



à la carte menu

starters

- shrimp avocado cocktail** avocado purée, mixed leaves, hk cocktail sauce 95
- wild mushroom soup (v)** truffle brie croquette, mascarpone, garlic crostini, cep dust 70
- tuna tartare** soy-chili vinaigrette, sesame seeds, pickled fresno chilies 90
- pan-seared scallops** sweetcorn purée, crispy veal bacon, pickled shallot rocket salad 135
- caesar salad** parmesan cheese frico, garlic croutons, lemon zest 80
with grilled chicken breast 100 / with chilled shrimp 120
- wagyu meatballs** slow roasted tomato sauce, polenta croutons,
parmesan cheese, crystallised basil 95
- heritage tomato salad (v)** creamy burrata, 20-year aged balsamic,
basil pesto, crystallised basil 90
- hk hot wings** hellfire hot sauce, blue cheese dressing, pickled vegetable sticks 80
- superfood salad (v)** roasted beetroot, kale, quinoa, feta cheese,
toasted pine nuts, pesto dressing 85

mains

- beef wellington** beef fillet, wrapped in puff pastry, mushroom duxelles,
potato purée, glazed root vegetables, red wine demi-glace 250
- pan-seared wild sea bass** coronation mussels velouté, fregula pasta, crispy kale 195
- filet mignon** 220gr, roasted tomatoes on the vine, béarnaise 235
- hell's kitchen burger** beef bacon, avocado, fresno pepper jam, crispy onions,
jack cheese, sriracha mayo, seasoned fries 145
- roasted lamb rump** whole grain mustard potato purée, curried cabbage, pickled raisins, lamb jus 185
- vegetarian wellington (v)** root vegetables, wrapped in puff pastry, mushroom duxelles,
english pea purée, glazed baby artichokes, vegetable demi-glace 160
- côte de boeuf (for two)** 650gr, roasted tomatoes on the vine, roasted garlic,
brunt thyme, truffle potato purée, béarnaise, peppercorn sauce 325
- saffron risotto (v)** confit zucchini, dried toberberries, parmesan foam, crystallised basil, chive oil 100
- crispy skin salmon** caramelised onion layered potatoes, fennel and orange salad,
fennel beurre blanc 165
- slow roasted chicken breast** hasselback potato, sweetcorn fricassee, roasted
pearl onions & wild mushrooms, fried sage, chicken jus 160
- wild mushroom pizza (v)** truffle gouda, grilled onions, baby spinach 90
- margherita pizza (v)** oven-roasted tomatoes, fresh mozzarella, basil 80

sides

- baked macaroni & cheese** smoked gouda 40
- potato purée** chives 40
- rocket salad** sundried tomatoes, parmesan 35
- sweet potato fries** fancy sauce 40
- truffle green beans** confit shallot 40

desserts

- sticky toffee pudding** toffee sauce, speculoos ice cream 60
- honeycomb cheesecake** vanilla cheesecake, hazelnut crumble,
honeycomb, mango & passionfruit salsa, lemon sorbet 60
- salted pecan molten chocolate square** almond tuile, chantilly cream,
cinnamon caramel, vanilla ice cream 60
- strawberries & cream eton mess** mascarpone, meringue, dulce chocolate,
peppermint & lime dressed strawberries, pink peppercorn & strawberry sorbet 60

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT.

Caesars Bluewaters Dubai cannot guarantee that products are allergen-free or have been produced in an allergen-free environment.
If you have any concerns regarding food allergies, please alert your server prior to ordering.