

THE GARDEN PROJECT

— THE GARDEN GRILL —



CHARGRILLED CHICKEN THIGHS **D MU** 149
Garlic-yoghurt marinade, fresh herbs

GRILLED STRIPLOIN STEAK **SU** 149
Chimichurri, roasted garlic

ROSEMARY LAMB CHOPS 149
Smoked paprika, grilled lemon, olive oil

GRILLED SEABASS **F** 149
Lemon zest, parsley

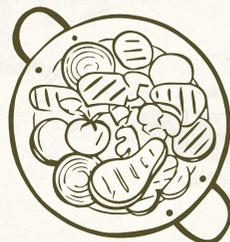
TIGER PRAWNS **D S** 149
Garlic butter glaze, chilli flakes, fresh lime, parsley

MIXED GRILL PLATTER **D S SU** 290
Striploin, lamb chop, chicken thigh, tiger prawns,
chimichurri, grilled lemon

SERVED WITH COLESLAW AND OUR SELECTION OF HOUSE SALADS

TOMATO MOZZARELLA SALAD **D**
Basil, aged balsamic reduction, extra virgin olive oil

POTATO SALAD **E D MU SU V**
Baby potatoes, wholegrain mustard dressing,
chives, free-range egg



C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin,

MU - Mustard, N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian.

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.

Please notify your server if you have any known food allergies or intolerances.

Dishes are prepared in a kitchen that handles nuts, shellfish & dairy.

All prices are in AED & are inclusive of 7% municipality fees and 5% VAT.

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