

GREENS & APPETISERS



- **Niçoise Salad (S)** 65
Peppered tuna, boiled potato, boiled egg, green bean, cherry tomato, roasted onion, kalamata olives and French dressing
- **Organic Quinoa & Salmon (D) (S) (H)** 65
Quinoa tossed with grilled peppers, feta and salmon
- **Organic Hierloom (V) (D) (G) (H)** 65
Tomato and arugula salad with Burrata cheese aged balsamic
- **Caesar Salad (D) (G) (S)** 45
Romaine lettuce tossed in our special homemade caesar dressing, veal bacon bits, parmesan shavings and focaccia croutons
- **With Grilled Prawns** 65
- **With Grilled Chicken** 55
- **Seasonal Garden Green (V) (H)** 40
Mixed seasonal leaves with avocado, asparagus, tomato and parmesan shaving served with choice of vinaigrette, balsamic, thousand islands or Italian dressing

SOUPS



- **Lobster Cream (N) (D) (G) (S)** 50
Creamy lobster broth served with garlic toast
- **Lentil Soup (V) (D) (G)** 40
Traditional lentil soup with toasted arabic chips
- **Tomato Soup (V) (D) (G)** 40
Creamy tomato soup served with parmesan

ALL DAY DINING MENU

PIZZA



Our pizzas are specially made to your order using the best of seasonal ingredients and homemade sauces

- **Carbonara** 65
Egg, parmiggiano reggiano, mozzarella, Beef bacon
- **Amatriciana** 65
Tomato sauce, mozzarella, beef bacon, pecorino romano, chili flakes, fresh basil
- **Capriccioso** 65
Tomato sauce, mozzarella, artichokes, black olives, turkey ham, mushrooms, parmigiano reggiano
- **Salsiccia E Friarielli** 65
Mozzarella, beef chorizo, broccoli friarielli, parmigiano reggiano, chili flakes
- **Prosciutto E Funghi** 65
Mozzarella, mushrooms, turkey ham, parmigiano reggiano
- **Vegetariana** 65
Tomato sauce, mozzarella, green capsicum, red and yellow, onions, mushrooms
- **Arrabbiata** 65
Tomato sauce, cherry tomatoes, fresh green chili, chili flakes, pecorino romano, parsley and fresh garlic
- **Margherita** 65
Tomato sauce, mozzarella, parmigiano reggiano

MEAL FOR SHARING

- **Asian Affair** 180
Meal served with lamb curry, prawn curry, Thai green vegetable curry and rice along with Indian and Thai accompaniments
- **Arabic Feast** 180
Cold mezze, hot mezze, mix grill, sayadiah rice and umali

PASTA



- **Seafood Linguine (D) (G) (S)** 70
Mussel, calamari and shrimp in homemade tomato sauce
- **Spaghetti, Penne, Ravioli Spinach or Beef** 60
Arabiata (V) (D) (G)
Marinara (V) (D) (G)
Alfredo (V) (D) (G)
Bolognese (D) (G)
- **Wild Mushroom Risotto (D) (V)** 60
Creamy risotto cooked to perfection served with pecorino cheese

SANDWICHES & BURGERS HAND - CRAFTED



- **Angus Beef Burger (D) (G)** 80
Grilled Australian ground beef, cheddar cheese, onion rings with homemade coleslaw and French fries
- **Crisp Fried Fish (D) (G) (S)** 75
Crumb fried cod with jalapeno tartare and French fries
- **Chicken Burger (D) (G)** 70
Grilled chicken burger, cheddar cheese, onion rings, with homemade coleslaw and French fries
- **Organic Chicken Quesidillas (D) (G)** 60
Gucamole, sour cream, tomato salsa
- **Bahi Club Sandwich (D) (G)** 55
Chicken, turkey bacon, cheese, tomato, iceberg lettuce, fried egg, mayonnaise served on toasted bread and French fries
- **Beef Panini (D) (G)** 55
Slow cooked beef with caramelized onion and brie cheese mustard and French fries



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

Nuts (N) Gluten (G) Healthy (H) Vegetarian (V) Dairy (D) Seafood (S)

MAIN COURSE



- **Angus Beef Rib Eye (D)** 165
Chargrilled beef rib eye, spice rub chili aioli served with steak fries
- **Grilled Jumbo Shrimps (D) (G) (S)** 145
(6pcs) (sharing)
Served with potato wedges, zatar, spicy harra sauce
- **Grilled Australian Beef Tenderloin (D)** 145
Asparagus, arugula tomato and served potato wedges
- **Spring Chicken (D)** 115
Crushed garlic potato, tomato, mushroom
- **Oven Roasted Salmon (D) (S)** 105
Crisp salmon served with mussel puy lentil and corn
- **Pan Seared Sea Bass (D) (S)** 105
Green pea, barley risotto and plum

LOCALLY FOUND

- **Arabic Mixed Grill (D) (G)** 140
Grilled lamb chop, baby chicken, lamb kofta served with garlic sauce and grilled vegetables
- **Seafood Sayadiyah (D) (S) (N)** 120
Grilled fish, sayadiyah rice
- **Oriental Mezze (D) (G) (N)** 95
Avocado hummus, tabbouleh, meat fatayer mushroom mutable, watermelon with shanglish cheese kibbeh, cheese roll

INDIAN CLASSIC

- **Malai Prawn Curry (D) (N)** 90
- **Mutton Rogan Josh (D)** 75
- **Butter Chicken (D) (N)** 65
- **Dal Makhni (V) (D)** 55
- **Matter Paneer (V) (D)** 55
Indian dishes served with rice or tawa parantha, papad salad

BIRYANI

Traditional favorite consisting of rice, herbs and spices condiments include: mint chutney, raita, chili, onions and pickles
your choice of:

- **Chicken (D) (N)** 75
- **Lamb (D) (N)** 75
- **Vegetable (V) (D)** 55

SIDES

your choice of:

- **Spicy Potato Wedges (V)** 15
- **French Fries (V)** 15
- **Mixed Vegetable (V)** 15
- **White Rice (V)** 15

SWEET TEMPTATIONS



- **Valrhona Imbalance (G)** 45
Manjari chocolate: mousse, crumble, ganache, nest, berries
- **Philadelphia Cheese Cake** 45
Choice of strawberry or blueberry compote, sugar disk rhubarb crumbles
- **Umali** 45
Arabic bread pudding flavoured with orange blossom topped with pistachio and almond
- **Tiramisu "Pick me up"** 45
Mascarpone espresso foam, coffee in pipette
- **Lemon Grass Crème Catalana (G)** 45
Baked rich lemon grass custard with burnt caramel crust and vanilla madeleine

BEVERAGE MENU



MOCKTAILS

- **Fruit Tree** 30
Pineapple, orange and lime juice, white raspberry & blackberry fruits
- **Yellow Bee** 30
Mango, lemon and grapefruit juice, white honey & ginger ale
- **Green Fields** 30
Green apple juice, spinach, fresh fennel, fresh lemon juice, mineral water, fennel, pollen & honey syrup
- **Fig Tree** 30
Yoghurt, fresh fig, honey, orange blossom water & sea salt
- **Pina & Passion Mojito** 30
Mint leaves, monin vanilla, passion fruit puree, pineapple juice, coconut puree, fresh lemon juice & ginger ale
- **Paradise Garden** 30
Lime juice, hibiscus & mint soda, fresh mint leaves & pomegranate seeds
- **Virgin Mary** 30
Tomato juice, lemon juice, worcester sauce & tabasco sauce
- **Kiwi Envy** 30
Kiwi, litchi & sprite

JUICES AND SMOOTHIES

- **Berry Smoothie** 35
Strawberry, blueberry, blackberry & nonfat yoghurt
- **Fresh Juices** 30
Carrot, lemon and mint, orange, pineapple, watermelon, apple & mango
- **Healthy Juices** 30
Green apple, mint & lemon
Carrot and ginger
Cucumber, apple, celery & parsley
- **Tropical Smoothie** 30
Pineapple, mango, passion fruit, coconut milk & nonfat yoghurt

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

Nuts (N) Gluten (G) Healthy (H) Vegetarian (V) Dairy (D) Seafood (S)

FRAPPES

- **Iced Coffee** 30
Espresso, condensed milk & cream
- **Iced Chocolate** 30
Chocolate, condensed milk & cream
- **Almond Coffee Frappé** 30
Almond, condensed milk & cream
- **Apple & Mint Frappé** 30
Apple & mint and lemon juice
- **Orange & Peach Frappé** 30
Orange, peach & simple syrup

FRUITY ICED TEAS

- **The Classic** 25
Black tea leaves served with assorted dried fruit
- **Lemon Grass & Lemon** 25
Black tea leaves, lemongrass & lemon zest
- **Mango, Peach & Ginger** 25
Black tea leaves, ginger, mango, peach, ginger spiced syrup served with caramelized ginger sticks
- **Passion Fruit & Vanilla** 25
Black tea, vanilla, passion fruit served with passion fruit pâtes de fruit

WATERS

- **Voss Sparkling Water (0.8 litre)** 40
- **Voss Still Water (0.8 litre)** 40
- **Voss Sparkling Water (0.375 litre)** 30
- **Voss Still Water (0.375 litre)** 30
- **Al Ain (1.5 litre)** 24
- **Al Ain (0.5 litre)** 16

SOFT DRINKS

- **Coca Cola** 20
- **Diet Coca Cola** 20
- **Fanta** 20
- **Sprite** 20
- **Soda Water** 20
- **Ginger Ale** 20

ENERGY DRINKS

- **Red Bull & Red Bull Sugar Free** 40

COFFEE SELECTION

- **Espresso** 25
- **Double Espresso** 25
- **Lungo** 25
- **Cappuccino** 25
- **Café Latte** 25
- **Americano** 25
- **Turkish Coffee** 25
- **Hot Chocolate** 25

TEA

- **Black Tea Breakfast** 24
- **Black Tea Earl Gray** 24
- **Green Tea Vert Oxygene** 24
- **Green Tea Fleur De Jasmine** 24
- **Herbal Infusion Zen Garden** 24
- **Herbal Infusion Peppermint** 24

For Reservations please contact:
T +971 6 701 8868
dining.bahiajman@hmhhotelgroup.com
www.bahiajmanpalace.com

Managed By HMMH

#Bahiajmanpalace

BAHIAJMAN
AJMAN PALACE HOTEL