



## Filini Garden Gourmet Goals Menu

### Antipasto Caprese (v)

Buffalo mozzarella, tomato, oregano, basil pesto

Or

### Calamari Fritti

Semolina and polenta coated crispy squids, lemon, tartar sauce

Or

### Bruschetta

Toasted slices of home-made bread, plum tomato, basil, roasted and smoked bell pepper,  
veal prosciutto, mozzarella

### Portata

#### Pollo Alla Romana In Umido Nella Cocotte Con Peperoni E Patate

Half baby chicken in the pot, bel peppers, potatoes, black olives, tomatoes stew

Or

#### Risotto Ai Funghi Porcini (v)

Porcini mushroom risotto, herbs, parmesan

Or

#### Crispy Baked Salmon

Red bel pepper and orange reduction coulis, green beans, fennel salad

### Dolce

#### Traditional Italian Tiramisu

Mascarpone cream, ladyfingers biscuits, espresso, cocoa powder

Or

#### Fondente

warm chocolate cake, vanilla ice cream, orange reduction

Or

#### Lemon Tart

Vanilla ice cream

**AED 149 per person**



Like nowhere else



## Amerigos Gourmet Goals Menu

### LA ENTRADA

Ceviche De Atun / Quesadilla De Pollo / Calamares Fritos

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### EL PLATO

Fajitas Divorciadas / Tacos Gobernador / Enchiladas De Calabaza

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### EL POSTRE

Tres Leches / Homemade Churros / Corn Cake

**AED 149 per person**



## Rangoli Gourmet Goals Menu

### APPETIZER

#### **The Veg Sampler**

Onion bhajia, palak patta chaat & hariyali tikki

Or

#### **Punjabi Murgh Tikka**

Chicken breast marinated with tandoori spices and yoghurt

Or

#### **Kozi Varuval**

Chettinad fried chicken with red chili, curry leaves and garlic flavored tomato chutney

### MAIN COURSE

#### **Meen Moilley**

Pan seared seabass with turmeric and coconut curry

Or

#### **Paneer Tikka Masala**

Tandoori cooked cottage cheese tossed in creamy onion tomato gravy

Or

#### **Murgh Dum Biryani**

Chicken thigh morsels layered with aromatic basmati rice and saffron

### DESSERT

#### **Pistachio Kulfi**

Flavored Indian ice cream with falooda, basil seeds and nuts

Or

#### **Rasmalai**

Soft milk dumplings soaked in saffron milk.

Or

#### **Gulab Jamun**

tional fried milk dumplings soaked in rose and saffron sugar syrup



## Blue Grill Gourmet Goals Menu

### STARTERS

#### **Wild Mushroom Soup**

parmesan crostini, truffle oil

Or

#### **Crab Cakes**

smoked Spanish aioli, green tomato relish

Or

#### **Charcoal King Prawns**

avocado spread, cilantro cress, yuzu pearls

### MAINS

#### **NZ Grass Fed Beef Tenderloin 200 gms**

served with smoky mash, roast vegetables, natural jus

Or

#### **Pan Seared Salmon**

served with asparagus, fennel salad, mango & coriander salsa

Or

#### **Free Range Herb Marinated Chicken**

black velvet rice, foie gras cream, bok choy in oyster glaze

### SWEET TREATS

#### **Melting Moment**

cheesecake with salted caramel, fresh berries, white chocolate dome

Or

#### **Banoffee Pie**

caramel, biscuit, cream, bananas, dulce de leche

Or

**Selection of Ice cream and Sorbet**

**AED 149 per person**

blue | grill

جزيرة ياس  
YAS ISLAND  
أبو ظبي

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## **Iris**

### **Gourmet Goals Menu**

#### **Appetizers**

**(a choice of)**

Chicken Tacos

Beef Tacos

Beef Carpaccio

Salmon Tartare

Greek Salad

Quinoa Salad

Steak Salad

#### **Main Courses**

**(a choice of)**

Baby chicken

Grilled salmon

Angus beef burger

Truffle rigatoni

#### **Desserts**

**(a choice of)**

Fondant Au Chocolate

Pain Perdu

**AED 149 per person**

**iris**



## Aquarium Gourmet Goals Menu

### **Appetizers (a choice of)**

Crab Salad  
Dynamite Shrimp  
Halloumi & Beetroot Velvet Cake

### **Main Courses (a choice of)**

Seafood Paella  
Signature Aqua Burger served with mixed fries  
Aqua Dragon Roll served with seaweed salad

### **Desserts (a choice of)**

Selection of Mochi Ice Cream  
Homemade Banana pudding  
New York Style Cheesecake

**AED 149 per person**





## **Fish & Co. Gourmet Goals Menu**

**(a choice of one set menu)**

### **Menu 1**

Grilled White Fish with Lemon Butter Sauce Seafood  
Spaghetti  
Greek Salad

### **Menu 2**

Seafood Baked Rice  
Grilled Salmon Cajun  
Greek Salad

### **Menu 3**

Seafood Platter for two  
Greek Salad

**AED 149 per person**



## Al Fanar Gourmet Goals Menu

### **Appetizers (a choice of)**

Lentil Soup  
Al Fanar Salad  
Rocket Salad

### **Main Courses (a choice of)**

Chicken Biryani  
Shrimp Biryani  
Mutton Biryani  
Chicken Machboos  
Shrimp Machboos  
Mutton Machboos

### **Desserts (a choice of)**

Legaimat  
Cake al Tamor  
Khabisah

**AED 149 per person**





## Matsu Gourmet Goals Menu

### STARTER

#### **Volcano Shrimp**

Chives, Sesame with Gochujang Aioli

#### **Spicy Caramari Tempura**

Deep fried squid with Chives Aioli

#### **Tori Gyoza**

Chicken gyoza with Rayu sauce

### SALAD

#### **Kani Avocado Salad**

Crab stick, avocado, fresh greens & thousand island dressing

#### **Matsu Salad (v)**

Fresh lettuce & mix vegetables in miso dressing

#### **Wakame Sunomono (v)**

Wakame seaweed, white cabbage & green apple in Ponzu dressing

### SUSHI ROLL

#### **California Maki**

Avocado, crab stick, tobiko, cucumber & Japanese mayo

#### **Crunchy Ebi Tempura Maki**

Shrimp, avocado, sweet potato, cucumber, chives & teriyaki sauce

#### **Aburi Salmon Maki**

Seared salmon, cucumber, avocado, ebi tempura, cream cheese, fried shallots & tobiko

### RICE AND NOODLES

#### **Chicken Katsu Curry Don**

Crispy breaded chicken, baby carrots, asparagus, broccoli & Japanese curry

#### **Oyakodon**

Chicken breast, onion, spring onion, egg & donburi sauce

#### **Tempura Udon**

Thick wheat noodles in broth topped w/ shrimp tempura

### MAIN COURSE

#### **Tori Teiyaki**

Pan seared chicken thigh in teriyaki sauce

#### **Chicken katsu**

Deep fried breaded chicken breast

#### **Salmon Shioyaki**

Grilled Salmon fillet with salt

### DESSERT

Homemade Cheesecake

Homemade Matcha Roll Cake

Houji-Cha Crème Brulee

**AED 149 per person**



**MATSU**  
Authentic Japanese Restaurant



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## Pachaylen Gourmet Goals Menu

Awarded Best Thai Restaurant in Abu Dhabi

(Please choose one dish from each category)

### STARTERS

PAPAYA SALAD I SOM TUM THAI

Green papaya salad with peanut Tamarind and lime dressing

VEGETABLES SPRING ROLL

POH PIA JAY -Fried vegetable spring rolls and sweet chili sauce

TOM YUM SOUP WITH PRAWN I TOM YAM GOONG.

Spicy prawn soup, galangal lemongrass mushroom.

CHICKEN COCONUT I TOM KHA GAI

Chicken, mushroom, coconut cream, galangal, lemon grass and chili oil

### MAIN COURSE

STIR FRED CHICKEN I KAI PHAD MED MA MOUNG

Stir-fried chicken, roasted chili, spring onion and cashew nuts

DEEP FRY CRISPY FISH I PLA TOD KRA TIEM PRIK THA

Pak choy, garlic black pepper and oyster sauce

TOFU AND VEGETABLES GREEN CURRY I GAENG KIEW TAO-HU PUHK RUAM

Tofu, seasonal vegetables, Thai green curry and Thai basil

### DESSERT

SAGO WITH MELON I SAGO

Cooked in coconut, sugar and pandan leaves

THAI EXOTIC SEASONAL FRUIT I PON LA MAI RUAM

Thai Exotic seasonal fruits

FRIED BANANA WITH ICE CREAM I KLUAY TODD

Hot Fried banana with vanilla cream & chocolate sauce

**AED 149 per person**





## **Sacci** **Gourmet Goals Menu**

### **STARTER**

Carne Salada (N)

Cured Beef, Parmesan, Toasted Hazelnut, Orange Dressing, Rocket Leaves

### **MAIN COURSE**

Siciliana (CY, G, MK, V)

Tomato Sauce, Mozzarella, Eggplant, Ricotta Cheese, Basil

### **DESSERT**

Pannacotta alla Vaniglia con Fichi Caramellati (MK), Vanilla Pannacotta, Caramelized Figs

**AED 149 per person**