
STARTERS

OYSTERS TIA MARAA (S)**	200
Shallot Vinegar, Lemon	
BEEF CARPACCIO (A, E)	95
Egg Yolk Jam, Pickled Mustard Seeds, Crispy Chicken Skin	
WAGYU BEEF TARTARE (E)*	140
Cornichon, Shallots, Capers, Farm Egg Yolk	
CHICKEN LIVER PARFAIT (A, D)	80
Apple Chutney, Blackcurrant Coulis, Brioche	
ESCARGOT TART (A, D, E, S) *	120
Buttered Pastry Puffs, Crab Porridge, Pernod Butter	
CALAMARI (D, N, S)	85
Dill, Peanuts, Sweet Chili	
DRY-AGED CURED SALMON (A, S)	95
Orange, Gin Tonic Jelly, Citrus Gel	
CRAB CAKE (E, S)	85
Charred Corn, Avocado Purée, Aioli, Coriander	
PAN-FRIED SCALLOPS (D, S) *	105
Carrot Puree, Yuzu Melon Tartare, Garlic Tuile	
CHICKEN CAESAR SALAD (D, E, S)	85
Gem Lettuce, Chicken Breast, Anchovies, Turkey Bacon, Egg	
CHARRED LETTUCE SALAD (D, E, N)	80
Charred Iceberg, Tomato, Avocado, Herbed Mayo, Pecan Granola	

SOUP

CREAMY MUSHROOM SOUP (D, V)	90
Mushroom Crouton, Balsamic Mushroom Tartar, Mushroom Foam	

Each star (*) represents an additional AED 50 premium charge to your bill (half board guests, full board guests and all-inclusive guests only)
Should you have any allergies or dietary requirements please ask your waiter for assistance. Please note we do not specify gluten or gluten-free.
We consider all products may be exposed to cross contamination, however gluten-free products are available upon request.
(A) Alcohol | (D) Dairy | (E) Egg | (N) Nuts & Seeds | (V) Vegetarian | (VE) Vegan | (P) Pork | (S) Seafood
Our rates are in AED - Inclusive of 5% VAT, 7% Municipality fees and 10% Service charge

THE BUTCHER'S BLOCK

(CHOICE OF TWO SIDES)

LAMB RACK 600g *** Australia	320
T-BONE 1000g **** Stockyard Gold, Black Angus, Australia	720
TOMAHAWK 1200g ***** Black Onyx, Australia	950
PORTERHOUSE 500g **** Stockyard Gold, Angus, 3-4 Marbling, 150 Day Grain Fed, Australia	410

THE CUTS

OUR FAVOURITES

DRY-AGED 250-300g Chef's Cut of the Day	250
STRIPLOIN 200g Silver Fern Reserve, New Zealand	195
TENDERLOIN 180g Silver Fern Reserve, New Zealand	175
CHATEAUBRIAND 400g Silver Fern Reserve, New Zealand (For Two)	350
LAMB CHOPS 200g Australia	195

RIBEYE

WAGYU 300g **** 6-7 Marbling, 250-Day Grain-Fed, Australia	445
RANGERS VALLEY 300g *** Black Onyx 3-4 Marbling, 270-Day Grain-Fed, Australia	310
DEMKOTA 300g ** Angus, Grass-Fed, United States	215
BLACK ANGUS 300g *** 2+Marbling, 150-Day Grain-Fed, Australia	295

STRIPLOIN

WAGYU 280g ****	480
6-7 Marbling, 250 Day Grain-Fed, Australia	
RANGERS VALLEY 280g ***	295
Black Onyx 3-4 Marbling, 270 Day Grain-Fed, Australia	
BLACK ANGUS 280g **	255
2+ Marbling, 150 Day Grain-Fed, Australia	

TENDERLOIN

RANGERS VALLEY 250g ***	385
Black Onyx, 270 Day Grain-Fed, Australia	
SILVER FERN RESERVE 300g ***	280
Grass-Fed, New Zealand	

CONDIMENT AND TOPPINGS

CONDIMENTS

Béarnaise (A, D)
Café De Paris (D)
Mushroom Cream (D)
Green Pepper (A, D)
Chimichurri
Bordelaise (A)

TOPPINGS

Pepper Crust	25
Goat Cheese (D)	35
Tiger Prawn (S)	55
Scallops (S)	65
Foie Gras	95

SIDES

(3 FOR 125)

Mixed Leaf Salad (V)	45
Cauliflower and Cheese (D, V)	45
Sautéed Mushrooms (D, V)	45
Mashed Potatoes (D, V)	45
Truffle Parmesan Fries (D, V)	45
Creamed Spinach (D, V)	45
Roasted Broccoli, Almond Flakes, Lemon Dressing (N, V)	45
Baked Potato, Sour Cream (D, V)	45
Charred Carrots, Hazelnut, Cumin-Honey Yoghurt (D, N, V)	45

MAINS

12HRS BEEF RIBS (A, D, E) **	220
Celeriac Remoulade, Fermented Yuzu Pappernata with Smoked Cream	
CHICKEN & FOIE GRAS (D, E) *	185
Miso Burnt Butter Cornflake, Parmesan Garlic Custard, Carrot, Truffle Jus	
48HRS BEEF CHEEK (A, D, N) *	195
Mushroom Sabayon, Porcini Dust, Date & Prune Ragu, Crispy Potato, Jus	
GRILLED BLUEFIN TUNA 250G (S) **	215
Burnt Leek Salsa, Tomato, Yuzu Soy Vinaigrette	
CHILEAN SEABASS (D, N, S) **	225
Cod Roe Hollandaise, Salted-Baked Celeriac, Fennel Salad	
BEETROOT RISOTTO (A, D, N)	135
Salt-Baked Beetroot, Goat Cheese, Hazelnut, Burnt Onion Vinaigrette	

DESSERT

CITRUS CHEESECAKE (D, E, N) Lemon Purée, Sorbet	60
CHOCOLATE TART (D, E, N) Vanilla Ice Cream, Caramel Sauce	75
LEMON CURD (D, N, E) Toasted Meringue, Lemon Zest, Raspberry Ice Cream	60
CRÈME BRÛLÉE (D, E) Vanilla Ice Cream, Shortbread	50
BERRIES (D, E) Mascarpone, Berries, Meringue	55
CHEESE PLATTER (D, N) Selection of Four Cheeses, Compote, Crackers	75
SELECTION OF ICE CREAM (D, E) per scoop Vanilla, Chocolate & Strawberry	30
SELECTION OF SORBET per scoop Passion Fruit, Lemon & Mango	30