



OAK ROOM INTRO

STARTERS

HOUSE MADE RICOTTA (D, G)

Aged Balsamic, Heritage Tomato, Basil

KALE & CASHEW SALAD (N, G)

Sprouted Grains, Apple, Broccoli

CAESAR SALAD (D, E)

Gem Lettuce, Crouton, Parmesan & Anchovy Dressing

SPICED MINI BEEF PIZZA (D, E)

Cheese Sauce, Crisp Fried Beef, Minted Cucumber Yoghurt

MAIN COURSE

SPATCHCOCK BABY CHICKEN

Barbecue Glaze, Harissa Paste, Charred Lime

CRISPY SALMON (SF)

Courgette Spaghetti, Caper Green Sauce, Crispy Garlic

LENTIL BURGER (D, E)

Lentil Patty, Spirulina Bun, Avocado, Rocket Leaves, Mozzarella, Aubergine Relish, Pesto, Tapenade

SANCHOKU WAGYU RUMP CAP (G)

Grade 6-7 200g

USDA PRIME RIBEYE (G) + AED 95

Corn-fed, 350g

Served with a green salad, house fries and a red wine sauce

MENU BY CHEF TOM AIKENS

All prices are in UAE Dirhams and are inclusive of all applicable service charges and local fees.
Please speak to a member of a team if you have allergies or specific dietary requirements.



DESSERTS

ETON MESS (E, D, G)

Meringue, Chantilly Cream, Raspberries, Strawberries

STICKY TOFFEE (D, E, N)

Toffee Sauce, Sticky Toffee Ice Cream

ARTISINAL BRITISH CHEESE SELECTION (D)

Assorted Crackers, Pickled Apricots, Fruit Chutney

2-COURSE MENU | AED 175

3-COURSE MENU | AED 210

2 House Beverages | AED 75

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