



COLD “APPETEASERS”

TUNA TARTARE (D)	85
Olive Oil, Maldon Salt, Quinoa Crisp, red raddish	
Sour Cream, Chervil, Avocado Puree, Aji Amarillo sauce	
BURRATA & HEIRLOOM TOMATO (D)(V)	75
Chive Essence, Gazpacho, Parmesan Tuille, Fresh Basil	
Olive Oil, Balsamic Pearls	
AMERICAN COBB SALAD (D)	70
Baby Gem, Avocado, Hen Egg, Crispy Veal Bacon	
Cherry Tomato, Maytag Blue, Red Wine Vinaigrette	
WEDGE SALAD (D)(V)	65
Crisp Iceberg, Vine Riped Tomatoes, Beet	
Blue Cheese Dressing, Sweet Corn & Tomato Salsa	
BOA BABY GREENS (V)	55
Mesclun Leaves, Arugula, Radish, Roma Tomato	
Soy Truffle Vinaigrette	

FINE DE CLAIRE OYSTER

HALF DOZEN	125
DOZEN	225
Served With Mignonette, Spiced Tomato Sauce	

ENTREES

SALT BUSH LAMB RACK (D)(N)	245
Green Beans, Confit Tomato, Roasted Purple Potatoes	
BOA VEAL CHOP (D)(N)	225
Potato & Chestnut Hash, Romanesco, Veal Jus	
GRILLED LOCHFYN SALMON (D)(N)	185
Braised Truffle Leeks, Toasted Hazelnuts	
BLACK COD (D)(S)	195
Tomato & Seafood Pot-Au-Feu, Saut�ed Kale	
GRILLED KING PRAWNS (D)(S)	255
Grilled Atlantic Prawns, Lemon Butter Sauce	
GRILLED MAIN LOBSTER (D)(S)	345
Lemon Butter Sauce, Veggies	
LOBSTER THERMIDOR (A)(D)(S)	395
Served with Side Salad	
SPATCHCOCK (D)	170
Truffle Parmesan Roasted Potatoes	
Stuffed Portobello Mushrooms	

BOA SPECIALITY ★

SMOKED SHORT RIBS (D)	265
BBQ Sauce, Salad, Corn On The Cob	
BOA WAGYU BURGER (D)	145
Wagyu Beef Patty, Pulled Short Rib, Bacon, Tomato	
Smoked Cheddar, Lettuce, Fried Homemade Pickles	
Crispy Shallots, BBQ Sauce, Fried Egg	
WHOLE ROASTED SEABASS	185
Dill Potatoes, Chermoula Sauce	

AT YOUR TABLE

63 DEGREE YOLK STEAK TARTARE (D)	105
Shallots, Chives, Parsley, Tabasco, Capers, 63 Degree Egg Yolk, Gherkins	
Truffle oil, Sour Cream, Olive Oil, Worcestershire Sauce	
BOA SIGNATURE CAESAR SALAD (D)	70
Romaine Lettuce, BOA Signature Caesar Dressing, Rustic Croutons	
Parmesan Shavings, Parmesan Snow, Fresh Crushed Pepper, Mustard, Olive Oil	
CORN FED CHICKEN 75 GRILLED PRAWNS 95	

SOUP

FRENCH ONION SOUP (A)(D)	60
Beef Broth, Caramelized Onion, Horseradish, Gruyere Puff	
LOBSTER BISQUE (A)(D)(N)(S)	95
Lobster and Shrimps Toast, Crustacean Aioli	

★★★★★
BOA UNIQUE CUT

BLACKMORE WAGYU BEEF STRIPLOIN 9+ 300Gm	895
Paired with vintage 2017	
CHOCOLATE BLOCK FRANSCHHOEK VALLEY, SOUTH AFRICA	1300

HOT “APPETEASERS”

SCALLOPS (D)(S)	95
Pan Seared Hokkaido Scallops	
Green Pea Pur�e, Saut�ed Peas, Bacon	
Duck Crisp, Thyme Foam	
FOIE GRAS (A)(D)(N)	90
Pan Seared Foie Gras, Poached Pear	
Toasted Hazelnut, Pear & Bacon Chutney	
Port Wine Reduction	
CRAB CAKE (D)(N)	85
Dungeness Crab, Lemon Mayo, Herbs Salad	
GOAT CHEESE BAKLAVA (D)(N)	85
Filo Pastry, Goat Cheese Mousse, Truffle	
Pistachio, Acacia Honey	

TURF GOES WITH

LOBSTER TAIL	225
JUMBO PRAWNS	120
FOIE GRAS	85

BOA SIGNATURE CUTS

US PRIME DRY AGED BLACK ANGUS
IRISH DRY AGED ANGUS / HEREFORD
AUSTRALIAN MB 7 WAGYU
US PRIME BLACK ANGUS



US PRIME 35 DAYS DRY AGED RIBEYE 350Gm	465
US PRIME 35 DAYS DRY AGED B/I RIBEYE 550Gm	495
US PRIME 35 DAYS DRY AGED NY STRIPLOIN 395Gm	350
28 DAYS DRY AGED JOHN STONE IRISH RIBEYE 350Gm	360
28 DAYS DRY AGED JOHN STONE IRISH STRIPLOIN 325Gm	325
AUSTRALIAN MB 7 AAA WAGYU RIBEYE 300Gm	435
AUSTRALIAN MB 7 AAA WAGYU STRIPLOIN 300Gm	385
AUSTRALIAN MB 7 AAA WAGYU TENDERLOIN 250Gm	395
US PRIME RIBEYE 300Gm	285
US PRIME STRIPLOIN 300Gm	265

CERTIFIED BLACK ANGUS BEEF

US BLACK ANGUS TENDERLOIN 250Gm	280
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SIGNATURE CUTS TO SHARE

AUSTRALIAN OP RIB (TOMAHAWK) 1100Gm	535
US CERTIFIED BLACK ANGUS CHATEAUBRIAND 550Gm	475
100% PURE BLOOD BLACK ANGUS PORTERHOUSE	495

*All selections of cuts come with your choice of a Rub or Sauce

SIDE 35

CREAMED SPINACH (D)
SAUTEED GREEN BEANS
STEAMED VEGETABLES
GRILLED ASPARAGUS
MAC-N-CHEESE (D)
CRAB GNOCCHI (D)(S)
BAKED POTATO (D)
DAUPHINOISE POTATO (D)
MASHED POTATO (D)
FRENCH FRIES
SWEET POTATO FRIES
TRUFFLE CHEESE FRIES (D)

SAUCE 12

WILD MUSHROOM (D)
CHIMICHURRI
BEARNAISE (D)
CABERNET (A)
SIGNATURE J I
LEMON BUTTER (D)
GREEN PEPPERCORN (D)

RUB & CRUST 12

TRI - PEPPERCORN
BLACKEENED
BLUE CHEESE (D)

#BOAABUDHABI

Dishes Indicated With (A) Alcohol (D) Dairy (N) Nuts (S) Shellfish (V) Vegetarian
All prices are in UAE Dirham and are inclusive of all applicable taxes, local fee and service charge.