



ARTS de la TABLE

Beef Tartar ○ Creekstone, a high quality corn-based fed Classic condiments, toasted baguette	112	Steak Rossini 200gm (A) Tenderloin with seared duck foie gras, fresh truffles Madeira sauce (Served with a starch and vegetable)	351
Caesar Salad ○ Baby romaine, focaccia croûton, quail egg, crisp veal bacon White anchovy, shaved Parmesan and Labneh Sauce	83	Steak Diane 200gm (A) Brandy flambéed tenderloin	307

APPETISER

Beef Carpaccio ○ Arugula, truffle aioli, parmesan shaving Balsamic jelly	93	Pan Fried Crab Cake ○ Red bell pepper remoulade, sesame lavosh	78
Quinoa ○ Red & Black quinoa, edamame, baby carrot, Mesclun salad, pomegranate	45	Italian Buratta Mozzarella ○ (V) Heirloom tomatoes, basil pesto Focaccia bread	88
Seared Scallops (N) Butternut squash purée, snow peas, pine seed salsa	102	Meat Balls & Mozzarella Skewer ○ Grilled bocconcini mozzarella, meat ball, cherry tomato	70
Tiger Prawns Cocktail ○ Gem lettuce, avocado, beetroot, plum tomato salsa Spicy cocktail sauce	120	Wasabi Prawns ○ Mango salsa, wasabi mayonnaise	88
		Porcini Risotto (V) Starter 83 / Main 100 Porcini mushrooms, green asparagus	

SOUPS

Velouté of Forest Mushroom ○ (V) Black truffle cream	59	Fregola Seafood Soup Prawns, mussels, scallops, clams, saffron	88
--	-----------	--	-----------

MAIN COURSE

Bultarra Saltbush Rack of Lamb ○ Vanilla sweet potato, aubergine caviar, lamb jus	215	Wild Sea Bass Kale Risotto, grilled vegetable quenelle, citrus beurre blanc	150
Char-Grilled Gulf King Prawns ○ Braised leeks, mint green pea purée, ginger soy emulsion	166	Lamb Shank ○ Root vegetable, grilled fennel, minted pea puree, lamb jus	170
Spinach & Ricotta Tortellini (V/N) Pumpkin veloute, baby beet, asparagus, sage cream sauce Micro herbs	75	Pan Seared Salmon ○ Fennel herb salad, cucumber dill yoghurt sauce	155
Corn Fed Chicken Breast ○ Garlic mash potato, wilted baby spinach, mustard sauce	127	Slow Cooked Short Ribs (A) La ratte potato, asparagus, caramelized shallot Bordelaise sauce	145

FROM THE GRILL

TENDERLOIN

Wagyu Tajima Marble Score 9	200g AED 361 / 300g AED 537
Creekstone USDA Prime	200g AED 220 / 300g AED 337

RIB EYE

Wagyu Tajima Marble Score 9	200g AED 347 / 300g AED 459
Ranger Valley Marble score 4-6	200g AED 225 / 300g AED 337

STRIPLOIN

Wagyu Tajima 200g Marble Score 9	AED 351 / 300g AED 488
Rangers Valley Angus 200g Marble score 4-6	AED 176 / 300g AED 264

T Bone Steak

CARVED FOR TWO	250
Châteaubriand 500gm	439
Angus Porterhouse 250Day 700gm (Served with a starch and vegetable and selection of sauces)	307

ADD ONS

Gulf King Prawn ○	49
Pan Seared Foie Gras	59
Grilled Canadian Lobster Tail ○	68

SAUCES

Port Wine (A)	10
Wild Mushroom	
Green Peppercorn	
BBQ	
Béarnaise	
Black Truffle Butter	

ON THE SIDE

Oven Roasted Jersey Royals (V)	29
Classic Mash Potato	
Potato Gratin (V)	
Steak Fries (V)	
Garlic Fries (V)	
Sautéed Wild Mushrooms (V/O)	
Creamed Baby Spinach	
Char-Grilled Asparagus (V)	
Selection of Seasonal Vegetables (V)	
Mac and Cheese	
Sweet Potato Fries	

(V) Vegetarian (N) May Contain Traces of Nuts (A) Contains Alcohol

If you suffer from a food allergy or intolerance or have a special dietary requirement, please speak to our staff before you order your food & drink.
All prices are in UAE Dirhams and is inclusive of 7% municipality fee, 10% service charge and 5% UAE VAT