



## OAK ROOM INTRO MENU

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### STARTERS

HOUSE MADE RICOTTA (D, G)

Aged Balsamic, Heritage Tomato, Basil

KALE & CASHEW SALAD (N, G)

Sprouted Grains, Apple, Broccoli

MUSHROOM & MARJORAM SOUP (D)

Wild Mushroom, Crème Fraîche, Marjoram

ENDIVE SALAD (D, N)

Caramelized Walnut, Blue Stilton Dressing

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### MAIN COURSE

AUSTRALIAN WAGYU FLANK (G)

Grade 6-7 250g

SPATCHCOCK BABY CHICKEN

Barbecue Glaze, Harissa Paste, Charred Lime

CRISPY SALMON (SF)

Courgette Spaghetti, Caper Green Sauce, Crispy Garlic

BUTTERNUT SQUASH CURRY (G)

Coconut, Mango, Black Rice

USDA PRIME RIBEYE (G) + AED 95

Corn-fed, 350g

Served with a green salad and your choice  
French Fries, Mushroom Ragout or Mashed Potato

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### MENU BY CHEF TOM AIKENS

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF SERVICE CHARGE, LOCAL FEES AND TAXES.  
PLEASE SPEAK TO A MEMBER OF A TEAM IF YOU HAVE ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS.

(D) DAIRY (E) EGG (G) GLUTEN FREE (N) NUTS (SF) SHELLFISH



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## 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

Assorted Crackers, Pickled Apricots, Fruit Chutney

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## COCKTAILS

COSMOPOLITAN

HOUSE NEGRONI

TOMS BLOODY MARY

WHISKEY SOUR

ESPRESSO MARTINI

## SOMMELIER SELECT WINES

SPARKLING, WHITE, ROSÉ & RED

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2- COURSE MENU | AED 245

3- COURSE MENU | AED 285

2- PREMIUM HOUSE BEVERAGES | AED 95

COCKTAILS & WINES

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