

Passion Fruit Panna Cotta  
with strawberry coulis  
**BD.3.800**

Raspberry Cream Tart  
with vanilla sauce  
**BD.3.800**

Cheese Board  
A selection of fine soft and hard cheese  
**BD 4.200**

(s) Upstairs Downstairs signature dish (v) vegetarian (p) contains pork  
(a) contains alcohol (n) contains nuts (sh) contains shell fish

All prices are exclusive of 15% service charge and 5% Govt. Tax

Upstairs  
Downstairs  
restaurant

## *Appetisers*

### Red Bell Pepper and Tomato Soup (v)

Red bell peppers and sun-ripened tomatoes are smoked in-house for south-western flavour for an intensely red, flavourful, freshly-made soup

**BD 2.900**

### Chicken and Mushroom Soup

An enriched reduced chicken stock is made into a comforting creamy, flavourful soup

**BD 2.800**

### Prawn and Avocado Salad (sh)

Diced avocado is dressed with tomato basil vinaigrette and topped with lemon and coriander marinated prawns

**BD 5.400**

### Caesar Salad

The classic, made the traditional way, with a creamy, homemade anchovy flavoured dressing tossed over crisp iceberg lettuce and topped with crispy beef bacon bits, golden croutons and Parmesan shavings

**BD 4.200**

### Warm Goats' Cheese Salad (n)

Served melted, with crispy baby salad greens and walnuts tossed in white balsamic and walnut oil

**BD 4.800**



### Vegetarian Caesar Salad (v)

**BD 3.600**

### Spinach and Mushroom Salad (v)

Grilled portabella mushrooms and pears are served over spinach and rocket leaves tossed within strawberry balsamic vinaigrette and topped with shavings of Pecorino cheese

**BD 3.900**

### Crab Cakes (sh)

Jazzed up with sweet corn and Cajun spices, our crumbed crab cakes are served with a spicy remoulade sauce, coriander oil and crisp green salad leaves

**BD 3.600**

### Hammour Paté (s)

Our internationally renowned in-house smoked hammour paté is served with a selection of toasts

**BD 3.600**

### Ricotta Bavarois and Warm Chicken Liver

Chicken liver delicacy cooked with our special spices presented on a bed of ricotta cheese

**BD.4.000**

### In-House Smoked Salmon (s)

Our signature smoked salmon is low salt, cold smoked and cured then sliced thinly and served with traditional garnishes of capers, red onions and a selection of toasts

**BD 5.400**

### Leek and Bacon Mornay (s)

Another signature dish, leek and bacon are cooked down to a lusciously rich and creamy Mornay sauce made with English mustard and mature cheddar cheese

**BD 4.200**

### Sizzling Prawns and Calamari (sh)

Marinated prawns and calamari served on skillet with tri colour bell pepper delight

**BD.5.500**

### Garlic Gulf Prawns (s) (sh)

Our signature flaming-hot sauté, with a salad julienne of crunchy fresh vegetables in season and drizzled with a sweet and sour prawn jus vinaigrette

**BD 5.000**

### Mussels A La French (sh) (a)

Fresh mussels sautéed with white wine, gratinated with herbs and tomato dice served in French style

**BD.4.500**

## *From Our Grill*

All our steaks are well-aged and matured for perfect tenderness and succulent natural flavours before being flame-grilled to your preference.

Our grills are accompanied with a selection of potatoes and vegetables and one sauce of your choice. Additional side orders are charged at

**BD 2.000**

(225 gram) Beef Fillet	<b>BD 10.800</b>
(225 gram) Rib-eye	<b>BD 9.600</b>
(225 gram) sirloin	<b>BD 9.000</b>
(225 gram) chicken breast	<b>BD 7.800</b>
(225 gram) hammour	<b>BD 9.000</b>

### Mixed Grill

150 gram fillet steak, beef or pork bacon, liver, beef or pork sausage and mushrooms

**BD 10.200**



### Arabian Mixed Grill

A combination of shish taouk, lamb chops, beef kofta and shish kebab served with machboos rice or hand cut chips and salad

**BD.9.000**

### Sizzlers Delight

Fillet Steak

**BD.12.000**

Seafood Mix (sh)

**BD.10.500**

Served with sautéed mushrooms, fried onion rings, potato and vegetables

### Fajitas

At Upstairs Downstairs, our signature fajitas are world class.

Cooked in south-western spices and served with the traditional accompaniments of spicy guacamole, sliced jalapeno chillies to order, shredded cheese and salsa

Chicken **BD 7.800**

Beef **BD 8.400**

Prawns **BD 9.000**

## ***Fish and Seafood***

### Poached Salmon Fillet

Poached Salmon served on a bed of grilled mediterranean vegetables with new dill potato, pommery mustard and orange sauce

**BD.9.600**

### Hammour and Prawn Nicoise (sh)

Marinated in cold pressed extra virgin olive oil and lemon, then baked in fresh homemade tomato sauce with Kalamata black olives

**BD 9.000**

### Crayfish Thermidor

A traditional thermidor, creamy baked sweet, tender crayfish with a golden grilled cheese topping

**BD 10.200**

### Fish Cakes (s)

A favourite speciality made with heavenly spiced hammour and served with remoulade sauce, potato mash and seasonal vegetables

**BD 6.600**

### Sea Bream

Crispy roasted fillet of wild seabream layered with tapanade served with lemon hollandaise and mustard mash

**BD.7.500**

## ***Poultry***

### Supreme Chicken Breast

Tender supreme chicken breast stuffed with leek, turkey ham and cream cheese served with pink pepper corn sauce

**BD.10.500**

### Saffron Grilled Chicken Breast

Char-grilled half chicken marinated with saffron, garlic and red onion and served with hand cut chips and seasonal greens

**BD 7.800**



### Stir Fry Delight (n)

Chicken

**BD.7.000**

Vegetable

**BD.4.500**

A Chinese specialty served juicy with rice

## *Pork*

### Grilled Marinated Pork Chops (s) (a)

Superbly juicy and tender flame-grilled pork chops served with a traditional Calvados apple sauce, seasonal greens and au gratin potato

**BD 9.000**

### Breaded Pork Escalope (p) (a)

Shallow fried pork loin placed on grilled apple served with paprika potato and port wine reduction

**BD.7.500**

## *Veal*

### Veal Escalope Grand Marnier (a)

Tender veal medallion topped with sun dried tomato, capers and brie cheese served with grand marnier jus and sauté potato

**BD.9.800**

### Roulade Of Veal With Olives

Chef's special veal roulade served with garlic mash, sage jus and seasonal vegetables

**BD.9.800**

### Calf's Liver with Herbs (p)

Gently pan-fried in butter and parsley served with potato mash, pan gravy, grilled beef or pork bacon and golden onions

**BD 8.300**

## *Lamb*

### Braised Leg of Lamb

Slow cooked boneless, tender lamb chunks in a thyme flavoured gravy and served with potato mash and seasonal greens

**BD 8.600**

### Roasted Herb-Crusted Rack of Lamb

Served with a cloud of minted potato mash, green beans and exquisitely flavoured traditional lamb gravy. Cooked to your order of perfection; please allow 20 minutes for rare-roasted and a little longer for medium or well done

**BD 9.000**

## *Curry*

All our curries are served with steamed basmati rice, crispy fried pappadoms, tomato and onion raita, pickle, chutney and yellow lentil dal.

Chicken **BD 7.500**

Hammour **BD 8.000**

Prawns **BD 8.400**

Vegetable **BD 6.500**

Though our curries are authentically fiery, please order yours to your preference.



### Machboos (s)

Traditional Khaleeji spices are carefully selected for our signature basmati rice biryani-style Arabic dish, scented with loomi or dried limes, cashews and saffron. Served with traditional accompaniments of local salad greens and limes

Chicken	<b>BD 7.800</b>
Seafood	<b>BD 9.000 (sh)</b>

## *Pasta and Rice*

### Tagliatelle Salmon

Spinach flavoured pasta tossed with asparagus and our in-house, low-salt smoked salmon in a creamy parmesan sauce

**BD 9.000**

### Penne Arabiatta (v)

Tossed in our homemade basil and tomato sauce and topped with Parmesan, then drizzled with extra virgin olive oil

**BD 6.600**

Can be served with grilled chicken strips.

**BD 7.800**

### Spinach and Ricotta Cannelloni

Homemade stuffed pasta is cooked in a spicy tomato, smothered with bolognaise and topped with golden melted mozzarella cheese

**BD 6.600**

### Risotto Italiano

Mushroom and Asparagus (v)

**BD.6.000**

Chorizo Sausage and leek (p)

**BD.7.500**

## *Desserts*

### Banana Flambé (a)

Banana cooked in honey and cinnamon then flamed with rum

**BD 4.200**

### Crêpe Suzette (a)

The classic French crêpe flamed at your table with Grand Marnier

**BD 4.500**

### Chocolate Pots De Crème

Flavoured with espresso granite

**BD.4.000**

### New York Cheese Cake

Homemade deep-dish baked cheese cake is creamy rich, served with red wild berry coulis and is purely irresistible

**BD 3.800**

### Tiramisu (a)

The light Italian dream made with the best of espresso and Amaretto dipped finger biscuits and creamy sweetened mascarpone

**BD 4.200**