

SALADS & APPETIZERS

BOWL OF MULTIVITAMINS (D)	85
Assorted seasonal vegetables, fruits, citrus dressing	
SEASONAL VEGETABLE CRUDITÉS AND ASSORTED DIPS (D) (N)	85
Hummus, lemon dressing, garlic mayo, salsa verde	
CAESAR SALAD (D)	75
Romaine, parmesan cheese, garlic croutons, veal bacon	
with GRILLED CHICKEN	90
with GRILLED SHRIMPS (S)	110
with GRILLED SALMON	110
SHRIMP COCKTAIL (S)	110
Sriracha and pomegranate cocktail sauce	
CRAB & MANGO (LB)	110
Crab meat, mango, spring onions, mixed leaves, lemon dressing	
BBQ CHICKEN SALAD	85
Mixed greens, fresh mango, garlic croutons	
CAJUN CHICKEN WINGS (D)	85
Blue cheese dressing	
CREAM OF CAULIFLOWER (D)	55
Porcini mushrooms, garlic croutons	



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SANDWICHES AND MAIN COURSE

LA BAIE BEEF BURGER (D) (LB)	110
Silver Fern Farm beef, caramelized onions, veal bacon, cheddar cheese, cocktail sauce, fried egg	
LA BAIE CLUB SANDWICH (D) (LB)	95
BBQ chicken, veal bacon, red cabbage slaw	
SMOKED TURKEY WRAP (D)	95
Veal bacon, arugula, tomato, flour tortilla, herb mayonnaise	
CAPRESE PANINI (N)	95
Buffalo mozzarella, Roma tomato, arugula Olive tapenade and basil pesto	
CHICKEN QUESADILLA (D)	95
Grilled bell pepper, salsa, guacamole, Monterey Jack cheese	
HONEY GLAZED SALMON (LB)	140
Saffron potato, poached leeks, asparagus	
NEW ZEALAND LAMB CHOPS (D) (LB)	160
Three bean casserole, confit tomato, thyme jus	
CRISPY BABY CHICKEN (D)	160
Spiced lemon mayonnaise, wild arugula	
THAI STYLE WOK FRIED NOODLES (N) (S)	125
Fried noodles, free range chicken, oyster mushrooms, coriander and chili	
NASI GORENG (D) (LB) (N)	140
Asian fried rice, sunny side up egg, achar, peanut sauce With your choice of satays (CHICKEN OR SHRIMPS)	

The logo for La Baie, featuring the brand name in a light blue, sans-serif font. To the left of the text is a decorative graphic consisting of three concentric, light blue circles of varying thicknesses, creating a spiral effect.

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GRILLS*

GRILLED JUMBO PRAWNS (S) (N) (LB)	190
Coriander and mango salsa, roasted mushrooms	
GRILLED SEAFOOD PLATTER (S) (D)	220
Grilled lobster, king prawns, calamari and seabass	
AUSTRALIAN WAGYU BEEF STRIPLOIN (D) (LB)	190
Truffle mash, sautéed asparagus, thyme jus	

SHARING** (FOR 2 PERSONS)

ROASTED CHATEAUBRIAND 450 gr	495
GRILLED SEAFOOD PLATTER (S) (LB)	450

CHOOSE 2 SIDES AND 1 SAUCE FOR YOUR SHARING PLATTER

SIDE DISHES 30

MASHED POTATO
SAUTÉED MUSHROOMS
MIXED SALAD
GRILLED ASPARAGUS
CREAMED SPINACH
ROASTED POTATO
FRENCH FRIES

SAUCES

ROSEMARY JUS
BÉARNAISE
SPICY GARLIC
LEMON BUTTER

Enhance your half board dining experience with the following:

*SUPPLEMENTS FOR GRILLS	75
**SUPPLEMENTS FOR SHARING	150

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DESSERTS

LEMON & BASIL TART (D)	60
Lemon curd, basil sorbet, crunchy meringue	
CHEF TOBIAS' CHOCOLATE VERRINE (N) (D) (LB)	65
Salted toffee foam, sacher sponge, Itakuja chocolate cremeux	
MANGO, PASSION FRUIT & BANANA (N) (LB)	60
Coconut sponge, mango and passion fruit mousse Caramelized banana compote	
WATERMELON PIZZA	60
Cherry compote, white chocolate, fresh mint	
FRUIT PLATTER	60
Fresh seasonal fruits	
SORBET & GELATO (N)	25
Lemon, mango, pineapple	(per
Vanilla, chocolate, strawberry	scoop)
ARTISAN CHEESE SELECTION (N)	95
Dried apricot chutney, walnuts, grilled country bread	



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LA BAIE MOCKTAILS

IPANEMA (LB)	30
Lime, passion fruit, ginger ale, sugar, orange	
CARIBBEAN BREEZE	30
Fresh mint, passion fruit, lime juice, lemon soda	
MANGO TANGO (LB)	30
Mango, pineapple, blueberry	
BERRY SMOOTHIE (D)	30
Orange juice, strawberry, raspberry	
EXOTIC DESIRE (D)	30
Mango, La Baie piña colada mix, pineapple juice, strawberry juice	
BERRY BREEZE	30
Fresh berries, lime, passion fruit, fresh mint	
LA BAIE ICE TEA	30
Lemon or peach	



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BEVERAGES

ACQUA PANNA SMALL | LARGE 26 | 36
Still water, Italy

SAN PELLEGRINO SMALL | LARGE 26 | 36

SOFT DRINKS 24

COFFEE AND TEA

CAPPUCCINO 28

CAFFE LATTE 28

ESPRESSO 26

DOUBLE ESPRESSO 28

BLACK COFFEE 26

ICED COFFEE 35

ASSORTMENT OF TEA 30
English Breakfast, Earl Grey, Jasmine, Sencha



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La Baie

DINNER MENU 7PM - 11PM

SALADS & APPETIZERS

FINE DE CLAIRE OYSTERS (S)

Shallot & green apple

4 pcs - 50 | 6 pcs - 75 | 12 pcs - 150

BAKED OYSTERS (D) (S)

Garlic herb butter, parmesan cheese

4 pcs - 55 | 6 pcs - 80 | 12 pcs - 160

CAESAR SALAD (D)

Romaine lettuce, parmesan cheese
garlic croutons, veal bacon

WITH GRILLED CHICKEN

WITH GRILLED PRAWNS (S)

75

90

110

CRAB & MANGO (S) (LB)

Crab meat, mango, spring onions
avocado and lime

110

BLACK ANGUS BEEF TARTAR

Hand chopped fillet, pickled radish
wild arugula

110

CUCUMBER & FENNEL GAZPACHO (D)

Dill and lemon chantilly, olive croutons

55

TAPAS

CHEF MOORTHY'S

DEVILLED SHRIMPS (N) (S)

Spiced tomato & lemongrass

60

BBQ CHICKEN WINGS

Red cabbage slaw

55

BBQ BRISKET SLIDERS (D)

Caramelized onion, aged cheddar

65

KALAMATA OLIVES (V) (D)

Feta cheese and lemon

45

FRIED CALAMARI (S)

Lemon mayonnaise

60

BREADED SHRIMPS (S)

Coriander and sweet chili sauce

60

ARTISAN CHEESE SELECTION (D) (N)

Dried apricot chutney, spiced walnuts
grilled country bread

95

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MAIN COURSES

CAJUN SPICED CORN-FED CHICKEN (D)

Roasted potato, mixed green salad

160

NEW ZEALAND GRILLED LAMB CHOPS

Roasted potato, sauteéd asparagus
and mushrooms

160

MUSHROOM RISOTTO (V) (D)

Arugula, mushrooms, parmesan cheese

90

STEAKS AND SEAFOOD

US ANGUS BEEF TENDERLOIN 200g*

240

USDA PRIME ANGUS BEEF STRIPLOIN*

190

PAN SEARED SALMON

140

GRILLED JUMBO PRAWNS* (S)

190

GRILLED LOBSTER** (S)

295

TO SHARE*** (for 2 persons)

ROASTED CHATEAUBRIAND 450g

495

GRILLED SEAFOOD PLATTER (S)

450

CHOOSE 2 SIDES & 1 SAUCE FOR YOUR SHARING PLATTER

SIDES 30

MASHED POTATO
CREAMED SPINACH
ROASTED POTATOES
SAUTEÉD MUSHROOMS
GRILLED ASPARAGUS
FRENCH FRIES

SAUCES

ROSEMARY JUS
BÉARNAISE
SPICY GARLIC
LEMON BUTTER

Enhance your half board dining experience with the following:

*SUPPLEMENTS FOR GRILLS 75

**SUPPLEMENTS FOR LOBSTER 100

***SUPPLEMENTS FOR SHARING 150

DESSERTS

LEMON & BASIL TART (D)

Lemon curd, basil sorbet
crunchy meringue

60

CHEF TOBIAS'

CHOCOLATE VERRINE (N) (D)

Itakuja dark chocolate cremeux
caramel salted toffee foam
sacher sponge

65

LA BAIE SIGNATURE (N)

Coconut sponge, mango & passion fruit
mousse, caramelized banana compote

60

SEASONAL FRUITS

60

SORBET & GELATO (N) (PER SCOOP)

Vanilla, chocolate, strawberry
lemon, pineapple, mango

25