



Food Menu

Safina restaurant, meaning ship in Arabic, brings you the freshest seafood from around the globe inspired by flavours of the Mediterranean. Introducing a family style dining menu perfect for sharing multiple dishes.



Appetizers

Wakame Salad (GF,V) <i>Snow peas, edamame, quinoa, cucumber tossed in rice vinegar and sesame seeds</i>	55
Mikonos Salad (D,V)  <i>Dodoni feta, sun blushed tomatoes, baby cucumber, kalamata olives and oregano tzatziki</i>	65
Burratina (D,GF,V) <i>Stracciatella, heirloom tomatoes, basil seeds, baby rocket, balsamic pearls</i>	75
Double K Salad (GF) <i>Scottish smoked salmon, chia seeds, poached egg, honey mustard dressing</i>	75
Shichimi Spices Crusted Tuna <i>Radichio, chestnut, beansprouts, edamame, ponzu dressing</i>	85
Prawns Cocktail (S)  <i>Mango, avocado, gem lettuce, salmon roe, cocktail sauce</i>	85
Pomelo Salad (N,S) <i>Tiger prawns, shallots, coconut flakes, mint, coriander, chili lime dressing</i>	80
Pulpo A Feria  <i>Charred grilled octopus, eggplant purée, steamed potatoes, salsa verde</i>	85
Oysters (S) <i>6 Tsarskaya oysters no2, shallot vinaigrette, lemon</i>	120
The Cheese and Charcuterie (D,S) serves 2  <i>Bleu d' Auvergne, Comté AOP Frontalier, crottin de chavignol, manchego, idiazabal veal pancetta, veal chorizo, veal salami, beef lomo, wagyu pancia, cured magret tartar, samfaina, salsa verde, romesco, aioli, Pa amb tomaquet</i>	130



Soups

Mediterranean Seafood (S) <i>Prawns, mussels, clams, calamari, scallops, cooked in rich bisque</i>	85
Harira <i>Traditional Moroccan soup, chickpeas, lentils, lamb, lemon and dates</i>	60

To Share

Paella (GF,S)  <i>Saffron scented bomba rice, Spanish seafood, beef chorizo, coquelet</i>	185
Seafood Platter (S)  <i>Grilled garlic marinated Atlantic lobster, chimichurri tiger prawns, salmon, langoustines, calamari, scallops and gratin oysters</i>	295
Additional Sauces <i>Green peppercorn, lemon butter, wild mushroom, béarnaise, hollandaise, bell pepper aioli</i>	20
Additional Side Dishes <i>Creamed spinach, sautéed veggies, sautéed green beans with shallots, whipped potatoes, french fries, steamed rice, mixed leaves salad</i>	30



Risotto and Pasta

Risotto Printanier (D,S) 	120
<i>Prawns, mascarpone, tomato salsa, asparagus, zucchini, summer peas</i>	
Risotto Porcini (D)	120
<i>Confit duck, truffle paste, chanterelle mushrooms, parmesan shavings</i>	
Tagliatelle (D)	95
<i>Datterino tomatoes, asparagus, buffalo mozzarella, chili, parmigiano</i>	
Lobster Carbonara (D,S) 	130
<i>Fresh fettuccini cooked with creamy lobster and parmigiano</i>	
Seafood Linguine (S)	120
<i>Prawns, mussels, clams, baby squid, langoustine, roasted tomato bisque</i>	
Penne Bolognese (D)	95
<i>Wagyu minced beef cooked in tomato gravy and herbs</i>	

Main Courses

Lobster Thermidor (D,S) 	220
<i>Atlantic lobster cooked in a creamy white sauce, mushroom and parmesan</i>	
Norwegian salmon (D)	165
<i>Courgettes, heirloom tomatoes, olives, capers and lemon butter sauce</i>	
Tiger Prawns (GF,S)	195
<i>Broccolini, roasted potatoes and salsa Provençal</i>	
Catch of the Day (GF,D) 	150
<i>Whole grilled fish, vegetables, corn on the cob and lemon butter sauce</i>	
Corn Fed Chicken Breast (D)	120
<i>Tomato polenta, broccolini, pearl onion and tarragon jus</i>	
Braised Lamb Shank	145
<i>Slow cooked lamb shank, whipped potatoes, sautéed spinach and gremolata</i>	
Kebab Begandi (D) 	155
<i>Lamb tenderloin, eggplant puree, Padrón peppers, confit tomatoes and and paprika brown butter</i>	
Certified Angus Rib-eye 300G	185
<i>Sautéed baby vegetables, crispy artichokes, french fries and peppercorn sauce</i>	
Oriental Mixed Grill 	230
<i>Lamb kofta, beef medallion, baby chicken, lamb chops, mutabal, hummus and onion salad</i>	

Desserts

Tiramisu (D,N) <i>Espresso biscotti, mascarpone cheese, almond tuile and cocoa dust</i>	50
Chocolate Fondant(D)  <i>Warm Chocolate Fondant, vanilla ice cream and fresh berries</i>	55
Mango Cheesecake (D) <i>Mango coulis and vanilla whipped cream</i>	55
Sticky Toffee Pudding  <i>Mountain honey, summer fruits and vanilla ice cream</i>	45
Umm Ali (D,N) <i>Traditional Arabic bread pudding and pistachios</i>	45
Fruit Platter (GF) <i>Assorted seasonal fresh fruits</i>	50
Ice Cream Cart - <i>Price per scoop</i> <i>Prime selection of ice-creams from our carrettino</i> <i>ask your waiter for the flavors of the day</i>	15