



DINNER MENU

seafood bar

chilled shellfish tower ^{Raw, Sh, G}

dressed alaskan king crab, scallops, prawns, oysters, lobster 700

oysters on the half shell ^{Raw, Sh}

served with hk mignonette 150

oysters ^{Raw, Sh}

jalapeno, cucumber dill "fire & ice" 150

appetizers

citrus cured ocean trout ^{D, S}

pea purée, cucumber, salmon roe 100

seared scallops ^{S, G, D}

celeriac purée, veal bacon lardons, pickled apple 150

steak tartare ^{Raw, S, G}

wagyu beef, gherkin gel, pickled shallot, confit egg yolk 135

wagyu meatballs ^{G, D}

wagyu beef, slow roasted tomato sauce, soft polenta, parmesan cheese, fresh basil 105

sheep's milk ricotta gnudi ^{G, D}

morels, peas, sage brown butter 95

chicken liver parfait ^{A, G, D}

grape apple chutney, brioche 85

hell's kitchen pumpkin risotto ^{D, Sh}

butter poached lobster, crispy sage 150

salads

zaatar roasted cauliflower ^{G, D, N, V}

pomegranate, yoghurt, pistachio 85

prawn cocktail ^{Sh, G}

pink grapefruit, pink peppercorns, frisée lettuce, cucumber 125

caesar salad ^{D, S, G}

parmesan cheese, horseradish, garlic croutons, lemon zest 85

w/ grilled chicken 110

w/ prawns 130

burrata & heirloom tomato salad ^{D, V}

roasted beets, truffle cream & honey mustard dressing 90

(S) seafood, (Sh) shellfish (N) nuts, (D) dairy, (G) gluten
(A) alcohol, (V) vegetarian, (VG) vegan, Raw



mains

beef wellington ^{G, D, A}

potato purée, glazed root vegetables, red wine jus 295

chickpea tikka curry ^{G, V}

phulka bread, pilaf rice, pickles 140

jidori chicken ^{G, D, N}

spinach, parmesan, basil pesto, saffron barley risotto, harissa 185

pan fried red snapper ^{G, D, Sh}

roasted beetroot, pink grapefruit dressing, basil 160

halibut ^{D, Sh}

braised oxtail, gem lettuce, wild mushrooms, pearl onions 220

filet mignon ^D

220g black angus beef, spinach purée, oven dried tomato, fine herb salad 260

new york strip ^D

300g wagyu beef, glazed maitake mushrooms, shishito peppers 325

tomahawk steak ^{D, S}

1.2kg wagyu beef, bearnaise sauce, pomme purée 800

spiced lamb loin ^{G, D}

eggplant, apricot couscous, tzatziki 200

sides

truffle macaroni & cheese ^{G, D} 45

potato purée ^{D, V}

herb butter 45

hell's kitchen creamed spinach ^{D, G, V}

butter fried egg 45

beer battered onion rings ^{G, D, A}

butter milk, parmesan 45

koffmann's triple cooked chips ^V 45

rainbow-colored carrots ^{D, V}

saffron vinaigrette, whipped ricotta 45

grilled broccolini ^{D, V}

ponzu emulsion, sunflower seeds 45

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Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT
Caesars Palace Dubai cannot guarantee that products are allergen-free or have been produced in an allergen-free environment.
If you have any concerns regarding food allergies, please alert your server prior to ordering.
Consuming raw seafood, shellfish and eggs may increase risk of foodborne illness



desserts

sticky toffee pudding ^{G, D}

warm toffee sauce, crumble, vanilla ice cream 65

citrus tart, lime zest, italian meringue ^{G, D, N, V}

raspberry sorbet 65

baked alaska ^{G, D, N, V, A}

chocolate, vanilla sponge, strawberry sorbet 70

knickerbocker glory eton mess ^{G, D} 65

strawberries, chantilly cream

coconut white chocolate panna cotta ^{G, D, A}

champagne poached fruit, mango sorbet 65

dessert cocktails

tiramisu martini

coffee, kahlúa, frangelico, mascarpone 80

cheesecake martini

limoncello, galliano, mascarpone, meringue, lemon 80

espresso martini

ketel one vodka, kahlúa, fresh espresso 80

hot beverages

coffees

espresso, ristretto 30

americano, double espresso 35

cappuccino, latte, iced latte, iced americano 40

teas

english breakfast, earl grey, jasmine, moroccan mint, chamomile 40



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