



## Something Cold to Start...

- Tian of Lobster, Shrimps and Avocado 🍷 .....AED 42  
Served with cantaloupe melon and red capsicum salsa
- NEW** Walnut Goat Cheese and Spinach Chicken-Roulade Wrapped in Beef Prosciutto 🍷🍷🍷 .....AED 40  
Mixed berry chutney and seasonal leaves
- Octopus Carpaccio 🍷 .....AED 40  
Fig, pomelo, arugula and lemon olive oil
- Coriander and Lime dressed Spiced Papaya, Asparagus and Beetroot 🍷🍷🍷 .....AED 32  
Crispy potato basket, tomato and mint glaze
- Quinoa Beetroot Avocado and Soyabean with Vegan Mayo 🍷 .....AED 36  
Seasonal greens and candy tomato salsa
- Zesty Crab and Papaya in Potato Basket 🍷 .....AED 49  
Orange, cilantro and ginger with a hint of chili
- Foie Gras Terrine with Brioche Toast 🍷🍷 .....AED 48  
Rhubarb chutney and micro salad
- Antipasti Platter (*Suitable for Sharing*) 🍷 .....AED 70  
A combination of finely cured meats, grilled vegetables, crostini and sun-blushed tomatoes, marinated Australian sheep's cheese and autumn fruit chutney
- Freshly Shucked Oysters (*Half Dozen*) 🍷 .....AED 35  
With champagne-shallot vinaigrette
- Buffalo Mozzarella and Green Pea 🍷🍷🍷 .....AED 34  
Edamame beans, pickled walnut, pea purée, mint and lemon olive oil
- Green Salad with Avocado 🍷🍷 .....AED 30  
Wild roquette, English baby spinach, asparagus, avocado, granny smith apple, cucumber and celery, tossed with vinaigrette

## A Little Selection of Soups...

- NEW** Chef Style Onion Soup 🍷🍷 .....AED 34  
Sherry infused essence of beef with caramelized onion topped cheese crostini
- New England Clam Chowder 🍷🍷 .....AED 34  
Chunky vegetable and clam soup finished off with cream and drizzled with chili oil
- NEW** Mild Spicy Mexican Tomato Soup 🍷🍷🍷 .....AED 30  
Crème fraîche, guacamole, tortilla chips

## Our Warm Starters...

- Steamed Spanish Mussels 🍷🍷🍷 .....AED 52\* / 70  
Cooked in a garlic and leek stock with your choice of chardonnay cream, tomato sauce or peri-peri sauce
- Gambas Al Ajillo 🍷🍷🍷 .....AED 55  
Prawns cooked in a light chili olive oil and served with roasted garlic, kalamata olives, mozzarella wrapped in roasted peppers, and ciabatta
- Crumbed Goat's Cheese and Basil Ravioli on Grilled Zucchini 🍷🍷 .....AED 40  
Served with a tomato asparagus salsa and balsamic glaze
- Pan-Fried Goose Liver Flamed in Armagnac 🍷🍷 .....AED 55  
Served with raisin chutney accompanied by a tower of brioche and wilted baby English spinach
- NEW** Roulade of Pumpkin, Vegetable, Mixed Lentil and Bean 🍷🍷 .....AED 35  
Cherry tomato relish with garlic crostini
- NEW** Warm Smokey Rilette of Beef on Sourdough Crostini 🍷 .....AED 45  
Beetroot orange chutney with gherkin and capers
- Baked Brie En Croûte 🍷🍷 .....AED 45  
Brie cheese wrapped in filo pastry, dressed with black truffle and served with salad
- Pan-Seared Queen Scallops and Crispy Beef Pancetta 🍷🍷 .....AED 60  
Served with wilted baby spinach and honeyed butternut squash purée

## Seafood Mains...

- Pan-fried Fillet of Monkfish and Mexican Crab Cakes 🍷🍷 .....AED 110  
Pumpkin mash, Sicilian style beef pancetta with white beans, asparagus and white wine cream
- Cajun Spiced Fillet of Sea Bass with Roast Garlic Risotto 🍷🍷 .....AED 80  
Served with provencal vegetable and Pernod sauce
- Linguini Frutti Di Mare 🍷🍷 .....AED 50\* / 90  
Linguini in a mild chili tomato basil sauce with black mussels, shrimps, squid, scallops and fish fillet
- Scottish Salmon Steak 🍷🍷🍷 .....AED 85  
Served on truffle-infused mashed potato and warm red cabbage with white wine sauce
- Trio of Fish 🍷🍷 .....AED 95  
Caramelized salmon, coconut-crust hamour fillet and grilled sea bass fillet served with sautéed spinach, ribbon vegetables, truffle mashed potato, white wine sauce, mango salsa and lobster sauce
- King Prawn and Baby Spinach Risotto 🍷🍷🍷 .....AED 50\* / 95  
Infused with garlic, lemon and herbs

## From The Grill...

Herb and Garlic Rubbed Black Angus Tomahawk (1,200gr) *To Be Shared* Ⓐ Ⓣ ..... AED 280

Vegetable kebab, balsamic glazed onion, wilted spinach, olive gratin potato and creamy green peppercorn sauce

Omani Lobster Tail.....	800gr	AED 140	
King Prawns.....	300gr	AED 85	500gr .....AED 130
Wagyu Beef Tenderloin.....	150gr	AED 175	300gr .....AED 295
Black Angus Beef Tenderloin.....	150gr	AED 125	300gr .....AED 190
Black Angus Beef Ribeye.....	300gr	AED 170	
Breast of Corn-Fed Chicken.....	150gr	AED 65	300gr .....AED 99
Premium Lamb Cutlets.....	3 chops	AED 85	6 chops .....AED 160
Fillet of Hammour.....	200gr	AED 80	

Addition of Foie Gras 50gr with any of the above Grills .....AED 40

### Sauces

Mushroom Ⓐ 🍷

Thermidor Ⓐ Ⓣ

Green Pepper Corn Ⓐ 🍷

Red Wine Sauce Ⓐ 🍷

White Wine Sauce Ⓐ 🍷 Ⓣ

Citrus Cream Ⓣ 🍷

Béarnaise Ⓣ 🍷

Rosemary and Garlic Jus Ⓐ 🍷

(Please ask the service staff if you would like your sauce without alcohol)

Choose any one accompaniment of starch and vegetable.

Additional accompaniments can be ordered at **AED 10 per portion** and asparagus **AED 15 per portion**

Choose your starch:

Baked, french fries or mashed potato Ⓣ, sweet potato mash, sweet potato fries, or homemade thick chips

Choose your vegetable:

Side salad, broccoli, cheesy cauliflower Ⓣ, creamy spinach Ⓣ, vegetables of the day Ⓣ, asparagus (AED 5 supplement)

## More Dishes for Meat Lovers...

Seared Duck Breast with Honey Raisin Compote Ⓐ 🍷 Ⓣ AED 70  
Served with artichoke purée and grilled vegetables

**NEW** Corn-Fed Chicken Breast and Penne Ⓣ .....AED 55  
Olive and asparagus in mild spiced tomato sauce

Slow Cooked Wagyu Beef Brisket and Poached  
Omani Lobster Medallions Ⓐ 🍷 Ⓣ .....AED 115  
Served with Lyonnaise potatoes, ribbon vegetables, citrus  
cream and red wine sauce

Surf and Turf Ⓣ .....AED 155  
Char-grilled Angus beef tenderloin with lobster tail, black  
olive mille-feuille potato and seasonal vegetables with  
béarnaise sauce

Lamb Rossini with Madeira Sauce and Truffle Ⓐ 🍷 .....AED 98  
Pan-seared lamb loin topped with goose liver and served  
with sweet potato mash, sauté mushrooms and asparagus

## Vegetarian and Vegan Alternatives...

**NEW** Plant-base Vegetables wrapped in Beetroot  
Rice Paper 🌱 .....AED 50  
Asparagus, carrot, baby spinach and a light curry sauce

Spaghetti with Vegetables and a Hint of Chili 🌱 .....AED 30\* / 50  
Tossed with eggplant, artichoke, capsicum, zucchini and  
baby spinach in extra virgin olive oil

Medley of Vegetables and Capsicum Ragout with Wilted  
Roquette in Potato Cup 🍷 🌱 .....AED 45  
Caramelized shallots roasted cauliflower crumble

## Sweet Temptations...

Double Chocolate Mousse Ⓐ Ⓣ 🍷 .....AED 35  
Served with Devonshire clotted cream

Vanilla Crème Brûlée Ⓣ 🍷 .....AED 35  
With a spiced tomato and basil confit

White Chocolate and Cardamom Fudge with  
Pistachio Sponge Ⓣ 🍷 .....AED 35  
Raspberry glaze

**NEW** Chocolate Creameux Ⓣ .....AED 35  
With vanilla ice cream and coffee caramel sauce  
Additional shot of Glenmorangie 10 years .....AED 24

Warm Sticky Date Pudding Ⓣ .....AED 45  
Served with ginger ice cream and toffee sauce

**NEW** Cinnamon Spiced Caramelized Pineapple 🍷 .....AED 30  
Raspberry sorbet and passion fruit

French Crêpes with Cinnamon Apple Compote Ⓣ .....AED 35  
Orange caramel sauce and vanilla ice cream

An Assortment of fine European Cheese Ⓐ Ⓣ .....AED 45  
Served with fig chutney, crackers and celery

Three-scoops Premium Homemade Ice Creams  
and Sorbet 🍷 Ⓣ .....AED 30  
Served in a waffle basket with amaretti biscotti

Ice Cream Flavours: Vanilla, Rich Chocolate, Strawberry,  
Ginger, Roasted Hazelnut, Orange

Sorbet: Lemon, Raspberry, Kiwi

Addition to sorbet: Chilled Stolichnaya Vodka .....AED 10

## Sweet Wine by the Glass...

Santa Carolina – Late Harvest – Chile 100ml .....AED 22

Nederburg Noble Late Harvest – South Africa 100ml .....AED 24

Jackson Estate Botrytis – New Zealand 100ml .....AED 38