

	CHAMPAGNE AND SPARKLING WIN	ES	
3in N	Number	Per Glass AED	ー Per Bott AE
1	Moet et Chandon, Brut Imperial NV	175	85
<u>2</u> 3	Veuve Clicquot, Brut NV Cuvee Dom Perignon, Moet et Chandon		33
	Moet et Chandon, Rose NV Tattinger Prestige Rose Brut NV		14 16
,	Zonin Prosecco Brut DOC	70	3
	WHITE WINES USA		
	Sauvignon Blanc, Founders estate, Beringer Riesling Chateau St. Michelle, Columbia Valley	80	4
)	Pinot Grigio Fetzer, Mendocino, California Chardonnay ESSER, California	00	3:
.0	ITALY		3
L1 L2	Regions Pinot Grigio, Veneto, Zonin Chardonnay Santa Christina, Zenato	80	3 5
3	FRANCE Chablis, Domaine William Fevre		5:
.4 -5	Chapoutier Cotes Du RhoneBlanc Belleruche Pascal Jolivet Sancerre		4 7
.6	Chablis 1er cru Vaudevay, Domaine Laroche AUSTRALIA		8
L7	Sauvignon Blanc, Diamond Label, Rosemount	90	3
.8 .9	Semillion Chardonnay, Rawson's Retreat, Penfolds Chardonnay, Peter Lehmann - Barossa Valley	80	3
20	NEW ZEALAND Sauvignon Blanc, Private Bin, Villa Maria		5
21 22	Sauvignon Blanc, Cloudy Bay, Marlborough Chardonnay, Oyster Bay, Delegat's - Marlborough	86	8, 40
	CHILE		
:3 :4	Sauvignon Blanc Expression, Villard Chardonnay, Cuvee Alexandre, Lapostolle	85	3 5
	South Africa	80	2
25 26	Sauvignon Blanc, Fairview, Paarl Big Easy White, Ernie Els	80	3 3
	ROSE WINES		
27 28	False Bay Rose Mateus Rosé, Dao	75	3
	FINE WINES		
	29 Château Cheval Blanc - Saint-Emilion - Bordeaux - France- 2002 30 Opus One - Napa Valley - USA - 2003		9950 6450
	Heitz Cellars Cabernet Sauvignon - "Martha's Vineyard" - Napa Valley Château Palmer - Margaux - Bordeaux - France - 1996	/ - USA - 1997	6350 7300
	Château les Forts de Latour - Pauillac - Bordeaux - France - 1998 Ornellaia, Tenuta Dell'ornellaia, Bolgheri, Italy - 2005		7700
	Hermitage, La Chapelle, Rhone Valley, France - 2004		3950 2990
	RED WINES		
6	USA Pinot Noir Private selection, Robert Mondavi		5
7 8	Zinfandel, Clear Lake, Beringer Zinfandel, Fetzer, Mendocino, California	0.5	4
39	Merlot Chateau Ste Michelle Columbia Valley	95 105	3 4
40 41	Merlot ESSER - California Cabernet Sauvignon, Founders Estate, Beringer	95	3 ⁸ 4
12	Cabernet Sauvignon ESSER, California ITALY	95	39
1 3	Cabernet Sauvignon, Villa Chiopris	85	3
+4 +5	Villa Antinori Rosso, Antinori - Tuscany Riserva Ducale Chianti Classico Riserva, Ruffino	115	4 6
₄ 6	Brunello Di Montalcino Annata, Villa Poggio Salvi, Biondi Santi		18,
1 7	FRANCE Cotes De Beaune Rouge, Domaine, Joseph Drouhin		6
48	Mouton Cadet Reserve St.Emilion, Baron Philippe de Rothschild Beaujolais -Villages Louis Jadot	150 100	6
+9 50	Chateaneuf du Pape, Clos de l' Oratoire	100	4 7
51	Chateau D Arsac, Margaux AUSTRALIA		8
52	Shiraz, Hardy's Nottage Hill	75	2
3 54	Shiraz Cabernet, Rawson's Retreat Penfolds Shiraz Clancy's, Peter Lehmann	80	3 4
5 6	Shiraz, Rosemount Estate Cabernet Sauvignon Peter Lehmann - Barossa Valley	120	4 4
7 8	Stonewell Shiraz, Peter Lehmann - Barossa Valley Cabernet Sauvignon Mentor, Peter Lehmann, Barossa Valley		12
,0	NEW ZEALAND		11
59	Pinot Noir, Cellar Selection, Villa Maria		5
0	Pinot Noir, Wild Rock, Cupid's Arrow, Central Otago	95	4
	CHILE Merlot, Casa Lapostolle	85	2
51 52	Merlot, Montes Alpha		3 4
3 54	Cabernet Sauvignon Torres Santa Digna Cabernet Sauvignon, Expression, Villard	75 90	3
5	Escudo Rojo, Baron Philippe de Rothschild - Maipo Valley SOUTH AFRICA		4
6	Goats do Roam, Charles Back, Fairview - Paarl	75	2
57 58	Pinotage, Charles Back, Fairview - Paarl Petit Cabernet- Merlot, Ken Forrester, Stellenbosch	70	3
9	Kadette, Kanonkop, Stellenbosch		3
0	SPAIN Rioja Crianza, Navajas	105	4
1	Gran Coronas, Torres	J	4
2	ARGENTINA Alta Malbec, Catena		8
3	Malbec Ultra, Kaiken, Montes Malbec, Finca Flichman		4
'4 '5	Cabernet Sauvignon, Catena	115	2
6	Cabernet Sauvignon Reserva, Santa Julia	75	2
 7	DESSERT WINE Torres, Floralis, Moscatel d'Oro, Spain	65	
		~ 5	3
_	<u></u>		
	FLIGHTS OF WINE White Wine By Origin 8, 11, 17, 22		90
	FLIGHTS OF WINE White Wine By Origin 8, 11, 17, 22 Red Wine By Origin 38, 43, 49, 52 Red Wine By Grape 39, 43, 52, 60		90 95 110

All prices are inclusive of municipality fees and service charge.



In the spirit and tradition enjoyed for generations by the Marriott family, We can welcome you, our guests to JW's where we offer our version of the classic Steakhouse fare. John Willard Marriott Sr.'s love for the west can be traced back to his childhood, on the family ranch in Utah, where he loved to fish, ride his favorite horse "Buck" and cook out.

There, cooking meat was a special type of hospitality. Family and friends were served the best meat, fish and produce the land had to offer.

Today, over three decades later, his legacy of hospitality lives in JW's Steakhouse, where you can experience a page of Marriott family history.

	APPETI	ZERS	
ced Jumbo Prawn Cocktail	AED 105	Carpaccio of Certified Angus Beef	AED 95
Dysters 'Fine de Claire' Freshly shucked (6/12)	AED 115 / 215	Pan-fried Foie Gras Pan Seared Scallops	AED 12
Cooked 'Rockefeller' style (6/12)	AED 125 / 225	Lump Crab Cake with Lime Tartar Sauce	AED 10
Increase your oyster order (per piece) Assorted Seafood Platter	AED 18 AED 190	Snail and Mushroom Ragout Giant Asparagus, Poached Egg & Hollandaise	AED 10
	SOU	PS	
obstor Pisauo	AED 70	Pagetad Pumpkin Coup	ΛED 50
Lobster Bisque Seafood Chowder	AED 70 AED 65	Roasted Pumpkin Soup Asparagus and Lump Crab Soup	AED 50
JW's Classic Onion Soup	AED 50		
	SALA	NDS	
Caesar Salad Large	AED 55	Crunchy Lettuce with Blue Cheese dressing	AED 6
Regular	AED 45	and Beef Bacon	. = 5
Nith White Anchovy Nith Grilled Prawns	AED 65 AED 95	JW's Chopped Salad	AED 5
Nith Maine Lobster Nith Beef Steak	AED 115 AED 90		
With Peppered Tuna	AED 85		
S1	TEAKS AN	D CHOPS	
Certified Angus Beef			
Tenderloin Steak (70z.)	AED 190	Increase the size of your cut (per oz)	AED 26
Rib Eye Steak (12 oz.) T-Bone Steak (16 oz.)	AED 215 AED 235	Increase the size of your cut (per oz.)	AED 18
Tomahawk Steak (30 oz.)	AED 395		
Porter House Steak (16 oz.) Special Spice Rub for your Steak	AED 295 AED 10		
IW's Wagyu Selection	ALD 10		
Wagyu Fillet Mignon (7 oz.)	AED 295	Increase the size of your cut (per oz.)	AED 3
Wagyu Sirloin Steak (10 oz.)	AED 275	Increase the size of your cut (per oz.)	AED 2
Wagyu Rib Eye Steak (12 oz.)	AED 320	Increase the size of your cut (per oz.)	AED 2
IW's Recommendations			
Steak of the Month (Please check with the server)	Market Rate	Grilled Veal Cutlet	AED 19!
Premium Japanese Wagyu (10 oz.)	Market Rate	Trio of Fillets: 4 oz. Certified Black Angus,	AED 34
Grilled Rack of Lamb (10 oz.)	AED 180	4 oz. Wagyu, 4oz. Veal Corn-fed Chicken Breast with Herbs Crust	AED 16
ADD A TOPPING TO YOUR STEAK			
Jumbo Prawns	AED 50	Pan Fried Scallops	AED 40
Grilled Lobster Tail Oscar Style	AED 60 AED 45	Pan Fried Foie Gras Blue Cheese	AED 70 AED 20
	COOKING	G CHART	
Rare		Cool, Red Centre	
Medium Rare		Warm, Red Centre	
Medium Medium Well		Hot, Pink Centre Losing Pink but Juicy	
Well Done		Not Pink but Great	
FI	SH AND S	EAFOOD	
Grilled Tuna Steak	AED 145	Live Maine Lobster,	AED 60
Pan Fried Organic Salmon	AED 145 AED 165	Grilled or Steamed, per 100 gr.	AED 60
Grilled Jumbo Prawns with Garlic Butter	AED 245	Live Maine Lobster Thermidor, per 100 gr.	AED 65
VE	GETARIA	N DISHES	
Vegetable Quiche	AED 90	Dish of the Day	AED 85
	POTAT	OES	
Baked Potato		Potato Gratin	AED 30
With Herbs Butter	AED 30	Sautéed New Potato Sweet Potato Fries	AED 30
With Sour Cream Chives Crust With Beef Bacon and Cheddar Cheese	AED 30 AED 32	French Fries	AED 28
Garlic Mashed Potato	AED 28	Home Made Steak Fries	AED 30
	SIDE OR	RDERS	
Sautéed Seasonal Vegetables	AED 35	Creamed Spinach	AED 3
Sautéed Mixed Mushroom	AED 38	Crisp Onion Rings	AED 3
Green Asparagus with Hollandaise Sauce Sautéed Baby Spinach with Garlic	AED 38 AED 35	Pumpkin Wedges Mac n Cheese	AED 3
	DESS	ERT	
New York Cheese Cake	AED 48	Flourless Chocolate Cake	AED 4
Traditional Bread Pudding Apple Crumble with Vanilla Pod Ice cream	AED 45 AED 45	Pecan Nut Tart Melted Chocolate Dome	AED 45