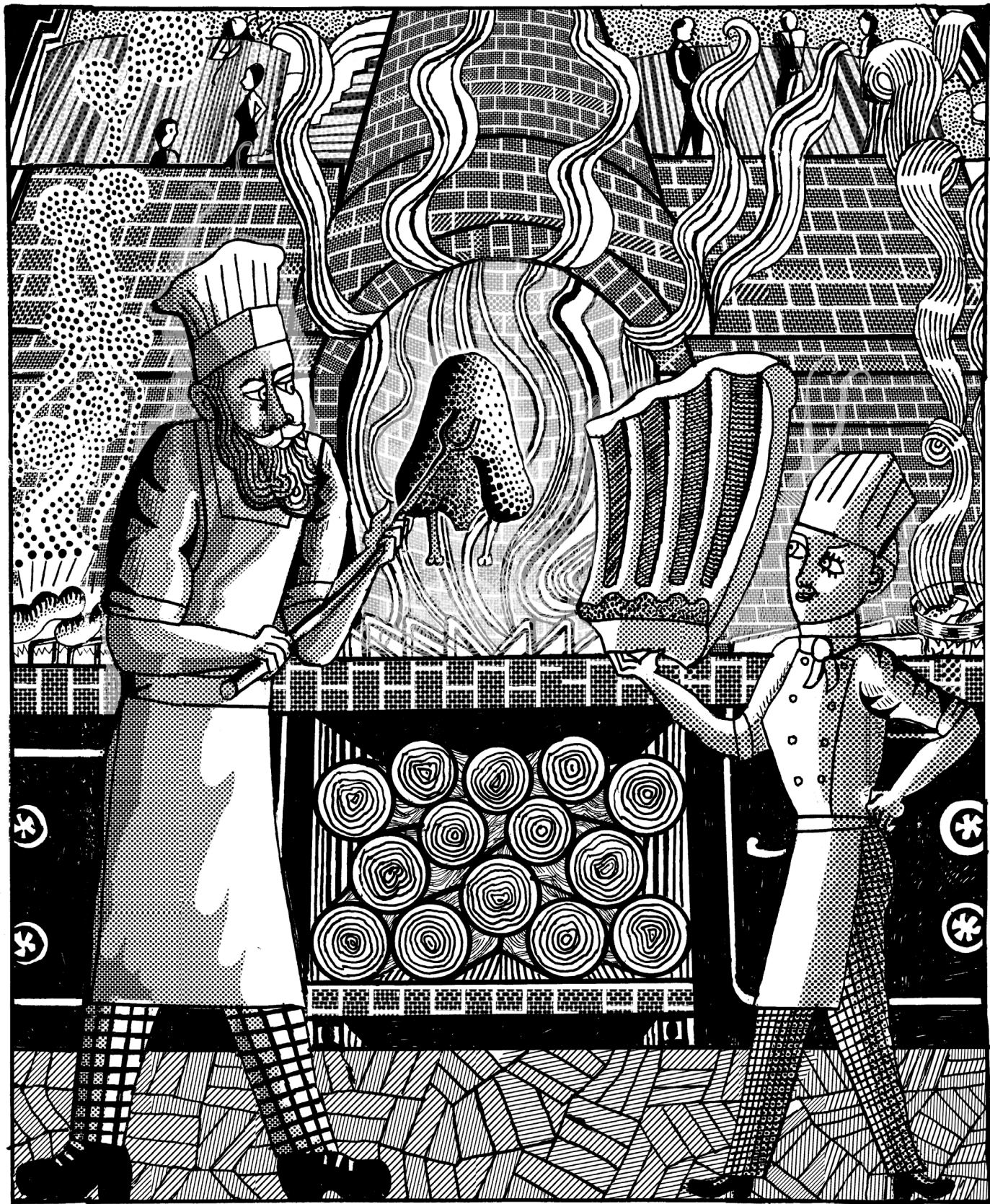


# THE GUILD



# ENTRÉES

## SMALL BITES

SMOKED LABNEH  
Confit garlic & romano pepper  
(D) ... 55

CRISPY CALAMRI  
Red chili, lime, garlic aioli  
(G, S, C) ... 65

CRISPY SCHOOL PRAWNS  
Red chimichurri, lime salt  
(G, S, C) ... 65

BURRATA & TRUFFLE FLATBREAD  
(G,D) ... 95

CHARRED PADRON PEPPER  
Sherry vinegar, Sea salt  
... 45

## OYSTERS

*Served with mignonette, fresh lemon, tabasco*

JOSÉPHINE  
Nos 3 — France ... 45

KELLY  
Nos 2 — Ireland ... 40

GILLARDEAU  
Nos 2 — France ... 65

## STARTERS *from* THE ROCKPOOL

TUNA TARTARE  
Smoked paprika, charred onion, aged vinegar  
(S, E) ... 95

JAPANESE YELLOWTAIL  
Citrus cured, burnt orange dressing  
(S) ... 95

POACHED KING CRAB  
Citrus butter, fresh lemon  
(D, S, C) ... 95  
*Add Caviar ... 10g / 175*

KING CRAB COCKTAIL  
Avocado, cucumber, fresh herbs  
(D, S, C) ... 140

## CAVIAR

*Served with traditional condiments* (G, D, E, S)

SEVRUGA  
30G ... 430

OSCIETRA  
30G ... 610

BELUGA  
30G ... 1450



## STARTERS *from* THE NURSERIES



FIRE ROASTED TOMATO (G, S) ... 75  
Smoked anchovy, oregano

ROASTED BEETROOT (D) ... 55  
Feta cheese, shallots, orange dressing

WOOD-ROASTED ARTICHOKE SALAD (D, N) ... 95  
Shaved fennel, pear, candied walnuts, pecorino

ITALIAN BURRATA (D) ... 95  
Pure Harvest tomatoes, cold pressed olive oil

KALE & MANCHEGO SALAD (N, D) ... 65  
Almonds, apple, goji berries, pumpkin seeds

BRAISED LENTIL SALAD ... 65  
Asparagus, radish, fennel, white balsamic dressing

GOAT'S CHEESE PIE (D, G) ... 80  
Caramelized onion, fresh local honey, sesame

SALMON RILLETTE (D, G) ... 65  
Sourdough toast, organic salad

CHILLED CRAYFISH SALAD (C) ... 135  
Heirloom tomato, basil, chives, fresh lemon

## STARTERS *from* THE SALON

WAGYU BEEF CARPACCIO  
Parmesan, chervil, aged balsamic  
(D) ... 95

WOOD-FIRED OCTOPUS  
Sauce vierge, roasted tomato, padron pepper  
(S) ... 105

CLAMS À LA SICILIAN  
Tomato, red chili, fresh parsley  
(S, C) ... 120

SEARED HOKKAIDO SCALLOPS (3)  
Green chimichurri, padron pepper, lime  
(S, C) ... 105

WOOD-ROASTED SNAILS  
Sourdough toast, herb & garlic butter  
(D, C, N) ... 95

MUSSELS MARINIÈRE  
Thyme, fennel, fresh cream  
(D, S, C) ... 95

WOOD-ROASTED BONE MARROW  
Sourdough toast, caper butter  
(G, D) ... 155

CHICKEN LIVER PARFAIT  
Cherry marmalade, sourdough toast  
(N, G) ... 75

## PASTA & RICE

*Add Truffle ... 30 per gm*

CHEESE RAVIOLI ROYAL  
Comté cheese, ricotta, parmesan, black pepper  
(G, D, E) ... 85

LOBSTER LINGUINI  
Tomato, chili, basil  
(G,D,E,C,S) ... 325

SPINACH & BASIL RIGATONI  
Hazelnut, nutmeg, confit quail egg  
(G, D, E, N) ... 75

BRAISED VEAL PAPPARDELLE  
Parmesan, rosemary, cold pressed olive oil  
(G, D, E) ... 95

PRAWN & SAFFRON BAKED RICE  
Saffron rouille, lobster bisque  
(D, S, C) ... 120

PORCINI MUSHROOM RISOTTO  
Tarragon emulsion, wood-fired mushrooms  
(G, D) ... 105

(G) GLUTEN (D) DAIRY (E) EGGS (N) NUTS (S) SEAFOOD (C) CRUSTACEANS

Request a special menu regarding allergens. Prices are in AED & are subject to a 7% DIFC authority fee and 5% VAT

# MAINS

## FISH MARKET

### CHILEAN SEABASS EN PAPILOTTE

Preserved lemon, tomato, olives, capers  
(S) ... 185



### WOOD-FIRED TIGER PRAWNS

100g *per piece*  
Four pieces (S, C) ... 145

#### COOKING TECHNIQUE

À la provençale  
À la meunière (D)  
À la Thermidor (D)  
Wood-Fired with Green Chili Butter (D)

### DOVER SOLE À LA MEUNIÈRE

Clams & spinach  
(G, D, S) ... 595



SEABREAM 600gr - 800gr ... 250

SEABASS 1kg - 1.2kg ... 420

RED SNAPPER 1.8kg - 2kg ... 460

TURBOT 1.8kg - 2kg ... 950

### CANADIAN LOBSTER

600g - 800g  
1/2 ... 240 *or whole* ... 460

### ROCK LOBSTER

900g - 1.1kg  
1/2 ... 625 *or whole* ... 1250

### ALASKAN KING CRAB

2kg - 3kg  
whole ... 1250 *per kg*

## THE GUILD WOOD-FIRED SEAFOOD FEAST ... 695

TO SHARE ... Paired with The Guild's seafood sauces (S,D,C)

Tiger Prawns, Octopus, Scallops, Mussels, Chilean Seabass En Pappillote, Butter Poached Crab Leg

## MEAT & POULTRY

### ROTISSERIE BABY CHICKEN

Dripping jus, rosemary  
(D) ... 145

*Add Foie Gras ... 60 Add Truffle ... 30 per gm*

### VEAL MILANESE

Aged balsamic, chives, rocket salad  
(G, E) ... 165

### CONFIT DUCK LEG

Caramelised radicchio, duck jus, orange glaze  
(D) ... 165

### BEEF BOURGUIGNON

Pearl onions, mushrooms, bacon, carrots  
(G, D) ... 130

### WOOD-FIRED LAMB CHOPS

Eggplant purée, piquillo pepper  
(D) ... 240

### THE GUILD WAGYU BURGER

Onion jam, taleggio cheese, duck fat fries  
(G, D) ... 130

## WOOD-FIRED PRIME STEAKS

*The Guild recommends, add a pepper crust*

### RIBEYE

*USDA Prime* 400g ... 410  
*Australian Wagyu JADE MB9 + 400g* ... 720

### STRIPLOIN

*USDA Prime* 300g ... 280  
*Australian Wagyu JADE MB9 + 200g* ... 560

### FEAST

CARRARA T-BONE MB7 + 1kg ... 1350  
JADE PRIME RIB MB9 + 1kg ... 1550



### TENDERLOIN

*USDA Prime* 180g ... 345  
*Australian Wagyu JADE MB9 + 180g* ... 495

### STEAK SAUCES ... 15

Green Peppercorn (D) Chimichurri Béarnaise (D)  
Salsa Verde (S) Pommery Mustard  
Périgueux Sauce (D)

## SIDES

### POTATO MOUSSELINE

French butter, sea salt  
(D) ... 45

### DUCK FAT FRIES

Sea salt  
... 45

### POTATO GRATIN

Cream, thyme, garlic  
(D) ... 55

### BROCCOLINI

Grilled, lemon thyme dressing  
... 45

### LOBSTER MAC & CHEESE

Manchego cheese, lobster bisque  
(G, D, C) ... 115

### GRILLED GREEN ASPARAGUS

Cold pressed olive oil, fresh lemon  
... 45

(G) GLUTEN (D) DAIRY (E) EGGS (N) NUTS (S) SEAFOOD (C) CRUSTACEANS

Request a special menu regarding allergens. Prices are in AED & are subject to a 7% DIFC authority fee and 5% VAT



AT  
THE  
GUILD