

GRILLS AT CHILL’O

	Continental Breakfast (D) Baker’s basket of home baked Viennoiseries and French bread served with French butter, gourmet preserves and honey. Seasonal sliced fruits	100		
SALADS & APPETIZERS				
	Tabbouleh with Quinoa Parsley, Brown Quinoa, Cherry Tomato & Pomegranate	55		
	Burrata (V)(D) Grilled and Confit of Mediterranean Vegetables with Pesto	65		
	Greek Feta Salad (V)(D) Tangy Sheep Milk Cheese, Heirloom tomatoes, Kalamata Olives, Avocado	60		
	Fattoush with Hass Avocado Lebanese Salad with Walnuts Tossed with Lemon Sumac	45		
	Chicken Caesar Baby Cose Lettuce, Crispy Beef Bacon, Croutons, Boiled Egg, Parmesan, Caesar Dressing	65		
	Levantine Dips (V) (D) Hummus Beirute, Baba ghanoush, Moutabel, Turkish Labneh	50		
	Warak Enab With Arania Pomegranate Braised Wine Leaves Stuffed with Rice Aromatic Herbs and Lemon Juice	45		
	Calamari Fritters Arabian Gulf Calamari with Chipotle Sauce	70		
	Chicken Musakhan Minced Chicken with Sumac, Pine Seeds and Arabic Pickles	65		
	Halloumi Cheese (V) (D) Halloumi Cheese Fries	55		
	Manakish (V) (D) Baked with Arabic Cheese and Drizzled with Zaatar Oil	55		
	Falafel Chickpea Fritters with Cashew nut and Tahini Sauce	45		
	Sambousek Akawi Cheese, Spinach & Garlic, Lamb with Pine Seeds	45		
	Kibbeh Kibbeh with Lamb and Pine Seeds, Pumpkin and Cheese Kibbeh, Kibbeh Harees	50		
	Steamed and Grilled Asparagus (90kcal) With Mousseline Sauce	80		
SOUP				
	Shellfish Bisque Local Seafood, Fish with Saffron Aioli	65		
	Butternut Squash (V) (D) Crumbled Greek Feta, Pumpkin Seed, Micro Greens	55		
BURGERS & WRAPS				
	Wagyu Beef Burger Australian Wagyu beef (250gr), Aged Cheddar, Smoked Turkey Bacon, Tomato Relish, Brioche Bun	115		
	Corn Fed Chicken Burger Grilled Corn Fed Chicken, Avocado, Jalapeno, Chipotle Mayonnaise	80		
	Sea Bream Burger Blackened Fillet of Sea Bream, Sesame Bun, Caper Remoulade	85		
	Kofta Wrap Lamb Kofta, Tahini Sauce, Boston lettuce, Pickles, Saj Bread	80		
MAINS				
	Sea Bass Fillet Leek and Thyme Confit, Saffron Mussels, Peas Shoot	95		
	Portobello Mushroom (V) (D) Tarragon & Mozzarella Breadcrumbs, Sauteed Greens, Burnt Lemon Aioli	80		
	Atlantic Salmon Fillet Potato Colcannon, Poached Shrimps, Olive Oil Tapenade	110		
	Arroz Bomba Gulf Prawns, Fresh Squids, Roasted Chicken, Chorizo Cooked Paella Style	125		
	Wagyu Beef Cheek Celeriac Puree, Girole Mushroom, Beef Bacon, Truffle Jus	145		
	Angus Beef Ribs Twice Cooked Beef Ribs with Mash Potatoes	125		
	 Steamed Fillet of Seabass (225kcal) Caramelized Beetroot Honey Sauce	115		
	Vegetable Lasagna Eggless Pasta filled with Vegetable, Tomato Sauce, Basil Pesto & Harissa Roasted Cauliflower	85		
GRILLS				
	Grilled Seafood Platter Omani Lobster, King Prawns, Atlantic Salmon, Hammour, Served with Selection of Sauces with Fries and Garlic Sauce	225	Serves 1	Serves 2
	Arabic Mixed Grill Chicken Shish Tawook, Lamb Kofta, Shish Kebab and Mulwara Lamb Chops with Fries and Garlic Sauce	150	Serves 1	Serves 2
	Signature Grill Surf & Turf Lobster, King Prawns, Sea Bass, Mulwara Lamb Chop, Shish Tawook Beef Steak with Fries, Green Salad and Sauces	255	Serves 1	Serves 2
	Grilled Chicken Charred half of Grilled Chicken	90		
	US prime Angus Fillet (250g) Center Round Cut from Tenderloin Wild Mushroom & Sumac Potatoes	210		
	Westholme Wagyu Cube Roll (350g) (4-2 Marbling) Creamy Baby Spinach, Peppercorn & Béarnaise Sauce	220		
	Sanchoko Wagyu Striploin (350g) (4-2 Marbling) Mashed Potato, Horseradish Cream	220		
DESSERT				
	Sticky Date & Toffee Pudding With Vanilla Ice Cream	60		
	Arabic Coffee Gateaux Mix Berry Compote, Chocolate & Olive Oil Crumble	65		
	Manjari Chocolate Fondant Banana Ice Cream, Caramelized Macadamia	65		
	Kunafa Cheese Kunafa, Pistachio Flakes, Orange Blossom Syrup	65		
	International Cheese Platter Assorted Cheese with Nuts, Fruit Compote and Crackers	75		
	Coconut Panna Cotta (140kcal) Passion Fruit Coulis	50		

G-Gluten

N-Nuts

S-Seafood

 Sustainable Fish

D-Dairy

 Vegan

Sofitel Abu Dhabi Corniche Is pleased to offer you low-calorie dishes that combine pleasure and well-being.
To serve you better and safely, Please advise us about any food allergy.

(All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes)