



STARTERS

Jumbo Prawn Cocktail (A)(CR)(E)(MUS)(SOY)(SUL) 97 Baby Gem Lettuce, Marie Rose, American Cocktail Sauce, Lime	Gambero Rosso Carpaccio (CR)(F)(E)(MUS) 129 Peach, Pink Pepper, Yuzu, Kaviari Caviar
Steak Tartar (G)(L)(M)(F)(E)(MUS)(SUL) Tarragon Emulsion, Spiced Pickle, Beef Fat Snow, Charred Sourdough Black Angus MB2+ 97 Wagyu 119	Burrata (V)(G)(L)(M) 97 Black Truffle, Wild Mushroom, Lamb's Lettuce, Grilled Sourdough
Truffle Gnocchi (A)(V)(G)(L)(M)(E) 91/114 Five Cheese Fondue, Black Truffle	Maryland Crab Cake (G)(L)(M)(CR)(F)(E)(C)(MUS)(SOY)(SUL) 97 Fennel-Radish Slaw, Pickled Mustard, Old Bay Tartar, Lemon
Alaskan King Crab “Escargot” (G)(M)(CR)(SUL) 127 Baby Spinach, Garlic-Herb Crumble, Buttered Pastry Puffs	Bacon Wrapped Hokkaido Scallops (G)(M)(MO)(SUL) 155 Charred Corn, Rocket Butter, Baby Radish
Ocean Platter (A)(CR)(MO)(SOY)(SUL) 447 Fine de Claire Oysters, Atlantic Lobster, Alaskan King Crab, Marinated Mussels, Jumbo Prawns, Mignonette Sauce, Cocktail Sauce	

SOUP & SALADS

Caesar Salad (G)(M)(F)(E)(MUS)(SUL) 67 Baby Gem Lettuce, White Anchovies, Garlic, 36 Month Aged Parmesan, Pancetta	Wedge Salad (M)(MUS)(SUL) 67 Iceberg Lettuce, Tomato, Pancetta, Avocado, Fourme d'Ambert, Chives
French Onion Soup (A)(G)(L)(M)(SUL) 71 Caramelized Onion, Smoked Scarmoza, Gruyère Cheese, Crouton	

FARM TO TABLE - PRIME68 SELECTED PRODUCERS AND FARMS

STANBROKE SIGNATURE BLACK ANGUS	AACO WESTHOLME WAGYU	USDA PRIME BLACK ANGUS	FULL BLOOD STONE AXE WAGYU	PRIME EXTRAS
Filet Mignon MB3+ (250g) 337 (350g) 404	Filet Mignon AA5 (250g) 437	Filet Mignon (250g) 357 (350g) 431	Filet Mignon MB9+ (250g) 797	Corn-Fed French Chicken (M) (350g) 217
Chateaubriand MB3+ (600g) 667	Rib Eye AA5 (300g) 422	Rib Eye (350g) 381	Striploin MB9+ (250g) 639	Cauliflower Steak (V)(M)(SUL) Tomato Caper Sauce, Cheese Gratin (350g) 197
Rib Eye MB3+ (350g) 305	Striploin AA5 (300g) 401	New-York Striploin (350g) 352	21 Day Dry Aged Tomahawk MB9+ (1200g) 1597	Butcher's Corner Ask your server for our special cuts and pieces by weight
	Slow Cooked Braised Cheek (A)(SUL) (400g) 237	Tomahawk (1100g) 897		

FRESH FROM THE COAST

Whole Maine Lobster (CR)(M)(MUS)(F) Butter Sauce, Caviar (750g) 497	Cedar Wood Roasted Norwegian Salmon (M)(F) Fennel Salad (240g) 221	Alaskan King Crab Leg (M)(E)(CR)(SUL) Caper Butter, Caviar (400g) 497	Atlantic Tuna Steak (A)(M)(F) Peppercorn Sauce, Crispy Garlic (220g) 317
---	--	---	--

ADD - ONS

Pan Seared Foie Gras (L)(M) **67**
½ Grilled Atlantic Lobster (CR)(M)(MUS) **131**
Black Truffle Shavings **71**
Prawns (M)(CR)(MUS) **67**
Fourme D'ambert Crust (V)(G)(L)(M) **41**
Gold Plate your Steak **142**

SAUCES

Wild Mushroom Cream (M)(SUL)
Béarnaise (M)(F)(E)(SUL)
Chimichurri (SUL)
Smoked Bourbon Peppercorn (A)(M)(SUL)
Steakhouse Butter (M)(MUS)(SUL)
Red Wine Sauce (A)(SUL)

SIDES

Mashed Potatoes (V)(M) 42 Milk, French Butter	Truffle Mashed Potatoes (V)(M) 42 Milk, French Butter, Truffle	Sautéed Wild Mushrooms (V)(SUL) 42 Garlic, Shallots, Chives
Truffle Mac & Cheese (V)(G)(L)(M) 42 Béchamel, Gruyère, Butter Crumb	Jacket Potato (G)(M) 42 Pancetta Lardon, Chives, Silver Mountain Cheddar Cheese	Charred Broccolini (V) 42 Extra Virgin Olive Oil, Sea Salt
Sweet Potato Fries (V)(E)(SOY) 42 Chipotle Mayonnaise	Grilled Asparagus (V) 42 Extra Virgin Olive Oil, Sea Salt	Burnt Beef Fat Carrots (M)(SUL) 42 Chimichurri, Sour Cream
Truffle Fries (V)(M)(E)(MUS)(SUL) 42 Truffle Aioli, Parmesan	Creamed Spinach (V)(G)(M) 42 Garlic, Parmesan Crisp	Wood Fired Sweet Corn (V)(M)(SUL) 42 Garlic, Cream, Charred Corn
	French Fries (V)(G)(E)(SOY)(SUL) 42	

All prices are in UAE Dirhams (AED) and include 10% service charge 5% Vat and 7% municipality fee. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (V) – Vegetarian, (A) – Contains Alcohol. May contain: (P) – Peanuts, (TN) – Tree Nuts, (SOY) – Soybean, (SS) – Sesame Seeds, (F) – Fish, (E) – Egg, (M) – Milk, (G) – Gluten, (C) – Celery, (MUS) – Mustard, (SUL) – Sulphites, (CR) – Crustaceans (Shellfish), (MO) – Mollusks (Shellfish), (L) – Lupin.