vinaigrette | |
| Greek Feta Salad (V) | 80 |
| Tangy Sheep Milk Cheese, Heirloom Tomatoes, Kalamata Olives | |
| Levantine Sampler (V) | 70 |
| Hummus, Moutabel, Tabouleh, Fattoush, Labneh, Chick Pea Falafel served with Paprika Crispy Arabic Bread | |
| Healthy Leafy Garden Salad (V) 90 kcal  | 65 |
| Avocado, Pomegranate, Cucumber, Chickpeas, Honey Ginger Dressing | |
| Foie gras | 95 |
| Toasted Brioche, Caramelize Grapefruit, Apple Smith, Saba Glazed | |

Soups

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| Chicken Velouté | 65 |
| Toasted Brioche and Black Truffle | |
| Saffron Broth | 75 |
| Parillada Fresh Local Fish Soup Saffron Broth, Lemon, Croutons, Rouille Sauce | |

 Sofitel Abu Dhabi Corniche is pleased to offer you low-calorie dishes that combine pleasure and well being

(N) contains nuts (V) vegetarian (*) Chef Recommendation

All Prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees, local taxes and 5% VAT.

Grills @ chill

Sandwiches & Burgers

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| Wagyu Beef Burger | 120 |
| Australian Wagyu Beef (250gr), Aged Cheddar, Caramelized Onions, Smoked Turkey Bacon, Tomato Relish, Brioche Bun | |
| Corn Fed Chicken Burger | 95 |
| Grilled Corn fed Chicken, Avocado, Jalapeno, Chipotle Mayonnaise | |
| Sea Bream Burger | 95 |
| Blackened Fillet of Sea Bream, Sesame Bun, Caper Remoulade | |

Main Course & Grills

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| Portobello Mushroom | 115 |
| Tarragon and Mozzarella Breads Crumbs, Sautéed Green, Burnt Lemon Aioli | |
| Mulwara Lamb Rump | 140 |
| Glazed Carrot, Mint, Golden Raisin, Coriander Cress, Cumin Jus | |
| Grilled Red Snapper (225 kcal)  | 135 |
| Mussels, Butternut Squash, Heirloom Carrot, Ginger, Pumpkin Seeds | |
| Roasted Seabass | 135 |
| Vegetables Escabeche, Bawang Gorang | |
| Wagyu Beef Cheek Confit | 140 |
| Girrolles Mushroom, Bacon, Shallots, Celery Root | |
| Grilled Seafood Platter | 250 |
| Salmon, Prawns, Lobster, and Sea Bream served with Selection of Sauces | |
| Tasmanian Salmon | 130 |
| Kale, Seaweed Butter, Beetroot, Soya and Maple Syrup | |
| Corn Fed Baby Chicken | 130 |
| Chimmi Curri Marinated Chicken "Sous Vide" cooked Finished over Charcoal | |
| Angus Beef Ribs | 135 |
| Twice cooked BBQ Beef Ribs with Hand Cut Fries | |
| Arabic Mixed Grill | 135 |
| Shish Taouk, Lamb Kofta, Shish Kebab, Lamb Chops cooked over Charcoal | |

Premium Beef Cuts

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| U.S, Angus Tenderloin | 245 |
| 300 gr (2-4 MARBELLING) Pot of Potatoes with Carbonara Truffle Sauce | |
| Westholme Wagyu Cube Roll | 235 |
| 350gr (2-4 MARBELLING) Truffle Fries, Wild Mushroom Sauce | |
| Sanchoku Wagyu Striploin | 235 |
| 350gr (6+MARBELLING) Portobello Mushroom Gratin, Anchovy Butter with Herbs | |

Sides

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| Potato Wedges | 40 |
| Garden Salad | 40 |
| Steam Organic Vegetables | 40 |

Dessert & Cheese

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| Exotic Delight Panna Cotta (140 Kcal)  | 50 |
| Light and Refreshing Cream Dessert with Passion Fruit Coulis | |
| Citrus Velvet | 50 |
| Lemon Cremeux, Sponge, Lime and Philadelphia Cream | |
| Baklawa Umali with Rose Water (N) | 45 |
| Cardamom Chocolate Fondant Served with Vanilla Ice Cream | 60 |
| Exotic Fruit Platter | 60 |
| Our Fine Seasonal Cheeses Platter recommend by the Chef | 80 |



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