

SIMPLY RAW

J&G Seafood Platter 380
1/2 Chilled Lobster, 3 Oysters
3 Tiger Prawns, Salmon Tartar
Marinated Octopus

Daily Oysters
Each **MP**

Salmon Crispy Sushi 95
Chipotle Mayonnaise

Tuna Tartare 150
Avocado, Spicy Radish
Ginger Marinade

Loch Fyn Salmon Crostini 115
Warm Garlic Toast Mustard Oil

Wagyu Beef Carpaccio 140
Tarragon Aioli & Grilled Toast

SOUPS & SALADS

Clam Chowder 95
Oyster Cracker (A)

Cream of Tomato Soup 60
Aged Cheddar Crouton & Basil

**Heart of Romaine
Caesar Salad 70**
Lemon, Chili

Iceberg Wedge 90
Tomatoes, Crispy Veal Bacon
Blue Cheese Dressing

Heirloom Tomatoes 90
Crispy Onions, Russian Dressing

APPETIZERS

**Black Truffle
Comté Cheese Fritters 65**

Grilled Prawns 155
Red Papaya Mustard
Cumin Honey

Crispy Baby Calamari 90
Basil Salt, Lemon Dip

Peekytoe Crab Cake 135
Avocado, Pink Grapefruit, Ginger

Seared Scottish Scallop 160
Caramelized Cauliflower
Caper-Raisin Emulsion

Three Cheese Ravioli 90
Cherry Tomato Marinara, Basil

Seared Foie Gras 115
Yuzu, Apple Pureé

ENTREES

**Slow Cooked Loch
Fyn Salmon 180**
Potato Puree, Brussels Sprouts
Black Truffle Vinaigrette

Roasted Atlantic Black Cod 225
Miso-Yuzu Glaze
Maitake Mushroom

Roasted Canadian Lobster 475
Charred Corn, Potatoes
Basil & Lime

Parmesan Crusted Chicken 180
Lemon-Basil Butter
White Asparagus

J&G Wagyu Cheeseburger 165
Hand-Cut French Fries

**Irish Dry Aged Sirloin
Steak 385**
Gingered Shiitake Mushroom
Soy Caramel, Broccoli Rabe

Soy-Glazed Short Ribs 235
Apple-Jalapeno Puree
Rosemary Crumbs (A)

FROM THE GRILL

Queensland AACO Beef MB4
(Exclusively for St. Regis)
560gr Bone-in Rib Eye **540**

380gr Bone-in Strip **380**
240gr Tenderloin **470**

**Australian Black
Onyx / Rangers Valley**
380gr Bone-in Tenderloin **380**
320gr Striploin **290**
380gr Rib Eye **340**
1.4kg Tomahawk (for two) **690**

USDA Prime
340gr Tenderloin **390**
288 / 450gr Striploin **280 / 415**
560gr Bone-in Rib Eye **490**

**Stockyard Silver Label
Wagyu MB7**
220gr Filet **480**
240gr Sirloin **390**
1kg Tomahawk (for two) **980**

Australian Full Blood Wagyu
200gr Kiwami MB9 Sirloin **640**

Welsh Grass Fed
450gr 8 Rib Lamb Rack **270**

Seafood
170gr Sichuan Peppercorn
Crusted Tuna Steak **185**
1kg Canadian Lobster **445**

SIDES 50

Grilled Asparagus
Lemon Zest, Olive Oil

Sautéed or Creamed Spinach

Roasted Mushrooms
with Herbs

Steamed Broccoli
Parmesan, Lemon

Hand-Cut French Fries

Potato Gratin
with Comté

Salt & Pepper Baked Potato

Mashed Yukon Gold Potatoes

Macaroni & Cheese

Wild Rice

SAUCES

Béarnaise

Black Pepper Condiment

Smoked Chili Glaze

Soy - Miso Mustard

J&G Steak Sauce

House Mustard Blend

BBQ Sauce

TASTING MENU 485

Wine Pairing **175**

Tuna Tartare
Avocado, Spicy Radish, Ginger Marinade

Seared Foie Gras
Yuzu, Apple Pureé

Roasted Atlantic Black Cod
Miso-Yuzu Glaze, Maitake Mushroom

Queensland AACo Beef MB4 Sirloin Steak
Gingered Shiitake Mushroom, Soy Caramel, Broccoli Rabe

Warm Chocolate Cake
Coconut Milk Sorbet

Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request in order to advise on an alternative choice.
(P) Pork, (A) contains Alcohol, (N) contains Nuts
All prices are in UAE Dirhams and inclusive of 10% Municipality fees and 10% service charge.

Chef de Cuisine **Daniel Ferreira**

