

BARDUPORT

CONCEPT



A little luxury, a lot of fun

A sophisticated yet fun dining experience awaits at Bar Du Port; a French-style bar and brasserie reminiscent of cocktail bars combined with the relaxed air of Dubai's waterfront harbour.

LOCATION

Dubai Harbour Pier Club

Inspired by the Gulf's long tradition with the sea, Dubai Harbour is a unique water- front neighbourhood that promises an exceptional maritime lifestyle.



BAR DU PORT
SET MENUS

DINNER SET SHARING MENU

AED345 per person

STARTERS

Authentic Avocado Mash (VE)
Red peppers, lime, crispy tortilla

Artichoke Two Ways (VE)
Marinated artichoke hearts,
crispy artichokes, lemon oil dressing

Chicken & Truffle Cromesquis (D,G)
Truffle mayo

Chef's Mini Burgers (G,D,N)
Beef short ribs, lettuce, dry chili mayo, soft bun

Char Grilled Baby Calamari (S)
Tomato sauce vierge, lemon oil

Seared Yellowfin Tuna (G,N)
Onion compote, lime-soy dressing

SALADS

Burrata (300g) (D,N,V)
Kalamata olives, heirloom tomatoes,
grilled zucchini, basil pesto

Quinoa Kale (VE)
Sweet potatoes, green apple,
citrus dressing

MAINS

Truffle Risotto (D,V)
Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Pan Seared Sea Bass Fillet (S)
Steamed broccolini,
herb-marinated candied tomatoes

DESSERTS

Orange Cake (D,G,V)

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (A) Alcohol

DINNER SET SHARING MENU

AED385 per person

STARTERS

Artichoke Two Ways (VE)
Marinated artichoke hearts,
crispy artichokes, lemon oil dressing

Chicken & Truffle Cromesquis (D,G)
Truffle mayo

Seared Yellowfin Tuna (G,N)
Onion compote, lime-soy dressing

Salmon Tartare (G)
Crispy caviar, golden beetroot,
lemongrass mayonnaise

Chef's Mini Burgers (G,D,N)
Beef short ribs, lettuce, dry chili mayo, soft bun

Char Grilled Baby Calamari (S)
Tomato sauce vierge, lemon oil

Black Angus Beef Carpaccio (G)
Virgin olive oil, Shimeji mushrooms,
rocket, croutons

SALADS

Burrata (300g) (D,N,V)
Kalamata olives, heirloom tomatoes,
grilled zucchini, basil pesto

Green Lentil (V,D)
Rainbow cherry tomatoes, pomegranate,
yoghurt sumac dressing

MAINS

Truffle Risotto (D,V)
Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Pan Seared Sea Bass Fillet (S)
Steamed broccolini,
herb-marinated candied tomatoes

DESSERTS

Orange Cake (D,G,V)

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(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (A) Alcohol

DINNER SET SHARING MENU

AED420 per person

STARTERS

Authentic Avocado Mash (VE)
Red peppers, lime, crispy tortilla

Grilled Edamame (VE)
Maldon sea salt

Artichoke Two Ways (VE)
Marinated artichoke hearts,
crispy artichokes, lemon oil dressing

Chicken & Truffle Cromesquis (D,G)
Truffle mayo

Chef's Mini Burgers (G,D,N)
Beef short ribs, lettuce, dry chili mayo, soft bun

Char Grilled Baby Calamari (S)
Tomato sauce vierge, lemon oil

SALADS

Burrata (300g) (D,N,V)
Kalamata olives, heirloom tomatoes,
grilled zucchini, basil pesto

Green Lentil (V,D)
Rainbow cherry tomatoes, pomegranate,
yoghurt sumac dressing

MAINS

Truffle Risotto (D,V)
Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Slow Cooked Short Ribs (300g) (D,G,N)
Mashed potato

SIDES

Chili Garlic Broccolini (V)

DESSERTS

Orange Cake (D,G,V)

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(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (A) Alcohol

DINNER SET SHARING MENU

AED520 per person

STARTERS

Authentic Avocado Mash (VE)
Red peppers, lime, crispy tortilla

Grilled Edamame (VE)
Maldon sea salt

Artichoke Two Ways (VE)
Marinated artichoke hearts,
crispy artichokes, lemon oil dressing

Chicken & Truffle Cromesquis (D,G)
Truffle mayo

Chef's Mini Burgers (G,D,N)
Beef short ribs, lettuce, dry chili mayo, soft bun

Char Grilled Baby Calamari (S)
Tomato sauce vierge, lemon oil

SALADS

Burrata (300g) (D,N,V)
Kalamata olives, heirloom tomatoes,
grilled zucchini, basil pesto

Green Lentil (V,D)
Rainbow cherry tomatoes, pomegranate,
yoghurt sumac dressing

MAINS

Truffle Risotto (D,V)
Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Pan Seared Sea Bass Fillet (S)
Steamed broccolini,
herb-marinated candied tomatoes

Chicken Paillard (D,G)
French fries, mixed leaves,
lemon butter sauce

SIDES

Chili Garlic Broccolini (V)

DESSERTS

Orange Cake (D,G,V)

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(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (A) Alcohol

DINNER SET SHARING MENU

AED620 per person

STARTERS

Authentic Avocado Mash (VE)
Red peppers, lime, crispy tortilla

Grilled Edamame (VE)
Maldon sea salt

Artichoke Two Ways (VE)
Marinated artichoke hearts,
crispy artichokes, lemon oil dressing

Chicken & Truffle Cromesquis (D,G)
Truffle mayo

Chef's Mini Burgers (G,D,N)
Beef short ribs, lettuce, dry chili mayo, soft bun

Char Grilled Baby Calamari (S)
Tomato sauce vierge, lemon oil

SALADS

Burrata (300g) (D,N,V)
Kalamata olives, heirloom tomatoes,
grilled zucchini, basil pesto

Green Lentil (V,D)
Rainbow cherry tomatoes, pomegranate,
yoghurt sumac dressing

MAINS

Truffle Risotto (D,V)
Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Pan Seared Sea Bass Fillet (S)
Steamed broccolini,
herb-marinated candied tomatoes

Black Angus Beef Tenderloin (250g) (D,G)
Carrot mash, grilled asparagus,
choice of sauce

SIDES

Chili Garlic Broccolini (V)

DESSERTS

Orange Cake (D,G,V)

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(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (A) Alcohol

DINNER SET VEGETARIAN MENU

AED275 per person

STARTERS

Authentic Avocado Mash (VE)
Red peppers, lime, crispy tortilla

Artichoke Two Ways (VE)
Marinated artichoke hearts,
crispy artichokes, lemon oil dressing

BDP Rustic Flatbread (D,G,N,V,A)
Brie, honey, rosemary, fig jam

Sweet Potato Ceviche (N,VE)
Avocado, burnt corn, yuzu,
passion fruit sauc.

SALADS

Burrata (300g) (D,N,V)
Kalamata olives, heirloom tomatoes,
grilled zucchini, basil pesto

MAINS

Truffle Risotto (D,V)
Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Seared Pumpkin (VE)
Carrot mash, barley, pesto

DESSERTS

Orange Cake (D,G,V)

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BEVERAGE PACKAGES

Valid for 3 hours

COLLECTION

AED 520

HOUSE WINES

Arcadian Merlot Red
Arcadian Sauvignon Blanc
Cuvee Sabourin Rosé
Sparkling Atto Primo

HOUSE SPIRITS

Tito's Vodka
Bacardi Superior Carta Blanca Rum
Dewar's White Label Whisky
O'17 Gin

BEER

Heineken Draught

SOFT DRINKS

Still & Sparkling Water
Fresh Juices
Soft Drinks

PREMIUM

AED 850

WINE

Sea Change Sauvignon Blanc White
Sea Change Merlot Red
M de Minuty Rosé
Martini Prosecco Sparkling

PREMIUM SPIRITS

Grey Goose Vodka
Bacardi 4 Años Rum
Chivas Regal 12yo Whisky
Star of Bombay Gin
Cascahuin Blanco
Cascahuin Reposado

CHAMPAGNE

Veuve Clicquot

BEER

Heineken Draught

SOFT DRINKS

Still & Sparkling Water
Fresh Juices
Soft Drinks



YACHT EXPERIENCE

An exclusive selection of private cruises

We are delighted to present an exclusive selection of private yacht cruises and tailored packages to enhance your visit to Bar du Port. Inquire for more details and booking packages.



PACKAGES

PRE-BRUNCH EXPERIENCE

(1h cruise before Brunch du Port)

T&Cs -

Advance bookings required.
Minimum of 8 guests

AFTER-PARTY EXPERIENCE

(after dining with BDP)

T&Cs -

Spontaneous requests, please
inquire with your waiter.

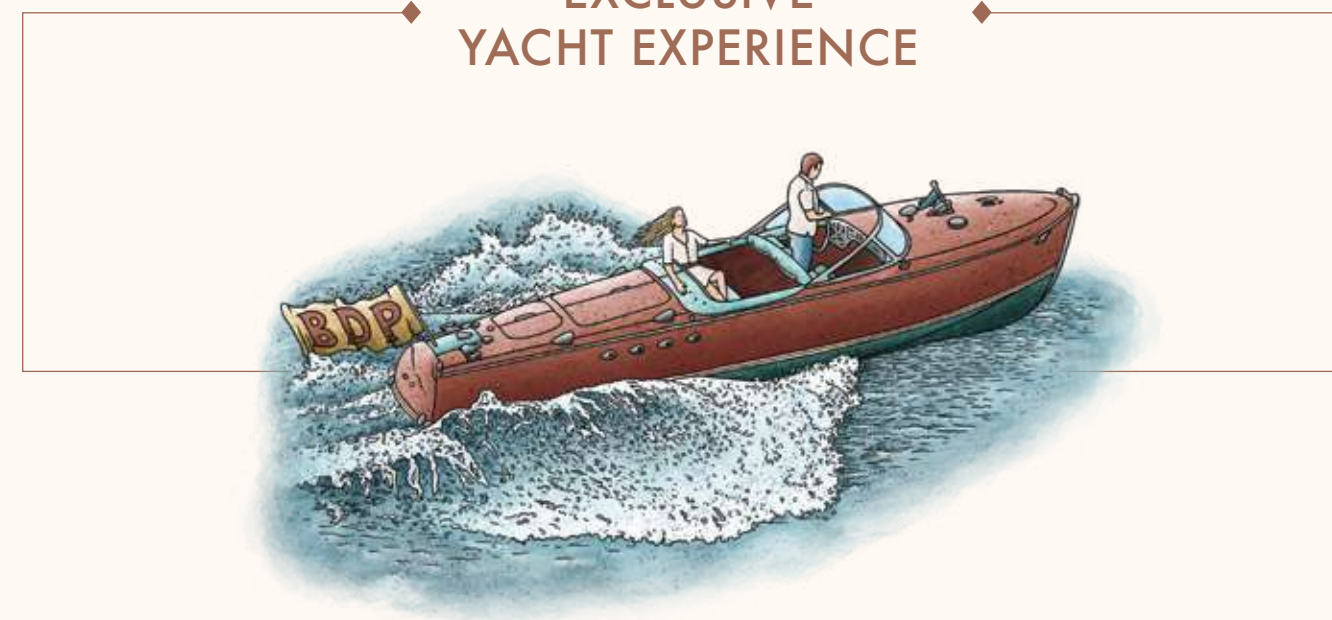
SUNSET EXPERIENCE

(with pick up & drop off at BDP)

T&Cs -

Advance bookings
required

EXCLUSIVE
YACHT EXPERIENCE



For more information please contact

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BDP