

TO START

Seafood Chowder (C)(S)
A delicious bowl of chowder with clams, prawns, salmon, hamour, potato & croutons

Steak Tartare (R)
Prime beef fillet, grape mustard & traditional condiments

Wagyu Beef Carpaccio (R)
Truffle pesto, Parmesan, lemon salt & pickled radish

Spanish Style Garlic Prawns (C)
Red chilli, beef chorizo, parsley, crisp potato & toast

Wagyu Beef Cheek Croquette (SS)
Slow braised wagyu cheek & mushroom, with smoked sriracha mayo & compressed cucumber

Grilled Chicken Wings
BBQ or Peri-Peri, with blue cheese sauce & pickled veg

Firecracker Prawn Cocktail (C)
Tempura prawns, chilli mayo, shishito pepper & salicornia

Truffle Fried Mac-n-Cheese Arancini
Served with homemade ketchup, Parmesan & cress

SALADS

Burrata Salad
Slow cooked puy lentils, heirloom baby tomatoes, tomato & basil jam

Caesar Salad (S)
Baby Gem lettuce, bresaola chips, Parmesan, garlic croutons slow cooked eggs, anchovy Caesar dressing
Add chicken breast
Add grilled shrimps (C)

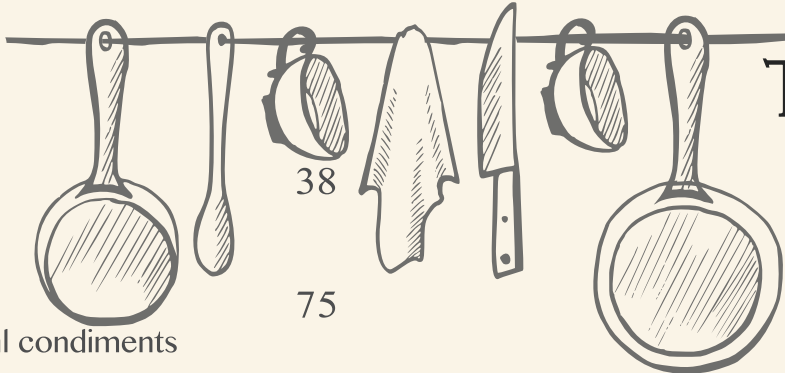
Nicoise Salad
Green beans, baby gem lettuce, new potato, quail egg, black olives, cherry tomato & lemon olive oil
Add pepper crusted tuna (S)
Add seared salmon (S)

BURGERS & HOMEMADE PIES

The ‘Famous’ Bentley Burger (SS)
Angus beef patty, with homemade smoked tomato ketchup & apple wood Cheddar

Chef’s Daily Special Pie
Ask your waiter for today’s special

The above are served with Bentley fries & mixed greens



THE MAIN EVENT

Angus Beef Short Ribs
Slow braised short ribs, Paris mash & glazed carrots
Seared Salmon Fillet (S)
Crushed new potatoes, edamame & lemongrass cream

Roast Lamb Rump
Wilted Pak choy, smoked eggplant cream & sumac

Local Hamour Fillet (C)(S)
Saffron potato, prawn & clam veloute

Giant Tiger Prawns (C)
Garlic & chilli jumbo prawns, potato gnocchi, tomato & fennel sauce

Wagyu Beef Cheek
Burnt shallots, mushroom, beef bacon, parsnip puree & crisp

Braised Lamb Shank
Roasted baby potatoes, spicy harissa beans cassoulet

Grilled Chicken Breast
Charred broccolini & creamy mushroom sauce

Chicken Schnitzel
Truffle mash, lemon caper sauce, caper berries & fresh greens

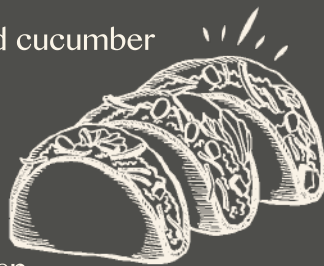
Classic Lobster Thermidor or Grilled (C)
Steamed broccolini & Paris mash

SLIDERS, BAO BUNS & TACOS

Sliders
Choice of 2 sliders, served with fries
Beef - caramelised onion, Gruyere
Chicken - Marie rose sauce, Cheddar, coleslaw
Cajun Salmon (S) - avocado, fennel slaw
Fried Halloumi - tomato jam, iceberg

Bao Buns
Choice of 2 Bao, served with fries
Soft Shell Crab (C) - remoulade, pickled cucumber
Crispy Chicken - Asian slaw, chilli ranch
Meatballs - Pico de Gallo, Iceberg

Tacos
Choice of 2 Tacos, served with fries
Lobster (C) - apple & fennel slaw
Wagyu Cheek - kimchi mayo, potato crisp
Spicy Shrimps (C) - sriracha chilli, spring onion



BENTLEY
KITCHEN

All prices are inclusive of 5% VAT

BUTCHER TO GRILL

Served with Bentley Fries or paris mash & mixed greens

Silver Fern New Zealand Grass Fed Fillet
200g natural fillet, chargrilled, jus

French Charolais Angus Striploin
300g, roasted wild mushroom ragout

Rangers Valley 300 Days Black Onyx Rib Eye
300g, café de parie butter

Rangers Valley Wagyu Flat Iron Steak
300g, flamed grilled, parsnip puree

American Angus Grain-Fed Rib-Eye
300g, sauteed mixed mushrooms

Stockyard Australian 250 Day Grain-Fed Fillet
2*100g, fried egg, truffle butter, asparagus

New Zealand Grass-Fed Beef Back Ribs
Slow braised & char-grilled

BUTCHERS BOARD

Sharing Mix Grill Platter (Serves 2 People) (C)
Slow braised beef back ribs, grass fed natural fillet, jerk chicken, beef chorizo, wagyu cheek, grilled giant prawns, Paris mash, pickles, bread, & your choice of 2 sauces

SIDES & SAUCES

Bentley Fries
With parmesan, herbs & truffle oil
Paris Mash
Steamed Broccolini
Sauteed Mixed Mushrooms
Peppercorn Sauce
Bearnaise Sauce
Mushroom Cafe au Lait
Black Truffle Butter



Take a look at the
BLACKBOARD
for daily specials



(C) Crustacean | (N) Nuts | (R) Raw | (S) Seafood | (SS) Sesame Seeds

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COCKTAIL PLAN

ALL OF THEM SERVED AT 55

Pisco Parfait

*Quebranta Pisco / Parfait Amour / Lemon / Bitters /
Rose Crystals / Egg-white*

Rhubarb Spritz

Tanqueray Gin / Rhubarb / Ginger / Grapefruit Soda /thyme

Top Up

Cynar / aperol / Raspberry /lemon / Prosecco

Bubble Mousse

Maraschino / prosecco / chocolate Foam

Bar Star

Metaxa / Pear Liqueur/ Rosemary / Antica Formula / Lemon / Honey

A Shure Thing

Tanqueray Gin / Antica Formula / Cynar

High Dry

Horseradish Infused Gin / Gherkin Brine / GREEN Oil Drops

Endeavour

Stoli Honey / Cynar / Kahlua / Espresso / Honey

On The Record

Bulleit Bourbon / Port 10yo / Maraschino

Carnival Cooler

Pisco/ Pisang / Passion Frui t/ Pineapple / Midori / Soda

Prescription

Zacapa Amber Rum / Grapefruit Zest / Chocolate Bitters



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V O D K A — P L A N

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sgl/dbl/btl

WHEAT

Stolichnaya – *Russia*

42/76/756

Grey Goose – *France*

58/104/1150

RYE

Belvedere – *Poland*

58/104/1150

CORN

Titó's – *Texas*

48/86/800

GRAPE

Ciroc – *France*

58/104/1150

G I N — F O R M A T I O N

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sgl/dbl/btl

LIGHT AND FLORAL

Hendricks's – *Scottish Gin*

48/86/800

CITRUSY AND FRESH

Tanqueray – *London Dry Gin*

42/76/756

The Botanist – *Islay Gin*

58/104/974

FLAVORFUL AND FLORAL

Tanqueray Malacca – *Scotland*

45/81/1080

Edgerton Pink – *London Pink Gin*

50/90/831

SWEET AND SAVOURY

Hayman's – *London Sloe Gin*

45/81/700

Ophir Oriental Spiced – *London Dry Gin*

53/95/868

•For the very best G&T combination we serve 3 Cents – Tonic water

R O N — R U M

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sgl/dbl/btl

BLANCO

Captain Morgan – *Caribbean*

42/76/756

SPICED

Sailor Jerry – *Caribbean*

44/79/739

GOLD, AGED AND DARK RUM

Zacapa Amber – *Guatemala*

55/99/1320

Matusalem Gran Reserva – *Cuba*

58/104/1150

SOLERA

Zacapa 23 YO – *Guatemala*

79/142/1440

Facundo Exquisito – *Caribbean*

105/189/1890

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EL - TEQUILA

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sgl/dbl/btl

BLANCO

Jose Cuervo - Mexico

42/76/756

REPOSADO

Patron Reposado - Mexico

58/104/1150

Don Julio - Mexico

63/113/1350

ANEJO

Patron Anejo - Mexico

63/113/1350

Don Julio - Mexico

63/113/1350

FLAVOURED TEQUILA

Patron Xo Café - Mexico

53/95/950

1800 Coconut - Mexico

58/104/974

THE WORLD OF WHISKY

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sgl/dbl/btl

SINGLE MALT

LIGHT AND DELICATE

Most easy to approach with fresh fruit notes and light spices

Glenfiddich 12 YO - Speyside

58/104/1150

Glenmorangie Original - Highlands

63/113/1250

Macallan 12 YO - Highlands

63/113/1250

RICH AND COMPLEX

Auchentoshan Three Wood - Lowland

63/113/1250

Hibiki Harmony - Japan

84/151/1437

SMOKY, PEATED AND COMPLEX

Here is the selection of most pungent whiskies with rich, sweet, peat-smoke notes with full-bodied complexity.

Laphroaig 10 YO - Islay

58/104/974

Caol Ila 12 YO - Islay

69/124/1350

Lagavulin 16 YO - Islay

103/185/1700

BLENDED WHISKIES

Our selection starts from light and fruity notes to almost drier peaty flavors with long finish.

Johnnie Walker, Red Label - Scotland

45/81/810

Jameson - Ireland

42/76/756

Johnnie Walker, Black Label - Scotland

53/95/950

Chivas Regal 12 YO - Scotland

53/95/950

Nikka From The Barrel - Japan

60/108/850

Johnnie Walker, Blue Label - Scotland

126/227/2268

BOURBONS AND TENNESSEE WHISKEY

Offering light vanilla notes with mellow ripe fruit flavors.

Bulleit – Kentucky	58/104/1392
Bulleit RYE – Kentucky	63/113/1512
Jack Daniels – Tennessee	48/86/800
Maker's Mark – Kentucky	53/95/950
Woodford Reserve – Kentucky	58/104/1150

COGNAC /BRANDY/ARMAGNAC/PISCO

Served at 50ml

Known as the finest of all the spirits, it is a grape distilled spirit with thousands of flavors and sensations, ranging from fruitiness, warmth, spicy and dry to oaky notes

Hennessy VSOP – France	74
Hennessy XO – France	168
Metaxa, 5 Stars – Greece	55
Metaxa 12 Stars – Greece	61
Pisco Oro Quebranta – Peru	58

SHERRY AND PORT

Those belong to the family of fortify wine, display great complexity of flavor and aromas

Lustau PX, San Emilio Fine Sherry wine,	69
Solera Reserva, Pedro Ximénez	
Taylor's 10 YO Port – Portugal	63

LIQUORS/APÉRITIF/DIGESTIF

We offer a vast selection of those, all of them served at 40AED for a single shot.

H O P S

BOTTLE

Budweiser – US, 5% ABV	33
Corona Extra – Mexico, 4,5% ABV	35
Heineken – Netherlands, 5% ABV	36
Hoegaarden – Belgium, 4,9% ABV	37
Mythos – Greece, 4,7% ABV	39
Leffe Blond – Belgium, 6,6% ABV	39
Kirin Ichiban – Japan, 5% ABV	39
Brooklyn IPA – US, 5,9% ABV	41
Estrella Daura Damm (Gluten Free) – Spain, 5,4% ABV	41
Somersby Apple Cider – Denmark, 4,5% ABV	35
Guinness – Surger Can	41

TAP

• •
half/full

Stella Artois – Belgium, 4,8% ABV	21/36
Peroni Nastro Azzurro – Italy, 5,1% ABV	23/39
Brewdog IPA – US, 5,6% ABV	29/45

REFRESHING HOMEMADE LIBATIONS

MOCKTAILS

All of them served at 37 AED

Mojitos – Virgin, Strawberry, Passion Fruit

Mint Lemonade, Raspberry Lemonade

SIGNATURE MOCKTAILS

All of them served at 40 AED

Raspberry Fizz – Fresh Raspberries, Honey, Grapefruit Soda, Rosemary

Passion Fashion – Passion fruit, ginger, basil, lime

I've got the power! – Avocado, Mint, Honey, Pineapple

FRESH

Please ask your waiter for our freshly squeezed selection 31

HOMEMADE ICE TEA

Choose from Lemon or Peach 31

BENTLEY MILKSHAKE

Choose from Vanilla, Strawberry or Chocolate 45

REFRIGERATED REFRESHMENTS

Coca-Cola, Coca-Cola Light, Ginger Ale, Sprite, Fanta Orange 18

3 Cents Tonic Water, Soda Water, Pink Grapefruit 31

H2O

Acqua Panna – Still Mineral Water – 0.5 L 19

Acqua Panna – Still Mineral Water – 1L 29

S.Pellegrino – Sparkling Mineral Water – 0.5L 21

S.Pellegrino – Sparkling Mineral Water – 1L 29

ARTISAN COFFEES

Our bespoke coffee blend is rich and chocolatey that only uses premium 100% Arabica beans selected from Central & South America and Asia

Espresso – Single/Double 15/18

Macchiato 16

Cappuccino 16

Café Latte 16

Americano 16

Pure Leaf Tea Collection 19

Hot Hot Chocolate 26

(chopped Belgium milk chocolate topped with fresh hot milk cream)

NON- DAIRY LATTES 32

(prepared with almond milk and sweetened with organic honey)

Matcha Latte

Butterfly Pea Latte

CIGARS

PARTAGAS SERIE D #4

90

(Average Smoking Time – 50 Minutes)

Taste: Earthy, Spicy and Leathery.

Strength: Full

ROMEO Y JULIETA WIDE CHURCHILS

110

(Average Smoking Time – 60 Minutes)

Taste: Herbaceous and Floral.

Strength: Medium

COHIBA SIGLO #2

110

(Average Smoking Time – 30 Minutes)

Taste: Spicy ,Smokey and Aromatic.

Strength: Medium

MONTECRISTO #2

115

(Average Smoking Time – 70 Minutes)

Taste: Tangy and Peppery

Strength: Medium to Full

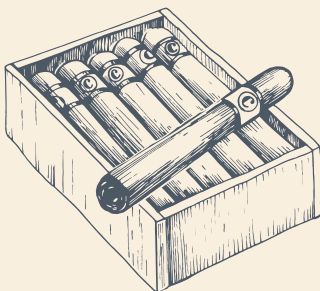
TRINIDAD VIGIA

120

(Average Smoking Time – 60 Minutes)

Taste: Creamy, Vanilla Scented, Honey and Wood.

Strength: Medium



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WHITE WINES



Giorgio & Gianni <i>Pinot Grigio, Veneto, Italy</i>	190
Anakena <i>Birdman, Sauvignon Blanc, Chile</i>	205
Simonsig <i>Chenin Blanc Stellenbosch, South Africa</i>	210
Bodega Norton <i>Torrontés, Mendoza, Argentina</i>	225
Lapostolle <i>Grand Selection Chardonnay, Casablanca Valley, Chile</i>	230
Kapuka <i>Sauvignon Blanc, Marlborough, New Zealand</i>	252
Beni di Batasiolo <i>Gavi DOCG, Piedmont, Italy</i>	290
Baby Doll <i>Sauvignon Blanc, Marlborough, New Zealand</i>	290
Yalumba <i>Y-Series Chardonnay, South Australia</i>	320
Ca' Montini <i>Pinot Grigio, Trentino, Italy</i>	350
Charles Smith <i>Kung Fu Girl, Riesling, Columbia Valley, USA</i>	355
Petit Chablis <i>La Chablisienne, Burgundy, France</i>	410
Robert Mondavi <i>Private Selection Chardonnay, California, USA</i>	380
Domaine Laroche <i>Chablis, Burgundy, France</i>	450
Domaine Sauvion <i>Pouilly Fumé Les Ombelles, Loire, France</i>	495
Dog Point <i>Sauvignon Blanc, Marlborough, New Zealand</i>	510
Leeuwin Estate <i>Sauvignon Blanc-Semillon, Margaret River, Australia</i>	490
Louis Michel & Fils <i>Chablis Grand Cru, Burgundy, France</i>	750



ROSE WINES



Domaines Fabre <i>Oh! By Omérade, Provence, France</i>	210
Charles Smith <i>Band of Roses Rosé, Washington state, USA</i>	300
Château d'Esclans <i>Whispering Angel, Provence, France</i>	350
Château Léoube <i>Le Secret de Léoube, Provence, France</i>	525

RED WINES



Anakena <i>Birdman, Cabernet Sauvignon, Central Valley, Chile</i>	215
Lapostolle <i>Grand Selection Carménère, Rapel Valley, Chile</i>	225
Bodega Catena <i>Alamos, Malbec, Mendoza, Argentina</i>	245
Lapostolle <i>Grand Selection Cabernet Sauvignon, Rapel Valley, Chile</i>	260
Lapostolle <i>Grand Selection Merlot, Rapel Valley, Chile</i>	275
Sandalford Estate <i>Shiraz, Margaret River, Australia</i>	285
Mud House <i>Pinot Noir, Central Otago, New Zealand</i>	300
Penfolds <i>Koonunga Hill, Shiraz–Cabernet, Australia</i>	305
Ogier <i>Artesis, Côtes du Rhône, Rhône, France</i>	320
Beringer <i>Founders Estate, Zinfandel, California, USA</i>	350
Charles Smith <i>The Velvet Devil, Merlot, Washington state, USA</i>	335
Château Latour Camblanes <i>Bordeaux, France</i>	360
Oyster Bay <i>Pinot Noir, Marlborough, New Zealand</i>	310
Familia Torres <i>Ibéricos, Tempranillo, Rioja, Spain</i>	315
Robert Mondavi <i>Private Selection Pinot Noir, California, USA</i>	340
Montes Kaiken <i>Malbec, Mendoza, Argentina</i>	395
Charles Smith <i>Syrah Boom Boom! Washington State, USA</i>	420
Kanonkop Estate <i>Pinotage, Stellenbosch, South Africa</i>	385
Luigi Righetti <i>Amarone Della Valpolicella Classico, Veneto, Italy</i>	490
Château Badette <i>Cuvée Dominique, Saint-Émilion Grand Cru, Bordeaux, France</i>	495
Beni di Batasiolo <i>Barolo DOCG, Piedmont, Italy</i>	530
Boekenhoutskloof <i>The Chocolate Block, Franschhoek Valley, South Africa</i>	550
Dog Point <i>Pinot Noir, Marlborough, New Zealand</i>	650
Château de Pez <i>Saint-Estephe, Bordeaux, France</i>	780
Château Mont–Redon <i>Châteauneuf–Du–Pape, Rhône, France</i>	780
Château d’Arsac <i>Margaux, Bordeaux, France</i>	885
Château Kirwan <i>Margaux, Bordeaux, France</i>	1650

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S P A R K L I N G W I N E S

Da Luca <i>Prosecco , Veneto, Italy</i>	58/280
Da Luca <i>Sparkling Rosé, Sicily, Italy</i>	65/310
Alberto Nani <i>Organic Prosecco Extra Dry, Veneto, Italy</i>	400
Laurent-Perrier <i>La Cuveé Brut, Champagne, France</i>	110/525
Moët & Chandon Imperial <i>Champagne, France</i>	550
Laurent-Perrier <i>Cuveé Brut Rosé, Champagne, France</i>	950
Dom Perignon <i>Champagne, France</i>	1850

S E R V E D B Y G L A S S



● WHITE 150ml

Giorgio & Gianni <i>Pinot Grigio, Veneto, Italy</i>	45
Anakena <i>Birdman, Sauvignon Blanc, Chile</i>	47
Bodega Norton <i>Torrontés, Mendoza, Argentina</i>	48
Lapostolle <i>Grand Selection Chardonnay, Casablanca Valley, Chile</i>	49

✿ ROSÉ

Domaines Fabre <i>Oh! By Omérade, Provence, France</i>	55
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✿ RED

Anakena <i>Birdman, Cabernet Sauvignon, Central Valley, Chile</i>	51
Bodega Catena <i>Alamos, Malbec, Mendoza, Argentina</i>	55
Lapostolle <i>Grand Selection Merlot, Rapel Valley, Chile</i>	59
Sandalford Estate <i>Shiraz, Margaret River, Australia</i>	61
Mud House <i>Pinot Noir, Central Otago, New Zealand</i>	65

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