

# SCOTT'S

## LUNCH MENU

Two courses SAR 180. Three courses SAR 230

### BREAD SELECTION

(G, M) 78

### STARTERS

Choice of

#### Yellowtail Sashimi

with pickled cucumber; spiced miso and sesame dressing  
(G, F, Ss, S, So2) 232 Cal

#### Aubergine & Ricotta Agnolotti

pomodoro sauce and fresh basil  
(G, E, M) 165 Cal

#### Burrata

with puttanesca dressing, basil and parmesan grissini  
(M, G,) 70 Cal

#### Eggs Benedict, Royale or Florentine

(M, G, E, So2 (F in Florentine) Cal 145 (Added SAR 90)

### MAIN COURSES

Choice of

#### Pan Seared Sea Bream

(F, Mo, M) Cal 320  
with artichokes, squid ragú and white beans (F, M) 194 Cal

#### Roast Breast of Chicken

with roasted artichokes,  
wild mushrooms and chicken  
butter sauce  
(M) 235 Cal

#### Blackened Miso Salmon

with Bok Choi, Asian salad  
and sesame  
(F, S, G, Ss) 168 Cal

#### Robata Grilled Lamb Cutlets

with labneh and apricot harissa (M, So2, N, Ss) Cal 168 (Added SAR 250)

#### Spicy Lobster & Shrimp Burger

Brioche bun, tempura nobashi prawn and spicy tartare sauce  
(C, F, Mo, Md, M, G, E) Cal 238 (Added SAR 140)

### DESSERTS

Choice of

#### Raspberry Pavlova

(E) 162 Cal

#### Bakewell Pudding

with almond praline ice cream  
(E, G, M) 202 Cal

#### Seasonal Fruit

with sorbet  
57 Cal



(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts (P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

\*Consuming raw undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any allergies or dietary requirements. All are in SAR and inclusive of %15VA

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## DINNER MENU

SAR 290 per person

### STARTERS

**Carrot & Red  
Lentil Soup**  
with labneh and cashew nut salsa  
(M, N) 126 Cal

**Octopus Croquette**  
with wild garlic aioli  
(M, G, Md, Mo, F, Ss, S, E) 155 Cal

**Spicy Salmon Maki**  
with umeboshi mayonnaise and  
flying fish roe  
(G, F, S, M, Md, Ss) 181 Cal

### MAIN COURSES

**Fish Finger Bao**  
Tartare sauce, baby gem, French  
dressing, oscietra caviar  
(F, M, E, G, Ss, S, Md) 186 Cal

**Crispy Duck  
and Foie Grass**  
Szechuan soy and orange dressing,  
Asian salad  
(S, So2) 196 Cal

**Short Rib Tortellini**  
Pumpkin velouté, pumpkin seed,  
sage and parmesan crumb  
(G, E, M, So2) 118 Cal

### DESSERTS

**Bakewell Pudding**  
with almond praline ice cream  
(G, E, M, N) 115 Cal

**Scott's Cinnamon Doughnuts**  
Salted caramel, raspberry and chocolate sauce  
(G, E, M) 79 Cal



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Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian*

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