



## 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, shallot balsamic vinaigrette and Comté cheese

**Parmigiana** (D, V) · 90

Baked eggplant with tomato sauce, Parmesan cheese and basil

**Vitello Tonnato** (F, R, D, E, SD, SF) · 130

Thinly sliced tender veal, served with tuna sauce, sundried tomato and whole capers

# Insalate

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

Grilled confit peach, cherry tomato and pistachio pesto

**Mozzarella di Bufala** (D, SD, V) · 145 (125 g)

Served with heirloom tomato, rocket salad and balsamic vinegar glaze

**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

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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 di Mare

## Ostriche <sup>(MO, R, SD)</sup>

Dibba 3 · 210 (half dozen) · 390 (dozen) 

Gillardeau 2 · 310 (half dozen) · 590 (dozen)

Served with shallot vinaigrette and lemon wedges

## Caviale <sup>(D, E, F, G, R)</sup>

Oscietra (30 g) · 550

Royal Beluga (50 g) · 2,400

Served with blinis, shallots, chives, egg white, egg yolk and cream cheese

## Tartare di Otoro <sup>(D, F, G, R)</sup> · 175

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

## Tartare di Gambero Rosso di Mazara <sup>(F, R, SF)</sup> · 280

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

## Branzino Carpaccio <sup>(F, R, SF)</sup> · 120

Seabass carpaccio with mandarin orange and grapefruit vinaigrette

# Pasta

## Orecchiette Pistachio Pesto <sup>(D, G, SD, TN, V)</sup> · 120

Fresh pistachio pesto and tomato topping

## Rigatoni al Pomodoro <sup>(G)</sup> · 155

Fresh San Marzano tomato sauce with fried Sicilian aubergine

## Mafaldine Wagyu <sup>(C, D, E, G, SD)</sup> · 165

Slow-cooked Wagyu brisket Bolognese

## Tonnarelli alle Vongole <sup>(D, E, F, G, MO, SF)</sup> · 185

Fresh homemade egg tonnarelli, sautéed clams, fresh herbs and bottarga

## Gnocchi Truffle <sup>(C, D, E, G)</sup> · 175

Freshly shaved Black truffle

## Fusilloni King Crab <sup>(D, G, MO, N, SF, TN)</sup> · 250

Cashew pesto, lemon king crab, damerino tomato and aged glazed vinegar

## Tonnarelli Cacio e Pepe <sup>(D, G, E, V)</sup> · 150

Sauce of aged Pecorino Romano and freshly cracked black pepper

## Calamarata Polpo <sup>(E, G, C, SF, F, M)</sup> · 190

Slow cooked octopus ragu with San Marzano tomato

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# Il Banco del Pesce <sup>(D, G)</sup>

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** <sup>(D, F, MO, SF)</sup> · 550

Whole seabass, U5 prawns, squid, octopus served with one side dish of your choice

**Filetto ai Funghi** <sup>(D, C)</sup> · 450

Angus Fillet MB5+ (500 g), served with veal mushroom jus, roasted baby potato, baby carrots and grilled broccolini

**Tomahawk Wagyu** <sup>(D)</sup> · 1,250

Australian Wagyu Kiwami MB9+ (1.3 kg) served with one side dish of your choice

**Crudo di Mare** <sup>(C, F, M, MO, R, SD, SF, TN)</sup> · 1,300

Lobster, Otoro tuna tartare, Dibba oysters size 3, seabass crudo, king crab leg, Gambero Rosso, clams, mussels and octopus salad

Top up with Caviar Oscietra (30 g) <sup>(D, E)</sup> · 550

**Cotoletta alla Milanese** <sup>(D, E, G)</sup> · 450

Breaded veal, Milanese style (600 g)

# Secondi

**Branzino Filetto** <sup>(D, F)</sup> · 230

Char-grilled seabass fillet with gremolata sauce

**Gamberoni alla Griglia** <sup>(D, SF)</sup> · 220

Grilled U5 prawns, served with gremolata sauce

**Polpo Grigliato** <sup>(C, D, MO, SF, TN)</sup> · 170

Grilled octopus with truffle mashed potatoes, tapioca chips and pistachio

**Astice alla Brace** <sup>(D, MO, SF)</sup> · 520

Grilled lobster and green salad served with lemon sauce

**Pollo Grigliato** <sup>(C, D, SD)</sup> · 140

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

**Costata di Angus Tagliata** <sup>(D, SD)</sup> · 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** <sup>(G, VG)</sup>

**Broccolini with Toasted Garlic Chips and Lemon Sauce** <sup>(D, V)</sup>

**Creamy Spinach** <sup>(D, V)</sup>

**Mixed Green Salad** <sup>(SD, VG)</sup>

**Mashed Potatoes** <sup>(D, V)</sup>

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# Dolci

## Tiramisù <sup>(D, E, G)</sup> · 60

Savoardi biscuits, mascarpone cream and Arabica coffee

## Pannacotta al Caramello <sup>(D, E)</sup> · 60

Caramel pannacotta with orange-infused spuma

## Torta Caprese <sup>(D, E, TN, V)</sup> · 60

Flourless almond chocolate cake with vanilla ice cream

## Baba Napoletano <sup>(D, E, G)</sup> · 60

Spongy cake with pineapple syrup and vanilla Chantilly

## Maritozzo <sup>(D, G, E, TN)</sup> · 60

Soft brioche bun filled with vanilla custard and Chantilly served with gianduja sauce

## Crostata al Limone <sup>(D, G, E, TN)</sup> · 75

Vanilla tart filled with Amalfi lemon marmalade, lemon cream finished with meringue

## Ice Cream & Sorbet <sup>(D, V)</sup> · 45

Three scoops, flavour of your choice

## Gelato al Pistacchio <sup>(D, TN)</sup> · 120

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

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