

# ACCENTS

## RESTAURANT & DELI

### STARTERS

French Onion Soup (D, G) 40  
Traditional French soup prepared with beef stock and onions served with Melba toast

Tom Kha Gai (G) 40  
Thai coconut soup with chicken and Thai herbs

BBQ Short Ribs (G) [Contains Alcohol] 75  
Toasted sesame, scallion, Bourbon whisky BBQ sauce

Warm Octopus Salad (D) 80  
Fennel and cauliflower puree, saffron potato, Kalamata olives

Thai Prawn Spring Roll (G) 50  
Sweet chilli, pickled vegetables

Cold Mezze (D, G, N, V) 60  
Pita bread

Accents Crostini (D, G, N) 55  
Burratina cheese, marinated tomatoes, Kalamata olives, balsamic caviar, pesto

### SALADS

Mesclun Salad (D, N, V) 50  
Pears, apple, walnut, honey mustard, orange segments

Somtam Salad (G, N) 65  
Shredded green papaya, snake beans, tomato, peanuts, crispy tamarind shrimps

Caesar Salad (D, G) 65  
Romaine lettuce, Parmigiano cheese, chicken, anchovies, croutons

### ★ Accents News

#### WE BRUNCH

Every Friday from 13:00 to 16:00

AED 299 Soft Beverage Package  
AED 350 House Beverage Package  
AED 399 Sparkling Package

#### WE MEAN BUSINESS

Join us for an express business lunch and enjoy the delicious dishes available throughout the menu with amazing Dubai Marina views.

2 Course Set-Menu for AED 95

3 Course Set-Menu for AED 130

### MAINS COURSES

Butter Chicken (D, G, N) 95  
Naan, mango pickle, poppadum, steamed rice

Grilled Whole Corn Fed Baby Chicken (G) 135  
Marinated with Thai herbs and served with steamed jasmine rice, sambal, cucumber chili dip

Dan Dan Noodles (G, N) 95  
Topped with spicy chicken braised with Sichuan chili sauce

Aromatic Thai Green Curry (G)  
Thai baby aubergine, fragrant jasmine rice

With Chicken 80  
With Prawns 95

Pan Seared Chilean Seabass (D, G) 150  
Sautéed red spinach, creamy tomato barley, lemon croquette, lemon curd

Smoked Tiger Prawns 135  
Wrapped with veal pancetta served with Spanish Paella, paprika orange gel

Dover Sole Meuniere (D, G, N) 150  
Hazelnut butter, broccolini, new potatoes

Spicy Shanghai Beef Tenderloin (G) 120  
Black bean, bamboo shoot, sugar snaps, oyster mushroom, steamed jasmine rice

### BEIJING DUCK

Traditionally Served in Three Courses (G, D)

Crispy skin with pancakes, cucumber, leeks and cantaloupe melon

Wok fried duck meat with crispy lettuce

Duck broth with coriander and Chinese cabbage

125 half 195 full

### FROM THE GRILL

Arabic Mixed Seafood Grill (G) 160  
Prawns, calamari, octopus, fish fillet, Tahini sauce, onion salad

Arabic Mixed Meat Grill (D, G) 140  
Lamb chops, shish taouk, lamb kofta, beef kofta, hummus, tabouleh

Herb Crusted Rack of Lamb (D, G) [Contains Alcohol] 145  
Jerusalem artichoke puree, vegetable cannelloni, cinnamon red wine sauce

Grilled Beef Tenderloin [Contains Alcohol] 170  
Charred baby gem, spring vegetables, parsley puree, port wine jus

Grilled Beef Rib Eye (D, G) 160  
Dauphinoise, mizuna, confit tomato, béarnaise sauce

### SIDE DISHES

French fries (V) 20  
Sautéed broccolini (V) 25  
Seasonal steamed vegetables (V) 20  
Sautéed wild mushrooms (V) 25  
Jasmine fried rice (G, V) 20

### PASTA, PIZZA, RICE

Pizza Parma Ham (D, G) [Contains Pork] 75  
Burrata cheese, rocket salad

Pizza Marina (D, G) 80  
Prawns, calamari, Kalamata olives, parsley

Pizza BBQ chicken (D, G) 70  
BBQ sauce, corn, jalapeno, cherry tomato

Pizza Margherita (D, G, V) 60  
Tomato, buffalo mozzarella, basil

Spaghetti Bolognese (D, G) 80  
Beef ragout, tomato sauce

Penne Arrabbiata (G, V) 70  
Spicy tomato sauce, kalamata olives, capers, arugula

Linguini pasta with Pesto (D, G, N, V) 70  
Green beans, potato

Linguini pasta with Prawns (D, G) [Contains Alcohol] 115  
Spicy tomato sauce, yuzu zest, white wine

Risotto of Butternut Pumpkin and Marjoram (D, V) 95  
Confit pumpkin, coconut cream

### DESSERTS

Banoffee Pot (D, G, V) 45  
Dulce de leche, biscuit, cocoa nibs, chocolate ganache, served with caramelized banana

Lemongrass Crème Brulee (D, G, N, V) 40  
Exotic flavor of Lemongrass brulee to perfection, served with pistachio biscotti

70% Dark Chocolate Raspberry Ripple Mousse (D, V) 40  
Raspberry coulis, fresh raspberries

Peanut Butter Sundae (D, G, N, V) 40  
Peanut butter ice cream, salted peanut brittle, white chocolate chips

Seasonal Sliced Fruit Platter 45  
Assortment of five types

Selection of Ice cream and Sorbets (D) 12 per scoop

Cheese Platter (D, G, N, V) 70  
Assortment of five types of artisanal cheese  
Served with crackers, Grapes, Nuts, homemade chutney, Kalamata olives

