

The  
**MAINE**  
LAND BRASSERIE

**COLD STARTERS**

<b>BUTTER LETTUCE SALAD</b> Whole lettuce, chives, creamy balsamic house dressing	55
<b>CAESAR A LA M</b> (S)(D)(G) Crunchy Chicken, baby gem, butter croutons, caesar dressing	82
<b>CRAB &amp; AVOCADO SALAD</b> (S) Green apple, radish, lamb lettuce, jerk aioli, lemon vinaigrette, chili	135
<b>LOBSTER ROLLS</b> (S)(D)(G) Two traditional Maine Lobster rolls, Add 10gr Oscietra Caspian Legacy caviar	145 230
<b>BEEF CARPACCIO TONNATO</b> (D)(S) Artichokes, capers, tonnato sauce	105
<b>STEAK TARTARE</b> (D)(G) Prepared tableside, raw Filet Mignon, potato bark	
<b>CLASSIC</b> Egg, gherkins, chives, shallots, capers, olives	135
<b>ITALIAN</b> Parmesan, truffle oil, olives, parsley, shallots, egg yolk	145
<b>BONE MARROW BRÛLÉ</b> Topped with spicy classic tartare	165

**HOT STARTERS**

<b>ROMAN ARTICHOKE</b> (D) Lemon Parmesan dressing, Pecorino	89
<b>CRISPY FISH TACO</b> (S)(D)(G) Crispy battered cod, soft tortilla, pico de gallo	87
<b>COQUILLES ST-JACQUES</b> (S)(D)(G) Creamy scallop & mushrooms gratin	98
<b>CHARGRILLED OCTOPUS</b> (S)(D) Puttanesca sauce, sunchoke purée	145
<b>PRAWNS A LA PLANCHA</b> (S) Two U7 prawns, rosemary, garlic, green chili	155
<b>BURGUNDY SNAILS</b> (D)(N) Herbs & garlic butter	125
<b>BONE MARROW</b> (G) Salsa verde, red pickled onions, sourdough toasts	85
<b>STICKY SHORT RIB</b> (G) Honey mustard glaze, mint & coriander slaw	169

**CLASSIC MAINES**

<b>SPICY RIGATONI</b> (D)(G) Pink sauce, grated Parmesan	75
<b>SPICY SHRIMP LINGUINE</b> (S)(G) Pan-roasted, cherry tomatoes, spicy tomato sauce	115
<b>CEDAR PLANK SALMON</b> (S)(D) Old Bay rub, sautéed broccolini, sriracha beurre blanc	135
<b>LOBSTER TAGLIOLINI</b> (S)(D)(G) Lobster thermidor served over pasta	235
<b>WHOLE MAINE LOBSTER</b> (S)(D) half   whole Triple-cooked fries & aioli	MP
<b>TRUFFLE ROASTED CHICKEN</b> (D) Chicken suprême, Porcini mushrooms, shoestring fries	158

**RAW BAR**

**CLASSIC TWO TIER** (S)(G)

12 Oysters, 6 Prawns, King crab leg,  
Salmon Tartare, Tuna Tartare, Sea Bass Ceviche  
680

**OSTRA REGAL** (S)

Smooth velvety texture, delicate briny finish, France  
½ dozen 1 dozen  
375 750

**KELLY GALWAY** (S)

Firm chewy texture, long finish, Galway Bay, Ireland  
½ dozen 1 dozen  
295 575



**SEA BASS CEVICHE** (S)

Blood orange, maple syrup, chilies, scallions, togarashi  
85

**TUNA TARTARE** (S)(G)

Avocado, wonton crisp, soy ginger dressing  
115

**COLOSSAL SHRIMP COCKTAIL** (S)

Two U7 Shrimp, horseradish cocktail sauce  
125

**SEA BREAM CRUDO** (S)

Maldon lime sea salt  
180



**CAVIAR SERVICE** (S)(D)(G)

Blinis with all the classic trimmings  
Oscietra Caspian Legacy, 30g  
550

**FRIED CHICKEN & CAVIAR** (D)(G)(S)

Buttermilk marination, yuzu sour cream  
Oscietre Caspian Legacy caviar  
245

**PLANT BASED**

<b>LENTIL SALAD</b> (N)(V) Edamame, jalapeño, maple balsamic vinaigrette	65
<b>CAULIFLOWER TACO</b> (G)(V) Sweet corn & Mexican beans salsa, guacamole, tahini dressing	67
<b>BETROOT SALAD</b> (N)(V) Rocket, candied walnuts, vegan goat cheese crumble	69
<b>BRUSSELS SPROUTS SALAD</b> (N)(V) Kale, toasted almonds, dry cranberry	75
<b>MUSHROOMS TAGLIATELLE</b> (G)(V) Brown button mushroom, green asparagus, vegetable jus	85
<b>NO MEAT SHORT RIB</b> (V) Truffle mash, kale chips, vegetable jus	135

**SHARING MAINES**

*Designed for 2 persons*

<b>WHOLE SEA BASS</b> (S) Roasted Bass served with fennel & rucola salad	265
<b>ANGRY LOBSTER PASTA</b> (S)(D)(G) Linguini with whole Maine Lobster, spicy bisque, Bottarga	380

**STEAKS & CHOPS**

*Served with your choice of sauce & side \**

<b>STEAK FRITES</b> 200g Grain-fed Australian Black Angus, MB 3+	185
<b>FILET MIGNON</b> 250g Grain-fed Australian Black Angus, MB 2+	325
<b>JAPANESE WAGYU</b> 200g Grain-fed Hokkaido Wagyu Sirloin, grade A5, MB 9+	750
<b>RACK OF LAMB</b> (N) 400g Australian, figs jus, dukkah crust	295

**LARGE CUTS**

*Designed for sharing, min 250g per person, choice of side dish  
Ask your waiter for other sizes and cuts availability*

<b>RIB EYE</b> 600g Grain-fed Australian Black Angus, MB 2+	545
<b>NY SIRLOIN</b> 800g Grain-fed Australian Wagyu, MB 6-7	985
<b>T-BONE</b> 1000g Grain-fed Australian Black Angus, 28 days dry aged	820
<b>TOMAHAWK</b> 1500g Grain-fed, Australian Black Angus, MB 3+ <i>Not for the faint of heart, served with Bone Marrow</i>	1500

**POUTINE**

*Cheese curds, fries, gravy*

<b>CLASSIC MONTREAL POUTINE</b> (D)	70
<b>SHORT RIB POUTINE</b> (D)	120
<b>LOBSTER POUTINE</b> (D)(S)	155
<b>TRUFFLE &amp; FOIE GRAS POUTINE</b> (D)	160

**SIDES**

<b>HOUSE SALAD</b> *	35
<b>TRIPLE-COOKED FRIES</b> *	37
<b>ROASTED GARLIC MASH</b> (D) *	37
<b>STEAMED ASPARAGUS</b> *	45
<b>STEAMED BROCCOLINI</b> (D)	45
<b>WILD MUSHROOMS</b> (D)	45
<b>CHARRED BRUSSELS SPROUTS</b> (D)	48
<b>TRUFFLE MAC &amp; CHEESE</b> (D)(G)	55

**MAINE EVENTS**

**LUNCH PRIX FIXE**

WEEKDAYS  
12PM - 4PM  
Three courses  
145 pp

**SHUCK FEST**

EVERY DAY  
6PM - 8PM  
Fresh Oysters  
10 Bucks a shuck

**GOLDEN HOUR**

EVERYDAY  
5PM - 7PM  
On selected beverages  
& Cocktails 2 for 1

**CLAM JAM**

THURSDAYS  
8PM - 12AM  
Ladies complimentary  
White, Red or Rosé  
Wine at the bar

**CUBAN SESSIONS**

FRIDAYS & SATURDAYS  
9:30PM - 11:30PM  
Live Latin &  
Classic Band

**SUNDAY ROAST**

SUNDAYS  
12PM - 8PM  
Two courses 220 pp  
Three courses 250 pp

(N) Contains Nuts (S) Contains Seafood or Shellfish (D) Contains Dairy (G) Contains Gluten (V) Vegan  
**ALL PRICES ARE INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND 7% MUNICIPALITY FEES**  
الأسعار تشمل (5%) ضريبة القيمة المضافة (10%) مقابل بدل الخدمة (7%) رسوم البلدية