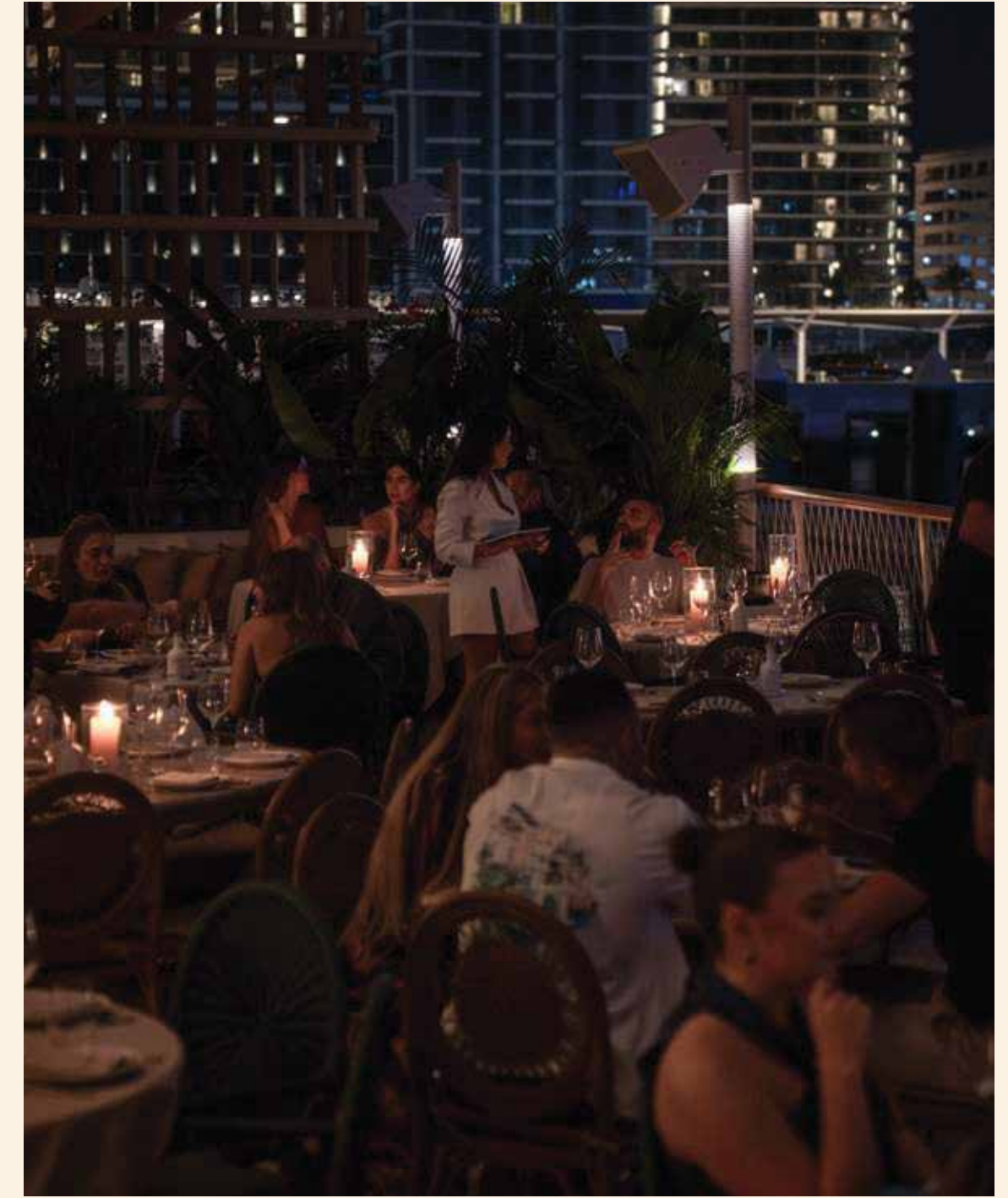
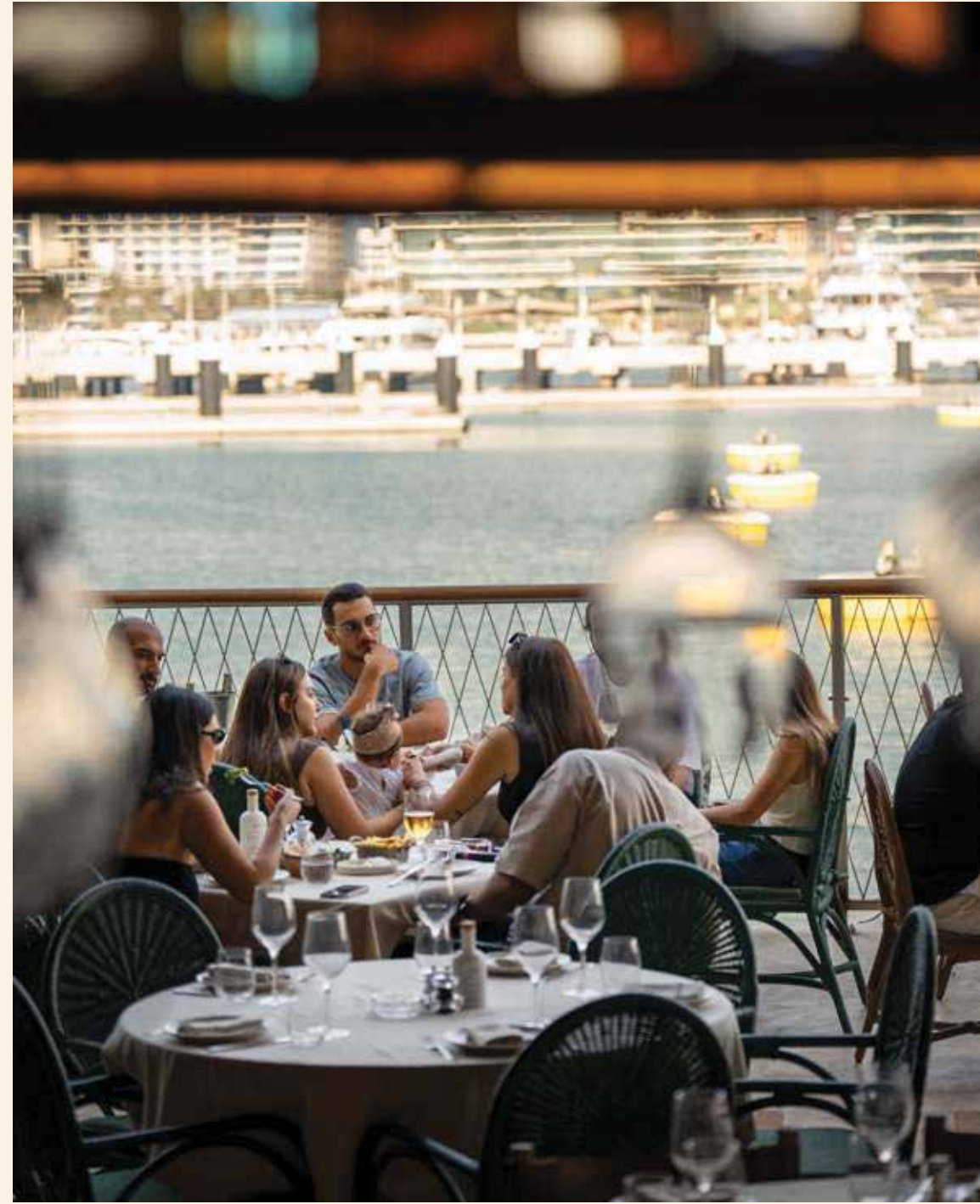
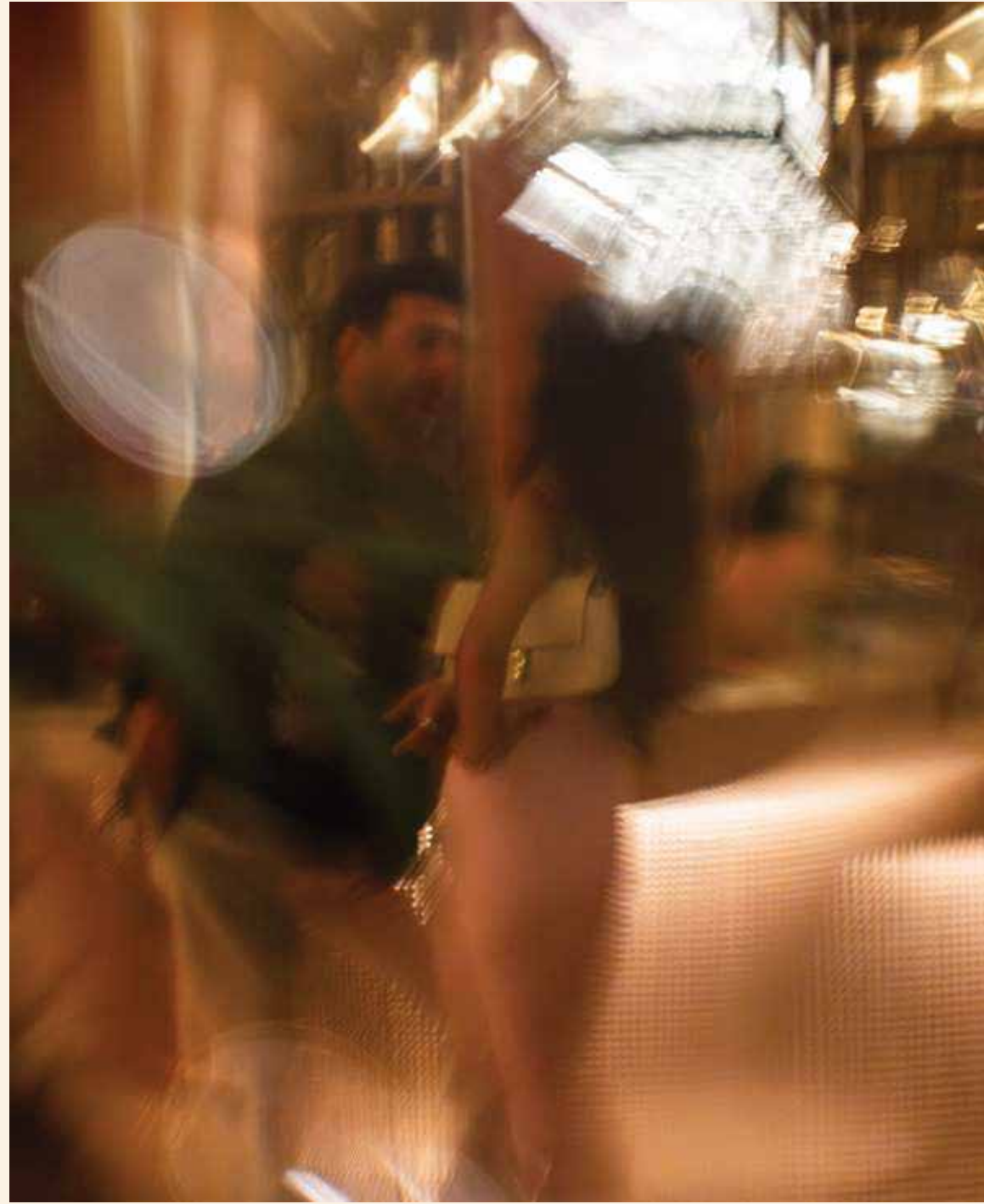


SON OF A FISH

Private Dining & Events

About Us



Son of a fish

is a modern Greek dining destination set on the harbour, inspired by the easy rhythm of the Athenian Riviera. The space is designed for long lunches that drift into sunset, dinners that stretch into late evenings, and gatherings that feel social, relaxed, and considered rather than formal.

Our menus are built around sharing, drawing from Greek flavours, Mediterranean produce, and open-kitchen techniques. Whether seated or standing, the experience is always food-led, sociable, and adaptable – designed to move naturally with the pace of the event.

Look & Feel

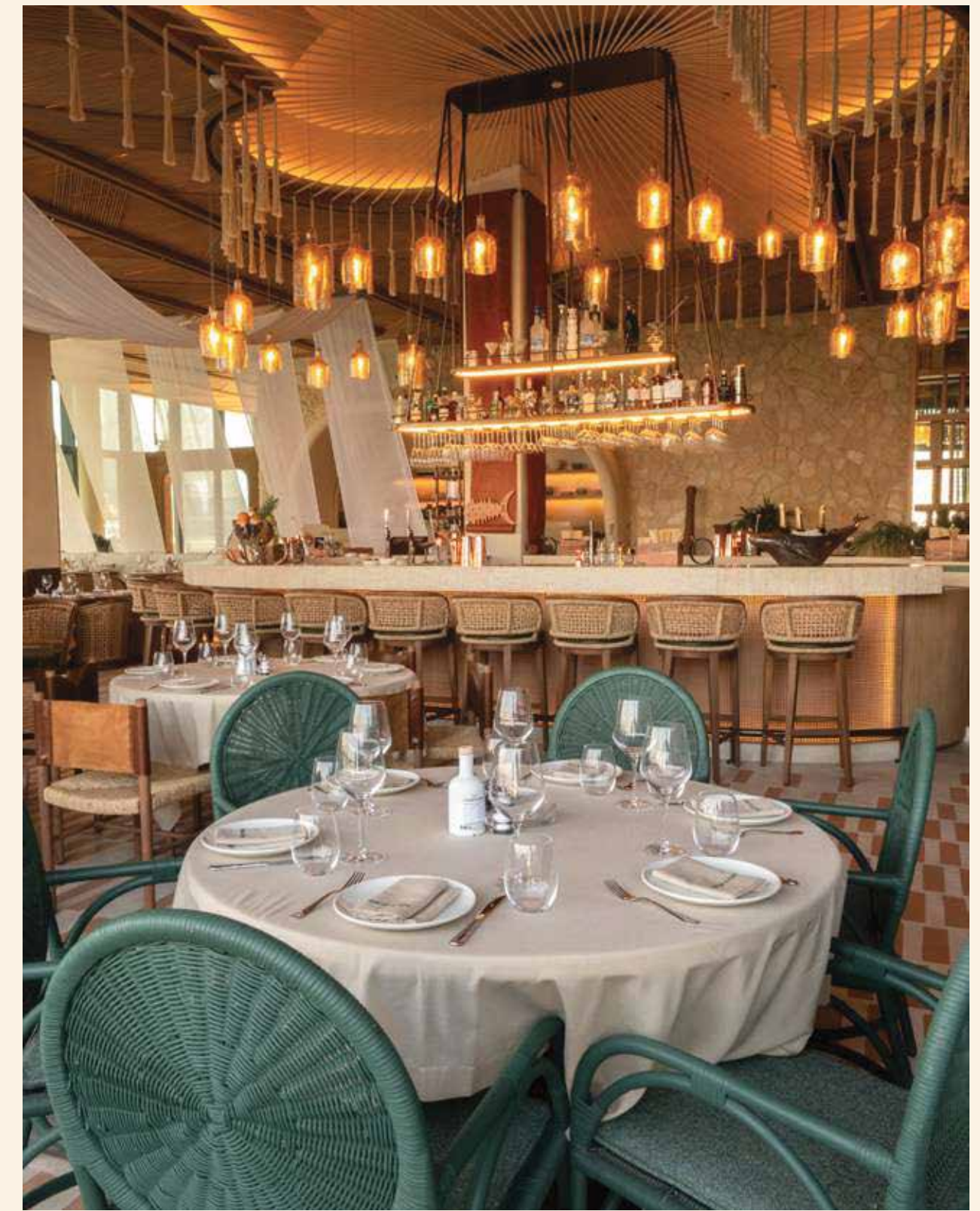
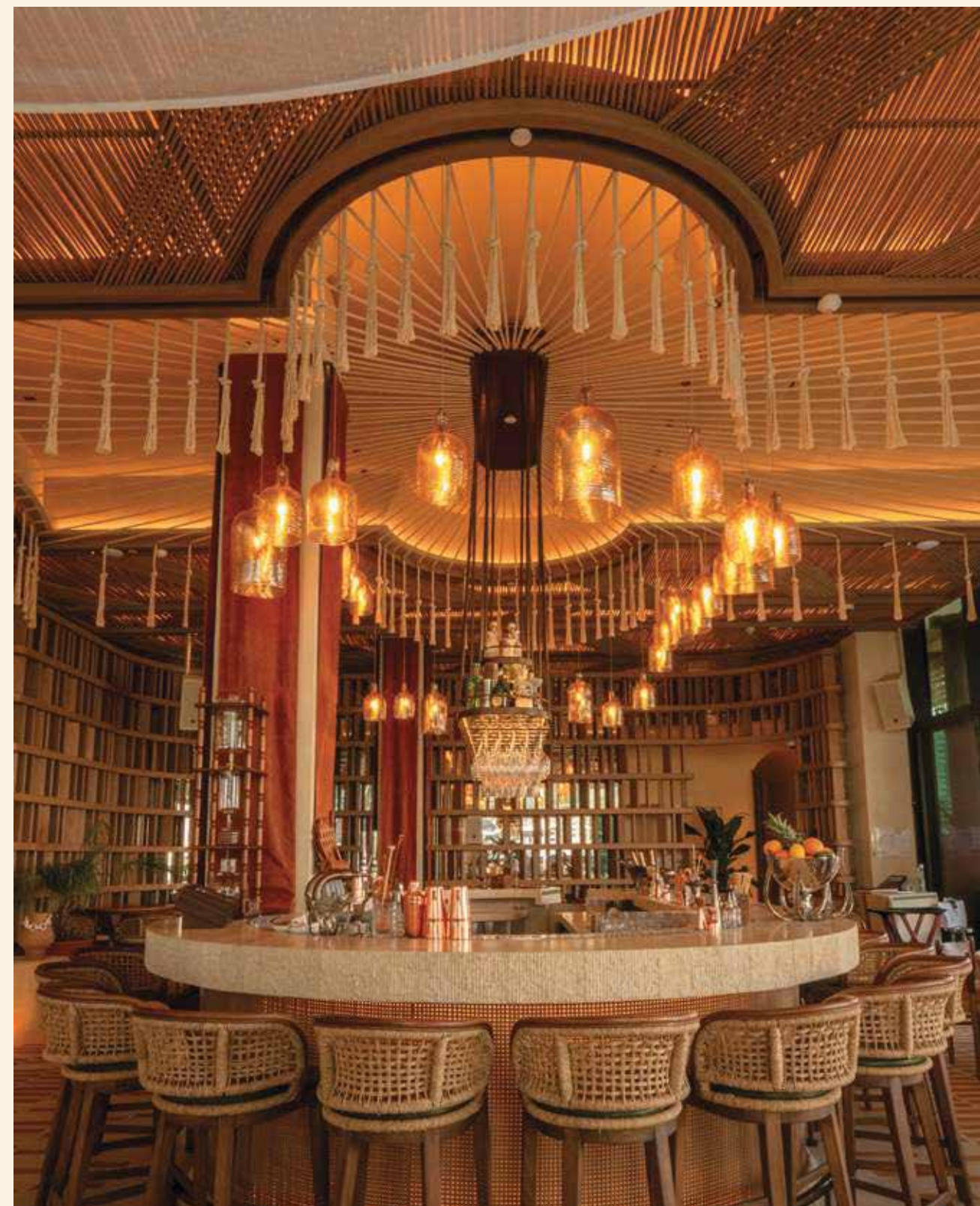


Our indoor and outdoor spaces flow together as one, allowing events to unfold naturally from day into night. The venue comfortably seats up to 190 guests, with the flexibility to host up to 200+. Our furniture is fully modular, making it easy to shape the space around each event – from long, shared dining tables to more relaxed, social layouts. For smaller groups, semi-private table arrangements can also be created within the venue.

Bar

The bar sets the pace from the moment guests arrive and naturally lends itself to drinks-led events, celebrations, and social gatherings.

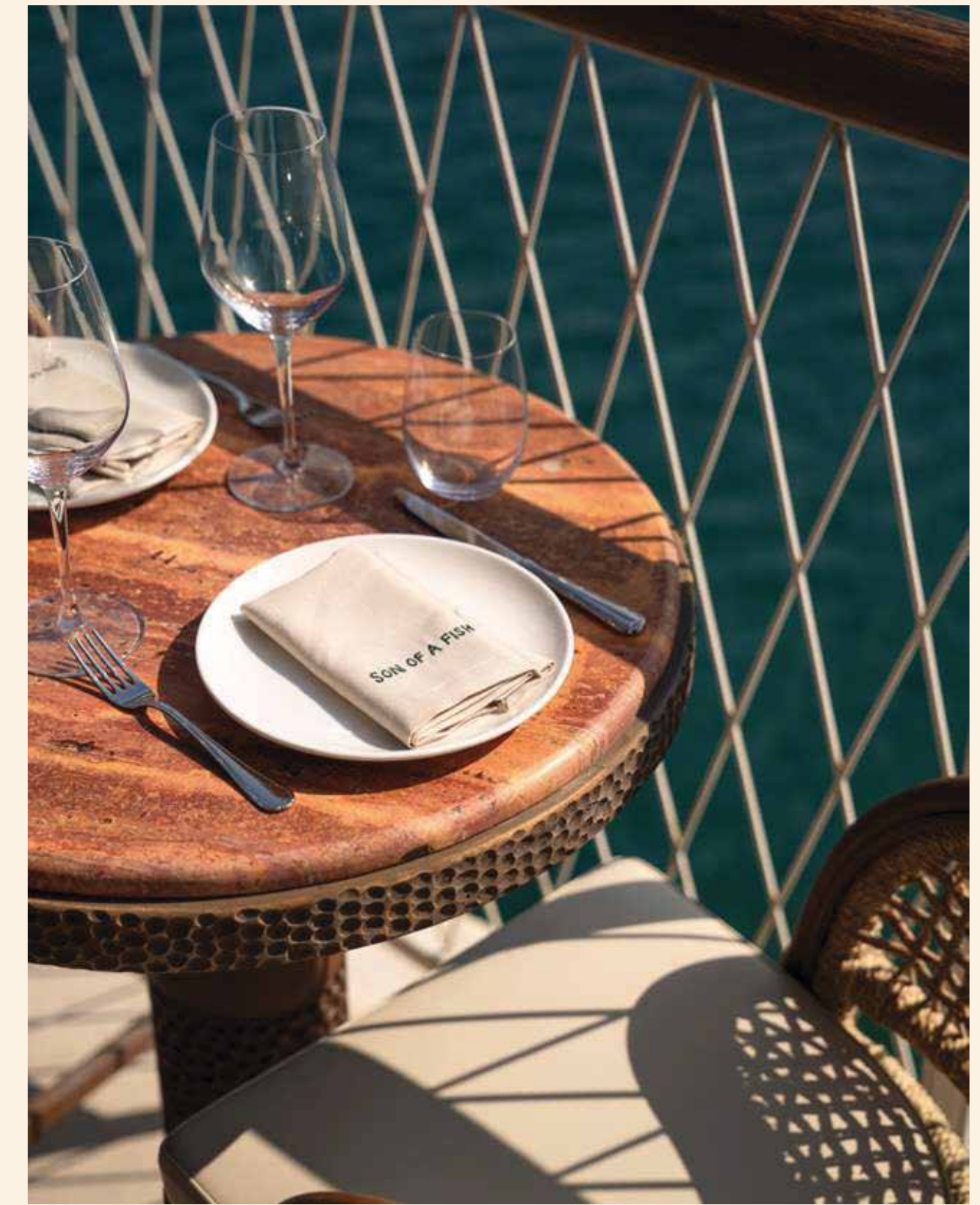
- Ideal for **standing receptions and canapés**
- **Semi-private area**
- Capacity: up to 100 guests



Terrace

Set against the harbour, the terrace offers open views across the Palm, One&Only, and the superyacht marina. It's a natural choice for sunset gatherings, seaside dinners, and relaxed celebrations.

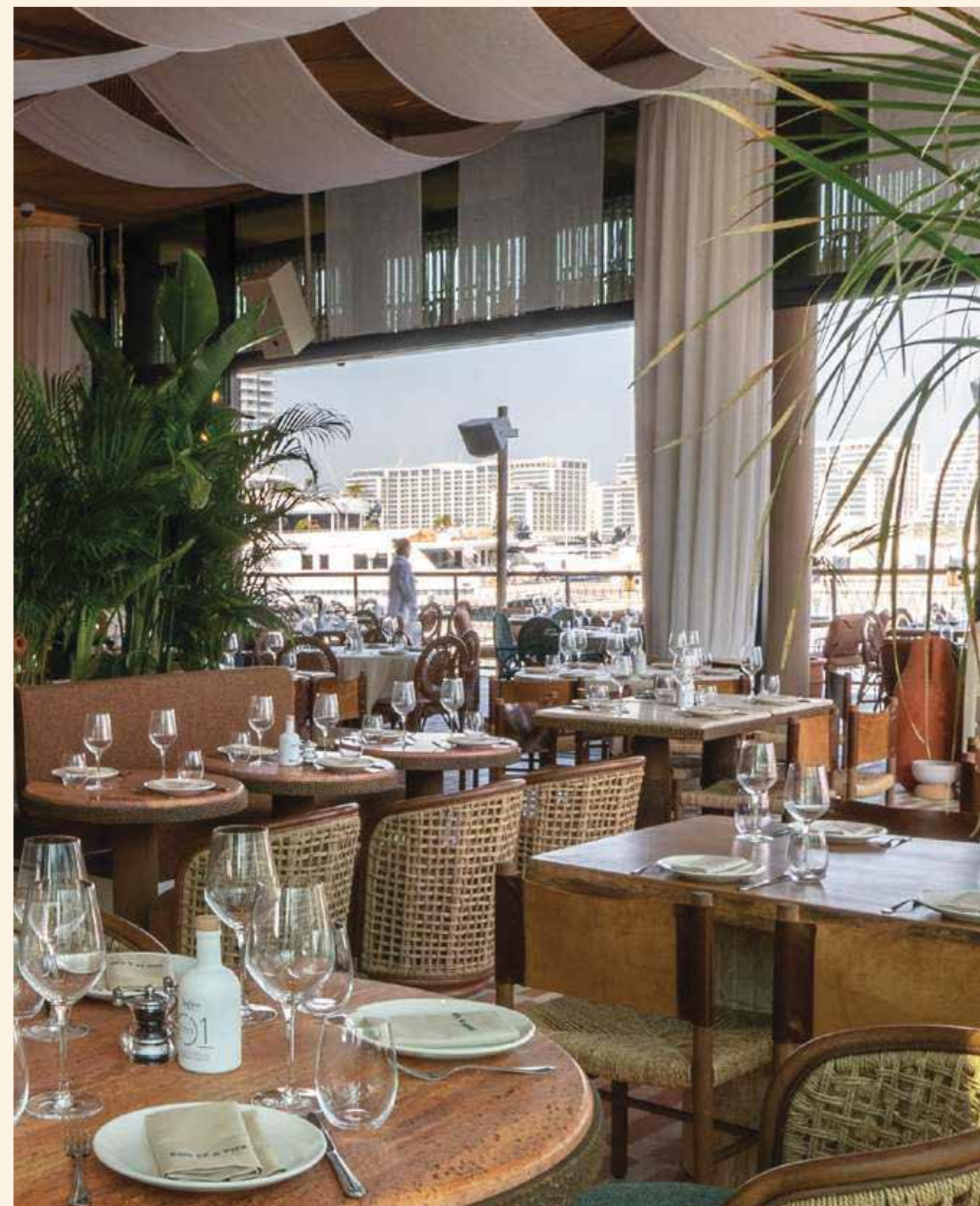
- Ideal for sunset events & seaside dinners
- Partial or exclusive use
- Capacity: up to 110 seated



Indoor

The indoor dining area offers a more intimate setting while maintaining the lively spirit of Son of a Fish. Live music and DJ programming blend easily into the room, creating an environment that feels social, warm, and unforced.

- Works well with DJ & live music
- Intimate but energetic feel
- Capacity: up to 100 seated



Set *Menus*

CANAPÉ MENUS

AED 110

Cold & Hot Mezedes

Tyrokafteri with Pita Bread (D,G)
Smoky Aubergine with Focaccia (G,N)
Sea Bass Tartare with Focaccia (D,G)

Mains

Prawn Kataifi (SH,G,E)
Chicken Souvlaki (D)
Slow-cooked Short Rib Mini Burger (D,G)

Dessert

Lemon Meringue Mastic Tart (D,G,E)

AED 180

Cold & Hot Mezedes

Tarama with Pita Bread (D,G)
Smoky Aubergine with Focaccia (G,N)
Seabass Tartare with Focaccia (D,G)
Prawn Kataifi (SH,G,E)

Mains

Black Cod Souvlaki (E)
Chicken Souvlaki (D)
Beef Tenderloin Souvlaki (E)
Slow-cooked Short Rib Mini Burger (D,G)

Desserts

Ravani Cake Bites (D,G,E)
Rose & Raspberry Loukoumi Soufflé (N)

AED 290

Cold & Hot Mezedes

Tarama with Pita Bread (D,G)
Tyrokafteri with Pita Bread (D,G)
Smoky Aubergine with Focaccia (G,N)
Tuna Tartare with Focaccia (D,G)
Prawn Kataifi (SH,G,E)

Mains

Black Cod Souvlaki (E)
Chicken Souvlaki (D)
Beef Tenderloin Souvlaki (E)
Grilled Octopus Souvlaki (SH)
Slow-cooked Short Rib Mini Burger (D,G)

Desserts

Ravani Cake Bites (D,G,E)
Rose & Raspberry Loukoumi Soufflé (N)
Mastic & Cherry Tartelette (D,G,E)

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (SH) Shellfish (G) Gluten (V) Vegetarian (N) Nuts (SE) Sesame (E) Eggs
Prices are in AED, VAT inclusive.

SET MENU

AED 250

Cold Mezedes

Tyrokafteri

Whipped feta with roasted red pepper (D, G)

Smoky Aubergine

Roasted aubergine with tomatoes, walnuts, and basil (G, N)

Greek-Style Prawn Tartare

Fresh prawns with whipped avocado, basil oil, and lime zest (SH)

Greek Salad

Tomato, cucumber, olives, feta, onion, and capers (D)

Hot Mezedes

Zucchini Tiganito

Fried zucchini with tzatziki (D, E, G)

Spanakopita

Spinach and feta pie in crispy filo (D, G, N)

Mains

Char-Grilled Tenderloin

Australian tenderloin with truffle sauce (D)

Seabass Fillet

With sauce vierge

On the side

Broccolini

With lemon, chilli, and olive oil

Loukoumades

Greek doughnuts with frozen mastiha cheesecake and thyme honey (D, G, E)

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Prices are in AED, VAT inclusive.

SET MENU

AED 350

Cold Mezedes

Tyrokafteri

Whipped feta with roasted red pepper (D, G)

Smoky Aubergine

Roasted aubergine with tomatoes, walnuts, and basil (G, N)

Octopus Carpaccio

Thinly sliced octopus with onion, jalapeño, capers, olives, and lemon dressing (SH)

Santorini Salad

Marinated tomatoes with anthotyro cheese, peppers, capers, and olives (D, G)

Hot Mezedes

Prawn Saganaki

Pan-seared prawns with cherry tomatoes, garlic, rosemary, and feta (D, G, SH)

Tyropita

Cheese pie in crispy filo with spiced honey and hazelnut dukkah (D, G, N, SE)

Mains

Grilled Lamb Chops

With tzaztiki and warm baked pita (D, G)

Seabass Fillet

With sauce vierge

Greek Tagliatelle

Prawns with tagliatelle pasta, calamari, mussels, and seafood bisque (D, G, SH)

On the side

Broccolini

With lemon, chilli, and olive oil

French Fries

With oregano (G)

Desserts

Loukoumades

Greek doughnuts with frozen mastiha cheesecake and thyme honey (D, G, E)

Portokalopita

Orange filo cake with fresh figs and fig leaf ice cream (G, E, D)

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Prices are in AED, VAT inclusive.

SET MENU

AED 450

Cold Mezedes

Selection of Dips & Spreads

Served with warm baked pita (D, G)

Octopus Carpaccio

Thinly sliced octopus with onion, jalapeño, capers, olives, and lemon dressing (SH)

Santorini Salad

Marinated tomatoes with anthotyro cheese, peppers, capers, and olives (D, G)

Prawn Salad

Fresh prawns with baby gem, avocado, asparagus, and Caesar-style dressing (D, G)

Hot Mezedes

Prawn Saganaki

Pan-seared prawns with cherry tomatoes, garlic, rosemary, and feta (D, G, SH)

Beef Kunafa

Beef cheek with truffle honey and lemon gel (D, G)

Baked Feta

Feta with cherry tomatoes, thyme honey, and walnuts (D, N, SE)

Mains

Slow-Cooked Lamb Shoulder

Rice with rosemary, oregano, pomegranate, and pine nuts (D, N)

Whole Grilled Seabass

With sauce vierge, tomato relish, and lemon oil

Greek Tagliatelle

Prawns with tagliatelle pasta, calamari, mussels, and seafood bisque (D, G, SH)

On the side

Broccolini

With lemon, chilli, and olive oil

French Fries

With oregano (G)

Grilled Artichokes

With tomato relish, sauce vierge, and walnuts (N)

Desserts

Chocolate Mousse Millefeuille

Spiced filo with yuzu olive oil, sea salt, and orange zest (D, G, E, N)

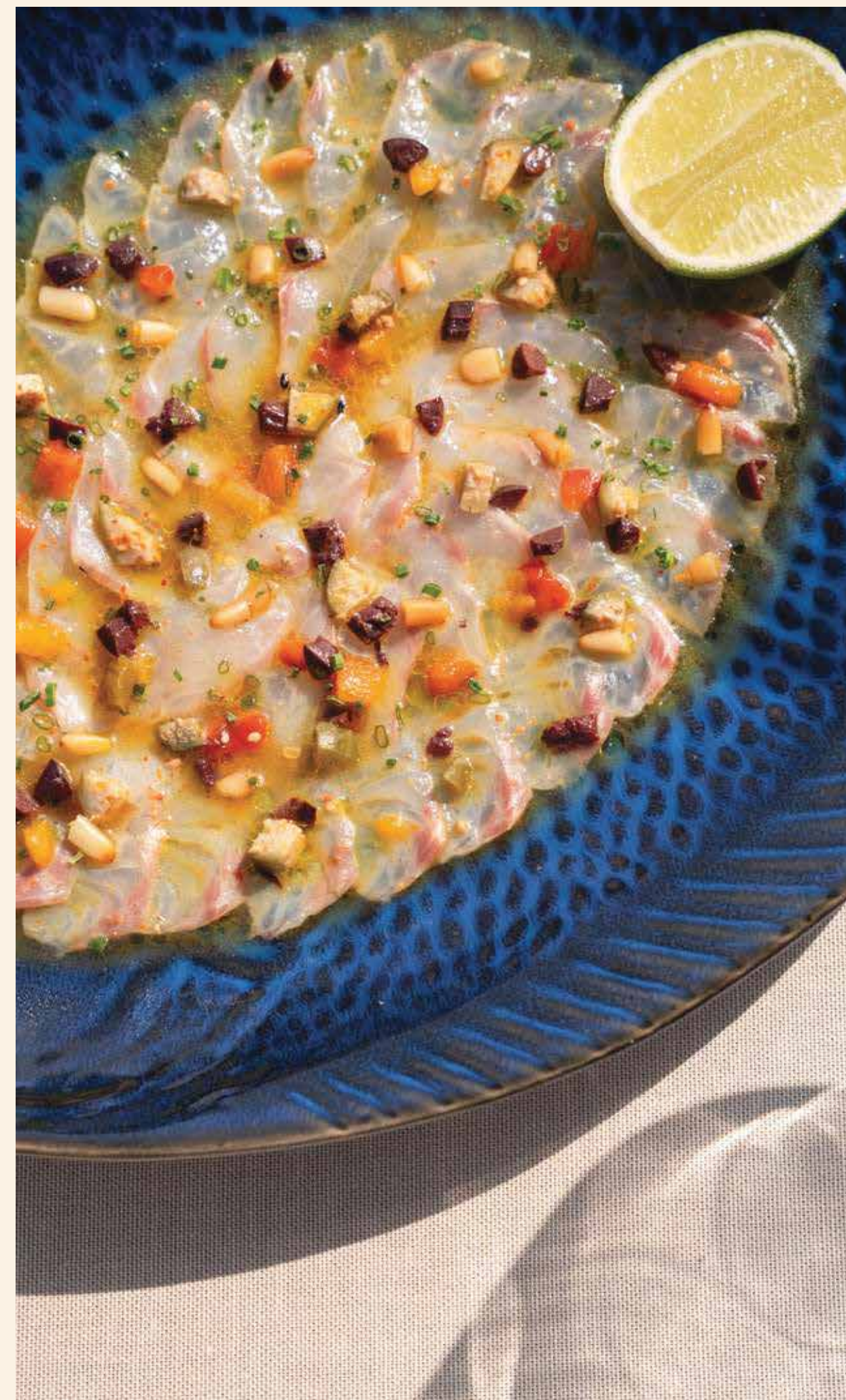
Frozen Greek Yoghurt

Frozen yoghurt with fried walnuts and thyme honey (D, N)

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Prices are in AED, VAT inclusive.



BEVERAGE PACKAGES

LIGHT CATCH AED 220

Wine

Stellenrust Chenin Blanc Sparkling
Mount Rozier Chenin Blanc
De Bortolli Cabernet-Merlot
De Bortolli Rose Cabernet Sauvignon

Beer

Heineken Bottle

Non-Alcoholic

Still & Sparkling Water
Fresh Juices
Soft Drinks

DEEP DIVE AED 350

Spirits

SKYY Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Dewar's White Label Whisky

Wine

Stellenrust Chenin Blanc Sparkling
Mount Rozier Chenin Blanc
De Bortolli Cabernet-Merlot
De Bortolli Rose Cabernet Sauvignon

Beer

Heineken Bottle

Non-Alcoholic

Soft Drinks
Still & Sparkling Water
Fresh Juices
Soft Drinks

OFF THE HOOK AED 490

Spirits

Grey Goose Vodka
Star of Bombay Gin
Chivas 12 Years Old Whisky
Bacardi Añejo Cuatro Rum
Patrón Silver Tequila
Mijenta Silver Tequila

Wine

Zonin 1821 Prosecco DOC
Ciello Bianco, Cataratto
Notios By Gaia Red
M de Minuty

Beer

Heineken Bottle

Non-Alcoholic

Still & Sparkling Water
Fresh Juices
Soft Drinks

Prices are in AED, VAT inclusive.

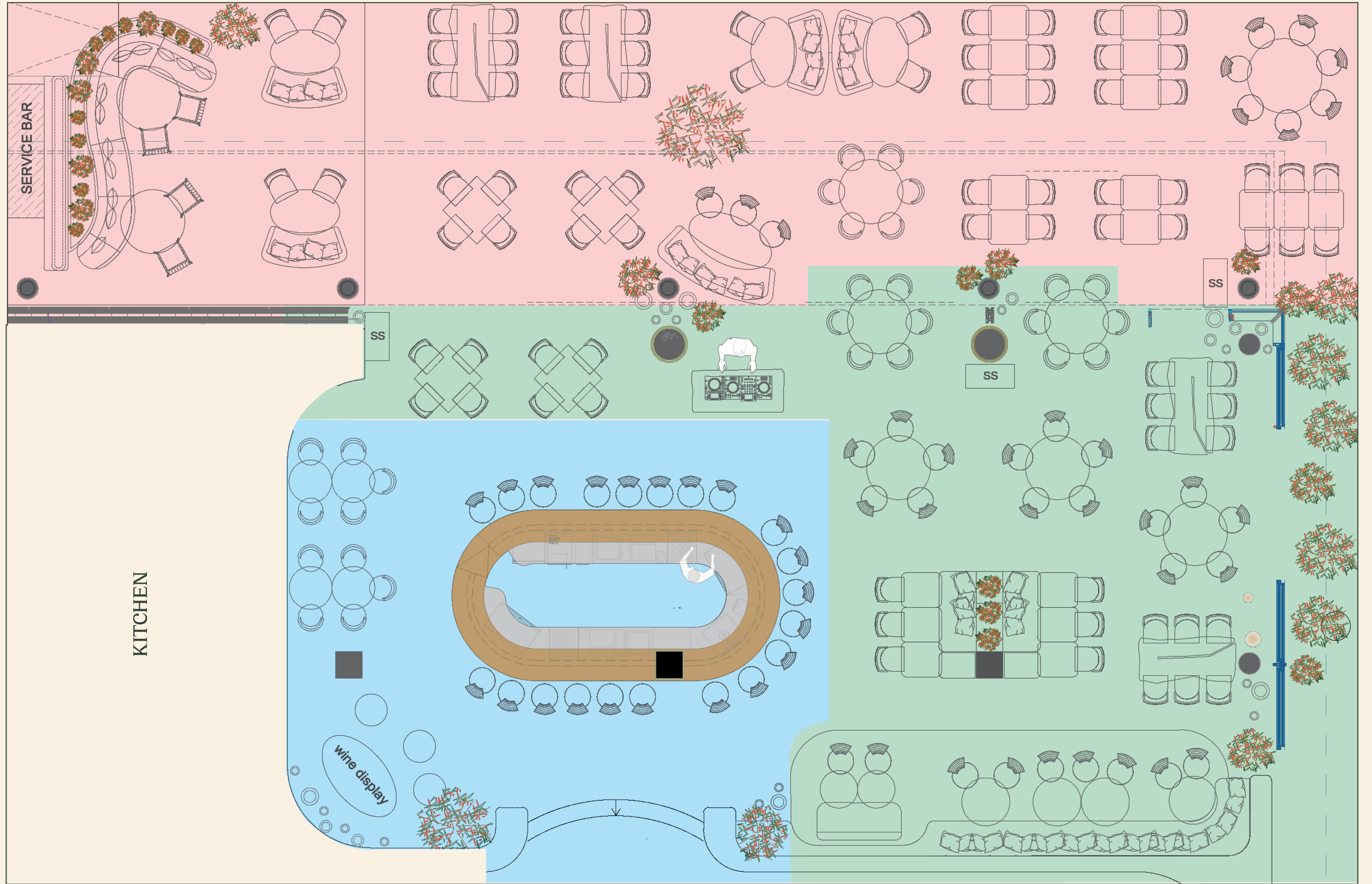


Floor Plan

Indoor 100 pax

Bar 60 pax

Terrace 110 pax



For you to know

Contact

Email: sonofafish.sales@alphamind-group.com

Address

Dubai Harbour Pier Club, Dubai Harbour, Dubai, UAE

Opening Times

Daily from 12:00 PM to 2:00 AM

Parking

Lunch guests enjoy complimentary parking, while from 4pm onwards parking is AED 40 for up to 3 hours. Arriving by boat? You're welcome to dock with us, just let us know at least 24 hours before your reservation.

Dress Code

Smart – effortless Riviera style

