



Two Fish, One Glass

A simple symbol of sharing, a reminder that food is best enjoyed together. At BBG, the essence of the Italian coast is captured in every dish. From the gentle touch of the flame to the freshness of the sea, our cuisine celebrates simplicity, seasonality, and the joy of gathering. Each plate is crafted to be passed, savored, and shared; a reflection of life by the shore, where time slows, flavors deepen, and every meal feels like a celebration.

Antipasti

Fritto Misto (D, E, G, M, MO, SD, SF) · 120

Fried calamari, octopus, shrimp and baby zucchini, served with tartar sauce

Arancine Al Tartufo (D, E, G) · 90

Parmesan and truffle arancine with truffle sauce

Gamberi All'aglio (D, SF) · 110

Fresh prawns with chilli, parsley, confit lemon and garlic sauce

Tartare Di Manzo (D, E, G, M, R, SD) · 155

Wagyu beef tartare with smoked egg yolk, gherkins, shallots, chilli, chives and Parmesan chips, served with crispy bread

Carpaccio Di Manzo (D, G, R, SD) · 120

Wagyu beef carpaccio with rocket, shallot balsamic vinaigrette and Comté cheese

Parmigiana (D, V) · 90

Baked eggplant with tomato sauce, Parmesan cheese and basil

Insalate

Burrata (D, G, SD, TN, V, · 115 (125 g) · 280 (300 g)

Grilled confit peach, cherry tomato and pistachio pesto

Insalata di Polpo (C, MO, SD, SF) · 120

Slow-cooked octopus with celery, cherry tomato, Taggiasche olives, potato and lemon oil vinaigrette

Insalata Superfood (D, G, M, SD, TN) · 95

Kale, quinoa, beetroot, butternut squash, cherry tomato, feta cheese, toasted almonds, orange kernel, pumpkin seeds and date dressing

All dishes marked with CELERY (C) | DAIRY (D) | EGG (E) | FISH (F) | GLUTEN (G) | LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUT (P) | RAW (R) | SESAME (SE) | SEAFOOD (SF) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD) | TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG) | ALCOHOL (A) | SUSTAINABLY SOURCED

Consumption of raw or undercooked animal seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same. All prices are in AED and inclusive of applicable municipality fee, service charge & VAT.

Crudi

Ostriche (MO, R, SD)

Dibba 2 · 210 (half dozen) · 390 (dozen) 
Gillardeau 2 · 310 (half dozen) · 590 (dozen)
Served with shallot vinaigrette and lemon wedges

Caviale (D, E, F, G, R)

Osciетra (30 g) · 550
Royal Beluga (50 g) · 2,400
Served with blinis, shallots, chives, egg white, egg yolk and cream cheese

Tartare di Otoro (D, F, G, R) · 175

Otoro tuna, avocado, cream cheese and truffle dressing, served with crispy bread

Tartare di Gambero Rosso (F, R, SF) · 280

Sicilian red prawn tartare dressed with lemon-infused extra virgin olive oil and Maldon salt

Crudo di Scallop (M, MO, R, SD, SF, TN) · 180

Fresh scallops with passion fruit vinaigrette and toasted hazelnut

Branzino Carpaccio (F, R, SF) · 120

Seabass carpaccio with mandarin orange and grapefruit vinaigrette

Pasta

Orecchiette Pistachio Pesto (D, G, SD, TN, V) · 120

Fresh pistachio pesto and sundried tomato tartare

Rigatoni al Pomodoro (G) · 155

Fresh San Marzano tomato sauce and fried Sicilian aubergine

Mafaldine Wagyu (C, D, E, G, SD) · 165

Slow-cooked Wagyu brisket Bolognese

Tonnarelli alle Vongole (D, E, F, G, MO, SF) · 185

Clams and bottarga

Tonnarelli al Nero di Seppia (E, F, G, SF) · 195

Black ink sauce with squid

Mezzi Rigatoni Carbonara di Caviar (D, E, F, G, R, SF) · 320

Carbonara sauce topped with 15 g Osciетra caviar

Gnocchi Truffle (C, D, E, G) · 175

Parmesan sauce and black truffle

Fusilloni King Crab (D, G, MO, N, SF, TN) · 250

Cashew pesto and lemon king crab

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Il Banco del Pesce (D, G)

Fresh from the Display · Market price

Select your preferred catch of the day and let our chef prepare it to perfection: steamed, grilled, crudo, fried, or meunière

Piatti per la Famiglia

Grigliata di Pesce (D, F, MO, SF) · 550

Whole seabass, U5 prawns, squid, octopus and scallop, served with grilled vegetables

Tomahawk Wagyu (D) · 1,250

Australian Wagyu Kiwami MB9+ (1.3 kg)

Grigliata di Carne (D) · 590

Angus rib-eye MB5 (350 g), tenderloin Angus MB5 (250 g) and slow-cooked chicken, served with one side dish and sauce of your choice

Crudo di Mare (C, F, M, MO, R, SD, SF, TN) · 1,300

Lobster, Otoro tuna tartare, Dibba oysters size 2, seabass crudo, scallop crudo, king crab leg, Gambero Rosso, clams, mussels and octopus salad
Top up with Caviar Oscietra (30 g) (D, E) · 550

Cotoletta alla Milanese (D, E, G) · 450

Breaded veal, Milanese style (600 g)

Secondi

Branzino Filetto (D, F) · 230

Char-grilled seabass fillet with gremolata sauce

Gamberoni alla Griglia (D, SF) · 220

Grilled U5 prawns, served with gremolata sauce

Polpo Grigliato (C, D, MO, SF, TN) · 170

Grilled octopus with truffle mashed potatoes, tapioca chips and pistachio

Astice alla Brace (D, MO, SF) · 520

Grilled lobster with lemon sauce

Pollo Grigliato (C, D, SD) · 140

Grilled chicken with lemon and fresh herbs marinade, served with mashed potatoes and chicken jus

Costata di Angus Tagliata (D, SD) · 360

Australian char-grilled Black Angus rib-eye MB5+ (350 g), served with rocket salad, Parmesan, balsamic and demi-glace sauce

Contorni · 45 each

Triple-Cooked Fries (G, VG)

Broccolini with Toasted Garlic Chips and Lemon Sauce (D, V)

Creamy Spinach (D, V)

Mixed Green Salad (SD, VG)

Mashed Potatoes (D, V)

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Dolci

Tiramisù (D, E, G) · 60

Savoiardi biscuits, mascarpone cream and
Arabica coffee

Pannacotta al Caramello (D, E) · 60

Caramel pannacotta with orange-infused spuma

Zuppetta di Fragole (E, V) · 60

Strawberry macedonia, tomato meringue and
herb sorbet

Torta Caprese (D, E, TN, V) · 60

Flourless almond chocolate cake with vanilla ice
cream

Cannolo Ricotta (D, G, N, TN) · 60

Fried shell filled with sweet ricotta cheese

Baba Napoletano (D, E, G) · 60

Spongy cake with pineapple syrup and vanilla
Chantilly

Ice Cream & Sorbet (D, V) · 45

Three scoops, flavour of your choice

Gelato al Pistacchio (D, TN) · 120

Homemade pistachio gelato (500 g), served with
extra virgin olive oil and Maldon salt

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