



APPETIZERS

HIGH VIEW WASABI CAESAR SALAD WITH GRATED PECORINO ROMANO

Crisp romaine lettuce, crispy bacon, croutons and shaved parmesan cheese.

your choice of:

Plain 48.00 (V)

Chicken 58.00

Prawns 68.00 (S)

Wagyu Beef 82.00

ROQUEFORT MESCLUN (V, N)

46.00

Green apple, romaine lettuce, spring greens, toasted walnuts and crumbled roquefort cheese drizzled with honey & whole grain mustard.

PERSIMMON AND BURRATA SALAD WITH SESAME CANDY (V, N) 52.00

Wild rocket, micro lettuce, peach vinegrate.

MANGO LOBSTER LASAGNA (S) 68.00

Rocket salad red penner reduction and aged balsamic

LEMON PERFUMED TUNA AND CRAB COCKTAIL (S) 52.00

Avocado mayo salsa, citrus dressing and grapefruit segment.

ISLAND CREEK OYSTER IN ROCK SALT BED (S) 92.00

Hot shallots vinegar and lime wedges.

SCOTTISH SMOKED SALMON (S) 66.00

Horseradish sauce, pickled onion, capers and black tobiko.

OSCAR STEAK CARPACCIO 59.00

Shaved beef tenderloin / balsamic requote / red onion / parmesan souffle / smoky

lemon dressing.

STEAKHOUSE TARTARE WITH TRIPLE COOKED CRISPY CHIPS 73.00

Angus beef, truffle rustic bread, traditional condiments.

BEEF SHORT RIB 92.00

Slow cooked in a rib jus, served with buttery pearl onions.

BRAISED KING OCTOPUS (S, J) 92.00

Asian greens, pepper garlic sauce, sesame seeds and alfalfa.

SEARED SEA SCALLOPS (S) 86.00

Onion confit and chives garlic Hollandaise.

PURPLE CORN ON THE COB (V) 49.00

Paprika butter sauce, cheddar truffle and sakura bouquet.

V: Vegetarian N: Nut S: Seafood J: Spicy
All the prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.

SOUP

ROASTED CHICKEN TEA CONSOMMÉ	46.00

42.00 MUSHROOM ESPRESSO (V)

46.00 TODAY'S SOUP

Please ask server.

FROM THE LAVA STONE GRILL

All steaks and seafood come with 2 choices of sides and 1 sauce

WELL	MEDIUM WELL	MEDIUM	MEDIUM RARE	RARE
Grilled throughout no pink	Slightly pink center	Pink center	Red warm center	Very red cool center

OUR MEAT COLLECTIONS

Two Double Lamb Chops	250 gm	120.00
Wagyu Tenderloin	250 gm	195.00
Rib Eye	300 gm	160.00
New York Sirloin	250 gm	135.00
T-Bone	400 gm	148.00
Extra Thick Veal Chop	350 gm	156.00
FROM THE OCEAN (S)		
Chilean Sea Bass	250 gm	92.00
Hawai'ian Ahi Tuna Steak	200 gm	88.00

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Hawai'ian Ahi Tuna Steak	200 gm	88.00
Wild Salmon Steak	250 gm	96.00
Ocean Sea King Prawns		120.00
Roston Lobster		185.00

CHOOSE YOUR 2 - SIDE DISH AND 1 SAUCE

cream, herby roasted new potato

MEAT SAUCES

SEAFOOD SIDES

mediterranean grilled vegetable.

SEAFOOD SAUCES

(Additional charges for extra Side Dish and Sauce)

SOMETHING DIFFERENT

HOUSE-GROUND BLACK ANGUS BURGER Old white cheddar or stilton, red onion marmalade, tarragon aioli, frites aioli.	95.00
DUCK CONFIT Oyster mushroom, shallot and orange reduction, potato truffle gnocchi, parmesan.	145.00
POLLO PINK RISOTTO Pink sauce, pan-fried chicken breast, balsamic redaction and rocket salad.	105.00
VEAL OSSO BUCO Black risotto, late night citrus veal gravy.	120.00
MIX SEAFOOD PLATTER (S) Salmon, shrimp, calamari, scallop, lobster and hamour.	210.00
BLACK SPAGHETTI WITH WAGYU BOLOGNESE (S) Pink wagyu Bolognese, garlic bread and parmesan cheese.	110.00
DESSERTS	
WALNUT PECAN PIE A LA MODE (N) Basil ice cream, fruit salsa, chocolate solids and pistachio meringue sheet.	48.00
NEW YORK TRUFFLE CHEESE CAKE Graham cracker crust, beet sponge. orange-vanilla creme side.	56.00
ORGANIC COCONUT MANGO PUDDING Sago sauce, sweet potato dumpling and choco match stick.	59.00
BISKY AVOCADO LIME TART Chocolate cigar, butter scotch sauce, dark choco caviar.	46.00
FLOURLESS CHOCOLATE ESPRESSO CAKE (N) Cocoa powder, pistachio cream canal and fresh raspberries.	54.00
NUTELLA PASSION FRUIT PANNA COTTA Honey baked yogurt, crème anglaise and berry crumble.	42.00
ROYAL CHEESE PLATTER Blue cheese, pecorino romano, bree cheese, taleggio cheese and white cheddar figs chutney, crackers, apricot, celery stick and frozen grapes.	66.00
MIXED FRUIT PLATTER Served with honey yogurt.	46.00

GEVORA'S SIGNATURE

45.00

THE HIGHEST VIEW

Mango, lime, vanilla syurp, passionfruit, fresh mint, crushed ice with soda or water.

THE 360°

Frozen watermelon, fresh watermelon, jalapeno, sparkling water.

THE VIEWS

Pear juice, lemon juice, water, vanilla syrup, thyme and cinnamon.

ABOVE THE CLOUDS

Flavored cotton candy, bubble gum syrup, sparkling white grape juice.

GOLDEN HOUR

Dried hibiscus flowers, sweetmelon syrup, fresh mint leaves, lime, passion fruit juice, coconut water, sparkling water with strawberries and glitter.

STARRY NIGHT

Blackberries, lemon, ginger ale, sugar syrup with silver glitter.

RECORD BREAKER

Grapefruit juice, peach juice, ginger soda, fresh basil with gold glitter.

SUNSET CHASER

Orange juice, pomegranate juice, lime juice, frozen fruit and soda water.

THE SKYLINE

Cool blue gatorade, sparkling water, lemon juice, blueberries, with lemon peels and fresh mint.

CRYSTAL CLEAR

Cucumber water, sparkling water, ginger, with cucumber slices.

THE SKY IS PINK

Rose water, lemon juice, rose syrup, sparkling water, rose petals.

SPARKLING WHITE / RED GRAPE JUICE

AED 20.00 per Glass.

AED 70.00 per Bottle.

TEA BOUTIQUE

DRAGON PEARL Chinese green tea in jasmine flowers.	40.00
JAPANESE CHERRY BLOSSOM White tea, rose petals and jasmine blossoms.	40.00
BLACK SAFFRON Black tea and saffron.	40.00
BLUE HERBAL TEA Thai tea flowers of butterfly pea tree.	40.00
MOROCCAN TEA Single / Double.	40.00 / 70.00
HOT ARTISAN COFFEE	
ESPRESSO DOUBLE/SINGLE	25.00 / 35.00
CAFÉ LATTE	30.00
CAPPUCCINO	30.00
LATTE MACCHIATO	24.00
MOCHACCINO	30.00
TURKISH COFFEE	30.00
FRESH JUICE BAR	
ORANGE	35.00
MANGO	35.00
PINEAPPLE	35.00
WATERMELON	35.00
SOFT DRINKS Diet Pepsi, Pepsi, 7up, Miranda, Lipton Ice Tea.	22.00
ENERGY DRINK Red Bull (Regular / Sugar Free)	35.00
STILL WATER - S/L	15.00 / 20.00
SPARKLING WATER - S/L	20.00 / 30.00

