



THE OAK ROOM BRUNCH

SOURDOUGH & MARMITE BUTTER

CECINA DE LEON (D, G)
Figs, Shaved Parmesan, Pickle Shitake

WALDORF SALAD (N, G)
Charred Mackerel, Pickle Grapes, Spiced Walnuts

MIXED VEGETABLE SLAW (G)
Piquante Dressing, Pickle Golden Raisins

LOCH FYNE OYSTERS
Selection of Sauces and Toppings

BEEF TARTAR (E)
Confit Egg Yolk, Parsley Mayo, Pickle Carrot & Shallots

THE MAIN AFFAIR

PLEASE SELECT 1 MAIN COURSE

ROAM WAGYU RUMP CAP GRADE 3-5, 200G

USDA PRIME TENDERLOIN, 200G

GRILLED AUSTRALIAN LAMB RACK

BEEF BOURGUIGNON PIE
Smoked veal bacon, mushroom, shallots

FISH & CHIPS (E)
Cod Fillet, Tartar Sauce, Crushed Peas, Triple Cooked Chips

HALF ROASTED CHICKEN (D, G)

SALT BAKED CELERIAC (D, G, N)
Honey, macadamia nuts, parmesan

SHARING SIDE DISHES

Wagyu Dripping Potatoes, Green Beans, Roasted Root Vegetables
Watercress Salad, Jus, Horseradish Sauce

SHARING DESSERTS

STICKY TOFFEE DATE PUDDING (D, E, N)
Toffee Sauce, Sticky Toffee Ice Cream

ETON MESS (D, E, G)
Meringue, Chantilly Cream, Raspberries, Strawberries





ORIGINAL TOM AIKENS BLOODY MARY RECIPE

Roman's Mary

Served with Woodford Reserve

Mediterranean Mary

Served with Absolute Vodka

Bloody Maria

Served with Vida Mezcal

COCKTAILS

Moonshine

Bourbon, Red Apple, Maple Syrup, Lemon

Summer Of 21

London Dry Gin, Rosato Vermouth, Chambord, Ginger ale

Chin Wag

Cognac VS, Cointreau, Apricot Liqueur, Lime, Maple Syrup

Lychee Flower

Vodka, Lychee Rose Purée, Cranberry, Lime, Angostura

Fizzy Revolver

Aperol, Fiero Vermouth, Prosecco, Rose Lemonade

Royal Espresso

Vodka, Cacao, Amarula Cream, Espresso

Soft Beverage Package 245 AED

Inclusive of soft drinks, fresh juices and water

House Beverage Package 385 AED

Inclusive of Experience Cocktails, House Spirits
Atto Primo and Sommelier Select Wines

Champagne Package 485 AED

Inclusive of Experience Cocktails, House Spirits
Möet & Chandon Brut NV and Sommelier Select Wines

ROCK 'N' ROLL Package 685 AED

Inclusive of Luxury Cocktails & Spirits, Louis Roederer Brut NV,
Cloudy Bay Sauvignon Blanc and Penfold's Max Shiraz

Gamble with Bramble

Bombay Bramble Aged Gin, Crème de Cassis, Blackberry Purée

Bourbontini

Gentleman Jack, Grand Marnier, Angostura

Smokey Islay

Arbeg 10 years, Fiero Vermouth, Campari

