

Appetizers

Caesar salad <i>A</i> Romaine lettuce with Caesar dressing, croutons and your choice of	45
Grilled chicken breast	50
Grilled gulf prawns	60
Grilled beef tenderloin	60
Grilled scallop tartlets Char grilled king scallops with saffron verge sauce and black olive tapenade in a crispy tartlet	70
DXB foie gras Seared foie gras with caramelized pear and crispy orange scented brioche	95
Shrimp avocado salad S	85
Shrimp avocado salad with silky wasabi cream and baby garden leaves	
Trio salmon N S Applewood smoked salmon with cucumber salsa, wasabi and palm sugar marinated salmon and salmon ceviche	75
Beef carpaccio N Aromatic herb enhanced sliced beef tenderloin topped with parmesan custard and delicate green salad	65

♥ - VegetarianN - Contains nutsS - Spicy₩ - Signature dishAll prices are in UAE Dirhams and inclusive of 10% municipality fee and 10% service charge



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Blue fin tuna tartar	65
Lemon scented and soya marinated blue fin tuna with bacalao mousse,	
lemon foam and salmon pearls	
Italy pleasure N V	70
Buffalo mozzarella, green tomato and plum tomato with wild grown rocket leaves and toasted pesto bread	
Compose green salad V	45
Variety of delicate greens and thinly sliced vegetables with Granny Smith apple and beetroot tossed in citrus vinaigrette	



Soups

Beef chowder soup Creamy pumpkin, sweet corn and potato soup with saffron and poached beef	50
	50
Cheddar cheese chicken soup 🖗 Cheddar cheese, crispy chicken dumplings with garlic confit and popcorn	50
Subji pudina shorba V Clear vegetable broth with mint and fine strips of root vegetables	40





Nigiri combo Salmon, shrimps and tuna	60
Crispy californian maki S Crab stick, avocado, cucumber, tobiko topped with tempura flakes and spicy mayonnaise	55
Californian maki Crab stick, avocado, cucumber, mayonnaise and red tobiko	55
Dynamite maki S Marinated tuna in spicy mayo and cucumber topped with wasabi tobiko	60
Spicy salmon maki N S Marinated salmon in spicy mayo, avocado topped with salmon skin and sesame seed	55
Ebi ten maki 🙊 Shrimp tempura, mayonnaise, cucumber and red tobiko	75
Salmon teriyaki Traditional salmon with wasabi	55
Vegetarian maki N V Cucumber, takuan, avocado, shiitake mushrooms and sesame seeds	50

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Tandoor

All items will be served with Indian breads, lacha salad and chutney

Tandoori chicken S N Overnight marinated half chicken with aromatic red spices and yoghurt	75
Bharwan tangari kali mirch N Marinated chicken drumsticks stuffed with cashew nuts, crushed black pepper and yoghurt	75
Malmali seekh kebab S Ground mutton combined with amul cheese, butter, Mughlai spices, fresh mint and coriander	80
Tandoori lobster N S Marinated lobster tail with yoghurt, garlic and ginger paste	190
Til tandoori jhinga N S Marinated Gulf prawns with yoghurt, garlic and ginger paste, red spices and roasted sesame seeds	140
Achari paneer tikka ♥ S Marinated paneer with mango pickle, yoghurt and Indian aromatic spices	65





All items will be served with Indian breads, lacha salad and chutney

Mughlai shami kebab N S	70
Ground mutton and Indian herbs seasoned with aromatic spices	
Chicken chutney wala S	70
Marinated chicken strips with lemon and mustard oil, fresh mint, coriander and yoghurt	
Aloo tikki 🗸 N S	60
Minced potato filled with cottage cheese, green peas, mint, coriander and onion	

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Rotisserie

Select your preferred meat and favorite marination, accompanied with two side dishes and one sauce

300g Boneless lamb leg	110
300g Chunky beef cheeks	125
300g Chunky beef rump	115
400g Boneless turkey leg with skin	95
300g Boneless chicken drums with skin	80
300g Boneless duck breast with skin	130

Marination	Side dishes	Sauce
Indian herb sauce S	Baked potato	Mint chutney
Lemon garlic	Oven baked carrot	Arabic garlic mayo
Mint and basil	Truffle mashed potatoes	Mushroom sauce
Lebanese garlic paste	French fries	Madagascar pepper sauce S
Persian saffron yogurt	Buttered spinach	BBQ sauce S
Anatolian Turkish pepper N S	Mushy peas with mint	Butter lemon sauce



Steak frenzy Relect your preferred meat cut and choose your vegetable and potato dish with your choice of sauce

Tenderloin, 120days, grain fed, Oakey, 220g		· · · · ·	180
Rib eye, 120days, grain fed, Oakey, 280g			160
Sirloin, 120days, grain fed, Oakey, 280g	And the second second	and a	160
Tenderloin, grass fed, 220g		10	155
Rib eye, grass fed, 280g			140
Sirloin, grass fed, 280g			140
Milk fed baby veal chop, 250g		Sand St.	175
T-bone, CAB, 450g			260

Vegetable dish	Potato dish	Sauce
Grilled vegetables	Noisette potato cake	Madagascar pepper sauce S
Braised durum wheat pearls	Herb roasted potatoes	Wild mushroom sauce
Buttered asparagus	Truffle puree potatoes	Argentinian chimichurri N
Buttered spinach	Waffle potatoes	Smokey bbq sauce S
Sautéed vegetables	Hassel back potatoes	Béarnaise sauce

DXB Wagyu burger N 🖗

Pamper your tasting senses and try our DXB Wagyu beef burger topped with onion rings, fresh mozzarella, avocado and mushroom salsa served with French fries or waffle potatoes

95



Seafood

Pick and choose the catch of the day and ask for the chef's recommendation or suggest your favorite cooking method

	Per 100 gram (min 1 piece)
Sea bream	40
White sea pori fish	35
Jumbo prawns	70
Canadian lobster	60
King scallops	70
Sherry fish	30
Salmon fillet	60
Fresh red sea tuna loin	70
Black mussels	40
Red mullet	35

Vegetable dish	Potato dish	Sauce
Grilled vegetables	Noisette potato cake	Butter-lemon sauce
Sautéed vegetables	Herb roasted potatoes	Caper-olive oil salsa
Buttered asparagus	Truffle puree potatoes	Tahini sauce
Buttered spinach	New potatoes	Hollandaise sauce



Oreo cheese cake Oreo biscuit base with lemon scented cream cheese and raspberry jelly	45
Chocolate lava Melted heart dark chocolate accompanied with passion fruit puree with vanilla bean sauce	45
Nutella and marshmallows heaven N 🖗 Oven baked Nutella chocolate ganache topped with marshmallows	45
Agar panna cotta brûlée N Caramelized vanilla panna cotta with poached wild berries and sesame crumble	45
Ambrosian layered tart Layered of sweet short cut biscotti with passion fruit creme anglaise	45
Raspberry vanilla parfait N Raspberry vanilla cream parfait set on almond joconde with Chantilly cream and raspberry coulis	45





Signature Cocktails

Old Fashioned Whisky, Sugar lump, Angostura bitters	99
Gleneagles Cooler Whisky, Orange juice, Ginger ale	89
Moonlight Whisky, Cointreau, Angostura bitters, Sparkling wine	89
Regal Collins Whisky, Lemonade, Soda water	80
Magical Garden Sparkling wine, Elderflower cordial, Hendricks gin	70
Garhoud Spritz Sparkling wine, Aperol	65
Tantra Vodka, Cointreau, Cranberry juice, Sparkling wine	55
Whisky Sour Whisky, Lemon juice, Simple syrup	50
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Queen's Limoncello, Sparkling wine, Lemon juice, Raspberry fruits	50
Decadence Sparkling wine, Crème de cacao, Strawberry liqueur, Gold flakes, Strawberry	44
Sherbet Fizz Sparkling wine, Lemon sorbet, Lime cordial	44
Cocktails	
Pink Gin Tanqueray, Angostura bitters	50
Golden Cadillac Galliano, Crème de cacao, Double cream	44
Margarita Tequila, Triple Sec, Lemon juice, Simple syrup	44
Moscow Mule Vodka, Ginger beer, Lemon juice	44
Paloma Silver Tequila, Grapefruit soda, Fresh lime & salt	44
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Seabreeze	44
Vodka, Grapefruit juice, Cranberry juice	
Tequila sunrise	44
Tequila, Orange juice, Grenadine syrup	
Flying Mary	44
Vodka, Tabasco, Lemon juice, Clarified tomato juice	
Shooters	
B52	38
Bailey's, Kahlua, Grand Marnier	
Brain Tumour	38
Bailey's, Peach Schnapps, Grenadine	50
Flatliner	38
Sambuca, Tequila, Tabasco	30
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Springbok Bailey's, Crème de menthe, Gold Tequila	38
Balley S, Creme de menine, Gola Tequila	01
Blue Kamikaze	38
Vodka, Blue curacao, Lime cordial, Lemon juice	
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Out Of Order Midori, Bailey's, Absinthe	38
Knock Out Sambuca, Absinthe, Grenadine	38
Mocktails	
Basil Lover Mango, Pineapple juice, Lemon juice, Coconut puree, Ginger ale, Basil leaves	28
Exotica Cranberry, Orange juice, Lemon juice, Soda water, Simple syrup	28
Sunset Fizz Grapefruit juice, Cranberry juice, Peach puree, Soda water	28
Tuyen Mango juice, Orange juice, Ginger ale, Mint leaves	28
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Draught beer & Cider

	Half Pint	Pint
Heineken	26	42
Bottled beer & Cider		
Carlsberg		35
Budweiser		35
Birra Moretti		35
Corona		36
Heineken		35
Stella Artois	35	
Amstel		35
Desperado		36
Strongbow		35
Paulaner Weissbier		40
Breezers		
Watermelon breezer		36
Lime breezer		36
Orange breezer	0	36
Smirnoff Ice	0 0	36
	0	0



		Bottle	Single
Aperitifs			
Pimms			35
Pernod			35
Cinzano Bianco		850	35
Cinzano Rosso		850	35
Cinazano Extra Dry		850	35
Campari			35
Aperol		775	35
Arak Touma		600	35
Gin			
Bombay Sapphire		850	35
Beafeater		850	35
Plymouth Gin		850	35
Tanqueray 10		850	35
Vodka			
Belvedere		1450	60
Beluga	Ø	1225	55
Russian Standard	0	900	37
Stolichnaya Gold	0 (850	35



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Absolut		950	40
Grey Goose		1400	58
Kauffman Premium		3099	139
U'luvka		1449	65
Wyborowa		850	35
Żubrówka		850	35
Ciroc		1225	55
Grey Goose 1.5 L		2900	60
Cognac & Brandy			
Hennessy VS		1125	50
Hennessy VSOP		1175	52
Hennessy XO		3549	159
Courvoisier VS		950	40
Torres Brandy		775	35
Armanac			
Castarede VSOP 10 years Old		1450	65
Castarede VSOP 20 years Old		2100	95
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Calvados	6)	0
Boulard Pays d' Auge	0	850	38
Boulard XO	0 /	850	38
Doulard AO	-	0.50	50



Liqueor

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Disaronno			850	38
Baileys			900	37
Cointreau			825	37
Kahlua			900	37
Drambuie			900	37
Fernet Branca			900	37
Galliano			825	37
Tia Maria			775	35
Sambuca White			850	35
Sambuca Black			850	35
Jägermeister			850	38
Grand Marnier			825	37
Peach Schnapps			775	35
Crème de Menthe			850	35
Frangellico			825	37
Amarula			850	35
Crème de Cacao Brown			775	35
Crème de Cacao Light			775	35
Bols Raspberry			775	35
Bols Elderflower		0	775	35
Bols Strawberry	0	0	775	35
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Tequila

Sauza Silver	775	35
Sauza Gold	775	35
El Jimador Blanco	825	37
El Jimador Reposado	825	37
Herradura Plata	975	44
Herradura Reposado	1200	54
Herradura Anejo	1100	48
Patron Reposado	1400	58
Patron XO Cafe	1100	45
Patron Anejo	1450	60
Don Julio Anejo	1950	80
Don Julio Blanco	1700	70

Rum

AED	
1250	55
1000	45
1900	85
900	37
1700	70
	1250 1000 1900 900



Cachaca 51 Appleton Estate 12 years Old Pyrat XO			775 1350 1100	35 60 45
Fortified wine			750	17
Taylor's Port			750	47
Deluxe Whisky				
Ballantines Finest			900	37
Famous Grouse			900	37
Chivas Regal 12 years			1100	45
Chivas Regal 18 years			5999	125
Chivas Regal 25 years Old			7250	300
Dewar's 12 years Old			900	37
Dewar's 18 years Old			1349	55
Royal Salute			4449	199
Dimple 15 years Old			950	40
Johnnie Walker Black label			1100	45
Johnnie Walker Blue Label			3200	130
Caol Ila 12 years Old		0	1550	65
Auchentoshan 12 years Old		0	1220	55
Auchentoshan 18 years Old	0	0	3050	135
Balblair 2005	0		1200	55
		18		



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Old Pulteney 21 years Old	2800	125
The Glenlivet 12 years Old	1200	55
The Glenrothes 2001	1350	60
Macallan 12 years Old Fine Oak	1450	65
Macallan 18 years Old Fine Oak	3850	175
Highland Park 12 years Old	1100	50
Jura Origin 10 years Old	1050	50
Ardbeg 10 years Old	1200	50
Bowmore 10 years Old	1200	55
Laphroaig 10 years Old	1100	50
Irish Malt Whisky Jameson Teeling Poitin	900 600	38 38
Japanese Whisky		
Yamazaki Distillers Reserve	2500	115
American Whisky		0
Canadian Club	900	37
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Elijah Craig 12 years Old 900 38	
Evan Williams Single Barrel120050	
Jack Daniels 1000 42	
Woodford Reserve120050	
Gentleman Jack 1350 55	