

“One of the very  
nicest things  
about life is  
the way we must  
regularly stop  
whatever it is  
we are doing and  
devote our  
attention to  
eating”

**Luciano Pavarotti**

 bank.

# Starters

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Tandoori marinated chicken drumsticks & mint yoghurt	40
Homemade vegetable spring rolls with plum sauce (v)	28
Spicy chorizo cassoulet with baby onions and mushrooms in a red wine sauce with grilled bread	40
Grilled halloumi cheese with honey roast pumpkin and red onion chutney	40
Peppered tuna with parmesan cheese, rocket leaves and nicoise dressing	40
Left Bank fishcakes with sauce aioli	40
Chicken roulade with goat's cheese, tomato and basil with a tomato and tarragon dressing	35
Mediterranean risotto balls with mozzarella cheese and basil pesto mayonnaise (v)(a)(n)	40
Greek style lamb cutlets with tomato and onion salad and crumbled feta	50

## mains

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Corn fed chicken cooked with mushrooms, baby onions, tomato, white wine and tarragon; served with new potatoes and a panache of vegetables (a)	99
Left Bank burger with slices of tomato, gherkin and red onion with melted cheddar, hand cut chips and homemade tomato ketchup	80
Fillet of beef char grilled with a béarnaise sauce, hand cut chips and roast vine cherry tomatoes	135
Mixed souvlaki; 3 succulent skewers – garlic & lime lamb, teriyaki chicken and marinated beef served with mint chutney, tomato salsa, endive salad and Arabic bread	99
Fish & chips in tiger beer batter with mushy peas, curry sauce and homemade tomato ketchup (a)	75
Fillets of sea bream pan fried with ratatouille and sauce vierge	95
Tuna nicoise; tuna steak seared with black olives, new potato, green beans, tomato and boiled egg – finished with a balsamic & wasabi mayonnaise	85
Butternut squash and gorgonzola ravioli with nutmeg cream sauce and parmesan crisps (v)	75
Baked aubergine and feta gateau with a baby spinach & pecorino salad, toasted pine nuts and tomato & tarragon dressing (n)(v)	60

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## Sides

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Rock salt fries with garlic & basil mayonnaise	28
Buttered mixed vegetables	28
Rosemary & garlic roasted baby potatoes	28
Roquette & parmesan salad, balsamic dressing	28
Herb mash potato	28
Selection of breads with balsamic & olive oil	28
Moorish olives	28

## Desserts

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Amaretto brulee with vanilla ice cream (a)	40
Chocolate & orange brownie with dark chocolate consommé	45
Lemon & coconut cake with raspberry coulis and whipped cream	45



# Wine directory

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## Whites

<b>g</b>		<b>b</b>
<b>Left Bank Chardonnay</b>	<b>30</b>	<b>140</b>
<i>Southern France</i>		
Crisp and light with aromas of pineapple; a perfect balance of oak and fruitiness		
<b>Riff Pinot Grigio</b>	<b>36</b>	<b>175</b>
<i>Veneto, Italy</i>		
Light, zesty and refreshing; the classic Italian grape produces an eminently quaffable summer tippie		
<b>Torres Gran Vina Sol</b>	<b>40</b>	<b>190</b>
<i>Cataluña, Spain</i>		
This "Great Wine of the Sun" has fresh fruit aromas and an underlying hint of spiciness		
<b>Boschendahl Sauvignon Blanc 1685</b>	<b>45</b>	<b>220</b>
<i>Froeshnoek, South Africa</i>		
Notes of herbaceous gooseberry on the nose and a suggestion of apricot on the palate tied off in a pleasantly surprising roundness		
<b>JJ Vincent Bourgogne Blanc</b>	<b>n/a</b>	<b>250</b>
<i>Burgundy, France</i>		
A deliciously full and fruity nose with subtle undertones of lemon and lime. Dry on the palate with vanilla, brioche and a big fruity flavour		



# Wine directory

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## reds

### g

### b

**Left Bank Syrah** 30 140

*Southern France*

Dark fruits, light tannins and a hint of oak and chalk on the finish in this easily enjoyable red

**Valdivieso Merlot** 32 155

*Central Valley, Chile*

Dry, smooth and well balanced, red and black currants mix decadently with dark chocolate and cherry

**Stump Jump Shiraz** 38 180

*McLaren Vale, South Australia*

Medium bodied, full fruity flavours and a lively finish combine in this signature South Australian wine

**Fuedo Butera Nero D'Avola** 45 220

*Sicily, Italy*

The silky, well integrated tannins, ripe cherry and subtle hint of plum on the palate provide a sense of density to this surprisingly ebullient bottling

**Torres Celeste** n/a 265

*Ribera Del Duero, Spain*

The Bank logo, featuring a stylized 'b' with a dollar sign inside a circle, followed by the word 'bank.' in a lowercase, sans-serif font.

This incredible, multi award winning red begins with dark fruits, pepper and liquorice on the nose. The palate persistently bombards the taste buds with intense fruity flavours and ripe tannins

## Wine directory

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### Rose

**g**

**b**

**Marques de Caceres**

**35**

**170**

## From the cellar

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**J. Moreau Chablis**

**375**

*France*

The J. Moreau estate has now established itself as one of the best producers in the Chablis region. This classy wine has a lively minerality and a perfect balance between terroir, fruit, structure and texture

**Cape Mentelle Semillon-Sauvignon Blanc**

**425**

*Margaret River, Western Australia*

Cape Mentelle has developed a reputation for producing clever and well made wine. This Bordeaux blend is one of the wines that helped build that reputation. The dry blend produces a great mix of grassy, tart flavours, dry fruit and grapefruit

**Pouilly Fuisse Louis Jadot**

**475**

*Burgundy, France*

From one of the greatest wine making regions in the world comes this ripe, supple and medium bodied superstar. Jadot's Pouilly – Fuisse shows vibrant

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Chardonnay fruit flavours with notes of melon and minerals, gently touched with an oaky, silky finish

## Wine directory

### From the cellar (cont.)

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**Doctor's Creek Pinot Noir**

**425**

*New Zealand*

From the renowned Saint – Claire winery in northern New Zealand this elegant and thoughtful Pinot Noir continues the growing reputation of South Pacific Pinot's. Fruity and ripe with an intelligent aroma and good finish

**Riscal Rioja Reserva**

**450**

*Rioja, Spain*

Riscal is one of the oldest wineries in Rioja. A clear and dark ruby core leads to a fruity and almost maraschino aroma before enveloping you in the complex and oaky body and lingering finish

**Clos De L' Oratoire CNDP**

**475**

*Rhone Valley, France*

This ruby red classic hails from one of the most acclaimed wine making regions in the world. The rich palate develops with intense aromas of red fruits and gives it a very distinctive character

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# New year's eve 2009 menu

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## **1<sup>st</sup> Course**

Stuffed mushrooms - Portobello mushrooms stuffed with homemade chorizo sausage & finished with a rich tomato dressing

King Prawns - Sautéed king prawns with garlic & herbs served on toasted artesian bread with asparagus & roquette (n)

Roasted pumpkin soup - Sweet pumpkin soup finished with truffle oil & toasted breads (v)(n)

## **2<sup>nd</sup> Course:**

Spaghetti pesto - Just cook spaghetti tossed in Left Bank pesto sauce & finished with a Tuscan salad (v)(n)

Baked Salmon with black olives, capers and tomatoes with sautéed mustard new potatoes

Roasted Beef Fillet served alongside winter vegetables & red wine jus (a)

Stuffed Chicken - Mozzarella & garlic stuffed chicken served on a bed of asparagus risotto (a)

## **To Finish:**

Macerated strawberries and raspberries with orange mascarpone and shortbread (a)

Crème caramel

Peach Melba cream cheese cheesecake

Two courses – AED 225

The logo for Left Bank, featuring a stylized 'L' and 'B' intertwined, followed by the word 'bank.' in a lowercase, sans-serif font.

Three courses – AED 295

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(v) Suitable for vegetarians. (a) Contains a splash of alcohol. (n) Contains nuts  
All prices in AED and inclusive of all taxes, duties and service charges.