

## **Chef's recommendations**

### **Sailor's Beach Café**

- Starter:** Arabic Mezza Platter
- Description: Hommous,moutable,tbouleh.Oriental salad,vine leaves,lamb kibbe and cheese sambousak.
- Main course:** Touch of Thai
- Description: Chili chicken curry served on banana leave with with coconut fragrant rice & lemon grass chopsticks.
- Dessert:** Date Sundae
- Description: Signature dessert dish of Hilton Fujairah Resort. Date cakes topped with vanilla ice cream & chocolate fudge sauce & nuts.

### **Neptunia**

- Starter:** Mediterranean
- Description: Grilled vegetables tart with cherry mozzarella & tomatoes, accompanied with marinated prawns, served with pesto dressing & balsamic drizzle.
- Soup:** Red Velvet
- Description: Red pepper & basil soup with thyme croutons.
- Main course:** Neptunia Sea food platter
- Description: Grilled half lobster, hammour, prawns & greek style fried calamari served with remoulade dip & steamed rice.
- Dessert:** Pannacotta
- Description: With strawberry compote & passion fruit sauce

### **Octavia**

- Bistro classics:** Steak and coffee rub

Description: Signature dish bistro dish. Chef's own creation of chilled grass fed Australian rib eye beef, rubbed with Arabic coffee mix & cracked pepper. Served on a sizzler with house gravy, baked potatoes, mushrooms & grilled tomato.

**Bistro classics:** Healthy options

Description: Rosemary & thyme marinated, baked chicken breast on a bed of roasted pepper & egg plant, served with coriander pesto.

### **Digestives**

Cognac deluxe