

APERITIFS

Liquid amuse bouche with our compliments

The Neroni

Gin, vermouth, Campari

Aperol spritz

Aperol, Prosecco, orange-soda

The Fabiola

Grand Marnier, brandy, vermouth

Non-alcoholic punch

Pineapple, ginger, soda

STARTERS

Crispy salmon and crab croquettes

Avocado hummus, heirloom tomato chutney

65

Bruschetta of pan-fried duck foie gras (A)

Red wine tomato, Granny Smith emulsion,
balsamic syrup, sourdough

85

Prawn Togarashi tempura

Chili lime ginger jam, kale crisps

70

Black Angus beef Carpaccio (N)

White truffle oil, Parmesan, roasted pine nuts,
garlic aioli

80

Goats' cheese tartlet (V)

Goats' cheese mousse, filo pastry, broccoli,
sweet red onion, cherry tomato

60

Seared Diver King scallops

Sun dried tomato polenta, celeriac purée,
raisin jus

75

SALADS

Smoked burrata (V) (A)

Garden greens and vegetables, cherry tomatoes,
dill dressing

65

Classic Caesar (V)

Parmesan, croutons, anchovy, poached egg
Add grilled chicken:

50

Add prawns:

70

85

Seared Saku tuna nicoise

New potatoes, green beans, olives, tomatoes,
egg, lettuce, vinaigrette

75

Roasted beetroot salad (V) (N)

Salad leaves, grilled orange, feta cheese, walnuts,
balsamic reduction

55

SOUPS

Lobster bisque

Dungeness crab claw, Bottarga mascarpone

65

Wild mushroom crème (V)

Truffle infused brioche croutons, sakura

55

OYSTERS

1 / 6 / 12

Fine de Claire

On the half shell shucked to order,
served with house mignonette

17 / 99 / 198

Rockefeller (A)

Baked golden brown, spinach,
turkey bacon, Sambuca béchamel

21 / 120 / 239

FISH & SEAFOOD

2 / 3 / 4

Grilled seafood platter

Lobster, tiger prawns, black mussels,
scallops, octopus. Served with
avocado dip and trio of citrus

249 / 469

Hamour & black mussels clay pot

In a creamy vegetable sauce,
served with sultana cous cous

95 / 185

Trio of salmon

Smoked served with fennel and
orange salad, confit with asparagus
risotto, pan seared with sun dried
tomato polenta and citrus beurre blanc

169

CHEF'S SIGNATURE DISHES

Rossini (A)

US Angus tenderloin topped with foie
gras, mushroom duxell, truffel mash
and natural reduction

200 / 250 gm
190 / 210

The Foundry butcher's platter

Grilled US tenderloin, chicken skewers,
boerewors, Australian sirloin and lamb chops
served with your choice of a side and sauce

2 / 3
320 / 599

Wild creamy mushroom asparagus
risotto (V)

Herb roasted mushrooms, parmesan, garlic
and truffel oil

85

Add confit duck leg:

145

Add corn fed chicken:

125

PREMIUM BEEF

All steaks are served with your choice
of a side and sauce

 Chateaubriand

600 gm

2 / 3

360

 Porterhouse

500 gm

270

 T-Bone

500 gm

270

 Cowboy

500 gm

320

Sides

Grilled asparagus

35

Gratin potato

25

Creamed spinach

30

Sweet potato chips

30

Sauté mushrooms

25

Mash potato

20

Onion rings

20

Add to your cut

Diver King scallop

20

Half lobster

65

Foie gras

35

Grilled tiger prawn

40

Sauces

Red wine jus (A)

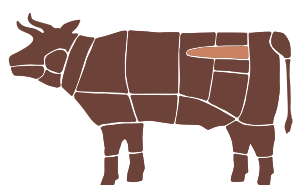
Café de Paris

Chimichurri

Black pepper

Forest mushroom

Foie gras butter



TENDERLOIN

200 / 250 gm

 Karan grain fed

135 / 155

 USDA Angus grain fed

180 / 200

 Stanbroke grain fed

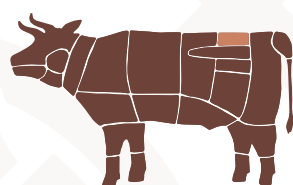
145 / 165

 AFFCO grass fed

160 / 180

 ULSA grass fed

200 / 220



SIRLOIN

250 / 350 gm

 Karan grain fed

110 / 130

 Stanbroke grain fed

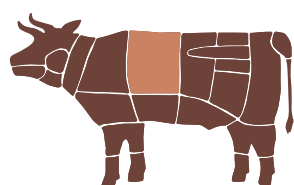
110 / 130

 AFFCO grass fed

120 / 140

 ULSA grass fed

155 / 185



RIBEYE

250 / 350 gm

 Karan grain fed

120 / 140

 Stanbroke grain fed

125 / 145

 AFFCO grass fed

155 / 175

 ULSA grass fed

185 / 215

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and taxes.
(N) Contains nuts (V) Vegetarian (A): Alcohol Menu items may contain nuts. Please advise us of any food allergies.

Winner
fact.
DINING
AWARDS
ABU DHABI
2015

Winner
fact.
DINING
AWARDS
ABU DHABI
2016

Winner
fact.
DINING
AWARDS
ABU DHABI
2017

10th ANNIVERSARY
TimeOut
Abu Dhabi
RESTAURANT
AWARDS
2015
Winner
Best Steakhouse

TimeOut
ABU DHABI
RESTAURANT AWARDS
2018
HIGHLY COMMENDED
BEST STEAKHOUSE

WHAT'S ON
AWARDS 2018
WINNER

STEAK & GRAPE MENU

Choice of Steak

Australian Stanbroke Grain Fed Rib Eye 250gm or South African Karan Grain Fed Sirloin 250gm
Served with mashed potato, grilled asparagus, onion rings and pepper sauce

Choice of Wine

White wine: 1 bottle Table Mountain Sauvignon Blanc, South Africa

Red wine: 1 bottle Table Mountain Cabernet Sauvignon, South Africa

Inclusive of soft beverages

325 AED per couple

Choose 1 additional starter for 22 AED

Roasted Beetroot Salad

Salad leaves, grilled Orange, Feta Cheese, Walnuts and Balsamic reduction

or

Wild Mushroom Crème

Truffle infused Brioche croutons, Sakura

Choose 1 additional dessert for 22 AED

Tarte Tatin

Granny Smith Apples, Cinnamon and Vanilla Ice Cream

or

Classic Crème Brulee,

Almond biscotti

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