

WELCOME TO RARE, DESERT PALM'S LATEST DINING EXPERIENCE.

RARE'S WOOD FIRE GRILL IS INSPIRED BY THE SOUTH AMERICAN 'ASADO' AND HAS BEEN SPECIALLY DESIGNED AND HANDCRAFTED TO IMPART THE TASTE THAT ONLY GLOWING EMBERS PROVIDE.

ON THIS MENU DISHES CAN BE BOTH ENJOYED INDIVIDUALLY OR SHARED IF YOU WISH SO YOU MAY SAVOUR A WIDER SELECTION. THE INGREDIENTS HAVE BEEN CAREFULLY SOURCED FROM SELECT LOCAL AND OVERSEAS FARMS THAT ARE KNOWN FOR DELIVERING THE BEST PRODUCE.

AS ALWAYS, OUR CHEFS AND HOSTS ARE ON HAND TO TAKE GOOD CARE OF YOU AND SHOULD YOU HAVE ANY QUESTIONS OR SPECIAL REQUESTS PLEASE DO NOT HESITATE TO LET US KNOW.

BON APPETITE!

*'One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.'*

**Luciano Pavarotti**

*"First we eat, then we do everything else."*

**M.F. K. Fisher**

**BEGINNINGS, A SELECTION OF COLD DISHES, SALADS, SOUPS  
AND HOT APPETIZERS**

**RAW, CURED & SMOKED**

FRESHLY SHUCKED OYSTERS LOCH FYNE OR MORECAMBE BAY, UK, TRADITIONAL CONDIMENTS	95	BEEF TARTARE	65
6 PCS	175	'RANGERS VALLEY' TENDERLOIN, PRESERVED LEMONS, HERB-CAPER DRESSING	
12 PCS		SEARED HAND-CUT BEEF CARPACCIO	60
GRILLED SOUR DOUGH BRUSCHETTA	55	'RANGERS VALLEY' TENDERLOIN, MELON SALSA, DATE BALSAMIC DROPS	
GOAT CHEESE, FIGS, HONEY		SMOKED COD (N)	35
RARE COLD SEAFOOD	135	CELERY, GINGER BRINE, CASHEW NUTS	
ALASKA KING CRAB, POACHED SHRIMPS, OYSTERS		SHRIMP CEVICHE	40
APPLE CIDER MARINATED VEGETABLES(N)	40	AVOCADO, CHILLIES, TOMATOES	
CHIVE AND HAZELNUT CREAM, LAVOSH CRACKER		TUNA CEVICHE	55
		SESAME SEED, SESAME OIL, PICKLED JALAPENOS	

**SALADS & SOUPS**

HANDPICKED MESCLUN LEAVES (V)	45	BRAISED BABY OCTOPUS	55
YOGHURT DRESSING, WARM CROUTONS		SHAVED FENNEL, CELERY, GRILLED BEETROOT	
HEIRLOOM TOMATOES (V)	55	CHILLED GREEN PEA SOUP (V)	40
BASIL, BALSAMICO, OLIVE OIL		ROASTED GARLIC OIL	
FIGS AND BURRATA (N, V)	55	ATLANTIC LOBSTER BISQUE	55
BASIL, ROASTED PINE NUTS, DATE BALSAMIC		TARRAGON SCENTED CREAMY LOBSTER	
PEAR, AVOCADO AND POACHED EGG	55		
BALSAMIC DRESSING			

**SEARED, BRAISED & GRILLED**

RATTE POTATO AND VEGETABLES	30	BRAISED BEEF RIBS	60
CHERMOULA SAUCE		CARAMELIZED ONIONS	
MARINATED CHICKEN	45	QUAIL BREAST	65
PAPRIKA, GINGER		CHIVE-SHERRY, ROASTED GARLIC CREAM	
GRILLED SHRIMP	55	SEARED DIVER SCALLOP	80
SPICY CORIANDER-MINT DRESSING		FENNEL SHAVINGS, CHARRED LEEK PUREE	
CONFIT DUCK LEG RAVIOLI	55		
TOMATO, HARICOT BLANC SAUCE, BLACK TRUFFLE SHAVINGS			

ALL MAINS ARE PREPARED ON THE WOOD FIRED GRILL  
 A RANGE OF SIDE DISHES & SAUCES TO SUIT YOUR PALATE ARE  
 ON THE FOLLOWING PAGE FOR YOUR SELECTION

#### ENTREES

PARMESAN RISOTTO (A) SMOKED HEIRLOOM CHERRY TOMATOES	90	SLOW BRAISED BEEF CHEEKS PAPRIKA SPATZLE, SMOKEY VEGETABLE	110
SALT CRUST ROASTED VEGETABLES (V) MELTED CAMEMBERT, CHIVE-SHERRY CREAM	95	POACHED CRAYFISH RATTE POTATOES, GARLIC-LEMON BUTTER	175
CORN FED CHICKEN BREAST QUINOA, BLACK OLIVES, SMOKED TOMATO, CHIVE SHERRY ROASTED GARLIC CREAM	110	CANADIAN RACK OF LAMB MINT APPLE POLENTA, CARROTS, LAMB JUS	190

#### FIRE & IRON

BABY OCTOPUS GARLIC-LEMON OIL	65	COD MEDALLION GARLIC-LEMON OIL	95
NORWEGIAN SALMON MEDALLION	85	SEABASS FILLET CAPER BUTTER	115
TIGER PRAWNS CHIMICHURRI SAUCE	95		

#### RARE'S SIGNATURE BEEF CUTS

DRY RUBBED RIBEYE BONE-IN SHORT CUT  
 'RANGERS VALLEY FARM'  
**495**

12 HOUR DOUBLE COOKED BEEF SHORT RIBS  
 'RANGERS VALLEY FARM'  
**275**

300 DAY AGED BLACK ANGUS BEEF AUSTRALIAN GRAIN FED 'RANGERS VALLEY FARM'		450 DAY AGED WAGYU BEEF AUSTRALIAN GRAIN FED 'RANGERS VALLEY FARM'	
TENDERLOIN 220 G	195	TENDERLOIN MB 5+ 220G	260
SIRLOIN 250 G	165	SIRLOIN MB 5+ 250 G	220
RIBEYE		RIB EYE MB 5+	
300 G	235	300 G	245
600 G	395	600 G	450

40 DAY AGED GRASS FED BEEF  
 (US PRIME)

TENDERLOIN 250 G	175
SIRLOIN 250 G	135
RIB EYE 300 G	165

## SAUCES, EXTRAS & SIDES

### SAUCES

WILD MUSHROOM, THYME & VEAL JUS	15
MUSTARD, PORT & STAR ANISE JUS (A)	15
BERNAISE	15
RED WINE JUS (A)	15
CHIMICHURRI	15
BLACK PEPPER CARAMEL SAUCE	15
CHARRED HERB SAUCE WITH HORSERADISH	15
HARISSA- TOMATO PASTE	15

### THE SIDES

POTATO PUREE WITH TRUFFLE OIL	25
PORTOBELLO MUSHROOMS	25
STEAK FRIES	25
SAUTEED SPINACH	25
GRILLED MELON	25
GRILLED ASPARAGUS	25
ROASTED VEGETABLES	25
GRILLED ARTICHOKE	30

### EXTRAS

WHOLE CONFIT GARLIC	25	DANISH BLUE CHEESE CRUMBLE	25
BONE MARROW	25	PAN SEARED FOIE GRAS 60G	60
GRILLED SEEDLESS GRAPES	25		

## ABOUT RANGERS VALLEY FARM

RANGERS VALLEY STARTED AS A SHEEP STATION IN 1839 AND IS NOW HOME TO 32,000 HEAD OF CATTLE. THEY ARE DEDICATED TO THE PRODUCTION OF TOP GRADE BEEF BASED ON HIGHLY REGARDED JAPANESE FARMING TECHNIQUES FOR EXPORT TO JAPAN AND THE REST OF THE WORLD.

RANGERS VALLEY HAS ONLY 100% BLACK ANGUS STEERS WITH A WAGYU CROSS GIVING THE BEEF SUPERIOR MARBLING TRAITS. FEED RATIONS ARE CAREFULLY MONITORED TO ENSURE SLOWER GROWTH RATES TO FOCUS ON BETTER MARBLING, GIVING US A MORE SUPERIOR BEEF.

RANGERS VALLEY IS LOCATED IN THE PRISTINE NEW ENGLAND TABLELANDS AT AN ALTITUDE OF 3,300 FEET. THIS ENSURES A COOL CLIMATE AND LOW STRESS, WHICH PROVIDES OPTIMAL CONDITIONS FOR MARBLING –THESE ARE SIMILAR CONDITIONS TO WHERE THE JAPANESE WAGYU CATTLE ARE BRED.