

Nibbles to Share

Bowl of Olives 39 (V) (VG)

green olives marinated in garlic, olive oil chilli & fresh parsley

Cheesy Garlic Bread 45 (V)

homemade baked flat bread topped with garlic & fresh mozzarella

Homemade Hummus 38 (V) (VG)

traditional chickpeas hummus served with crispy tortilla chips

Spiced Edamame 45 (V) (VG)

korean chilli paste, sesame & soy dressed edamame

Small Bites

Truffle Burrata Pizza 99 (available from 5pm) (V)

sliced summer truffles, mascarpone, mozzarella burrata & mushrooms topped with rocket leaves

Salmon Ceviche 79 D

diced salmon with coconut 'leche de tigre', fennel cucumber & chili

Lobster Taco 92

crispy homemade tacos filled with fresh lobster mango, avocado & siracha mayo

Beef Taco 82

crispy homemade tacos filled with sautéed tenderloin, topped with sour cream & guacamole

Beef Carpaccio 80 D

sliced tenderloin, shaved parmesan & rocket leaves with sesame dressing

Spicy Chicken Sliders 85

chicken breast served with homemade spicy mayonnaise, tomato slices, rocket leaves with spicy coleslaw

Waffles and Fried chicken 89 D

homemade waffles served with sunny side up eggs fried spicy chicken, guacamole, sour cream grilled corn & sesame seeds

Wagyu Sliders 99

3 mini wagyu burgers served in brioche buns with our signature tomato relish & balsamic mayo

Rock Shrimp Tempura 90

bite size pieces of fresh rock shrimp in tempura coating served with chili mayo

Spring Rolls 90 D

cigarillos of creamy minced chicken with spring onions & coriander

Ramen 48

classic japanese ramen soup served with egg noodle, spinach, carrot, boiled eggs, spring onion served with chicken or prawns

Burrata 99 (V) (A)

fresh italian cheese, black grapes, heirloom tomato balsamic reduction & basil leaves

Chicken Yakitori 75

chicken skewers with capsicum, onion coleslaw & sesame seeds

Pasta

Mushroom Risotto 84 (V)

arborio rice with wild mushrooms mascarpone & parmesan

Penne Arrabiata 79 (V) (VG)

fresh cherry tomato sauce with chili

Chicken Tandoori Pasta 84

penne served with traditional chicken tandoori sauce

Seafood Linguine 84 D

calamari, anchovies & prawns served with garlic butter sauce

Baked Gnocchi 82 (V)

gnocchi baked in tomato sauce with baby spinach & goat cheese

VG = Vegan / V = Vegetarian / A - Alcohol

Please note that some dishes may contain traces of nuts & nut oils or may have been made alongside other products containing nuts.

All prices are inclusive of 5% VAT and are subject to 7% DIFC authority fee.

Main Courses

Black Cod 140 D

marinated black cod served with lime & mint risotto

Glazed Lamb Chop 140

spice marinated lamb chops, sautéed green beans & celeriac puree

Fillet Steak (180g) 160

grass fed tenderloin, served with grilled asparagus potato gratin, roasted cherry tomato, carrot puree & mushroom sauce

Baby Chicken 130 D

dusty's special marination with lemongrass honey & sherry vinegar, paprika, soy sauce served with green salad

Salmon Teriyaki 120

teriyaki glazed baked salmon with asian vegetables

Grilled Aubergine 85 (V) (VG) *option available*
served with sautéed mushrooms, tomatoes onions & bell peppers with a dash of yogurt

Truffle Mushroom Tart 104 (V) D

sautéed mixed mushroom with sliced truffle served on a puff tart topped with a poached egg rocket & parmesan salad

Beef Stir Fry 120

strips of beef tenderloin with bell pepper and onion tossed in a sticky teriyaki dressing with toasted sesame seeds

Baked Seabream 130 D

harissa marinated bream filet with crushed potatoes bok choy & aubergines in thai yellow sauce

Salads

Grilled Squid 67

grilled squid with green mango, papaya & baby spinach leaves in a fresh thai dressing

Quinoa Salad 71

(with Confit Duck) 80

peruvian quinoa mixed with dry cranberries, smoked cherry tomato, spring onion, fresh orange homemade pickled carrots & hazelnuts with orange dressing

Peanut Chicken 73

slices of grilled chicken with mix veg, baby spinach in a spicy peanut & coconut dressing

Endive, Orange and Avocado Salad 63 (V) D

avocado, orange, baby spinach, endive and cherry tomato with yogurt & passion fruit dressing

Gourmet Sandwiches

served from 12-5pm

in a grilled ciabatta with a side salad & french fries

Striploin Sandwich 80

toasted sour dough topped with tzatziki, baby gem tomato, onion and citrus mustard dressing

Grilled Courgette & Portobello 63 (V)

tomato, pesto & mozzarella

Dusty's Grilled Chicken 71

beef bacon, lettuce, chicken, tomato avocado & melted cheddar

Tenderloin Steak 74 D

caramelized onions, mirin glaze, grilled beef bacon spicy mayo & pickled jalapeno

Dusty's Wagyu Burger 91 D

beef bacon, cheddar, avo-mayo & tomato chutney

Grilled Tandoori Chicken 63

cucumber mint yogurt

Sides

Truffle Fries with Parmesan 52 (V)

french fries tossed with truffle oil & grated parmesan

Sautéed Vegetables 45 (V)

seasonal vegetables sautéed with parsley

Steamed Rice 30 (VG)

rice with black sesame seeds

Green Salad 30 (VG)

house salad with mixed leaves & tomatoes

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