

# SEAFIRE

— ATLANTIS, THE PALM —

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## STEAKHOUSE & BAR

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ATLANTIS, THE PALM • PALM JUMEIRAH • DUBAI

A KISMET MENU • ATLANTIS, THE PALM

# HOW TO READ THIS MENU

*Every mark and figure below appears beside a dish only when it applies.*

## DIETARY MARKS

 Vegetarian

## THE LINE BENEATH A DISH

Cauliflower “Steak Au Poivre” *(C)(D)(G)*

Garlic and Thyme Seared Cauliflower, Green Peppercorn Sauce

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Codes in claret are allergens the kitchen’s own ingredients name. This is not a complete allergen declaration — tell your host before you order, not after.

## THE ALLERGENS THIS MENU DECLARES

*(A)* Alcohol

*(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

## OF THE ALLERGENS

Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

## OF THE PRICES

All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.

## OF THE RAW

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

# À LA CARTE

## OYSTERS & CAVIAR

### Kristal Caviar - Kaviari *(D)(E)(F)(G)(R)*

Gaufrette Chips, Crème Fraiche, Chives, Hard-Boiled Egg, Shallots

— 30g · 650

— 50g · 995

### Dibba Bay Oysters No.4 *(F)(G)(S)(R)(SU)*

Fujairah, United Arab Emirates

35

### Gillardeau Oysters No.3 *(F)(G)(S)(R)(SU)*

La Rochelle, France

45

### Emperor Oysters No.1 *(F)(G)(R)(S)(SU)*

Seto Inland Sea, Okayama Japan

50

## COLD STARTERS

### Shellfish Tower *(C)(D)(E)(F)(G)(MU)(R)(S)(SU)*

Maine Lobster, UAE Poached Tiger Prawns, Norwegian King Crab, North-Atlantic Salmon Crudo, Dibba and Gillardeau Oysters, Hokkaido Scallops Ceviche

— Premium Add On: 30g Caviar · 450

475

### Salmon Crudo *(F)(SU)*

Charred Lemon Dressing, Capers

140

### Tiger Prawn Cocktail *(C)(E)(F)(G)(S)(SU)*

Fresh Horseradish, Cocktail Sauce, Marie Rose

135

### Norwegian King Crab *(C)(S)(E)(MU)*

Green Garlic Mayonnaise

195

### Wagyu Beef Bresaola *(SU)*

Charred Pickles

135

### Black Angus Steak Tartare *(E)(F)(G)(MU)(R)(SU)*

Worcestershire Sauce, Shallots, Capers, Sous-Vide Egg Yolk, Gaufrette Chips

155

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# À LA CARTE

## HOT STARTERS

|                                                                        |     |
|------------------------------------------------------------------------|-----|
| “Maryland” Crab Cake <i>(C)(D)(E)(F)(G)(MU)(S)(SU)</i>                 | 150 |
| Cilantro Salad, Remoulade                                              |     |
| Galician Calamari <i>(D)(E)(G)(S)</i>                                  | 140 |
| Buttermilk Marinated Calamari, Southern-Style Fried, Spiced Lime Aioli |     |
| Canadian Lobster and Prawn Chowder <i>(C)(D)(SU)(S)</i>                | 155 |
| Lobster, King Prawn, Potatoes, Celery                                  |     |

## SALADS

|                                                                                                                     |     |
|---------------------------------------------------------------------------------------------------------------------|-----|
|  Tomato and Burrata <i>(D)(SU)</i> | 120 |
| Heirloom Tomatoes, Basil, Shallots, White Balsamic Dressing                                                         |     |
|  Seasonal Salad <i>(MU)(SU)</i>    | 80  |
| Organic Seasonal Vegetables, Avocado, Al-Ain Figs, Crispy Potatoes, Champagne Vinaigrette                           |     |
| Caesar Salad <i>(D)(E)(F)(G)(MU)(SU)</i>                                                                            | 80  |
| Garlic Streusel, Quail Egg, White Anchovies, Shaved Parmesan, Smoked Garlic Dressing                                |     |
|  Wedge Salad <i>(D)(N)(SU)</i>   | 80  |
| Salted Walnut, Corella Pear, Pecorino, Blue Cheese Dressing                                                         |     |

Grilled over **FROM THE GRILL** Fragrant hardwood, infusing each dish with a distinctive smoky aroma and exquisite flavour.

|                                                    |     |
|----------------------------------------------------|-----|
| South Australian Rock Lobster <i>(C)(D)(S)(SU)</i> | 475 |
| Black Tiger Jumbo Prawns <i>(D)(S)(SU)</i>         | 210 |
| Galician Wild Dover Sole <i>(D)(F)(SU)</i>         | 415 |
| Aqua Royal Organic Sea Bass <i>(D)(F)(SU)</i>      | 325 |
| Corn-Fed Chicken Breast <i>(C)(D)</i>              | 195 |
| Colorado Lamb Chops <i>(C)(MU)</i>                 | 400 |

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# À LA CARTE

able and organic **FROM THE GARDEN** using fresh, wholesome ingredients with a commitment to the environment.

- Cauliflower “Steak Au Poivre” (C)(D)(G) 175  
Garlic and Thyme Seared Cauliflower, Green Peppercorn Sauce
- Below Farm Mushroom Risotto (C)(D)(SU) 185  
Baby Spinach, Aged Parmesan
- Seasonal Ravioli (C)(D)(G)(E)(N)(SU) 180  
Brown Butter, Sage

## SIDE DISHES

- Steak Fries (G) 55
- Potato Tots (G)(D)(E)(MU)(SU) 50  
Truffle Aioli, Parmesan, Chives
- Loaded Baked Potato (G)(D) 50  
Butter, Beef Bacon, Sour Cream, Cheddar, Chives
- Potato Purée (D) 45
- Mac and Cheese (G)(D) 50  
Morbier, Bergkase, Gruyère
- Grilled Green Asparagus (SU) 55  
Lemon-Herb Vinaigrette
- Grana Padano Creamed Spinach (D) 55  
Crispy Shallots
- Grilled Below Farm Wild Mushrooms (D)(N)(SU) 45  
Sliced Almonds, Wild Garlic Butter
- Grilled Broccolini (D)(SU) 45  
Chimichurri, Parmesan Cheese
- Grilled Heirloom Baby Carrots (D) 55

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# À LA CARTE

## SIDE DISHES • CONTINUED

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- Seasonal Side Salad *(MU)(SU)*  
Organic Seasonal Vegetables, Shallot Vinaigrette

45

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# SEAFIRE SIGNATURE BEEF SELECTION

## WAGYU · IMPERIAL BLOSSOM, AUSTRALIA

Exclusive to Seafire

Fillet 225g · Wagyu MB 6-7 (G)(D) 470

A Pureblood F4 Wagyu from Southeast Queensland, Australia, raised on a long-fed grain programme (350-400 days) of corn, wheat and barley. The mild climate and abundant sunshine create refined marbling, a tender texture, and a rich, buttery flavour with a clean finish.

Sirloin 350g · Wagyu MB 8-9 (G)(D) 620

Ribeye 350g · Wagyu MB 8-9 (G)(D) 655

## WAGYU · MAYURA STATION, AUSTRALIA

Sirloin 300g · Wagyu MB 8-9 (G)(D) 500

Sourced from the pristine Limestone Coast, Mayura Station raises award-winning, fullblood Wagyu. Grain-fed for over 500 days and raised with world-class care, this beef is celebrated for its unmatched marbling, richness and tenderness.

Oyster Blade 250g · Wagyu MB 8-9 (G)(D) 335

## BLACK ANGUS · SOUTHERN GRAIN, AUSTRALIA

Dry-Aged Tomahawk 1200g (Serves 2) (G)(D) 975

Grain feeding in the southern regions, due to cooler conditions, increases cattle welfare throughout their time in the feedlot, helping to maintain meat quality. With a minimum of 150 days on feed, this delivers consistent MB3+ marbling and a deep, full-bodied flavour.

Chateaubriand 600g (Serves 2) (G)(D) 775

Sirloin 350g (G)(D) 355

Boneless Rib-Eye 350g (G)(D) 395

Fillet 225g (G)(D) 340

Fillet 325g (G)(D) 485

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# SEAFIRE SIGNATURE BEEF SELECTION

## BLACK ANGUS · USDA PRIME, USA

Dry-Aged Bone-In New York Strip 400g (G)(D) 385

From the heartland of America, these prime-grade cattle are corn-fed for over 250 days and dry-aged for a minimum of 45 days. Showcasing boldness and depth in flavour.

Dry-Aged Porterhouse 900g (Serves 2) (G)(D) 755

## A5 WAGYU · JAPAN

Kobe, Hyogo Prefecture

Striploin 125g (D)(G) 1500

Japan's most exclusive Wagyu cattle are fed on a rich diet that enhances both appetite and marbling. Renowned for their melt-in-the-mouth texture and unforgettable umami. 100% Certified Tajima Cattle, A5 BMS 12.

Striploin 200g (D)(G) 2300

## SAROMA WAGYU · JAPAN

Striploin 150g (G)(D) 595

Raised in the pristine environment of Hokkaido Prefecture, Japan, these Wagyu cattle benefit from the region's cool climate, pure water, and natural pastures. Grain-fed on a carefully balanced diet, Saroma beef is renowned for its delicate A5 marbling, silky tenderness, and an elegant, clean flavour that reflects the purity of its origin.

Striploin 250g (G)(D) 980

## SAUCES

■ Béarnaise (D)(E)(SU)

Dijon Peppercorn (C)(D)(MU)

■ Chimichurri (SU)

Porcini Mushroom (C)(D)(SU)

■ Blue Cheese (D)

■ Beurre Blanc (D)(SU)

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# SEAFIRE SIGNATURE BEEF SELECTION

## SAUCES • CONTINUED

■ Mustard Selection *(D)(MU)(G)*

■ Garlic Butter *(G)(D)(SU)(SO)*

## ADD ONS

|                                                                      |     |
|----------------------------------------------------------------------|-----|
| ■ Black Truffle                                                      | 60  |
| ½ Grilled Maine Lobster <i>(C)(D)(S)</i><br>Garlic-Parsley Oil       | 225 |
| Grilled Prawns <i>(C)(D)(S)(SU)</i><br>Parsley, Garlic Butter        | 150 |
| Seared Foie Gras <i>(D)(SU)</i><br>Caramelised Shallots, Fresh Thyme | 95  |

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# DESSERT

## DESSERTS

|                                                                                                                     |     |
|---------------------------------------------------------------------------------------------------------------------|-----|
| New York Cheesecake <i>(E)(D)(G)(N)</i><br>Caramel, Berries, Whipped White Chocolate                                | 70  |
| The Brookie To Share <i>(E)(D)(G)(N)</i><br>Baked Cookie with Praline, Chocolate Chips, Hazelnut, Vanilla Ice Cream | 110 |
| Strawberries Vacherin <i>(E)(D)(G)(N)</i><br>Strawberry Compote, Yoghurt Mousse and Ice Cream                       | 70  |
| The Golden Bar <i>(E)(D)(G)(N)</i><br>Gianduja Ice Cream, Soft Caramel, Crunchy Hazelnut                            | 95  |
| Caramelised Pecan Tart <i>(E)(D)(G)(N)</i><br>Vanilla Crème Fraîche                                                 | 70  |
| Chocolate Fondant <i>(E)(D)(G)(N)</i><br>Ice Cream Sandwich                                                         | 70  |
| Ice Creams <i>(D)(E)(N)</i><br>— Salted Caramel<br>— Vanilla<br>— Gianduja Chocolate<br>— Strawberry                | 50  |
| Sorbets<br>— Lemon<br>— Coconut<br>— Chocolate<br>— Raspberry                                                       | 50  |



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# COCKTAILS

## COCKTAILS

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|                                                                       |     |
|-----------------------------------------------------------------------|-----|
| Temperance Bloom <i>(c. 1800)</i>                                     | 45  |
| Cold Brewed Jasmine, Lemongrass, Zingy Cordial                        |     |
| Golden Anchor <i>(c. 1812)</i>                                        | 95  |
| Bourbon, Aperol, Pomegranate Cordial, Angostura Bitters               |     |
| Timeless Orchard <i>(c. 1880) (N)(SU)</i>                             | 100 |
| Bourbon, PX, Oloroso Sherry, Apple & Fig Syrup, Candied Walnut        |     |
| Jazz Mean Bees <i>(c. 1921) (SU)</i>                                  | 80  |
| Jasmine Bee Pollen Infused Gin, Fino Sherry, Chamomile                |     |
| Mai Tai, Oh My! <i>(c. 1944) (D)(N)</i>                               | 80  |
| Tonka Bean Infused Dark Rum, Passion Fruit, Almond, Angostura Bitters |     |
| Scarlett Cosmo <i>(c. 1987)</i>                                       | 100 |
| Vodka, Cranberry, Cold Brewed Jasmine, Peach                          |     |
| The Dry Decade <i>(SU)</i>                                            | 50  |
| Hibiscus, Verjus, Red Apple, Fennel                                   |     |
| Ask Julio <i>(c. 1990)</i>                                            | 75  |
| Tequila, Lemongrass, Kaffir Lime Cordial                              |     |

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# BEVERAGES

## BEERS

|                             |    |
|-----------------------------|----|
| Magners Original            | 65 |
| Heineken (G)                | 55 |
| Birra Moretti (G)           | 60 |
| Bière des Amis - 0% ABV (G) | 60 |

## SOFT DRINKS

|                     |    |
|---------------------|----|
| Pepsi               | 30 |
| Pepsi Light         | 30 |
| Mirinda             | 30 |
| 7UP                 | 30 |
| Red Bull            | 40 |
| Red Bull Sugar Free | 40 |

## FRESH JUICES 30

Orange

Pineapple

## PRESERVE JUICES 30

Mango

Cranberry

Apple



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# BEVERAGES

## PRESERVE JUICES • CONTINUED

Tomato

## TEA

38

Organic Spring Mao Feng

Jasmine Mao Jian

Assam Breakfast

Majestic Earl Grey

Organic Mint Duo

Organic Ginger Breeze

## COFFEE

Espresso 38

Double Espresso 41

Americano 38

Latte 38

Cappuccino 38

## WATER

Acqua Panna Italy 29  
500ml

San Pellegrino Italy 29  
500ml



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# BEVERAGES

## WATER • CONTINUED

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|                   |    |
|-------------------|----|
| Acqua Panna Italy | 39 |
| 1,000ml           |    |

|                      |    |
|----------------------|----|
| San Pellegrino Italy | 39 |
| 1,000ml              |    |

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