



The Fishmarket is one of the capital's most exciting gastronomic experiences. The success story started in 1989. With the renovation that took place, the new Fishmarket retains the essence and traditions it is famous for; the freshest fish cooked to your preference in a secluded beach location matched with attentive and caring service from the team.

With its unique setting by the sea, its huge central counter displaying fresh seafood on ice plus a vast array of vegetables prepared to your desire. Simply select your favourite ingredients from the extensive market display then sit back, relax and enjoy the show while Chef Luthfi and his team will prepare it for you the way you want it. In addition, we have a new range of rice and noodle dishes on offer to add to your experience at the Fishmarket.

New additions to Fishmarket include; Mediterranean flavours such as grilled seabass with a Thyme "Zaater" twist or red snapper with the Thai flavour of green curry sauce or fresh oysters in lemon butter sauce. Chef Luthfi will also be preparing special seafood dishes with an Emirati taste on weekly basis for you to enjoy. Finally, we will introduce four signature sauces which will be served with all main courses to compliment your seafood dish.

**FISH MARKET SET MENU 1  
SHARING STYLE**

***COLD STARTER***

**Spicy Crab Maki (D)**

Crab stick, avocado, cucumber, chili mayonnaise

***SOUP***

**Tom yum Seafood (S)**

Prawn, squid, mussel, mushroom, cherry tomato

***HOT STARTER***

**Tiger Prawn with Lemon Garlic Sauce (D)**

Crispy battered prawn, lemon garlic sauce, coriander

**Baby Squid in Red Curry Thai Sauce (S)**

Crispy battered squid, red curry sauce, red chili

***MAIN COURSE***

**Baked King Fish in Bananas Leaf (G)**

Carrot, ginger, spring onion, sweet basil

**Red Snapper in Sweet & Sour Sauce**

Bell peppers, onion, pineapple

**Grilled Spicy Marinated Sea Bream (S)**

Chili, garlic, coriander

**Vegetable Fried Noodles (G,N)**

Flat rice noodle, carrot, cabbage, baby bok choy, bean sprout

**Wok Tossed Mixed vegetables (G)**

Broccoli, carrot, cauliflower, snow peas, bell peppers, oyster sauce

**Steamed rice**

***DESSERT***

**Mixed Fruit Platter**

Selection of seasonal fruit

V – Vegetarian, N – Contains nuts, D – Contains dairy, G – Contains gluten,  
P – Contains pork, A – Contains alcohol S- Spicy

## **FISH MARKET SET MENU 2**

### ***COLD STARTER***

#### **Mixed Seafood Salad**

Prawn, squid, mussel, mix lettuce, lemon dressing

#### **Cheesy Smoked Salmon (D)**

Cream cheese, lime leaf, tobiko

### ***HOT STARTER***

#### **Grilled Marinated Jumbo Prawn**

Garlic, coriander, olive oil

#### **Baby Squid in Lemon Garlic Sauce (D)**

Crispy battered squid, lemon garlic sauce, coriander

### ***SOUP***

#### **Tom Yum Kung (S)**

Prawn, mushroom, cherry tomato

### ***MAIN COURSE***

#### **Hammour Thai Style (S)**

Red curry sauce, Thai Sweet Basil

#### **Steamed Sea Bass (G)**

Ginger, spring onion, garlic, light soy sauce, sesame oil

#### **Black Pepper Lobster (G)**

Omani lobster, bell peppers, onion

#### **Wok Tossed Green Vegetable (G)**

Broccoli, snow peas, asparagus, baby bok choy, garlic, ginger, soy sauce

#### **XO Fried Rice (S,G,D)**

Dried scallop, chili, egg, prawn, squid

#### **Wok Fried Vegetable Noodle (G)**

Flat rice noodle, carrot, cabbage, baby bok choy, bean sprout, spring onion

### ***DESSERT***

#### **Mixed Fruit Platter**

Selection of seasonal fruit

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## **FISH MARKET SET MENU 3**

### ***COLD STARTER***

**Green Papaya Salad** (S,N)  
Cherry tomato, long bean, peanut

**Prawn Tempura Maki** (D,G,S)  
Cucumber, daikon, spicy mayo

### ***HOT STARTER***

**Crispy Calamari** (S)  
Togarashi, fried garlic

**Panko Breaded Prawn** (G,D)  
Truffle honey lemon mayonnaise

### ***MAIN COURSE***

**Steamed Hammour** (G)  
Ginger, spring onion, coriander, garlic, soy sauce, sesame oil

**Spicy Tamarind Lobster** (G,N)  
Canadian lobster, corn on the cob, chili, coriander, peanut

**Grilled Fillet of Sea Bass**  
Lemon, olive oil

**Wok Tossed Green Vegetable** (G)  
Broccoli, snow peas, asparagus, baby bok choy, garlic, ginger, soy sauce

**Garlic Fried Rice** (G,D)  
Garlic, butter

### ***DESSERT***

**Fruit Cocktail** (G,D)  
Strawberry, mango, kiwi, longan, vanilla ice cream

## **FISH MARKET SET MENU 4**

### ***COLD STARTER***

#### **Seafood Pomelo Salad (S,N)**

Prawn, squid, chili jam, crushed peanut

#### **Shrimp Cocktail (D)**

Iceberg lettuce, avocado

### ***HOT STARTER***

#### **Salt Pepper Lobster (G,D)**

Garlic, ginger, five spice, coriander, garlic mayonnaise

#### **Mix Tempura (G)**

Prawn, squid, scallop, ponzu sauce

### ***MAIN COURSE***

#### **Steamed Hammour (G)**

Ginger, spring onion, coriander, garlic, soy sauce, sesame oil

#### **Spicy Tamarind Lobster (G,N)**

Canadian lobster, corn on the cob, chili, coriander, peanut

#### **Grilled Fillet of Sea Bass**

Lemon, olive oil

#### **Wok Tossed Chili Prawn (S)**

Bell peppers, onion, coriander

#### **Wok Tossed Green Vegetable (G)**

Broccoli, snow peas, asparagus, baby bok choy, garlic, ginger, soy sauce

#### **Garlic Fried Rice (G,D)**

Garlic, butter

#### **Wok Fried Seafood Noodle (G)**

Flat rice noodle, prawn, squid, mussel, carrot, cabbage, bean sprout, spring onion

### ***DESSERT***

#### **Fruit Cocktail (G,D)**

Strawberry, mango, kiwi, longan, vanilla ice cream

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