

ACCENTS

RESTAURANT & DELI

STARTERS

- Focaccia of the Day (G) 15
- Burrata, Vine Ripened Tomato, Basil (D) 90
- Tomato Bruschetta (G) 45
- Caesar Salad (D, G) 65
Romaine lettuce, lardon,
parmigiano-reggiano cheese, croutons
- Smoked Loch Fyne Salmon 80
Chopped egg, shallots, capers, sour cream
- Marina Shake Salad (N) 55
Mixed lettuce, Kalamata olives,
cherry tomatoes, pine nuts, sunflower seeds
- Parma Ham, Melon, Parmigiano (D, P) 95
- ★ Crab Salad, Florence Fennel, Bottarga 105
- Tiger Prawn Cocktail 80
Iceberg lettuce, cocktail sauce
- Blue Swimmer Crab Cakes (G) 90
Remoulade sauce

SHELLFISH & CRUSTACEANS ON ICE

- Seasonal Oysters (per piece) 25 each
Mignonette sauce
- Tiger Prawn (per piece) 25
Selection of sauces
- Fruit De Mer Platter - serves 2 (G) 680
Half Boston lobster, seasonal oysters, clams,
mussels, tiger prawns, king crab leg, lemon,
mignonette sauce, cocktail sauce, aioli sauce

ARABIC

- Fatoush Salad (D, G) 35
Tomato, cucumber, pomegranate,
romaine lettuce, Arabic crispy pita
- Selection of Cold Mezze (D, G, N) 60
- Selection of Hot Mezze (D, G, N) 90
- Chicken Tagine with Okra 70
- Shawarma of the Day (D, G, N) 50

THAI

- Som Tam (G, N) 55
Shredded green papaya salad, snake bean,
tomato, dried shrimp, ground peanuts
- Yam Som O (G, N) 60
Spicy pomelo salad with chicken
- Tom Yum Goong (D, G, V) 65
Spicy & sour prawn soup with lemongrass
- Bo Biat Thot (G, N) 60
Crispy spring rolls, chicken,
vegetables, pickles, sweet chili dip
- ★ Pla Kra Pong Sam Rod (G) 200
3 flavoured deep fried seabass
- Thai Tasting Platter (D, G, N) 160

GRILL

- Beef Sirloin - 250 gms 210
Australian 150-day grain fed
- Beef Tenderloin - 200 gms 230
Australian 150-day grain fed
- Prime Rib - 900 gms serves 2 395
Australian 150-day grain fed
- Accents Meat Grill - serves 2 450
Beef tenderloin, lamb chops,
chicken, chicken sausages
- Accents Seafood Grill - serves 2 470
Whole Boston lobster, tiger prawns,
market fish, tuna, aioli, lemon
- Sauces Available
Béarnaise (D), Green Peppercorn (D, G)
Remoulade, Mushroom (D, G)
- Market Fish - 200 gms Market Price
- New Zealand Lamb Chops - 250 gms 185
- ★ Grilled Lamb (D, G) 200
Artichoke butter, tomato, dried olives
- Tiger Prawns - 250 gms 185
Marinated in garlic, lemon
- Wagyu Cheese Burger (D, G) 85
- Boston Lobster Half 180 | Whole 350
- Yellow Fin Tuna - 200 gms 145
Olive oil, lemon

PERANAKAN

- Traditional Beijing Duck (G) Half 145 | Whole 245
Served in three courses
Crispy skin with pancakes, cucumber,
leeks and melon
Wok fried duck meat with lettuce cups
Duck soup with coriander and Chinese cabbage
- Traditional Hainanese Chicken Rice (G, N) 70
- Nasi Goreng (G) 75
Malay fried rice, chicken, egg,
shrimp, satay
- Singapore Laksa (G, N) 70
Spicy seafood noodle soup
- Chengdu Potted Chicken (A, G, N) 55
Sundried chilies, garlic, Chinese wine
- Steamed Seabass - serves 2 (G, N) 390
Dried shrimp, garlic, spring onion
Choice of sauces - spicy sauce
or soy ginger sauce

SIDES

- Roasted potato, garlic confit, rosemary, 25 each
French fries, mashed potato,
ratatouille, roasted field mushrooms,
roasted root vegetables, sauteed broccolini,
wok fried Hong Kong kai lan (G)
- Barbeque chicken (G, N), 30 each
seafood or vegetables fried rice

★ CULINARY PANEL

Representing some of the world's best
gastronomic minds, the new IHG Culinary
Panel currently consists of five renowned
award-winning celebrity chefs specialising
in a variety of cuisines, known individually
as IHG Culinary Ambassadors:

Theo Randall for Italian Cuisine
Ian Kittichai for Thai Cuisine
Ross Lusted for Modern Australian Cuisine

HOMEMADE PASTA, PIZZA, RICE

(Gluten free options available)

- Pizza Bresaola (D, G) 90
Shaved parmesan, rocket salad
- Pizza Marina (D, G) 70
Tomato sauce, prawns, calamari
- Pizza Siciliana (D, G) 70
Anchovies, capers, black olives and oregano
- Pizza Tartufo (D, G) 70
Taleggio, mozzarella
- Tortellini (D, G) 70
Wild mushroom, spinach, cream sauce
- Trofiette Pesto (D, G, N) 65
Basil, pine nuts, extra virgin olive oil,
parmesan cheese, potato, green beans (N)
- Accents Paella (D) 150
Prawns, mussels, clam, octopus, beef chorizo,
olives, tomatoes, peppers
- Risotto (A, D) 110
Saffron and vine ripened tomato

DESSERT

- Mille Feuille 'Napoleon',
Raspberry (A, D, G) 40
- Banana Crepes (D, G, N) 40
Nutella, coconut sorbet, toffee sauce
- Cold Stone Pavlova (D, G) 40
Meringues, berries, strawberry sorbet,
crème anglaise
- Date & Milk (D, G) 40
Camel milk ice cream and jam, date cake,
smoked dates, hot toffee foam, mint
- Soft Centred 70% Chocolate Fondant (D, G) 40
Orange jelly, burnt orange ice cream
- Apple and Rhubarb Crumble (D, G) 40
Green apple sorbet, vanilla sauce
- Selection of Ice Cream or Sorbet (D) 15 per scoop
- Accents Dessert Platter - serves 2 (D, G, N) 65
- Seasonal Fresh Fruit Platter 50
- Selected Farmhouse Cheese (D, G, N) 75
Fruit, nut bread and chutney

Dishes that contain Pork, Dairy, Gluten, Nuts and Alcohol are marked with (P), (D), (G), (N), (A). Please inform us of any dietary requirements or allergies before ordering.

All prices are in AED and inclusive of a 10% municipality fee & 10% service charge.