

BOONS

A LA CARTE

“Good food is the foundation of genuine happiness.”

– Chef Auguste Escoffier
















HORS D'OEUVRES



-  **ONION SOUP GRATINÉE**    0.3 kg CO₂e 50
Gruyère toast
- CHICKEN & CORN CHOWDER**    0.5 kg CO₂e 50
tricorn chicken ravioli, grilled corn,
polenta chips, truffle oil
-  **GAZPACHO**     0.2 kg CO₂e 50
served chilled, roasted peppers, tomatoes & herbs,
sablé parmesan, olive oil ice cream
- TARTARE**     0.2 kg CO₂e 80
steak or tuna, french baguette
-  **FOIE-GRAS TERRINE FAIT MAISON**     0.3 kg CO₂e 110
homemade plum chutney, pickled mustard seeds,
brioche duxelles
-  **COCKTAIL OF PRAWNS & AVOCADO**      0.8 kg CO₂e 78
- WILD MUSHROOM VOL-AU-VENT**     1.3 kg CO₂e 55
creamed wild mushrooms, truffle scented
mushroom chips
-  **HERB AND LEMON POLENTA CHIPS**     0.5 kg CO₂e 50
herbs de province; smoked paprika aioli
- PAN GRILLED ROE ON SCALLOPS**    2.3 kg CO₂e 110
cauliflower mousseline, crisp bresaola chips,
Peral onions
-  **CARPACCIO DE BOEUF**      4.3 kg CO₂e 95
peppered beef tenderloin, house-made
tonnato sauce, shaved celery

































 Available for lunch

Should you have any allergies, please inform your waiter.
 Shellfish  Egg  Vegan  Nuts  Dairy  Alcohol  Seafood  Vegetarian  Gluten  Sesame
 Sustainable  Go Healthy  Organic  local produce
All prices are in AED and are inclusive of 7% Destination Fee, 10% Service Charge and 5% VAT.

















ALL DAY BAR BITES



-  **CITRUS, FENNEL & ALMOND & OLIVES**    0.1 kg CO₂e 26
-  **MUSHROOM CROSTINI**    0.6 kg CO₂e 43
french baguette, goat cheese,
mixed mushroom, shallots
-  **CARAMELIZED BUFFALO WINGS**    0.5 kg CO₂e 43
Roquefort cheese dip
-  **CRISPY SEAFOOD**     0.6 kg CO₂e 48
herb remoulade
-  **GRUYÈRE POTATO CROQUETTES**     0.4 kg CO₂e 28
caramelized onion aioli
-  **RAS EL HANOUT CHICKEN SKEWER**     0.1 kg CO₂e 32
chicken thigh, garlic mayo, tahina
-  **ARANCINI**     0.3 kg CO₂e 35
saffron, fontina cheese

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PLAT PRINCIPAL








SALADS & SANDWICHES




Sandwiches are served with your choice of pommes frites or green salad


SALAD NICOISE     0.3 kg CO₂e 68
fresh seared tuna, tomatoes, olives, anchovies

 **SALAD PRINTEMPS VERRINE**      0.3 kg CO₂e 63
quinoa, avocado, asparagus, edamame beans, hazelnut raisin dressing

 **SALAD ENDIVE**     0.7 kg CO₂e 60
endives, nasi pear, caramelize walnuts, Roquefort cheese

 **TARTINE**     0.6 kg CO₂e 53
gratinated goat cheese, cherry tomatoes, avocado















 **CHEESE BURGER**    6.0 kg CO₂e 99
brioche bun, Wagyu beef pattie, brie cheese, caramelized onions, uel bacon

 **VEGAN BURGER**      1.3 kg CO₂e 95
vegetable pattie, avocado, tomato, lettuce, vegan mayo

 **MONTE CRISTO SANDWICH**    1.0 kg CO₂e 68
griddled turkey ham, Gruyère sandwich

 **SALAD CAESAR AU POULET FRIT**      1.7 kg CO₂e 65
cornflaked chicken, local romaine, garlic crisp, organic quail egg, parmesan















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MAINS

-  **LENTIL AND SWEET POTATO PIE**     1.1 kg CO₂e
braised French pay lentils, creamed sweet potato 65
-  **LOCAL FISH GOUJONS & CHIPS**      0.7 kg CO₂e
herb remoulade 105
-  **WIENER SCHNITZEL**   2.1 kg CO₂e
frites or salad 115
- FREE RANGE SPATCHCOCK CHICKEN**    1.0 kg CO₂e
grilled & served with salsa verde (contains seafood) 110
-  **SLOW BRAISED SHORT RIBS**    8.0 kg CO₂e
served with mash potato, baby carrots, beef jus 145
-  **WILD MUSHROOM TORTELLINI**    0.8 kg CO₂e
parmesan truffle cream 75
-  **MAC & CHEESE**    0.9 kg CO₂e
62
- LOBSTER RAVIOLI**       4.3 kg CO₂e
home-made ravioli, creamy bisque sauce 120
- SPAGHETTI AL PIL- PIL**      2.4 kg CO₂e
prawns, white wine, chili and paprika 95
-  **LINGUINI BOLOGNAISE**    5.5 kg CO₂e
Beef ragout, pecorino crisp 80

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FRITES

MOULES FRITES    2.6
kg CO₂e

MARINIÈRE
NORMANDE

150
160



CHICKEN SCALLOP FRITES    1.5
kg CO₂e

grilled chicken scallops, marinara sauce,
melted provolone, fries

95



RIB STEAK FRITES     5.1
kg CO₂e

angus rib eye, house made signature sauce, fries

250

LE BAR A HUITRES - OYSTER BAR -

DIBBA BAY    0.1
kg CO₂e
classic mignonette, lemon

3 PCS

65

HALF
DOZEN

119

DOZEN

199

ROCKFELLER     1.3
kg CO₂e
Baked oysters with spinach,
garlic and parmesan cheese















65

119

199

SERVED
WITH
CLASSIC
MIGNONETTE
& LEMON

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FROM THE GRILL



ANGUS TENDERLOIN 🍷 200 GMS 🍷 2.6 kg CO ₂ e	159
ANGUS GRASS-FED STRIPLOIN 🍷 250 GMS 🍷 2.6 kg CO ₂ e	165
WAGYU ENTRECÔTE 🍷 250 GMS 🍷 2.6 kg CO ₂ e	275
LE GRANDE ENTRECOTE 🍷 400 GMS 🍷 7.1 kg CO ₂ e	425
LAMB CHOPS 🍷 330 GMS 🍷 2.6 kg CO ₂ e	260
T-BONE STEAK 🍷 450 GMS 🍷 2.6 kg CO ₂ e	385
TIGER PRAWNS 🦞 🍷 🍷 2.6 kg CO ₂ e	135
SEABASS 🌱 🍷 🍷 2.6 kg CO ₂ e	125
VEGETABLE SKEWERS 🌱 🌱 🍷 🍷 2.6 kg CO ₂ e	60

MEAT SELECTION WITH YOUR OWN CHOICE OF BOONS SIGNATURE SAUCES

20

• Café de Paris 🍷 🍷

• Sauce vierge 🍷 🌱

• Béarnaise 🍷 🍷

• Mushroom sauce 🍷 🌱

• Peppercorn jus 🍷 🌱

SIDE DISHES

☀️ POMMES FRITES 🌱 🍷 0.2 kg CO ₂ e	28
☀️ HOMEMADE POMMES PURÉE 🍷 🍷 0.6 kg CO ₂ e	26
☀️ SAUTÉED MUSHROOM 🌱 🌱 🍷 0.6 kg CO ₂ e	26
☀️ GREEN SALAD 🌱 🌱 🍷 0.3 kg CO ₂ e	26
☀️ SAUTÉED FRESH SPINACH 🌱 🍷 🌱 🍷 0.1 kg CO ₂ e	26
☀️ TRUFFLE FRIES 🍷 🍷 0.4 kg CO ₂ e	32
☀️ GAUFRETTE POTATO CHIPS 🌱 🍷 0.4 kg CO ₂ e	35
☀️ SWEET POTATO FRIES 🌱 🍷 0.2 kg CO ₂ e	35

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SWEET ENDINGS



-  **CRÈME BRÛLÉE**     5.5 kg CO₂e 38
- CRÈPE SUZETTE**     0.9 kg CO₂e 58
-  **SWISS CARROT CAKE**      0.2 kg CO₂e 42
eggless & sugar free
- APPLE TARTE TATIN**      0.6 kg CO₂e 40
with Mövenpick ice cream
-  **MILLE-FEUILLE**      1.0 kg CO₂e 40
madagascar vanilla cream, raspberry
-  **PROFITEROLES**      5.5 kg CO₂e 40
- BAKED CARAMEL CHEESECAKE**      8.3 kg CO₂e 55
-  **CHOCOLATE FONDANT**      3.0 kg CO₂e 43
-  **MÖVENPICK ICECREAM COUPE**      0.6 kg CO₂e 65
Crème Chantilly
- THE SHOWSTOPPER BANANA SPLIT**      0.8 kg CO₂e 180
giant classic banana split boat
-  **MÖVENPICK ICECREAM**      6.0 kg CO₂e
(Check with your server for desired selection)

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MÖVENPICK
RESORT AL MARJAN ISLAND