

SAVOUR

Named after the protected turtle species that use Saadiyat Island as a hatching spot, Hawksbill provides a truly unique dining experience, offering both casual and elevated dishes plus a refreshing alternative to the obligatory pre or post-game soirée.

The menu boasts a diverse array of dishes across the Mediterranean coastline including Italy, Greece, Turkey and Spain.

BREAKFAST

BOWL OF GOODNESS V 50
Melon, banana, mango, pineapple, orange,
strawberry, mint

BAKER'S BASKET G D N V 55
Cinnamon swirl, pain au chocolate,
butter croissant, French butter, jam

EGGS DONE YOUR WAY G D N 60
Eggs cooked to your liking, toasted country bread
Make it special and add your favourite breakfast
sides

**DECONSTRUCTED
GRANOLA G D N V** 65
Homemade granola, low fat yoghurt, banana,
honey, freshly cut fruits, mix berries, super seeds

VEGAN BREAKFAST G N V VE 70
Roasted sweet potatoes, vegan mince, seared tofu,
avocado, baby spinach, vegan toast.

EGGS ROYAL G D N S 70
English muffins, poached eggs, smoked salmon,
hash brown, asparagus, spinach, hollandaise sauce

SHAKSHUKA G D 70
Sujuk sausage, plum tomatoes ragout, simmered
capsicum, aromatic onions, garlic, spices, slow
baked egg, sour dough toast

AVOCADO ON TOAST G D N S 70
Poached egg or smoked salmon, balsamic crushed
avocado, roasted tomato, flat bread toast,
shaved parmesan, salad

**SAVOURY OATMEAL
BREAKFAST BOWL G D N** 70
Savoury oatmeal, poached egg, healthy veggies,
chickpeas, super seeds, crumbled feta

**MEDITERRANEAN
BREAKFAST TO SHARE G D N V** 80
Labneh ball, hummus, fresh vegetables, falafel,
marinated olives, baked cheese eggs, pita bread

ENGLISH BREAKFAST G D N V 90
Fried eggs, veal sausages, beef bacon, sautéed
mushrooms, hash brown, grilled tomato, baked
beans, toasted rustic bread, choice of hot
beverage or glass of fresh orange juice

SIDES

HALVES AVOCADO V VE 20

HASH BROWN V VE 20

BAKED BEANS V VE 20

SAUTÉED MUSHROOMS V VE 20

VEAL BACON 25

VEAL SAUSAGE 25

SMOKED SALMON S 30

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STARTERS

MEDITERRANEAN NACHOS G D N V

Hummus, chili feta dip, cucumber

COLD MEZZEH G D V N

Hummus, zaatar labneh, vine leaves, fattoush, Lebanese flat bread

FRIED HALLOUMI STICKS G D V

Truffle mayo

ANTIPASTO PLATTER TO SHARE G D S

Nacho bowl, prawns, chicken wings, calamari rings, halloumi sticks, potato wedges, dips

OYSTERS WITH CONDIMENTS OR OYSTERS

ROCKEFELLER (6 PCS) G D S

ROYAL STYLISH CAVIAR G D S

30g beluga, accompaniments

BAR BITES

55

EDAMAME V VE

Steamed green soya beans, burnt garlic, Himalayan pink salt

65

ARANCINI G D V

Black olives & sundried tomato arancini, melted cheese, balsamic plum tomato ragout, shaved parmesan

70

MARINATED WARM RAINBOW OLIVES V VE A

White wine, garlic, hot red pepper

145

CRISPY CALAMARI G D S

Panko crumbed calamari rings, basil, roasted garlic aioli, lime wedges

150

CLAY POT ROASTED CHICKEN MEAT BALLS G D

Eggplant, cheese, fresh herbs

485

BAKED GREEK CHICKEN WINGS G D

Fresh herbs, tzatziki

SHRIMPS FRA DIAVOLO S N

Cooked in tomato, chilli pesto

45

50

55

65

70

70

75

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SOUP

SPLIT PEA ^{G D N}

Grilled chorizo

55

WILD MUSHROOM ^{G D V}

Chive cream, garlic bread

55

SOUP OF THE DAY

Chef's special for the day,
please ask your server

55

SALADS

ROASTED PUMPKIN ^{G D N V} 75

Garlic herbs roasted pumpkin, onion, roquette leaves, pickle beetroot,
baby spinach, feta cheese, walnut, pomegranate seed, balsamic dressing

GREEK LENTIL ^{G D V}

Braised green lentil, kalamata olives, hand pick ripe cherry tomato, pimento,
cucumber ribbons, feta, oregano dressing

SEARED TUNA ^S

Manzanilla olives tapenade, chilled cucumber salad

CAESAR

Traditional caesar salad, Romaine lettuce hearts tossed in caesar dressing, anchovies,
parmesan cheese boiled egg, garlic croutons

Add

Grilled Chicken Breast ^{G D}

Avocado ^{G D V}

Cajun Shrimps ^{G D S}

75

75

75

15

15

20

CHICKEN KETO ^N

Tender grilled chicken, avocado, artichoke, red pepper, cherry tomato,
mozzarella, basil leaves, spinach, mesclun, almond, raspberry dressing

75

PERSIAN SALMON & KALE ^{N S}

Sous vide salmon, kale, candied pecan nuts, colour quinoa, citrus segments,
pomegranate molasses

80

CHILLI-RUB STEAK

Marinated flank steak, avocado, grilled artichoke, cherry tomatoes,
mesclun, Italian herb dressing

95

PAN FRIED FOIE GRAS ^{G D N}

Burgundy pear, caramelised figs, salad, brioche

130

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BURGER

BEYOND VEGAN ^{G D V V E}

gherkins, vegan cheddar, roasted tomato, lettuce, tomato relish, avocado, vegan mayonnaise served with a side salad or sweet potato fries

80

BUTCHER'S WAGYU ^{G D N}

Homemade wagyu beef burger, cheddar cheese, lettuce, gherkins, ripe tomatoes, fried egg, mustard mayonnaise, multi grain bun

105

SANDWICH

MEDITERRANEAN PRESSED VEGETABLE PANINI ^{G D V}

Roasted peppers, squash, zucchini, fresh mozzarella, basil spread

70

CLUB SANDWICH ^{G D N}

Chicken mayonnaise, turkey bacon, fried egg, tomato, cheddar cheese, iceberg lettuce, mayonnaise, white toast

80

Add **Avocado** ^{G D N V}

80

Smoked Salmon ^{G D N S}

90

WRAP

SPICY PRAWN WRAP ^{G D S}

Flour tortilla filled, spicy prawn, iceberg lettuce, cheddar cheese, coriander leaves, jalapeños, tomato salsa, ranch dressing

75

CHICKEN MUSAKHAN WRAP ^{G N}

roasted tender chicken, sumac onions, allspice, saffron, pine nuts, tahini

80

PIZZA

GARDENIA ^{G D V}

Onions, mushroom, eggplant, bell peppers, sweet corn, broccoli, fresh cherry tomato, tomato sauce

75

MARGHERITA PIZZA ^{G D V}

Sun blush tomato, mozzarella, fresh basil leaves

75

PEPPERONI PIZZA ^{G D}

Tomato sauce, beef pepperoni, mozzarella cheese, rocket leaves, shaved parmesan, truffle oil

80

CAULIFLOWER PIZZA ^{G D V V E}

Cauliflower base, tomato sauce, mushroom, onion, spinach, mozzarella cheese, or vegan cheese

80

SEAFOOD PIZZA ^{S G D}

Cajun & herb marinated fresh prawn, calamari, salmon, mussels, mozzarella, jack cheese

85

*All sandwiches are served with your choice of french/sweet potato fries or mix salad

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PASTA

PENNE ARRABBIATA G D V

Penne pasta cooked in rich tomato sauce, black olives, fresh basil, chili flakes, cherry tomato, parmesan

GLUTEN FREE PASTA D V

Freshly prepare rich tomato sauce, gluten free pasta, grilled vegetables, spinach, served parmesan cheese

FOREST MUSHROOM RISOTTO G D V

Wild mushroom ragout, wilted spinach, truffle butter, parmesan

SMOKED CHICKEN FETTUCCINE G D

Fettuccine pasta tossed in creamy white sauce, smoked chicken, sundried tomato, baby spinach, shaved parmesan

CAPELLINI BOLOGNESE G D

Traditional home-made beef ragout served on pasta capellini, shaved parmesan cheese, fresh basil salsa

LAMB AGNOLOTTI G D

Braised pulled lamb, ceps cream sauce, gorgonzola

SEAFOOD LINGUINI G D S

Linguini pasta in creamy lobster sauce, prawns, green lip mussels, seared scallops, calamari

GRILL

Your choice of one side and one sauce

75	AUSTRALIAN LAMB CHOP 350g	150
	USDA CERTIFIED BEEF TENDERLOIN 230g	165
75	USDA CERTIFIED RIB EYE STEAK 320g	185
	GRILLED JUMBO PRAWN 500g S	190
80	GILLED LOBSTER 700 - 800g S	220
	WAGYU RIB EYE 250g	295
80	MIXED GRILL PLATTER D S	310

SIDES

85	Steamed Rice V VE	25
	Hand Cut Chips V VE	30
	Creamy Mashed Potatoes G D V	30
85	Sautéed Spinach G D V	30
	Sautéed Vegetables V VE	30
	Ratatouille Vegetables V VE	30
85	Pasta al Burro (Buttered Pasta) G, GF, V	30
	Crushed New Potatoes V, VE	30

SAUCE

Black Pepper Sauce G
Hollandaise Sauce D
Mushrooms Sauce G D
Lemon Butter Sauce G D
Chimichurri Sauce

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MAIN COURSE

CHICKEN SCHNITZEL G D N

Pumpkin mash, green beans, almonds, lemon butter

85

DUCK LEG CONFIT G D N A

Braised red cabbage, crushed potato, collard, calvados jus

90

BAKED BLACKENED COD S

On a bed of puttanesca, kalamata olives, semi dried cherry tomato, flat leaf parsley

95

SPATCHCOCKED GRILLED CHICKEN G D N

Moroccan spiced rub, caramelised capsicum, olive tapenade, potato corn purée

95

BAKED SEABASS D S

Sea bass baked on foil, marinated in flavorful mixture of lemon, tomato, garlic, fresh herbs, spices

105

MUSSELS TWO WAYS G D S A

Black mussels, white wine, butter, parsley, garlic, crusty bread

110

Black mussels, pomodoro, fresh basil, dried chili, garlic, crusty bread

110

OSSO BUCCO G D

Saffron risotto, gremolata, salad

120

SPANISH PAELLA D S

Spanish rice cook in seafood stock, onion, garlic, bell pepper, seafood, parsley & lemon wedges

240

MEMBER'S FAVOURITE

SALMON POKÉ BOWL G N S

Fresh salmon cubes marinated in spicy soy sauce, sesame seeds, avocado, spring onion, short grain rice, nori sheets, lime wedges

75

FISH & CHIPS G D S

Traditional battered cod fillets served, mushy peas, tartare sauce, steak fries, lemon muslin

90

NASI GORENG G D N S

Indonesian mixed spicy fried rice, chicken satay, fried egg, prawn crackers

90

BUTTER CHICKEN G D N

Tandoori marinated chicken thigh in mild spice cashew, tomato gravy, served, basmati rice, naan bread, poppadum, lime pickle

90

MISO GLAZED SALMON D S

Grilled salmon fillet, stir-fried quinoa, black garlic, bonito flakes

95

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DESSERT

HOMEMADE ICE CREAMS <small>D V Per Scoop</small>	18
<i>Vanilla, strawberry, chocolate</i>	
TIRAMISU <small>G D N V</small>	45
GLUTEN FREE APPLE CAKE <small>D N V</small>	45
<i>Cheese frosting, dehydrated apples, white chocolate shards</i>	
STICKY DATE & GINGER PUDDING <small>G D N V</small>	45
<i>Toffee sauce, gourmet vanilla ice cream</i>	
BLUEBERRY CHEESECAKE <small>G D N V</small>	48
<i>Blueberry compote, fresh berries, sweet Chantilly cream</i>	
HAWKSBILL'S KNICKERBOCKER <small>G D N V</small>	48
<i>Homemade ice creams, tropical fruits, fresh berries, chocolate sauce, roasted nuts, whipped cream, waffle</i>	
CHOCOLATE TRUFFLE CAKE <small>G D N V A</small>	48
<i>Caramelised hazelnut, brandy snap, flexi ganache, vanilla ice cream</i>	
FRUIT PLATTER & ORANGE SORBET <small>V VE</small>	48
<i>Fresh tropical fruits, homemade orange sorbet</i>	

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CHAMPAGNE & SPARKLING

CHAMPAGNE TAITTINGER		550
DALUCA PROSECCO	50	220
DALUCA SPARKLING ROSE	55	250

WHITE

ANAKENA SAUVIGNON BLANC, CHILE	37	160
MUD HOUSE SAUVIGNON BLANC, NEW ZEALAND	65	260
TORRESELLA PINOT GRIGIO VENETO IGT, ITALY	45	200
SANTA MARGHERITA CHARDONNAY, ITALY	60	200

ROSÉ

MARIE CHRISTIE ROSÉ, FRANCE	37	160
COLOMBELLE ROSE	42	200

RED

RAMON BILBAO, RIOJA , SPAIN	55	250
CASAREN MALBEC, MENDOZA, ARGENTINA	45	205
ANAKENA CABERNET SAUVIGNON , CHILE	37	160
SANTA MARGHERITA MERLOT, ITALY	45	200

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MOCKTAILS

DRIVING RANGE SMASH

Strawberries, Fresh Basil Leaves, Vitamin Well

THE ARNOLD PALMER

Fresh Lemonade & Fresh Ice Tea With Lemon Slice

FROZEN SEA

Pineapple Juice, Coconut Syrup, Blue Curacao, Whipped Cream

MILKSHAKES

27

COOKIES & CREAM MILKSHAKE

Chocolate Ice-cream, Cream, Oreo, Whipped Cream

27

DOUBLE CHOCOLATE MILKSHAKE

Chocolate Ice-cream, Cream, Chocolate Sauce, Whipped Cream

27

STRAWBERRY MILKSHAKE

Strawberry Ice-cream, Cream, Strawberry Syrup, Whipped Cream

27

27

27

SCOTCH BLENDED WHISKY

JOHNNY WALKER BLUE LABEL	147
CHIVAS REGAL 18YRS	74
CHIVAS REGAL 12YRS	49
JOHNNY WALKER BLACK LABEL	49
JOHNNY WALKER RED LABEL	37

SCOTCH SINGLE MALT WHISKY

GLENFIDDICH 12YRS	49
MACALLAN 12YRS	49
GLENMORANGIE ORIGINAL	49

IRISH WHISKEY

JAMESON	39
AMERICAN WHISKEY	
JACK DANIELS	37

COGNAC

HENESSY XO	155
HENESSY VSOP	49
HENESSY VS	37

SOFT DRINKS

COCA COLA, FANTA, SPRITE, DIET COKE, ICED TEA 17

WATER

	Small	Large
HOUSE STILL	12	17
PELLEGRINO SPARKLING	20	30
AQUA PANNA STILL	16	29

HOT DRINKS

ENGLISH BREAKFAST/ JASMIN/ EARL GREY/
PEPPERMINT/ CHAMOMILE 17

AMERICANO 19

ESPRESSO 16

CAPPUCCINO 21

CAFÉ LATTE 21

Add ons: 4

Vanilla, Hazelnut, Chocolate

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VODKA

GREY GOOSE	47
BELUGA	47
ABSOLUT	42
SMIRNOFF RED	37

GIN

WILLIAM'S, GREAT BRITISH EXTRA DRY GIN	53
BULLDOG, LONDON DRY GIN	47
TANQUERAY GIN	47
HENDRICK'S GIN	47
BEEFEATER, LONDON DRY GIN	42
BOMBAY SAPPHIRE, LONDON DRY GIN	37
GORDONS DRY GIN	37

TEQUILA

PATRON SILVER	47
PATRON CAFE XO	47
OLMECA	42
EL JIMADOR BLANCO	37
EL JIMADOR REPOSADO	37

RUM

HAVANA CLUB 3 AÑOS	42
HAVANA CLUB 7 AÑOS	47
BACARDI CARTA BLANCA	37
BACARDI CARTA ORO	37
BARCARDI CARTA NEGRA	37

BEER & CIDER Canned

STELLA	37
MAGNERS IRISH CIDER	37
GUINNESS	37
CORONA	37
HEINEKEN	37

DRAUGHT BEER & CIDER 500ml

GOOSE ISLAND IPA	55
GUINNESS	40
STELLA ARTOIS	40
PERONI	39
MAGNERS APPLE CIDERS	39
HEINEKEN	37
HOEGAARDEN	40

APERITIF & LIQUEURS 50ml

CAMPARI	49
SOUTHERN COMFORT	49
PIMM'S NO 1	49
COINTREAU	49
AMARETTO	49
ALEXANDER GRAPPA	49
LIMENCILLO	49
TIO PEPPE SHERRY	49
SAMBUCA	49

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SIGNATURE COCKTAILS

FIRE ON HOLE 47

Bacardi White Rum, El Jimador Tequila, Blue Curacao, Coconut Syrup, Pineapple Juice

GET SPICED 47

Bacardi Spiced Rum, Vanilla Syrup, Lime Juice, Ginger Syrup, Apple Juice

DANCING DOLPHIN 47

Bourbon Whisky, Raspberry, Angostura, Soda water

PASSION MARTINI 47

Russian Standard Vodka, Lime Juice, Passion Syrup

BRAMBLE SONIC 47

Bombay Sapphire Gin, Crème De Mure, Lime Juice, Sugar Syrup, Tonic Water

SPECIALTY COFFEE

IRISH COFFEE 49

Irish Whisky, Coffee, Whipped Cream

CALYPSO COFFEE 49

Tia Maria, Coffee, Whipped Cream

CAFÉ ROYAL 49

Cognac, Coffee, Whipped Cream

MONKS COFFEE 49

Benedictine Liqueur, Coffee, Whipped Cream