



SALADS & CLASSICS

KALE & CASHEW (N, G) sprouted grains, apple, broccoli	60
CAESAR SALAD (D,E) gem lettuce, crouton, parmesan & anchovy dressing	70
HOUSEMADE RICOTTA (D,G) aged balsamic, heritage tomato, basil	60
BEEF CARPACCIO (E,G) seared & peppered beef tenderloin, horseradish, Portobello	160
LOBSTER COCKTAIL (E,G, SF) avocado purée, iceberg lettuce, onion crisp	240

SPECIALTY STEAKS

USDA PRIME RIBEYE (G) corn fed, 350g	240
WESTHOLME WAGYU STRIPLOIN (G) grade 6+, 250g	350
BLACK ONYX STRIPLOIN (G) 450 day grain fed grade 5+, 250g	250
BLACK ONYX TENDERLOIN (G) 300 day grain fed grade 3+, black angus, 250g	350
300 day grain fed grade 3+, black angus, 150g	250
USDA PRIME TENDERLOIN (G) corn fed, 250g	290
corn fed, 150g	190
LITTLE JOE TOMAHAWK (G) grass fed grade 4+, shorthorn, 1kg choice of 2 sides & sauces	800
CHATEAUBRIAND (G) 500g tenderloin mashed potato, crispy shallots, watercress salad	560

SIDES

GREEN BEANS (D, G) confit shallots	30
STEAMED BROCCOLI (G) olive oil, lemon	30
TRIPLE COOKED CHIPS (G)	30
TRIPLE COOKED TRUFFLE CHIPS (D, G) truffle, Parmesan	50
SWEET POTATO FRIES (G) rosemary salt	30
GREEN SALAD (G) lemon dressing	30
RATTE MASHED POTATO (D, G) crispy shallots	30
SPINACH (D, G) choice of creamed, steamed, or buttered	50

SAUCES

BEARNAISE (D, E, G)	20
GREEN PEPPERCORN (D, G)	20
CEP SAUCE (D, G)	20
RED WINE (G)	20
BLUE CHEESE (D, E, G)	20

DESSERT

STICKY TOFFEE DATE PUDDING (D,E,N) toffee sauce, sticky toffee ice cream	50
CRÈME BRULÉE (D,E,G)	40
ETON MESS (D,E,G) meringue, chantilly cream, raspberries, strawberries	40
CHEESE SELECTION (D) assorted biscuits, crackers, pickled apricots, fruit chutney	70

MENU CREATED 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 THE TEAM IF YOU HAVE ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS
(D) CONTAINS DAIRY (E) EGGS (G) GLUTEN FREE (N) CONTAINS NUTS (S) SOYA (SF) CONTAINS SHELLFISH
(SE) CONTAINS SEEDS