

WHILE YOU DECIDE

*** EDAMAME** V 25

Choice of Steamed
or Fried in Chili Sauce

*** PADRON PEPPERS** 35

Chorizo Sauce

CRUDOS & SALADS

*** FRESHLY SHUCKED OYSTERS** GF - A

6 or 12 Pcs 225 or 440

Served with Lemon, Tabasco
& Mignonette Sauce

HAMACHI CRUDO N - A 85

Ponzu, Pistachio, Shallot Rings & Olives

MAHI MAHI CEVICHE GF 80

Mango, Red Chili, Capsicum
& Papaya Salad

TOMATO SHRIMP CEVICHE N - GF 90

Octopus, Celery, Caperberries
& Pink Peppercorn

ENDIVE & GRAPE SALAD V - GF - N 75

Gorgonzola, Pear, Pecan Nuts
& Honey Mustard Vinaigrette

ARUGULA SALAD V - GF - N 65

Squash, Quinoa, Feta Cheese, Pepitas
& Yuzu Vinaigrette

LITTLE GEM CAESAR V 80

Soft Organic Egg, Garlic Crouton
Parmigiano Reggiano, Poblano Dressing
Add Shrimps 105 or Chicken 95

*** OCTOPUS SALAD** N 95

Romesco, Fresh Chickpeas, Olives
Almonds & Salicornia

*** BURRATA CAPRESE** V - GF - N 85

Heirloom Tomatoes, Quinoa
Balsamic & Pesto

SCAPE

RESTAURANT & BAR

TO START WITH

FISH SOUP ^A 85

Baguette Crostini & Saffron Rouille

BAJA STYLE TACOS 75

Crispy Battered Fish, Pico De Gallo
Sour Cream & Avocado

* COLD SEAFOOD TOWER FOR 2 595

Prawns, Oysters, Lobster, Scallops
with Dipping Sauces

*PLANCHA SEARED SEAFOOD TOWER FOR 2 595

Mussels, Prawns, Lobster, Scallops
with Dipping Sauces

FROM THE OVEN

WILD MUSHROOM PIZZA ^V 95

Caramelized Onion, Goat Cheese
Arugula & Truffle Oil

MEDITERRANEAN PIZZA ^{V - N} 85

Pesto, Feta Cheese, Capsicum, Spinach
Zucchini Shavings & Olives

PIZZA BIANCA 90

Dill Cream, Smoked Salmon
Avocado & Capers

ON THE SIDE

* MIXED SALAD ^{V - GF} 35

* TRUFFLED FRIES ^V 35

* GREEN BEANS ^{V - GF} 35

* SWEET POTATO FRIES ^V 35

SCAPE

RESTAURANT & BAR

MAIN COURSE

PAN ROASTED MUSSELS ^A 145

Sake Broth, Scallion & Charred Lime

* WHOLE LOBSTER ^A 350

Wild Rice Succotash & Garlic Butter

LINE CAUGHT SEA BASS ^{GF} 170

Seasonal Vegetables, Herb & Lemon Butter

KING CRAB & PRAWN SLIDERS 125

Homemade Sweet Chilli Sauce
& Plantain Crisps

WAGYU BURGER SLIDERS 125

Beaufort Cheese, Old Fashion Mustard
Onion Jam, Brioche Bun

CRISPY BABY CHICKEN ^A 165

BBQ Miso, Carrot & Ginger Purée

* ANGUS BEEF TAMPIQUEÑA 245

Crispy Shallots, Mushroom Shavings
Chimichurri & Truffle Fries

* PRIME RIBEYE 225

Potato with Comté Cheese
& Green Peppercorn Sauce

KOREAN SPICED LAMB CHOPS 195

Mash, Baby Eggplant & Piquillo Pepper Salsa

TOFU & EGGPLANT ^{V - N} 140

Fried Baby Eggplant, Spicy Soy Glaze
& Tofu Espuma

DESSERT

BROKEN LEMON TART ^N 65

Blueberry, Almond Crumb
& Lemon Meringue

MASCARPONE CHEESECAKE ^N 65

Strawberry & Seasonal Berry Compote

SALTED CARAMEL SUNDAE 65

Candy Popcorn, Chocolate Brownie
& Vanilla Whipped Cream

CHOCOLATE POT DE CRÈME ^N 65

Croissant Tuile & Peanut Mousse

WHITE CHOCOLATE SEMIFREDDO ^N 65

Caramel Sauce, Candied Hazelnut & Mango

^{GF} 65

Summer Apricots & Thyme Ice Cream

SEASONAL SORBET TRIO ^{GF} 60

Soft Meringue & Fruits

DIGESTIVES

30 ml

DON JULIO 1942 215

JOSE CUERVO RESERVA DE LA FAMILIA 140

LIMONCELLO 85

KAHLUA 90

BAILEY'S 90

ARMAGNAC 115

CASTARÉDE BAS NAPOLEON 15 YRS 115

COGNAC RÉMY MARTIN XO 195

60 ml

TAWNY PORT 150

GRAHAM'S 10 YRS

60 ml

MUSCAT BEAUME-DE-VENISE 120

DOMAINE DE COYEUX 2007

**Dishes marked with * are not included in
the Jumeirah Flavours Offer
& Jumeirah Sirius Dining Offer**

DIETARY INFORMATION

Please inform us of any allergies or dietary
requirements before ordering

A - Contains Alcohol GF - Gluten Free

N - Contains Nuts V - Vegetarian

All meat is Halal certified.

All prices are in AED and inclusive of
10% service charge and 10% municipality fee