



SOUP

MUSHROOM & MARJORAM (D) Wild Mushroom, Crème Fraîche, Marjoram	60
LOBSTER BISQUE (SF, D) Lobster, Sour Cream, Tomato	95

SALADS

KALE & CASHEW (N, G) Sprouted Grains, Apple, Broccoli	65
CAESAR SALAD (D, E) Gem Lettuce, Crouton, Parmesan, Anchovy Dressing	75
ENDIVE SALAD (D, N) Caramelized Walnut, Blue Stilton Dressing	65
HOUSE-MADE RICOTTA (D, E) House-made Ricotta, Aged Balsamic, Heritage Tomato	75

CLASSICS

BEEF CARPACCIO (E, G) Seared & Peppered Beef Tenderloin, Horseradish, Portobello	160
LOBSTER COCKTAIL (SF, E, G) Avocado Purée, Iceberg Lettuce, Crisp Onion	200
BEEF TARTARE (E, D) Pickled Carrots, Parsley Mayonnaise, Confit Egg Yolk	100
SPICED MINI BEEF PIZZA (D, E) Cheese Sauce, Crisp Fried Beef, Minted Cucumber Yoghurt	110
HAND DIVED SCALLOPS Brown Butter, Pumpkin Purée, Bitter Leaves	160
FINE DE CLAIRE OYSTERS NO.3 (S) Red Wine Mignonette, Cucumber Gazpacho ½ Dozen 1 Dozen	160 300
BAKED OYSTERS 6 pcs. (S, N, E) Bearnaise, Kale and Peanut Crumb, Garlic Aioli	180

SIGNATURES

18 HOUR BRAISED SHORT RIB (D, E) Onion Tatin, Treacle & Marmite Glaze	180
MAC & CHEESE (D) Pulled Beef Short Rib, Colman's Mustard, Cheese Crumb	90
SPATCHCOCK BABY CHICKEN Barbecue Glaze, Harissa Paste, Charred Lime	120
CRISPY SALMON (SF) Courgette Spaghetti, Caper Green Sauce, Crispy Garlic	120
FISH & CHIPS (E) Cod Fillet, Tartar Sauce, Crushed Peas, Triple Cooked Chips	130

VEGETERIAN

BUTTERNUT SQUASH CURRY (G) Coconut, Mango, Black Rice	90
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MEET OUR SOMMELIER

ASK FOR RICHARD TO INTRODUCE YOU TO OUR SIGNATURE BUTCHER'S CUTS

SPECIALTY STEAKS

SAROMA WAGYU STRIPLOIN (G) A5 300g	1000
STOCKYARD WAGYU RIBEYE (G) 400 day grain fed Grade 8-9 350g	490
US PRIME RIBEYE (G) Corn fed, 350g	290
STOCKYARD WAGYU STRIPLOIN (G) 400 day grain fed Grade 6-7 250g	350
BLACK ONYX STRIPLOIN (G) 300 day Grain fed grade 5+, 250g	275
BLACK ONYX TENDERLOIN (G) 300 day grain fed grade 3+ Black Angus 250g	350
STANBROKE WAGYU TENDERLOIN (G) 400 day grain fed Grade 6-7 250g	430
STOCKYARD WAGYU RUMP CAP (G) Grade 6-7 250g	190
US PRIME CÔTE DE BŒUF (G) 400 day grain fed, 21 day dry-aged, 500g Choice of 1 side & 2 sauce	430
US PRIME SHORTLOIN (G) 21 day dry-aged, grass and grain fed 800g Choice of 1 side & 2 sauce	550
SANCHOKU WAGYU TOMAHAWK (G) Grade 4+, 250 day grain fed 1kg Choice of 2 sides & sauces	810

SIGNATURE BURGERS

WAGYU & LOBSTER BURGER (D, E, SF) Wagyu Patty, Battered Lobster Claw, Charcoal Bun, All The Herbs Mayonnaise, Griddled Onion, Smoke Cheddar, Apple Chutney	250
HOUSE BURGER (D, E) Double-mustard Mayonnaise, Pickles, Battered Onion, Cheddar	125
LENTIL BURGER (D, E) Lentil Patty, Spirulina Bun, Avocado, Rocket Leaves, Mozzarella Aubergine Relish, Pesto, Tapenade	85

All burgers serve with a choice of French fries, Sweet Potato Fries, Triple Cooked Chips or Green Salad

SAUCES

BEARNAISE (D, E, G)	20
GREEN PEPPERCORN (D, G)	
CEP SAUCE (D, G)	
RED WINE (G)	
BARBECUE	
BLUE CHEESE (D, E G)	
BORDERLAISE (G)	
CHIMICHURRI (G)	

BEEF TASTING MENU

480 PER PERSON

Only available for the whole table

BEEF TARTARE (E, D) Pickled Carrots, Parsley Mayonnaise, Confit Egg Yolk	
BEEF CARPACCIO (E, G) Seared & Peppered Beef Tenderloin, Horseradish, Portobello	
18 HOUR BRAISED SHORT RIB (D, E) Treacle & Marmite Glaze	
BLACK ONYX TENDERLOIN (G) 300 Day Grain Fed Grade 3+ Black Angus	
ETON MESS (E, D, G) Meringue, Chantilly Cream, Raspberries, Strawberries	
STICKY TOFFEE PUDDING (D, E, N) Toffee Sauce, Sticky Toffee Ice Cream	
ADD WINE EXPERIENCE	750 PER PERSON
ADD CORAVIN LUXURY WINE EXPERIENCE	950 PER PERSON

SIDES

GREEN BEANS (D, G) Confit Shallots	30
STEAMED BROCCOLI (G) Olive Oil, Lemon	30
CREAMED, STEAMED or BUTTERED SPINACH (D, G)	50
ASPARAGUS (D, G) Buttered, Steamed or Grilled	50
HEIRLOOM TOMATO SALAD Olive crumb, Orange Dressing	40
WILD MUSHROOM RAGOUT Thyme, Rosemary, Olive Oil	50
TRIPLE COOKED CHIPS (G)	30
TRUFFLE TRIPLE COOKED CHIPS	50
SWEET POTATO FRIES (G)	30
WAGYU FAT CHIPS (G)	30
POTATO FRIES (G)	30
RATTE MASHED POTATO (D, G) Crispy Shallots	30
TRUFFLE RATTE MASHED POTATO (D, G) Crispy Shallots	50

POMMERY MUSTARD

DU LION (D, E, G)	15
FIREMAN'S (D, E)	
GINGERBREAD (D, E, G)	
HONEY (D, E, G)	

SIGNATURE COCKTAILS

EDITION CUP #3 Strawberry Gin, Campari, Saline, Lemon Juice, Rose Lemonade	65
CAFÉ KENTUCKY Woodford Reserve, Malbec, Cherry Heering, Maraschino, Coffee	75
ROCK & ROLL NEGRONI Plymouth London Dry Gin, Martini Rubino, Dubonnet, Campari	75
THE OAK ROOM MARTINI Belvedere Vodka, Dolin Dry Vermouth, Spiced Honeydew Brine, Grapefruit Oil	85
212 MANHATTAN Bulleit Rye, Mancino Chinato, Carpano Classico, Chocolate Bitters	95
SAROMA FASHIONED Wagyu fat infused Woodford Reserve, Orange & Angostura bitters	95

HIGHLY RECOMMENDED GRAPES

TERRE NERE ETNA ROSSO Sicilia, Italy	535
ZUCCARDI Q MALBEC Mendoza, Argentina	545
PENFOLDS BIN 2 SHIRAZ & MATARO South Australia	685
BOEKENHOUTSKLOOF 'THE CHOCOLATE BLOCK' Franschhoek Valley, South Africa	700
DOMAINE DES SÉNÉCHAUX CHÂTEAUNEUF-DU-PAPE Rhône Valley, France	750
FAMILIA TORRES 'SALMOS' GARNACHA, CARINENA DOQ Priorat, Spain	770
BRUNO ROCCA RABAJA BARBARESCO DOCG Piemonte, Italy	1050

SOMMELIER SELECTION BY THE GLASS

CARMENERE, MATETIC CORALLILO Colchagua, Chile	115 / 545
SHIRAZ, PENFOLD'S MAX Barossa Australia	120 / 545
CABERNET SAUVIGNON 'JUSTIN' Paso Robles, USA	125 / 550
POMEROL MERLOT, JEAN-PIERRE MOUEIX Bordeaux, France	130 / 640
TEMPRANILLO VINA MAGNA CRIANZA Ribera del Duero, Spain	140 / 750
CLOS MOGADOR Priorat Catalonia, Spain	305 / 1485
CHÂTEAU RAUZAN SEGLA 2ÈME CRU CLASSÉ 2015 Margaux Bordeaux, France	610 / 3025

Menu by Chef Tom Aikens

All prices are in UAE dirham and are inclusive of all applicable service charges, local fees and taxes.

Allergy Guide: (D) Dairy; (G) Gluten Free; (E) Egg; (N) Nuts; (SF) Shellfish; (S) Soybeans

Please speak to a member of the team if you have allergies or specific dietary requirements.