

BAR DU PORT

PRIVATE DINING & EVENTS



CONCEPT

A little luxury, a lot of fun

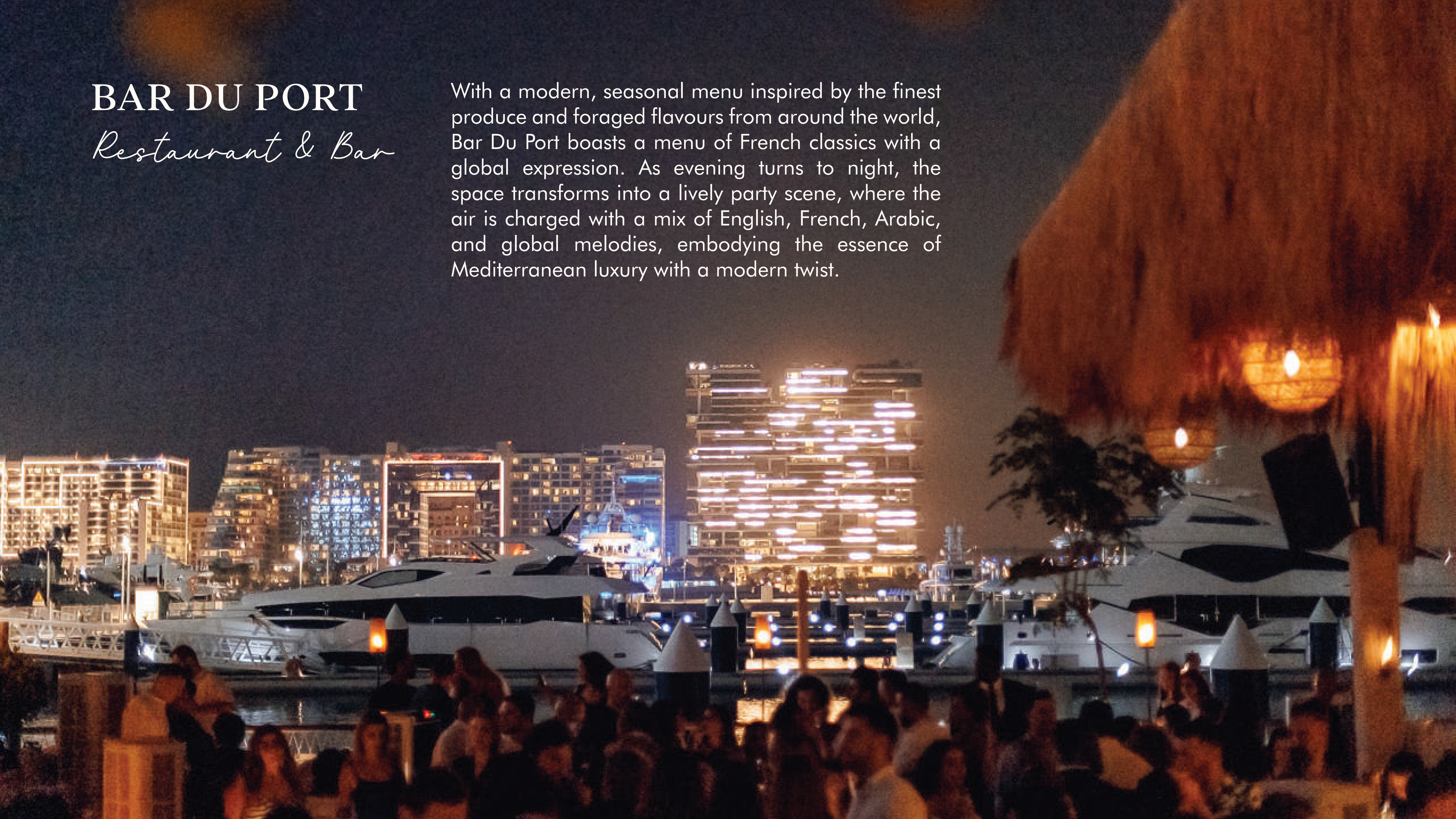
At the heart of Bar du Port lies a philosophy that marries a little luxury with a lot of fun, a brand ethos that is vividly brought to life across its distinguished concepts - Bar Du Port and BDP Beach. This overarching brand concept weaves together the sophisticated allure of French cuisine with a vibrant global expression, creating spaces where gastronomy and ambiance blend seamlessly with the rhythmic harmony of English, French, Arabic, and global tunes.

Both the Bar du Port and BDP Beach experiences encapsulate the commitment to providing an enchanting escape where every visit is a celebration of the good life. Bar Du Port transitions from a refined dining ambiance to a lively late-night party, while BDP Beach provides a serene beachside retreat, blending Mediterranean charm with bohemian luxury. Together, they create a harmonious brand experience that celebrates exquisite food, vibrant music, and an unforgettable atmosphere that invites fun, relaxation, and indulgence in equal measure.

BAR DU PORT

Restaurant & Bar

With a modern, seasonal menu inspired by the finest produce and foraged flavours from around the world, Bar Du Port boasts a menu of French classics with a global expression. As evening turns to night, the space transforms into a lively party scene, where the air is charged with a mix of English, French, Arabic, and global melodies, embodying the essence of Mediterranean luxury with a modern twist.



LOOK & FEEL

Outdoor





LOOK & FEEL

Indoor



SET
MENUS

BAR DU PORT



BAR BITES*

AED220 per person

Authentic Avocado Mash (VE)

Red peppers, lime, crispy tortilla

Herbed labneh Dip (D,G,N)

Olives, thyme, olive oil, crispy vegetables

Burrata & Truffle (D,G,V)

Wild mushrooms, fresh black truffle,
sourdough tartine

Caesar Croquettes (D,G)

Baby gem, Caesar dressing

Crab & Caviar Pani Puri (G,S)

Apple tartare, kimchee mayo

Chef's Mini Burgers (D,G)

Beef patty, tomato, lettuce, melted cheese,
smoked mayonnaise, pretzel bun

Brisket Tacos (N,G)

Avocado, smoked mayonnaise

**Only available on weekdays from 4pm - 8pm*

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

CANAPÉS MENU*

AED250 per person

COLD

choice of 3

HOT

choice of 3

DESSERTS

choice of 3

Mini Guacamole (V,G)
Tarte fermented bell pepper

Wild Mushrooms (V,G)
Puree in con, truffle Flavor

Goat Cheese Roll (D,V,G)
Beetroot coconut Mash,
served on crispy Bread

Salmon Loin (G)
Kimchee mayo,
mango pineapple Jam

Lobster Tartare (G,S)
Crispy vegetables yuzu flavor

Hand Cut Smoked Salmon (D,G)
Citrus cream

Vitello Tonnato (G)
Tuna mayo, in seaweed cone

Foie Gras Tube (G)
Mango pineapple coulis,
cinnamon flavor

Roast Beef (G)
Truffle flavour, brioche bread

Truffle Croc Madame (D,G)

Truffle Mushroom Risotto (D,V)

Pan-Seared Salmon (D)
Purple potato orange flavor,
creamy lemon grass

Scallops (D)
Celeriac mush,
truffle infused white sauce

Wild Seabass (D)
Corn puree, lemon grass

Corn- fed Chicken Roll (D,G)
Carrot puree, mushroom sauce

Chicken Caesar Croquette (D,G)
Parmesan tuile

Confit Short Ribs (D,G)
Oriental spices, crushed potato

Angus Cube Roll Skewers (D)
Pickled vegetables, Asian marination

Apple Tarte (D,G)
Caramel sauce, rosemary taste

Strawberry Tarte (D,G)
Pastry cream, rose water flavour

Lemon Tart (D,G)
Burnt meringue

Redberries Cheese Cake (D,G)

Chocolate Mousse in Vanilla Cone (D,G)

Chocolate Coffee Cake (D,G,N)
Crispy peanuts

**Only available on Mondays, Tuesdays and Private Events*

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

AED380 per person

STARTERS

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

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

Salmon Carpaccio (N,G)
Nikkei marination, mango yuzu purée,
pickled vegetables

Caesar Croquettes (D,G,S)
Baby gem, Caesar dressing

Chef's Mini Burgers (G,D,N)
Beef patty, tomato, lettuce, melted cheese,
smoked mayonnaise, pretzel bun

Grilled Baby Squid (S,G)
Olive oil Harissa, cherry tomato confit,
rosemary flavour, grilled sour dough bread

SALADS

Burrata (125g) (D,G)
Roasted cherry tomatoes, green peas,
crispy cured beef, aged balsamic dressing

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

MAINS

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

Sea Bass Fillet (N)
Green and yellow zucchini tartare, lemon oil

DESSERTS

Orange Cake (D,G,V)
Burnt meringue, orange syrup

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

AED420 per person

STARTERS

Artichoke Two Ways (VE)

Marinated artichoke hearts,
crispy artichokes, lemon oil dressing

Salmon Carpaccio (N,G)

Nikkei marination, mango yuzu purée,
pickled vegetables

Caesar Croquettes (D,G,S)

Baby gem, Caesar dressing

Chef's Mini Burgers (G,D,N)

Beef patty, tomato, lettuce, melted cheese,
smoked mayonnaise, pretzel bun

Mini Wagyu Beef Skewers (G)

Asian glazed, pickled vegetables

SALADS

Burrata (125g) (D,G)

Roasted cherry tomatoes, green peas,
crispy cured beef, aged balsamic dressing

Green Lentil (V,D)

Rainbow cherry tomatoes, pomegranate seeds,
yogurt 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

DESSERTS

Orange Cake (D,G,V)

Burnt meringue, orange syrup

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

AED525 per person

STARTERS

Artichoke Two Ways (VE)

Marinated artichoke hearts,
crispy artichokes, lemon oil dressing

Thinly Sliced Yellowtail

Burnt orange, passion fruit sauce

Tuna Sashimi Pizzette (G,N)

Truffle ponzu sauce, green jalapenos

Black Angus Beef Carpaccio (G,D)

Old fashion sauce, Manchego,
rocket leaves, croutons

Caesar Croquettes (D,G,S)

Baby gem, Caesar dressing

Chef's Mini Burgers (G,D,N)

Beef patty, tomato, lettuce, melted cheese,
smoked mayonnaise, pretzel bun

Mini Wagyu Beef Skewers (G)

Asian glazed, pickled vegetables

SALADS

Burrata (125g) (D,G)

Roasted cherry tomatoes, green peas,
crispy cured beef, aged balsamic dressing

Green Lentil (V,D)

Rainbow cherry tomatoes, pomegranate seeds,
yogurt sumac dressing

MAINS

Truffle Risotto (D,V)

Carnaroli rice, Parmesan,
wild mushrooms, fresh black truffle

Sea Bass Fillet (N)

Green and yellow zucchini tartare, lemon oil

Chicken Cordon Bleu (D,G)

Mixed greens

DESSERTS

Orange Cake (D,G,V)

Burnt meringue, orange syrup

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

AED620 per person

STARTERS

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

Thinly Sliced Yellowtail
Burnt orange, passion fruit sauce

Tuna Sashimi Pizzette (G,N)
Truffle ponzu sauce, green jalapenos

Black Angus Beef Carpaccio (G,D)
Old fashion sauce, Manchego,
rocket leaves, croutons

Caesar Croquettes (D,G,S)
Baby gem, Caesar dressing

Truffle Roast Beef (G,D,N)
Bone marrow butter, pickled onions,
truffle mayonnaise, brioche bread

SALADS

Burrata (125g) (D,G)
Roasted cherry tomatoes, green peas,
crispy cured beef, aged balsamic dressing

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

MAINS

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

Smoked Jumbo Shrimps (N,S)
Virgin olive oil, spice mix, lemon zest

Chicken Cordon Bleu (S,G)
Mixed greens

Black Angus Beef Tenderloin 250g (D)
Prepared to our chef's recommended temperature.
Potato gratin, choice of sauce

DESSERTS

Orange Cake (D,G,V)
Burnt meringue, orange syrup

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

CUISINE



BEVERAGE SET MENUS

Available for 3 hours

WINE & BEER

AED 250

WINE

Atto Primo Brut
Cuvée Sabourin Grenache Rosé
Arcadian Sauvignon Blanc
Arcadian Merlot

BEER

Heineken Draught

SOFT DRINKS

Still & Sparkling Water
Fresh Juices
Soft Drinks

COLLECTION

AED 400

SPIRITS

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

WINE

Atto Primo Brut
Cuvée Sabourin Grenache Rosé
Arcadian Sauvignon Blanc
Arcadian Merlot

BEER

Heineken Draught

SOFT DRINKS

Still & Sparkling Water
Fresh Juices
Soft Drinks

PREMIUM

AED 550

SPIRITS

Grey Goose
Star of Bombay
Chivas Regal 12 Years
Bacardí Añejo Cuatro
Cascahuin Reposado

WINE

Martini Prosecco Doc
Sea Change Merlot
M de Minuty, Provence Rosé
Zonin Friuli Pinot Grigio

BEER

Heineken Draught

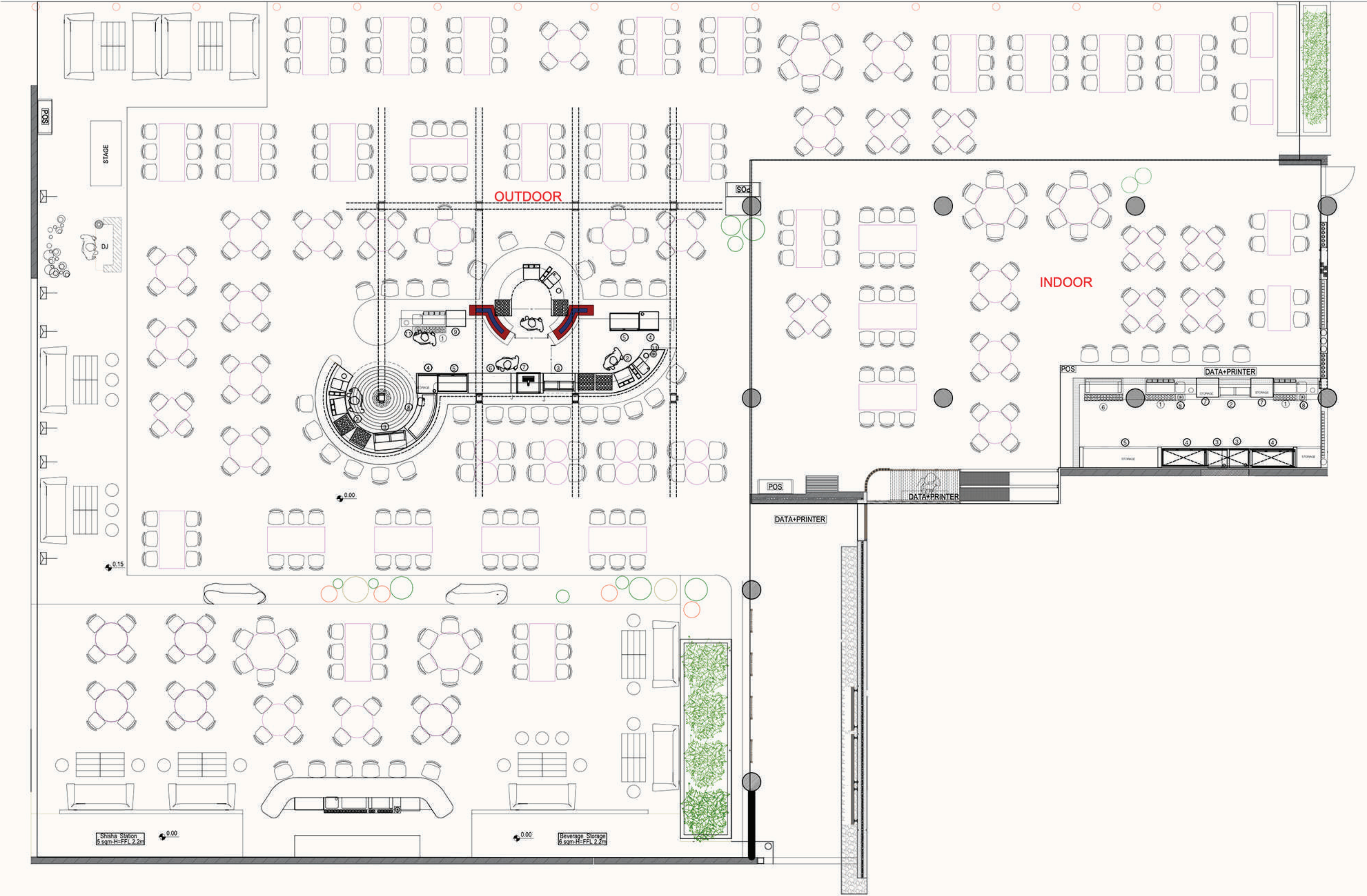
SOFT DRINKS

Still & Sparkling Water
Fresh Juices
Soft Drinks

AMBIANCE



FLOOR PLAN



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.



For more information please contact

SOPHIE WEEKS

sophie.weeks@addmind.com
+971 508608184

BDP