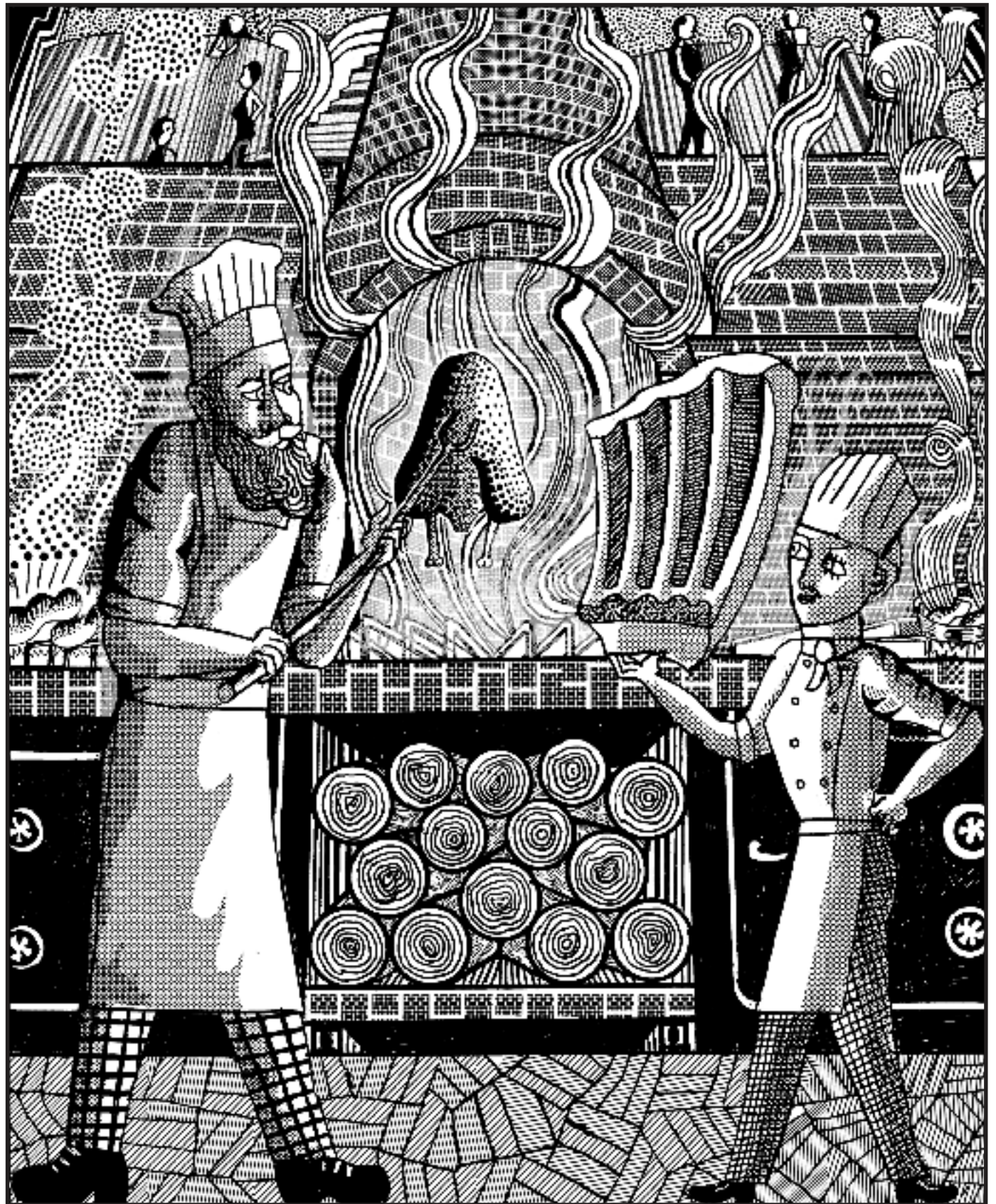


THE GUILD



ENTRÉES

SMALL BITES

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

CRISPY CALAMARI
Jalapeño, garlic aioli
(G, S, C) ... 65

WOOD-FIRED PRAWNS
Chilli butter
(S, C) ... 65

WOOD FIRED PICANHA SKEWER
Mashed potato, bordelaise sauce (D, G) ... 85

BURRATA & TRUFFLE FLATBREAD
(G, D) ... 75

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

OYSTERS

Served with mignonette, fresh lemon

JOSÉPHINE
Nos 3 — France ... 45

KELLY
Nos 2 — Ireland ... 40

GILLARDEAU
Nos 2 — France ... 65

STARTERS *from* THE ROCKPOOL

JAPANESE YELLOWTAIL
Citrus cured, burnt orange dressing
(G, S) ... 85

OCEANS BOUNTY ROYALE
Crab cocktail, tuna tartare, yellowtail, alfonsino,
bluefin tuna, kely oyster, seabream ceviche
(D, G, S, C) ... 365

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

TUNA TARTARE
Smoked paprika, charred onion,
aged vinegar (G, S, E) ... 105

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

PRUNIER CAVIAR

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

OSCIETRA
30G ... 680

ST. JAMES
30G ... 780

BELUGA
30G ... 1450



STARTERS *from* THE NURSERIES



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

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

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

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

NIÇOISE SALAD (S, E) ... 85
Baby gem lettuce, tuna, cherry tomatoes, egg, anchovy

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

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

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

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, C) ... 105

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

SEARED HOKKAIDO SCALLOPS
Green chimichurri, padron pepper, fresh lime
(S, C) ... 110

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

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

WOOD-ROASTED BONE MARROW
Wagyu bavette tartare, sourdough toast
(G) ... 155

FOIE GRASS TERRINE
Poached pears, mustard jam (D, G) ... 105

PASTA & RICE

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

LOBSTER LINGUINI
Tomato, red 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
(G, D, E) ... 95

SEAFOOD & SAFFRON BAKED RICE
Octopus, prawn, clams, mussels, saffron rouille,
lobster bisque (D, S, C) ... 120

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

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

Our prices are in AED, inclusive of 5% VAT and subject to 7% DIFC fee

MAINS

FISH MARKET

WOOD-FIRED TIGER PRAWNS

Green chili butter
Four pieces (S, C) ... 145

CHILEAN SEA BASS EN PAPILOTTE

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

DOVER SOLE À LA MEUNIÈRE

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

SEA BREAM 600gr - 800gr ... 250

SEA BASS 1kg - 1.2kg ... 420

RED SNAPPER 1.8kg - 2kg ... 460

TURBOT 1.8kg - 2kg ... 950

CANADIAN LOBSTER

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

ROCK LOBSTER

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

ALASKAN KING CRAB

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



COOKING TECHNIQUE

À la Provençale
À la Meunière (D)
À la Thermidor (D)
Wood-fired with green chili butter (D)

RED GURNARD BLANQUETTE

Turned carrot, turned potato,
pickled pearl onion, herbs
(G, D) ... 165

WOOD-FIRED SEAFOOD FEAST ... 695

Paired with The Guild's seafood sauces (S,D,C) Serves 2 - 3 people
Tiger Prawns, Octopus, Scallops, Mussels, Snapper En Pappillote, Butter Poached Crab Leg

MEAT & POULTRY

ROTISSERIE BABY CHICKEN

Dripping jus, rosemary
(D) ... 145

CONFIT DUCK LEG

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

WOOD-FIRED LAMB CHOPS

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

VEAL MILANESE

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

GUINEA FOWL AU RIESLING

Shallot, portobello mushroom, cream fraiche
(G, D) ... 195

BEEF BOURGUIGNON

Pearl onions, mushrooms, bacon, carrots
(G, D) ... 140

THE GUILD WAGYU BURGER

Onion jam, taleggio cheese, duck fat fries
(G, D) ... 135

WOOD-FIRED PRIME STEAKS

STRIPLOIN

USDA Prime 300g ... 295
Australian Wagyu JADE MB9 + 200g ... 560

RIBEYE

USDA Prime 400g ... 420
Australian Wagyu JADE MB9 + 400g ... 720

STEAK SAUCES ... 15

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

TENDERLOIN

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

FEAST

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

SIDES

POTATO MOUSSELINE

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

POTATO GRATIN

Fresh cream, thyme, garlic
(N) ... 55

LOBSTER MAC & CHEESE

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

WOOD-FIRED BROCCOLINI

Grilled, lemon thyme dressing
... 50

DUCK FAT FRIES

Sea salt
... 45

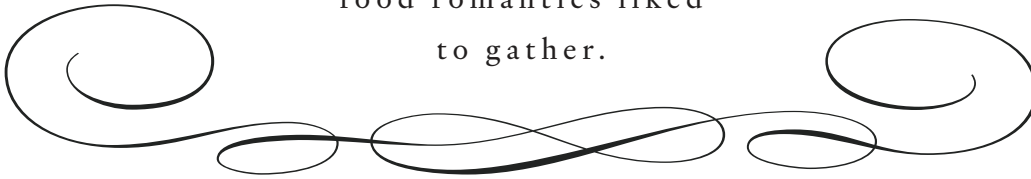
WOOD-FIRED ASPARAGUS

Extra virgin olive oil, fresh lemon
... 55

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

Our prices are in AED, inclusive of 5% VAT and subject to 7% DIFC fee

THERE WAS ONCE,
not too long ago, maybe even right
now, a place where all the bakers, chefs,
butchers, sandwich-makers, barkeeps,
baristas, and other assorted
food romantics liked
to gather.



FROM
THE TALE
of
THE GUILD