



BUTCHER'S BLOCK

SHARING STARTER (Choose 1)

HOUSE MADE RICOTTA (D, G)
Aged Balsamic, Heritage Tomato, Basil

KALE & CASHEW SALAD (N, G)
Sprouted Grains, Apple, Broccoli

MAIN COURSE

US PRIME CÔTE DE BŒUF (G) AED 615
400 day grain fed, 21 day dry-aged, 500g

US PRIME SHORTLOIN (G) AED 725
21-day dry-aged, grass and grain fed, 800g

SANCHOKU WAGYU TOMAHAWK (G) AED 950
Grade 4+, 250 day grain fed, 1kg

SIDE DISH (Choose 2)
Green Beans, Steamed Broccoli, Creamed Spinach, Triple Cooked Chips, Sweet Potato Fries, Ratte Mashed Potato, Green Salad

SAUCE (Choose 2)
Béarnaise, Cep, Red wine, Green peppercorn, Blue cheese

One bottle 750 ml of Sommelier select wine

19 CRIMES RED BLEND or
California, U.S.A.

WATERFORD ESTATE
'PEBBLE HILL RED BLEND'
Stellenbosch, South Africa

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.