



SALADS		MEAT OUR SOMMELIER		BEEF TASTING MENU 480 /PERSON	
KALE & CASHEW (N, G)	60	ASK FOR RICHARD TO INTRODUCE YOU TO OUR SIGNATURE BUTCHER'S CUTS		Only available for the whole table	
CAESAR SALAD (D, E)	75			BEEF TARTARE (E, D) Pickled carrots, parsley mayonnaise, confit egg yolk	
HOUSEMADE RICOTTA (D, G)	60			BEEF CARPACCIO (E, G) Seared & peppered Beef Tenderloin, horseradish, Portobello	
CLASSICS		SPECIALTY STEAKS		18 HOUR BRAISED SHORT RIB (D, E) Onion tatin, treacle & marmite glaze	
BEEF CARPACCIO (E, G)	160	STONE AXE FULL BLOOD WAGYU RIBEYE (G)	680	BLACK ONYX TENDERLOIN (G) 300 day Grain fed Grade 3+ Black Angus	
LOBSTER COCKTAIL (SF, E, G)	200	SANCHOKU WAGYU RIBEYE (G)	490	ETON MESS (E, D, G) Meringue, Chantilly cream, raspberries, strawberries	
BEEF TARTARE (E, D)	100	USDA PRIME RIBEYE (G)	255	STICKY TOFFEE PUDDING (D, E, N) Toffee sauce, sticky toffee ice cream	
SPICED MINI BEEF PIZZA (D, E)	110	SANCHOKU WAGYU STRIPLOIN (G)	350	ADD WINE EXPERIENCE 750 /PERSON	
HOUSE HOT SMOKED SALMON (D, G)	130	BLACK ONYX STRIPLOIN (G)	265	ADD CORAVIN LUXURY WINE EXPERIENCE 950 /PERSON	
FINE DE CLAIRE OYSTERS NO.3 (S)		BLACK ONYX TENDERLOIN (G)	350	SIDES	
½ DOZEN	150	300 day Grain fed grade 3+ Black Angus 250g	250	GREEN BEANS (D, G) Confit shallots	
1 DOZEN	250	300 day Grain fed grade 3+ Black Angus 150g		STEAMED BROCCOLI (G) Olive oil, lemon	
SIGNATURES		USDA PRIME TENDERLOIN (G)	290	TRIPLE COOKED CHIPS (G)	
18 HOUR BRAISED SHORT RIB (D, E)	180	Corn fed 250g	190	TRUFFLE TRIPLE COOKED CHIPS (D, G) Truffle, parmesan	
MAC & CHEESE (D)	90	Corn fed 150g		SWEET POTATO FRIES (G) Rosemary salt	
SPATCHCOCK BABY CHICKEN	120	SANCHOKU WAGYU RUMP CAP (G)	180	WAGYU FAT CHIPS (G)	
CRISPY SALMON (SF)	120	Grade 6-7 250g		POTATO FRIES (G) Herb salt	
FISH & CHIPS (E)	130	KETTYLE CÔTE DE BŒUF (G)	420	GREEN SALAD (G) Lemon dressing	
VEGETARIAN		21 day dry-aged, grass fed 500g		CREAMED, STEAMED OR BUTTERED SPINACH (D, G)	
BUTTERNUT SQUASH CURRY (G)	90	Choice of 1 side & sauce		RATTE MASHED POTATO (D, G) Crispy shallots	
SIGNATURE BURGERS		JOHN STONE T-BONE (G)	550	BUTTERED ASPARAGUS (D, G)	
WAGYU & LOBSTER BURGER (D, E, SF)	250	21 day dry-aged, grass fed 800g		SOMMELIER SELECTION BY THE GLASS	
HOUSE BURGER (D, E)	125	Choice of 1 side & sauce		MERLOT, JEAN- PIERRE MOUEIX, POMEROL Bordeaux, France	
LENTIL BURGER (D, E)	85	CHATEAUBRIAND (G)	580	CABERNET SAUVIGNON 'JUSTIN' Paso Robles, USA	
All burgers serve with a choice of French fries, Sweet Potato Fries, Triple Cooked Chips or Green Salad		Mashed potato, crispy shallots, watercress salad		CARMENERE, MATETIC CORALLILO Colchagua, Chile	
		SANCHOKU WAGYU TOMAHAWK (G)	800	SHIRAZ, PENFOLD'S MAX Barossa Australia	
		Grade 8+ Shorthorn 1kg		SANGIOVESE, SAN FELICA CAMPOGIOVANI, Toscana, Italy	
		Choice of 2 sides & sauces			
		SAUCES 20	POMMERY MUSTARD 15		
		BEARNAISE (D, E, G)	DU LION POMMERY (D, E, G)		
		GREEN PEPPERCORN (D, G)	FIREMAN'S POMMERY (D, E)		
		CEP SAUCE (D, G)	GINGERBREAD POMMERY (D, E, G)		
		RED WINE (G)	HONEY POMMERY (D, E, G)		
		BLUE CHEESE (D, E G)			
SIGNATURE COCKTAILS		HIGHLY RECOMMENDED GRAPES			
CAFÉ KENTUCKY	65	TERRE NERE ETNA ROSSO	535		
EDITION CUP #3	65	Sicilia, Italy			
DON'T SKIP BREAKFAST	65	Zucardi Q Malbec	545		
ROCK AROUND THE WORLD	75	Mendoza, Argentina			
LOST IN A MAZE	75	BOEKENHOUTSKLOOF 'THE CHOCOLATE BLOCK'	635		
Woodford Reserve, Malbec, Cherry Heering, Maraschino, Coffee		Franschhoek Valley, South Africa			
Strawberry Gin, Campari, Saline, Lemon Juice, Rose Lemonade		DOMAINE DES SÉNÉCHAUX CHÂTEAUNEUF-DU-PAPE	750		
Beefeater Gin, Orange Marmalade & Bitter, Campari,		Rhône Valley, France			
Pisco, St. Germain, Kiwi Purée, Matcha Powder, Maple		Radici Taurasi Mastroberardino	870		
Vida Mexcal, Rosato Vermouth, Ramazotti, Campari		Campania, Italy			

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.