

Aquarium Restaurant and Vines Wine Bar

An exquisite culinary experience combined with a spectacular view of the Creek, in an exclusive atmosphere with a modern fresh style! When visiting The Aquarium, you will be able to experience original Sea and Ocean food, inspired by our Chefs, prepared via a medley of cooking methods and techniques.

A taste of the Aquarium

Cuisine	Seafood & Bar Bites
Hours	Lunch and Dinner 12.00pm to 3.00pm 7.00pm to 11.00pm (reservations recommended)
Specials	Friday Brunch 12.00pm to 3.00pm Vines wine lounge Open 12.00pm to 12.00am
Dress	Smart/Casual

Valid from October 2009



aQuarium
RESTAURANT

Vines
Mini Menu



Dubai Creek Golf & Yacht Club

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دبي كريك جولف
DUBAI GOLF


Emirates
Preferred Airline

Combo Platters

Selection of freshly made Sushi, Sashimi,
Nigiri, and Hot Sushi Dhs 46 – Dhs 164

Cold / Hot Starters

Chicken Souk Salad Dhs 56
Filets of chicken in crispy batter, coated with
a pomegranate salsa

Lobster Ravioli Dhs 66
Three Ravioli, three tastes: Almond, Basil,
Pineapple served in a lobster cappuccino

Foie Gras Show Dhs 78
Served on a cinnamon brownie, accompanied by a
roasted mini pear with a balsamico reduction

Plateau de Fruit de Mer Creek Dhs 310
Prat-ar-Coum, Tsarskaya, Belon Oysters,
Calamari and crayfish, whelks, mussels,
prawns, langoustine, king Crab legs

Soups

Zarzuela of Seafood Dhs 56
Traditional Spanish saffron fumet, made
with fresh market seafood

Main Course Meat

Duo of Duck Dhs 114
Duck leg confit, and pan-fried duck foie gras
accompanied with mange tout and marbled pumpkin

Guinea Fowl with river crayfish Dhs 118
Pan-fried and served with a crayfish bisque, accompanied
by basmati rice, asparagus and mushroom

Main Course Seafood

Singaporean Baramundi Dhs 94
Served 'Laksa style' on egg noodle, garnished
with pan-fried quail eggs

Roasted Hamour Filet Loomi Dhs 90
Toasted in dry black lemon powder,
with vegetable kebab, burghul and tomato
coriander coulis

Marina Seafood Platter Dhs 360
Canadian lobster, giant prawns, salmon and
hammour with a choice of roast or mash potato,
served with a champagne and provencal sauce

Vegetarian

Malai Kofta Dhs 52
Mixed vegetable and cottage cheese dumpling
with chopped raisins, red cherry, and cashew nut

Forestier Risotto Dhs 64
Organic Risotto, with mushrooms, green
asparagus, cashew nut, drizzled with a duo
of pesto

Desserts

Aqua Tea Experience Dhs 36
Creamy green tea panacotta, white forest
gateaux, lychee tea sorbet, served with an
infusion of flower tea

Banana Split Crème Brulee Dhs 36
Chocolate, strawberry and vanilla brulee,
accompanied by a banana beignet and a quenelle
of clotted cream

All prices are inclusive of the 10% Municipality Fees.