

STARTER

DIBBA BAY OYSTERS (SF)
6PC - 135 | 12PC - 250
Black Pepper Mignonette, Lemon, Tabasco

SOUP OF THE DAY 48

BEEF CARPACCIO (G, D, N) 85
Mushroom Duxelles, Toasted Hazelnut,
Parmesan Chips, Truffle Ponzu, Crouton

**LAKEVIEW SIGNATURE
PRAWN COCKTAIL (G, D, SF) 90**
Poached Gulf Prawn, Lobster and
Crab Mayonnaise

**CHICKEN LIVER AND
FOIE GRAS PARFAIT (A, G, D, N) 75**
Apple and Walnut Salad, Apple Sauce,
Toasted Sourdough

SALMON CARPACCIO (G, D, S) 80
Cured Salmon, Shallot, Mandarin & Lemon
Vinaigrette, Whole Grain Crouton

DINGLEY DELL SCOTCH EGG (G, D, E, PORK) 75
Soft Poached Organic Hens Egg, Dingley Dell Pork
Mince, Piccalilli, Celeriac Remoulade

CHARGRILLED FREMANTLE OCTOPUS (S) 115
Padron Peppers, Avocado, Kalamata Olive Sauce

PORK BELLY POPCORN (G, N, PORK) 65
Battered Pork Belly, Soy and Honey Sauce,
Chicharon, Sesame

BURRATA WITH FIGS (V, G, D, N) 82
Aged Balsamic, Toasted Hazelnut,
Truffle Honey, Sourdough

CRAB CAKE (D, G, N, SF) 85
Crumbed Crab Cakes, Avocado, Grapefruit,
Fennel Salad

CRISPY SHRIMP BAO (D, G, N, SF) 85
Tempura Shrimp, Sriracha Mango Mayo,
Deep Fried Bao, Asian Slaw

SEAFOOD

PAN SEARED COD FILLET (D, S, SF) 140
Curried Veloute of Mussel, New Potato, Wilted
Spinach

GRILLED SALMON FILLET (D, G, SF) 135
Slow Cooked Leek & Potato,
Lobster Bisque, Grilled Jumbo Asparagus,
Crispy Leeks, Herb Oil

PAN SEARED SEA BASS (D, G, S) 120
Crushed Potato with Kalamata Olives,
Sun Dried Tomato Tapenade, Parsley Sauce,
Black Olive Soil, Charred Lime

FROM THE GRILL

CLASSIC FRENCH "STEAK FRITES" (D)
Skin on Fries, Béarnaise, Roasted Garlic
USDA Tenderloin 250 gm **185**
USDA New York Strip 250 gm **165**
USDA Rib Eye 300 gm **220**

GRILLED LAMB CHOP "NIÇOISE" (E, S) 145
Cherry Tomato, French Green Beans, Olive,
New Potato, Quail Egg, Anchovy, Lemon And
Rosemary Dressing

BBQ PORK RIBS (G, D, PORK)
HALF RACK 125 | FULL RACK 195
Sweet Potato Fries, Apple and
Fennel Salad, Coleslaw

**CORN FED "SPATCHCOCK" BABY
CHICKEN (G, D) 135**
Grilled Asparagus, Piperade, Split Chicken
Jus, Lemon

Lakeview

SALAD

LAKEVIEW CAESAR SALAD (G, D, S) 65
Baby Gem Lettuce, Pickled White Anchovy,
Parmigiano Reggiano, Crouton, Veal Bacon,
Caesar Dressing

ADD Corn Fed Chicken Breast 18
ADD Sautéed Prawn (SF) 27
ADD Salmontini Smoked Salmon (S) 25

CRAB, AVOCADO & APPLE SALAD (D, N, SF) 86
Picked White Crab, Dill Crème Fraîche, Baby Gem,
Avocado, Cucumber, Baby Radish, Caramelized
Pecan Nuts

POKE BOWL 105 (G, S)
Choice of Yellow Fin Tuna / Salmon / Tofu
White Rice / Brown Rice
Unagi Sauce, Edamame, Daikon,
Shiso Leaves, Pickled Turnip, Pickled Ginger

CRISPY CONFIT DUCK SALAD (G, N) 85
Mangetout, Bean Sprouts, Carrot, White Radish, Leek,
Cucumber, Sesame Seeds, Red Chili, Mint and
Cucumber Salad, Bok-choy Hoisin Dressing

GREEN GOODNESS BOWL (D, V) 75
Homemade Falafel, Fenugreek Roasted Pumpkin,
Smashed Avocado, Sunflower Seed, Pickled
Beetroot, Hummus, Fennel and Rocket Salad, Zaatar
Vinaigrette

PRAWN POMELO (G, N, SF) 80
Rocket Leaves, PomeLO, Edamame, Cucumber,
Soy Vinaigrette, Grilled Prawns, Crispy Onions

MARKET SALAD (V, G) 80
Endive, Apple, Beetroot, Chargrilled Corn, Carrot,
Asparagus, Mixed Green, Avocado, Fried Onion,
Honey Mustard Dressing

CLASSICS

ALL DAY ENGLISH BREAKFAST (G, D, PORK) 82
Two Eggs Cooked Any Style, Grilled Tomato,
Portobello Mushroom, Hash Brown, Baked Beans,
Pork Bacon, Cumberland Pork Sausage,
White Toast

**LAMB ROGAN JOSH SHEPHERD'S PIE
(D, G, N) 125**
Kashmir Spiced Aromatic Lamb, Celeriac,
Sweet Potato, Topped with Mashed Potato
and Served with Paratha and Kachumber Salad

LAKEVIEW FISH & CHIPS (G, D, S) 95
Battered Fried Cod, Crushed Minted Peas, Malt
Vinegar, Tartar Sauce, French Fries

VEAL MILANESE (G, D) 135
Datterino Tomato, Rocket Salad,
Truffle Fries

BRAISED OX CHEEK (A, G, D) 145
Baked Bone Marrow, Horseradish Pomme Purée,
Truffle Honey Baby Carrots and Parsnip,
Crispy Onion Rings

SEAFOOD "ROYAL" (A, D, S, SF) 115
Salmon, Cod, Smoked Mussel, Lobster, Potato Crust,
Minted Peas, Dill Béchamel

**DRY AGED DINGLEY DELL
PORK CHOP (G, D, PORK) 165**
Apple Mustard Sauce, Fennel and Apple Salad

A - Alcohol, Pork, V - Vegetarian, G - Gluten, D - Dairy, N - Nuts,
E - Egg, S - Seafood, SF - Shellfish

SANDWICH

LAKEVIEW CLUB SANDWICH (G, D, E) 85
Corn Fed Chicken Breast, Gem Lettuce, Veal Bacon, Fried
Egg, Tomato, Cheddar Cheese, Mayonnaise, French Fries

ANGUS BEEF BURGER (G, D, E) 95
Angus Patty, Spiced Tomato Chutney, Fried Egg, Veal
Bacon, Onion Marmalade, Tomato, Cheddar, Crispy Fried
Onion, Pickles, French Fries

CHICKEN PARMIGIANO SUB (G, D, N) 85
"Local" Burrata, Tomato Fondue, Basil Pesto,
Rocket Leaves, French Fries

"PORCHETTA" BLT SANDWICH (G, D, PORK) 92
Pork Belly, Smoked Bacon, Prosciutto, Avocado,
Garlic Aioli, Tomato, Gem Lettuce, Grana Padano
Parmesan, French Fries

CRUSHED AVOCADO TOAST (V, G, D, N) 65
Labneh, Chimichurri, Toasted Almond,
Pomegranate Dressing, Toasted Sour Dough
ADD Salmontini Smoked Salmon (S) 25
ADD Two Poached Eggs (E) 16

STEAK SANDWICH (G, D) 95
Angus Striploin, Focaccia, Gem Lettuce,
Spiced Tomato Chutney, Béarnaise,
Beef Tomato, French Fries

Gluten Free Bread Option Available Upon Request

Pasta

VONGOLE LINGUINE (A, G, SF) 120
Clams, Parsley, Garlic, Lemon Zest,
Cold Pressed Olive Oil

**"SIGNATURE" CANADIAN LIVE LOBSTER LINGUINE
(G, D, SF) 210**
Butter Poached Canadian Lobster Tail and Claw, Sugo Di
Pomodoro, Confit Tomato Petals, Basil and Chervil Oil

**BRAISED WAGYU BEEF AND
SPINACH RAVIOLI (G, D, N) 125**
Sugo Di Pomodoro, Confit Tomato Petals, Truffle Burrata
Cheese, Pecorino, Basil, Oregano

GLOVE CLUB

SRI LANKAN PRAWN CURRY (G, D, N, SF) 98
Coconut Rice, Onion Salad, Curry Leaves, Paratha Bread

MATTAR PANEER (D, G, N, V) 85
Cottage Cheese, Green Peas, Makhani Gravy,
Paratha, Pilau Rice, Onion Laccha

BUTTER CHICKEN (G, D, N) 98
Basmati Rice, Paratha, Poppadum, Onion Laccha

CHICKEN TIKKA SKEWERS (G, D) 85
Paratha, Mint Chutney, Masala Fries

NASI GORENG (N, E, SF) 90
Indonesian Fried Rice, Prawn Satay,
Chicken Wings, Fried Egg, Asian Pickles

SINGAPORE NOODLES (G, D, SF) 95
Egg, Shrimp, Chicken, Bok Choy, Madras Curry
Powder, Snow Peas, Fried Onion

SIDES

FRENCH FRIES (V) 35

TRUFFLE FRIES, PARMESAN (V, D) 48

SWEET POTATO FRIES (V) 45

POMME PURÉE (V, D) 35

JASMINE RICE (V) 30

ASPARAGUS (V) 35

**BROCCOLINI, CITRUS OLIVE OIL,
ALMOND (V, N) 35**

CREAMED SPINACH (V, D) 35

CHAMPAGNE & SPARKLING

	GLS	BTL
MOËT & CHANDON IMPERIAL BRUT, FRANCE Pinot Noir, Pinot Meunier, Chardonnay	165	810
PROSECCO DOC ZONIN, ITALY Glera	64	305

Wines

	GLS	BTL
WHITE WINES		
'DR L' QBA, DR. LOOSEN, MOSEL, GERMANY Riesling	65	305
BENI DI BATASIOLO, GAVI DOCG, ITALY Cortese	70	330
NATURALYS, GÉRARD BERTRAND, PAYS D'OC FRANCE Sauvignon Blanc	55	255
LA CAVE DE LUGNY ' LES FLORIÈRES', MÂCON-VILLAGES, FRANCE Chardonnay	75	355
OYSTER BAY, MARLBOROUGH NEW ZEALAND Sauvignon Blanc	80	380
ROSÉ WINES		
LOVE BY LEOUBE, CÔTES DE PROVENCE, FRANCE Côtes de Provence Blend	80	380
PALE ROSÉ, BLOSSOM HILL, CALIFORNIA, USA Rosé Blend	50	230
RED WINES		
CHÂTEAU LAGRANGE, LES TOURS, BORDEAUX SUPÉRIEUR Bordeaux Blend	75	335
CHIANTI CLASSICO DOCG, ROCCA DELLE MACIE, ITALY Sangiovese, Merlot	85	405
FAMILLE PERRIN, VENTOUX, SOUTHERN RHÔNE, FRANCE Carignan, Cinsault, Grenache, Syrah	50	230
MARQUES DE CASERES, CRIANZA, RIOJA, SPAIN Tempranillo, Garnacha Tinta, Graciano	70	330
SANTA JULIA, RESERVA, MENDOZA, ARGENTINA Malbec	60	280

SMOOTHIES

GREEN MACHINE Spinach, Celery, Broccoli, Mango, Banana & Pineapple	38
ACAI KICK Banana, Mango, Acai Berry & Blueberry	38
MANGO PARADISE Mango, Passionfruit & Pineapple	38
CARIBBEAN KISS Melon, Strawberry & Mango	38
STRAWBERRY SPLIT Strawberry, Banana, Papaya & Cherry	38
RASPBERRY LOVE Raspberry, Blueberry & Banana	38
TROPICOLADA Coconut, Pineapple & Banana	38

BEERS & CIDERS

DRAUGHT	1/2 PINT	PINT
HEINEKEN	34	50
ASAHI	35	54
STELLA ARTOIS	35	53
PERONI	37	55
MORETTI	34	50
AMSTEL LIGHT	34	50
HOEGAARDEN	34	52
GUINNESS	38	58
STRONGBOW	34	50
KINGFISHER	34	50

BOTTLED BEERS

HEINEKEN	40
AMSTEL LIGHT	40
CORONA	45

CIDERS

SAVANNA	44
KOPPARBERG (STRAWBERRY & LIME/MIXED BERRIES)	64
MAGNERS	64

SIGNATURE COCKTAILS

BUBBLE GIN Gin, Sparkling Wine, Grape Fruit, Orgeat Syrup	68
PASSIFLORA LEMONADE White Rum, Dark Rum, Pineapple Juice, Passionfruit Purée, Lemonade	68
LAKEVIEW FAVOURITE Gin, Green Apple, Basil, Tonic Water	68
GRASS COOLER Vodka, Ginger, Mint Leaves, Orgeat Syrup, Bitter Lemon	68
SWEET MEXICO Tequila, Creme de Casis, Apple Juice, Sweet & Sour, Ginger Ale	68
CINNAMON TWIST Vodka, Triple Sec, Cinnamon Syrup, Sweet & Sour	68
ORANGE MIST Campari, Triple Sec, Sparkling Wine, Orange Juice	68

CLASSIC

PIMM'S CUP/JAR Pimm's, Lemonade, Cuts Fruits	61 / 140
MAI TAI White Rum, Dark Rum, Triple Sec, Orgeat Syrup, Lime Juice	58
COSMOPOLITAN Vodka, Triple Sec, Cranberry Juice, Lime Juice	58
NEGRONI Gin, Campari, Sweet Vermouth	58
OLD FASHIONED Bourbon Whiskey, Bitters, Sugar	58

A - Alcohol, Pork, V - Vegetarian, G - Gluten, D - Dairy, N - Nuts, E - Egg, S - Seafood, SF - Shellfish

MOCKTAILS

MINT COOLER Mint, Apple, Cucumber, Lemon	38
PARADISE Passionfruit, Lemon, Sprite	38
GINGER FIZZ Pineapple, Ginger, Lemongrass, Passionfruit, Ginger Ale	38
D@CREEK Passionfruit, Mango, Grapefruit, Lemon, Lemonade	38
DRAGON BERRY Dragonfruit, Berries, Orgeat, Pineapple, Ginger Ale, Cordial	38

FRESH JUICE

	SML	LRG
ORANGE	30	42
MANGO	30	42
PINEAPPLE	30	42
LEMON MINT	30	42
WATERMELON	30	42

WATER

	SML	LRG
EVIAN STILL / SPARKLING	25	35
AQUAFINA STILL	12	22

SOFT DRINKS

PEPSI, PEPSI DIET	21
MIRINDA	21
7UP, 7UP DIET	21
TONIC	21
SODA	21
GINGER ALE	21
GINGER BEER	29
RED BULL	42

NEWBY TEA

30
ENGLISH BREAKFAST
EARL GREY
JASMINE
GREEN TEA
HERBAL INFUSION

COFFEE

ESPRESSO	25
DOUBLE ESPRESSO	28
AMERICANO	28
CAPPUCCINO	30
LATTE	30



GEE TIME



GRILLED EDAMAME (V) 48

Himalayan Rock Salt or Chili Garlic Sauce

CHICKEN WINGS (G, D)

1/2KG - 58 | 1KG - 98

Truffle Hot Sauce, Celery, Carrot, Blue Cheese Dip

MINI SLIDERS (G) 65

Braised Angus Beef Brisket, Spiced Tomato Chutney,
Crispy Onion, Asian Slaw

NACHOS (G, D) 65

Tortilla Chips, Cheddar Cheese, Chili Con Carne,
Sour Cream, Guacamole, Pico De Gallo
Vegetarian Option Available

VEGETABLE SAMOSA (V, G) 40

Spicy Indian Green Peas, Potato, Mint Chutney

CRISPY SHRIMP BAO (SF, N, G, D) 85

Tempura Shrimp, Sriracha Mango Mayo,
Deep Fried Bao, Asian Slaw

CRISPY CALAMARI (G, D, S) 78

Curry Leaves, Fried Garlic, Red Chili,
Curried Lemon Aioli

CHEESE PLATTER (G, D, N) 75

Assorted Cheese, Ballymaloe Relish, Nuts, Crackers,
Jam, Salad Bread

SHORT RIB CROQUETTE (G, D, N) 75

Pickled Walnut Aioli, Padron Peppers

A - Alcohol, P - Pork, V - Vegetarian, G - Gluten, D - Dairy,
N - Nuts, E - Egg, S - Seafood, SF - Shellfish



VEG THALI (V, D, G)

AED 120 | DC & Villa Member AED 95

Poppadum, Pickle, Cucumber Laccha
Dahi Bhalla, Punjabi Samosa,
Vegetable and Paneer Skewers

Dal Fry, Chana Masala
Aloo Gobhi Masala, Mutter Paneer Masala,
Basmati Jeera Rice, Paratha

Gulab Jamun

Non-VEG THALI (D, G, S)

AED 150 | DC & Villa Member AED 115

Poppadum, Pickle, Cucumber Laccha
Dahi Bhalla, Punjabi Samosa,
Chicken Tikka Skewers

Mutton Rogan Josh, Prawn Curry,
Murg Makhani, Mutter Paneer Masala,
Basmati Jeera Rice, Paratha

Gulab Jamun

WINE

GLS AED 55 | BTL AED 250

Sula Shiraz, Sula Sauvignon Blanc

BEER

DRAFT PINT AED 45

Kingfisher



LAKEVIEW

EURO CUP HOUR'S

HOUSE BOTTLED BEER

AED 30

HOUSE WINE BY GLASS

AED 30

RED WINE / WHITE WINE

HOUSE SPIRITS 30ML

AED 30

GIN / VODKA / RUM / WHISKY

COCKTAILS

AED 40

MOSCOW MULE

Vodka, Ginger Beer, Lime

DARK & STORMY

Dark Rum, Ginger Beer, Lime

FOOD

GAME PLATTER

AED 175

MINI SLIDERS (4PCS), CHICKEN WINGS (8PCS), CRISPY FRIED CALAMARI
CHEESE CHILI CON CARNE NACHOS TOPPED WITH PICO DE GALLO & JALAPEÑO
DIPS: BUFFALO WING SAUCE, LEMON MAYO, GUACAMOLE

***ADD AED 35 FOR A PINT OF ASAHI BEER**

VEG PLATTER

AED 135

SAMOSA PAV (4PCS), VEGETABLE SPRING ROLL (8PCS), TEMPURA VEGETABLES
DOUBLE CHEESE NACHOS TOPPED WITH PICO DE GALLO AND JALAPEÑO
DIPS: SWEET CHILI SAUCE, LEMON MAYO, GUACAMOLE

***ADD AED 35 FOR A PINT OF ASAHI BEER**

CLUB/VILLA MEMBER

GAME PLATTER

AED 125

VEG PLATTER

AED 95