

# OBSERVATORY

Bar & Grill

Lunch Menu

## SNACKS

### PRIME SLIDERS 75

Aged Cheddar, Onion Relish, Baby Gem

### CAJUN BLACKENED CHICKEN SLIDERS 65

Crisp Veal Bacon, Chunky Avocado - Basil Cream

### OBS NACHOS (V) 65

Cheddar, Pico De Gallo, Sour Cream, Guacamole, Jalapeños

### Add Topping of your Choice 20

Beef Chili  
Cajun Spiced Chicken  
Chipotle Shrimp

### FRIED PORK SPARE RIBS (P) 85

BBQ Sauce

### GINGER TEMPURA SCALLOPS (S) 75

Wasabi, Padron Chili Dip

## SMALL PLATES

### BURRATA (N) (V) 65

Basil Pesto, Pine Seeds, Bread Sticks

### CHORIZO & OCTOPUS 75

Caramelized Padron Peppers, Confit Potatoes, Frisée, Fresh Marjoram

### CHILLED 52 (S) 95

Poached Tiger Prawns, Iceberg, Cocktail Sauce, Marie Rose Sauce

### "24 HOUR" BRAISED (A) 105

Braised Short Rib, Green Beans, Shallots, Confit Garlic, Roasted Sweet Potato Purée

### SALMONTARTARE 80

Avocado, Mascarpone, Shallots, Capers, Lime, Fresh Dill, Horseradish, Melba Toast

## BOWLS & BISQUE

### WEDGE 60

Iceberg, Blistered Baby Peppers, Crumbled Stilton, Smoked Veal Bacon,  
Blue Cheese Dressing

### "NO ANCHOVY" CAESAR 75

Charcoal Grilled Free Range Chicken, Baby Gem, 36 Month Aged Reggiano, Thyme Focaccia

### HERITAGE TOMATOES (V) (N) 65

Bocconcini, Sweet Basil, Himalayan Sea Salt, 15 Year Old Balsamic Vinegar, Pesto

### SWEET WHITE ONION BISQUE 60

Free Range Chicken Confit, Gruyère, Veal Chorizo, Pretzel Bite

## WOOD SMOKED GRILL

Choose your preferred rub and sauce

### TENDERLOIN, USA, GREATER OMAHA

200g / 240

300g / 345

### RIB EYE, USA, GREATER OMAHA

360g / 235

### CAULIFLOWER (V)

400g / 140

### LOCH FYNE SALMON

200g / 155

### TIGER PRAWNS

215

### LAMB CHOPS

225

### SPATCHCOCK CHICKEN

850g / 165

### ANGUS BEEF BURGER

Veal Bacon, Aged Cheddar / 115

## RUBS

### SOUTH AFRICAN (MILD)

Coriander, Fennel,  
White Pepper,  
Mustard Seeds, Cumin

### USA (MEDIUM)

Smoked Paprika, Cayenne,  
Brown Sugar,  
Onion-Garlic Powder, Black Pepper

### AUSTRALIAN (MEDIUM)

Coriander, Mustard Seeds, Onion-Garlic  
Powder, Ground Celery, Paprika, Mixed  
Dried Herbs

### MOROCCAN (SPICY) (N)

Turmeric, Ginger, All Spice, Cardamon,  
Coriander, Cayenne, Cinnamon,  
Black Pepper, Chili

## SAUCES

Béarnaise, Bourbon Jus-Gras (A), Port-Wine Jus (A), Peppercorn, Café au Lait, Lemon-Butter, Chimichurri, Truffle Butter, Café de Paris

## NATURE'S HARVEST (V) 30

### ROASTED WILD MUSHROOMS

### CREAMED SPINACH

### CREAMED CORN

### RATATOUILLE

### GRILLED ASPARAGUS

### SUGAR SNAP PEAS

### HEIRLOOM CARROTS

## STARCHES (V) 30

### CHUNKY STEAK FRIES

### MAC & CHEESE

### BAKED POTATO

Sour Cream, Chives

### TRUFFLE FRIES

### BUTTERED MASH

### HALF & HALF

Fries & Onion Rings

## VEGGIES (V)

### GNOCCHI (N) 80

Brie Fondue, Roasted Pine Seeds, Fresh Ricotta, Baby Spinach Salad, Tomato Vinaigrette

## DESSERTS

### LAVA (A) 45

Molten Center, Single Origin Madagascar Bitter Chocolate,  
Amarula Ice Cream

### CHEESECAKE 40

New York Style, Graham Cracker Crust, Whipped Cream,  
Butterscotch Ice Cream

### FRUIT & SORBET (A) 45

Raspberry, Mandarin & White Peach Sorbet, Mixed Berries,  
Pineapple, Papaya, Melon & Prosecco

## COFFEE & TCHABA PREMIUM TEAS

25

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# OBSERVATORY

Bar & Grill

Dinner Menu

## “CLASSICS”

But Different

### BEEF

#### TARTARE 85

Capers, Shallots, Dijon Mustard, Spiked Ketchup, Chives, Toast

#### CARPACCIO (A) 90

Scorched Tenderloin, Black Pepper Crust, Sun Blushed Tomatoes, Marinated Persian Feta, Dijon Mustard, Honey-Bourbon Glaze, Herb Salad

### TUNA

#### TARTARE 75

Fresh Lime, Shallots, Soy, Spring Onions, Garlic Chips

#### TATAKI 70

Crushed Avocado, Pickled Ginger, Wasabi, Yuzu-Soy Dressing, Taro Chips, Sesame Seeds

### SALMON

#### TARTARE 80

Avocado, Mascarpone, Shallots, Capers, Lime, Fresh Dill, Horseradish, Melba Toast

#### HOTSMOKED SALMON 85

Crushed Rattle Potato, Poached Egg, Black Pepper Sour Cream, Sweet Whole Grain Mustard

## SMALL PLATES

#### BURRATA (N) (V) 65

Basil Pesto, Pine Seeds, Bread Sticks

#### PATA NEGRA & WARM BRILLAT SAVARIN (P) (N) 125

Toasted Walnuts, Organic Honey, Black Pepper, Pear Mustard Chutney, Country Bread

#### CHORIZO & OCTOPUS 75

Caramelized Padron Peppers, Confit Potatoes, Frisée, Fresh Marjoram

#### CRAB CAKES (S) 85

Pan-Seared Jumbo Lump, Old Bay Spice, Celery Remoulade, Baby Coriander, Mango Coulis

#### CHILLED 52 (S) 95

Poached Tiger Prawns, Iceberg, Cocktail Sauce, Marie Rose Sauce

#### TUNA MANGO AND TRUFFLE 80

Fried Spicy Tuna, Galangal Ginger, Red Chili, Truffle-Sweet Mango Dressing

#### “24 HOUR” BRAISED (A) 105

Braised Short Rib, Green Beans, Shallots, Confit Garlic, Roasted Sweet Potato Purée

#### SCALLOP & CHORIZO (S) 90

Salsify Purée, Tomato-Chili Jam, Green Peas, Coriander

## BOWLS

#### WEDGE 60

Iceberg, Blistered Baby Peppers, Crumbled Stilton, Smoked Veal Bacon, Blue Cheese Dressing

#### AVO & LOBSTER (S) 105

Crispy Cecina Beef, Sun Blushed Tomatoes, Baby Beet Tops, Honey Mustard

#### “NO ANCHOVY” CAESAR 75

Charcoal Grilled Free Range Chicken, Baby Gem, 36 Month Aged Reggiano, Thyme Focaccia

#### HERITAGE TOMATOES (V) (N) 65

Bocconcini, Sweet Basil, Himalayan Sea Salt, 15 Year Old Balsamic Vinegar, Pesto

## BISQUES

#### SUNCHOKE (N) (V) 50

Red Pepper Pesto, Fontina Cheese, Pine Seed Croquettes

#### SWEET WHITE ONION 60

Free Range Chicken Confit, Gruyère, Veal Chorizo, Pretzel Bite

## WOOD SMOKED GRILL

Choose your preferred rub and sauce

### CLEAVER

#### RIB EYE

USA, GREATER OMAHA  
360g / 235

AUSTRALIA, MULWARRA  
360g / 260

#### TENDERLOIN

USA, GREATER OMAHA  
200g / 240  
300g / 345

AUSTRALIA, MULWARRA  
200g / 280 | 300g / 390

USA, WAGYU 200g / 395

#### STRIPLOIN

USA, GREATER OMAHA  
360g / 235

AUSTRALIA, MULWARRA  
360g / 260

#### FISH

LOCH FYNE SALMON  
200g / 155

SWORDFISH  
250g / 160

### DEEP BLUE

#### SHELLS (S)

SCALLOPS  
160

TIGER PRAWNS  
215

WHOLE CANADIAN LOBSTER  
850g / 415

#### FOR TWO

DEBONED &  
STUFFED SEABASS  
with Tomato & Basil  
750g - 850g / 380

### SPECIALITY

#### LAMB CHOPS

225

#### CAULIFLOWER (V)

400g / 140

#### SPATCHCOCK CHICKEN

850g / 165

#### DRY AGED PORTERHOUSE

550g / 325

#### HANGER STEAK

400g / 190

#### TOMAHAWK (FOR TWO)

1.2kg / 705

#### PORK CHOP (P)

350g / 165

#### BBQ PORK RIBS (P)

Full Rack / 155

#### SOUTH AFRICAN (MILD)

Coriander, Fennel,  
White Pepper,  
Mustard Seeds, Cumin

#### USA (MEDIUM)

Smoked Paprika, Cayenne,  
Brown Sugar,  
Onion-Garlic Powder, Black Pepper

### RUBS

#### AUSTRALIAN (MEDIUM)

Coriander, Mustard Seeds, Onion-Garlic  
Powder, Ground Celery, Paprika, Mixed  
Dried Herbs

#### MOROCCAN (SPICY) (N)

Turmeric, Ginger, All Spice, Cardamon,  
Coriander, Cayenne, Cinnamon,  
Black Pepper, Chili

## SAUCES

Béarnaise, Bourbon Jus-Gras (A), Port-Wine Jus (A), Peppercorn, Café au Lait, Lemon-Butter, Chimichurri, Truffle Butter, Café de Paris

## NATURE'S HARVEST (V) 30

#### ROASTED WILD MUSHROOMS

#### CREAMED SPINACH

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#### RATATOUILLE

#### GRILLED ASPARAGUS

#### SUGAR SNAP PEAS

#### HEIRLOOM CARROTS

## STARCHES (V) 30

#### CHUNKY STEAK FRIES

#### MAC & CHEESE

BAKED POTATO  
Sour Cream, Chives

#### TRUFFLE FRIES

#### BUTTERED MASH

HALF & HALF  
Fries & Onion Rings

## VEGGIES (V)

#### WILD MUSHROOM RISOTTO 95

Parmesano Reggiano

#### GNOCCHI (N) 80

Brie Fondue, Roasted Pine Seeds, Fresh Ricotta, Baby Spinach Salad, Tomato Vinaigrette

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Dessert Menu

## WICKED TREATS

### LAVA (A) 45

Molten Center, Single Origin Madagascar Bitter Chocolate, Amarula Ice Cream

### SABAYON (A) 55

Gratinated, Grand Marnier Macerated Fresh Berries, Fresh Lime Zest, Soft Amaretti Biscuit

### CRUMBLE 40

Chilled Apple & Blackberry, Frozen Sweet Mascarpone, Sauce Anglaise

### CHEESECAKE 40

New York Style, Graham Cracker Crust, Whipped Cream, Butterscotch Ice Cream

### FRUIT & SORBET (A) 45

Raspberry, Mandarin & White Peach Sorbet, Mixed Berries, Pineapple, Papaya, Melon & Prosecco

### RICE PUDDING FOR TWO (N) 60

Hot & Creamy, Mexican Vanilla, Brown Sugar & Cinnamon Syrup, Pear Ice Cream

## AFTER DINNER DRINKS

### DESSERT & FORTIFIED WINE

**Cockburn's Fine Ruby Port**, Douro, Portugal  
Glass 36 | Bottle 340

**Tio Pepe Sherry**, Jerez, Spain  
Glass 30 | Bottle 300

**Santa Carolina Late Harvest Sauvignon Blanc**  
Rapel Valley, Chile / Glass 35 | Bottle 199

### SPIRITS & LIQUEURS

**Lagavulin 16 Years Old** / Shot 130

**Oban 14 Years Old** / Shot 115

**Glenfiddich 18 Years Old** / Shot 70

**Rémy Martin VSOP** / Shot 58

**Amaretto** / Shot 40

**Baileys** / Shot 38

## SPECIALITY COFFEE

### CAFÉ ROYALE (A)

Cognac, Coffee, Fresh Cream

45

### CALYPSO COFFEE (A)

Tia Maria, Coffee, Fresh Cream

### IRISH COFFEE (A)

Jameson Irish Whiskey, Coffee, Fresh Cream

### JAMAICAN COFFEE (A)

Tia Maria, Rum, Coffee, Fresh Cream

### BAILEYS COFFEE (A)

Baileys, Coffee, Fresh Cream

## CIGAR & WHISKY PAIRINGS

### COHIBA ROBUSTOS 160

*Pair it with*

**Lagavulin 16 Years Old**, Islay Peat Flavor, Smoky with Hints of Spice 249

### HOYO DE MONT PETIT ROBUSTO 80

*Pair it with*

**Oban 14 Years Old**, Highland Medium to Light with a Smooth, Dry and Slightly Floral Taste 149

### MONTECRISTONO 4 80

*Pair it with*

**Glenfiddich 18 Years Old**, Speyside Sweet and Smooth with a Nice Mix of Honey and Vanilla Notes 119

### ROMEYO JULIETA PETIT JULIETAS 55

*Pair it with*

**Cardhu 12 Years Old**, Speyside Medium to Light Bodied, Fluid and Smooth in Texture with Hints of Nuts 99

## COFFEE & TCHABA PREMIUM TEAS

25

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# OBSERVATORY

Bar & Grill

## Wine Menu

### WINE

#### WHITE WINE

	Glass	Bottle
<b>PULIGNY-MONTRACHET ANTONIN RODET</b> Burgundy, France		995
<b>POUILLY-FUISSÉ LOUIS LATOUR</b> Burgundy, France		895
<b>CHABLIS 1ER CRU 'FOURCHAUME' LA CHABLISIENNE</b> Burgundy France		795
<i>Fresh and well balanced on the nose with notes of citrus, green pineapple, pear and golden apples. Refreshing and precise on the palate with flavours of honey and fresh butter.</i>		
<b>SAUVIGNON BLANC DOG POINT</b> Marlborough, New Zealand		695
<b>RIESLING LÉON BEYER</b> Alsace, France		595
<b>PINOT GRIS KIM CRAWFORD</b> Marlborough, New Zealand		545
<b>SAUVIGNON BLANC DUSKY SOUNDS</b> Marlborough, New Zealand		325
<i>This pale straw coloured wine has lifted notes of fresh grapefruit, guava and nettles. The palate is fresh with concentrated fruit flavours. Lively acidity provides a fresh crisp finish.</i>	68	
<b>ORGANIC CHARDONNAY BONTERRA</b> California, USA		445
<b>GAVIDOCG BENIDI BATASIOLO</b> Piedmont, Italy		395
<b>RIESLING DR. LOOSEN QUALITÄTSWEIN</b> Mosel, Germany		385
<b>PINOT GRIGIO DELLE VENEZIE IGT DANZANTE</b> Veneto, Italy		375
<b>BOURGOGNE CHARDONNAY LA CHABLISIENNE</b> Burgundy, France	72	345
<b>SANCERRE MONTAGU PASCAL JOLIVET</b> Loire, France		495
<i>A bright expression of the fruit, fresh citrus notes and a full bodied palate with lively acidity and mineral undertones.</i>		
<b>GEWÜRZTRAMINER TWO VINES</b> Washington State, USA		295
<b>SOAVE CLASSICO BOLLA RETRO</b> Veneto, Italy		295
<b>CHARDONNAY VIÑA MONTES</b> Curico Valley, Chile		275
<b>TORRONTES BODEGA NORTON</b> Mendoza, Argentina		245
<b>CHENIN BLANC SIMONSIG</b> Stellenbosch, South Africa	52	235
<b>SAUVIGNON BLANC D'ALAMEL BY LAPOSTOLLE</b> Central Valley, Chile	46	225
<b>PINOT GRIGIO ITALIA</b> Piedmont, Italy	42	195

#### RED WINE

	Glass	Bottle
<b>POMMARD BOUCHARD PÈRE ET FILS</b> Burgundy, France		1295
<b>CABERNET SAUVIGNON 'GRAND RESERVE' KENDALL JACKSON</b> California, USA		995
<b>AMARONE VALPOLICELLA CLASSICO DOCG LUIGI RICHETTI</b> Veneto, Italy		895
<i>A deep ruby-red, with a complex nose dominated by dried fruits. Full bodied on the palate, the fig, cherry and prune flavours in the mouth give way to a rich, smooth finish.</i>		
<b>CAMINO ROMANO TINTA FINA</b> Ribera del Duero, Spain		595
<b>PINOT NOIR KIM CRAWFORD</b> Marlborough, New Zealand		545
<b>BOURGOGNE PINOT NOIR 'LA VIGNÉE' BOUCHARD PÈRE ET FILS</b> Burgundy, France		495
<b>PRIVATE RÉSERVE SAINT-ÉMILION SCHRÖDER AND SCHÛLER</b> Bordeaux, France		475
<i>Brilliant deep ruby color with charming bouquet, round and velvety with seductive aromas of cassis and cherry all coated with a hint of spice.</i>		
<b>SHIRAZ SANDALFORD</b> Margaret River, Australia		445
<b>MOUTON CADET BARON PHILIPPE DE ROTHSCHILD</b> Bordeaux, France		425
<b>CÔTES DU RHÔNE 'LES ABEILLES' JEAN-LUC COLOMBO</b> Rhône, France		395
<b>VALPOLICELLA TOMMASI</b> Veneto, Italy		395
<b>PARÉS BALTÀ MAS PETIT</b> Penedès, Spain		375
<b>MERLOT MONKEY BAY</b> Hawke's Bay, New Zealand		375
<b>CHIANTI GABBIANO DOCG</b> Tuscany, Italy		345
<i>Aromas of red cherry, dried herbs, nuanced by vanilla notes. Dry, medium-bodied, velvety tannins, displaying flavours of liquorice, spice and red cherries on the finish.</i>	72	
<b>MERLOT 'ORGANIC' MICHEL LYNCH</b> Bordeaux, France		345
<b>MALBEC SERIE A FAMILIA ZUCCARDI</b> Mendoza, Argentina	68	325
<b>RIOJA TINTO NAVAJAS</b> Rioja, Spain	62	295
<b>CABERNET SAUVIGNON-SHIRAZ SIMONSIG</b> Stellenbosch, South Africa	54	245
<b>PINOTAGE FALSE BAY</b> Somerset West, South Africa		235
<b>MERLOT D'ALAMEL BY LAPOSTOLLE</b> Central Valley, Chile	46	225

### PLEASE ASK FOR OUR FINE WINE LIST

#### CHAMPAGNE & SPARKLING WINE

	Glass	Bottle
<b>LAURENT-PERRIER BRUT ROSÉ NV</b> Tours-Sur-Marne, France		999
<b>LAURENT-PERRIER BRUT NV</b> Tours-Sur-Marne, France		666
<b>LAURENT-PERRIER BRUT NV</b> Tours-Sur-Marne, France		Half Bottle 555
<b>PROSECCO VALDO ROSÉ BRUT</b> Veneto, Italy	50	295
<b>PROSECCO DOCG VALDO MILLESIMATO</b> Veneto, Italy	48	245

#### ROSÉ WINE

	Glass	Bottle
<b>ROSÉ D'ANJOU 'CHEMIN DES SABLES' SAUVIONET FILS</b> Loire, France	54	245
<b>CUVÉE HENRI FABRE ROSÉ</b> Provence, France		295
<i>Refreshingly fruity bouquet with delicate white spice and mineral flavours on the palate, through to an elegant finish.</i>		
<b>PINOT GRIGIO ROSÉ ITALIA</b> Pavia, Italy	46	225

#### ALL TIME FAVORITES

<b>AMOUR 59</b> Vodka, Chambord, Vanilla, Pineapple Juice
<b>PASSION BLISS 59</b> Gin, Passion Fruit, Pomegranate, Basil
<b>PEACH MUDDLE 59</b> Jim Beam, Rosemary Honey, Ginger Ale, Peach
<b>SUMMER AFFAIR 55</b> Vodka, Lychee Liqueur, Pomegranate, Lychee
<b>JACK IN PARIS 55</b> Jack Daniel's, Chambord, Pomegranate, Lime Juice
<b>MARY PICKFORD 55</b> White Rum, Cherry Liqueur, Grenadine, Pineapple Juice
<b>PASSION CELLO 55</b> Vodka, Passoa, Limoncello, Vanilla Syrup
<b>BLACK FOREST MARTINI 55</b> Raspberry Vodka, Blackberry Liqueur, Cranberry Juice

#### SPARKLING 59

<b>APEROL SPRITZ</b> Aperol, Prosecco Valdo, Soda Water
<b>HUGO</b> Prosecco Valdo, Elderflower Syrup, Fresh Lime Juice, Mint, Soda Water
<b>BELLINI</b> Prosecco Valdo, Peach Purée
<b>GRAND ROYAL</b> Prosecco Valdo, Blackberry Liqueur

#### FROZÉS 49

<b>LYCHEE REFRESHER</b> Lychee, Lychee Liqueur, Elderflower Syrup, Rosé Wine
<b>BERRY COBBLER</b> Mix Of Fresh Berries, Sugar Syrup, Rosé Wine

#### WATER

<b>AQUA PANNA</b> / Small: 20   Large : 30
<b>SAN PELLEGRINO</b> / Small: 20   Large : 30
<b>ALAIN</b> / Large: 20

#### MOCKTAILS 35

<b>PALMPUNCH</b> Pineapple, Orange, Carrot, Raisin, Vanilla Ice Cream
<b>VERRY BERRY</b> Fresh Berries, Cranberries, Sparkling Water
<b>LYCHEE COOLER</b> Lychee, Mint, Soda Water

#### SOFT BEVERAGES & JUICES 25

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