

@MINABRASSERIEDUBAI
@CHEFMICHAELMINA



At Four Seasons Hotel Dubai International Financial Center, we are committed to preserving the environment and leaving a positive, enduring impact on our local community.

MIINA

BRASSERIE

BREAKFAST

SIGNATURE BREAKFAST

180 AED PER PERSON

ADD 100 AED TO SPARKLE YOUR BREAKFAST WITH PROSECCO OR MIMOSA.

Customize your breakfast experience by selecting your favourites from the menu including coffee or tea and fresh juice.

Side dishes are not included.

MINA'S SPECIAL

TRUFFLE EGGS 85
Croissant, scrambled egg, fresh truffle, brie cheese

KING CRAB OMELET 120
Chilli, roasted bell pepper, coriander

SALMON SANDWICH 85
Croissant, smoked salmon, avocado, stracciatella

EGG WHITE OMELET SOUFFLÉ 75
Spinach, ricotta cheese, asparagus (V, GF)

HUEVOS RANCHEROS 75
Fried egg, avocado, beans, pico de gallo (V)

CAGE-FREE EGGS

EGGS YOUR WAY & TWO GARNISHES 80
Mushroom, tomato, onion, spinach, bell pepper

BENEDICT 85
Smoked salmon or turkey bacon, hollandaise sauce

EGGS FLORENTINE 90
Truffle hollandaise sauce, fresh truffle, spinach (V)

WELL FEELING SPECIALTIES

AVOCADO TOAST 65
Sourdough, cottage cheese, cherry tomato, pumpkin seeds, avocado mousse (V, N)
ADD EGG 20 | SALMON 30

BIRCHER MUESLI 55
Green apple, honey, whole milk (V, N)

AÇAÍ BOWL 60
Homemade granola, banana, kiwi, mixed berries (VG, GF, N)

OATMEAL 60
Rolled oats with milk or water, mixed berries, cinnamon (V)

SEASONAL FRUIT PLATTER 55
Freshly cut fruits

MIXED BERRIES & YOGHURT 65
Full fat, low fat or Greek yoghurt, daily local farm selection

SIDE DISHES

TURKEY BACON | CHICKEN | BEEF SAUSAGE 30

AVOCADO SLICE 25

CAVIAR ROYAL BAERI 100

ASPARAGUS 40

Our menu features sustainable meats, cage-free eggs, and responsibly sourced seafood for a planet-friendly dining experience.

(VG) Vegan, (V) Vegetarian, (G) Gluten Free, (N) Contain Nuts

All prices are in UAE Dirhams, inclusive of 10% service charge, 5% vat and are subject to 7% municipality fee.

ARABIC SPECIALTIES

SHAKSHOUKA 65

Harissa tomato stew, egg your style, arabic bread (V)
Vegan option available upon request

MANAKISH BOARD 50

Za'atar, cheese & kishek

FOUL MADAMAS 50

Fava beans, tomato, cumin, parsley, pita bread

CHEESE PLATTER 60

Halloumi, Labneh, Majdouli, Akkawi

MAMA'S BITE 55

Flat bread, pesto, halloumi, tomato

SPINACH PIE 45

Spinach, sumac, onion, yoghurt dip

FRESH FROM THE BAKERY

BAKERY BASKET 45

Plain & chocolate croissant, sliced bread

BELGIAN WAFFLE 70

Strawberry, maple syrup (V)

CREPE 65

Nutella or maple syrup (V)

FRENCH TOAST 90

Brioche bread, caramelized banana, peanuts (V, N)

BUTTERMILK PANCAKES 70

Mixed berries, maple syrup (V)

BEVERAGE SELECTION

ORGANIC TEA

BLACK TEA

English Breakfast 49
Majestic Earl Grey 49

WHITE TEA

Rose White 49
Peach & Pear 49

GREEN TEA

Japanese Sencha 54
Jasmine Mao Jian 49
Moroccan Mint 59

HERBAL AND INFUSION

Chamomile 44
Rush Hour Berry 49
Fresh Mint 54

COFFEE

Americano, Double Espresso 54
Espresso 44
Macchiato 49
Double Macchiato, Cappuccino, Latte 59


FRESH JUICE 54

Orange | Grapefruit | Green Apple | Carrot | Watermelon | Beetroot | Mixed Greens

WATER

EVIAN STILL, SPARKLING 39 | 59

AL AIN (*Locally Sourced*) STILL, SPARKLING 49

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MINA

BRASSERIE



USA
SHOT SAGE BLUE MARILYN




BRAZIL
AN ANGLER



AFRICA
LAAS GEEL



We've concocted **SEVEN** refreshing, mixologist-approved cocktails that are inspired by seven continents of the world and pair effortlessly with some of the most iconic works of art.

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⇨ BAR BITES ⇨

3:00 PM ONWARDS

BURRATA CROSTINI 65

Tomato relish, olive tapenade (V)

GREEN BEAN TEMPURA 45

Zesty tartar sauce (V)

SMOKED SALMON CRISP 75

Home smoked salmon, potato cake, cucumber relish

SHRIMP "RISSOIS" 75

Crispy corn, smoked paprika aioli

HERB FLAT BREAD 65

Stracciatella, fresh herbs, basil (V)

STEAK TARTARE BITES 75

Wagyu tartar, infladita puff, basil emulsion, caviar

ARANCINI 50

Truffle cream, parmesan (V)

SHORT RIB CROQUETTES 60

Paprika aioli

TRUFFLE FRIES 65

Parmesan, fresh truffle (V, GF)

CHARCUTERIE AND CHEESE BOARD 95

Selection of artisanal cheese, cured meats

CHEF'S PASTRY SELECTION 60

Assortment of three handcrafted pastries

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

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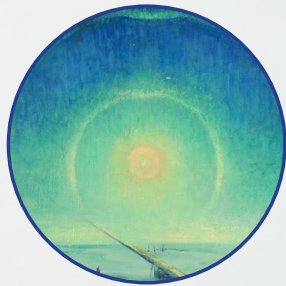
BELGIUM
THE SON OF MAN



JAPAN
**THE GREAT WAVE
OFF KANAGAWA**



AUSTRALIA
ULURU



ANTARCTICA
HALO





AN ANGLER

Tarsila do Amaral

FRUITS, CITRUS, HERBS

Cachaça 51, Lime and Mint Cordial, Aloe Vera

*I invent everything in my paintings.
And what I saw or felt, I stylize.*

AED 75



SHOT SAGE BLUE MARILYN

Andy Warhol

FRESH, FRUITS, BUBBLES

Ruinart Brut, Tanqueray Dry Gin, Italicus,
Raspberry Purée, Banana Cotton Candy

*The idea is not to live forever;
it is to create something that will.*

AED 130



THE SON OF MAN

René Magritte

APPLES, HERBS, BITTERS

Tanqueray Dry Gin, Cartron Pomme Vert, Italicus, Tonic

*Everything we see hides another thing;
we always want to see what is hidden by what we see.*

AED 80

⇒ SOFT DRINKS ⇐

⇒ WATER ⇐

Pepsi / Diet Pepsi / 7up / Diet 7up	40
Franklin and Sons Ginger Beer / Franklin and Sons Ginger Ale Soda Water / Tonic Water	40
Redbull	50

Evian Still	39/59
Evian Sparkling	39/59
Al Ain Still / Sparkling	49


⇒ TEA ⇐ 

⇒ COFFEE ⇐ 

Jasmine Mao Jian	45
English Breakfast	45
Majestic Earl Grey	45
Chamomile	40
Rose White	45
Peach And Pear	45
Moroccan Mint	55
Japanese Sencha	50
Rush Hour Berry	45

Americano	50
Espresso SGL / DBL	40/50
Macchiato SGL / DBL	45/55
Cappuccino	55
Latte	55



Sustainably Sourced 

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☼ NON-ALCOHOLIC ☼

	GLS
WINES	
White, Vintense Wild Spring Chenin Blanc, South Africa	65
Red, Vintense Origine Les Galetes, France	70
Rosé, Vintense Cepage Syrah, France	65
BEER	
Biere des Amis, Belgium	60
GIN	
Lyre's Dry London	60
MOCKTAILS	
Flowers and Bubbles	55
<i>Home-made Non Alcoholic Citrus Gin, Flowers Soda</i>	
Peach and Basil	55
<i>Home-made Non Alcoholic Peach and Basil Gin, Lime, Ginger Ale</i>	
René	55
<i>Home-made Non Alcoholic Cardamon Gin, Green Apple Juice, Egg White, Lime Juice</i>	
Ta-Ke	55
<i>Grapefruit Juice, Sage Cordial, Pearls Non Alcoholic Sparkling Wine</i>	
Virgin Espresso Martini	55
<i>Coffee, Hazelnut, Irish Cream</i>	



THE GREAT WAVE OFF KANAGAWA

Hokusai

CHARRED OAK, TOFFEE, CITRUS

Nikka from the Barrel, Homemade caramel soda, Ginger Ale, Lemon twist

*If I could only have one more day,
I could do a great painting.*

AED 95



ULURU

Danny Eastwood

CITRUS, BITTERS, HERBAL

Campari, Mancino Rosso, Strawberry Wine Cordial, Grapefruit Juice

Those who lose dreaming are lost.

AED 70



HALO

David Abbey Paige

HERBS, FROST, SPICE

Stolichnaya Vodka, Drambuie, D.O.M. Benedictine, Mancino Vermouth Secco, Violet, Bitters, Tonic Water

*Art and science always are more successful when they
are joined together.*

AED 75



LAAS GEEL

Somaliland

SPICES, COCONUT, BITTERS

African spice infused Takamaka Rum, Takamaka Coco, Campari, Tia Maria, Crème de Cacao, Bitters

*Africa's rock art is the common heritage of all Africans,
but it is more than that. It is the common heritage of
humanity.*

- Nelson Mandela

AED 85

➤ MINA CLASSICS ➤

Familiar classics with a touch of MINA

Aperol Spritz <i>Aperol, Cynar, Alberto Nani Prosecco, Tonic</i>	85
Margarita <i>Patron Reposado, Lime, Agave</i>	110
Passion Fruit Martini <i>Tito's Vodka, Passion Fruit, Campari</i>	90
Gin Basil <i>Plymouth, Bénédictine D.O.M., Elderflower Syrup, Lemon, Basil</i>	90
Lucien Gaudin <i>French Vermouth, Tanqueray Gin, Campari, Black Cardamom Cointreau, Cherry Heering</i>	90
Espresso Martini <i>Tito's Vodka, Tia Maria, Espresso, Chocolate bitters</i>	90
Negroni <i>London N°3 Gin, Campari, Mancino Chinato, Thyme</i>	90
Old Fashioned <i>Woodford Reserve Bourbon, Maple Syrup, Bitters, Coffee Liqueur</i>	105

— ❦ DIGESTIF ❦ —

	5GL
Benedectine	60
Limoncello	65
Branca Menta	75
Fernet Branca	70
Amaretto Disaronno	55
Frangelico	70
Grand Marnier	75
Sambuca	70
Baileys	70

— ❦ BEER ❦ —

AED 60

Peroni

Asahi

Noam



➤ VODKA ➤

	SGL	BTL
Ketel One	80	1510
Ciroc	105	2110
Belvedere B10	220	4650
Belvedere	105	2110
Grey Goose	100	2340
Beluga Gold	245	5500
Beluga Noble	115	2150

➤ COGNAC ➤

	SGL	BTL
Remy Louis XIII	3450	55000
Remy XO	310	6500
Remy VSOP	130	2360
Hennessy XO	320	7350
Hennessy VSOP	115	2645
Hennessy VS	85	1650
Courvoiser XO	330	7590
Courvoiser VSOP	110	2350
Courvoiser VS	90	1750
Martell VSOP	135	2550
Martell Cordon Bleu	285	5550

➤ BRANDY, PISCO, GRAPPA ➤

	SGL
Pisco Lapostolle	65
Nonino Vendemmia Millesimata	75
Nonino Chardonnay Barrique	90



➤ RUM ➤

	SGL	BTL
Matusalem Gran Reserva 15Yrs	90	1800
Zacapa 23Yrs	130	2400
Flor De Cana Centenario 25Yrs	220	4100
Plantation XO	200	4000
Appleton 12Yrs	100	2000
Bacardi 8Yrs	75	1400
Bacardi Gold	70	1350
Havana 7Yrs	90	1500

➤ TEQUILA ➤

	SGL	BTL
Clase Azul Plata	230	5100
Clase Azul Reposado	300	6600
Clase Azul Anejo	900	22500
Don Julio 1942	450	10000
Don Julio Reposado	140	2950
Don Julio Blanco	110	2640
Patron Anejo	145	2500
Patron Reposado	130	2300
Patron Silver	85	2040

➤ GIN ➤

	SGL	BTL
Monkey 47	105	1800
Gin Mare	100	1700
The Botanist	95	1800
Hendrick's	90	1600
Tanqueray 10	90	1700
Tanqueray	65	1390
Roku	95	1700
Oxley	100	2100

⇒ SINGLE MALT WHISKY ⇐

	SGL	BTL
Glenmorangie Quinta Ruban	140	2300
Glenmorangie Lasanta	140	2300
Glenmorangie Nectar D'OR	150	2600
Glenmorangie Original	100	2200
Glenfiddich 12Yrs	90	1820
Glenfiddich Fire & Cane	100	2050
Glenfiddich 15Yrs	100	2100
Glenfiddich 18Yrs	170	3500
Glenfiddich Grand Cru	420	9600
The Glenlivet 12Yrs	90	1950
The Glenlivet 15Yrs	140	2500
The Glenlivet 18Yrs	240	3450
The Glenlivet 21Yrs	450	8050
The Glenlivet 25Yrs	780	17000
Macallan 12Yrs	125	2600
Macallan 15Yrs	220	5050
Macallan 18Yrs	395	7200
Macallan 25Yrs	2350	51150
Springbank 10Yrs	140	2300
Ardbeg 10Yrs	110	1810
Caol Ila 12Yrs	140	2260
Laphroaig 10Yrs	85	1610
Auchentoshan 12Yrs	115	1975
Dalmore 15Yrs	1900	3350



⇒ BLENDED WHISKY ⇐

	SGL	BTL
J.W. Blue Label	355	8520
J.W. Gold Label	140	2575
J.W. Black Label	85	2250
J.W. Double Black Label	100	1975
Chivas Regal 18Yrs	175	3750
Chivas regal 12Yrs	85	1995
Dewar's 12Yrs	85	1615
Dewar's 15Yrs	105	2200
Dewar's 18Yrs	145	2750
Monkey Shoulder	90	1850
Royal Salute 21Yrs	375	6650

⇒ AMERICAN, CANADIAN & IRISH WHISKY ⇐


	SGL	BTL
Knob Creek	80	1280
Woodford Reserve	85	1995
Bulleit Bourbon	60	1740
Makers Mark	75	1800
Jack Daniel's Old N°7	90	1600
Jack Daniel's Single Barrel	135	2500
Crown Royal	65	1200
Jameson	70	1500

⇒ JAPANESE WHISKY ⇐

	SGL	BTL
Hibiki Harmony	125	2550
Yoichi Single Malt	115	2070
Nikka from the Barrel	115	1900

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MINA

BRASSERIE

❖ DESSERTS ❖

Tiramisu 80
mascarpone mousse, lady finger, coffee chocolate sauce (D, G, E)

**Chocolate Soufflé 75
70% Guanaja, vanilla ice cream (D, E)

Michael Mina's Banana Tarte Tatin 65
*puff pastry, toffee caramel, honey ice cream,
caramel sauce (D, G)*

Pecan 80
*chocolate rice crispy, homemade pecan praline mousse,
soft chocolate ganache, chocolate gavotte (D, G, N, E)*

Mint and Lemon Merengue 80
merengue shell, lemon mint sorbet, mint jelly, fresh fruit cubes (D, E)

Cookie 75
gianduja cookie, hazelnut praline ice cream (D, G, N)

Charcoal Pineapple Basbusa 80
*passion fruit and lychee infusion, charcoal grilled pineapple,
basbusa sponge, coconut sorbet (D, G, E)*

**PLEASE ALLOW 15 MINUTES FOR PREPARATION

⇒ AFTERS ⇐

FORTIFIED AND BOTRYTISED

CHÂTEAU D'YQUEM SAUTERNES, 1994 840

WARRE'S OTIMA 20 YRS TAWNY 160

TAYLOR 10 YRS 110

COCKBURN'S LATE BOTTLED VINTAGE PORT, 2017 90

COSSART GORDON 5 YRS BUAL MADEIRA 85

COFFEE

AMERICANO 54

ESPRESSO 44 / DOUBLE ESPRESSO 54

MACCHIATO 49 / DOUBLE MACCHIATO 59

CAPPUCCINO 59

LATTE 59

ORGANIC TEA

ENGLISH BREAKFAST / 49

MAJESTIC EARL GREY / 49

JAPANESE SENCHA / 54


MOROCCAN MINT / 59

JASMINE MAO JIAN / 49

ROSE WHITE / 49

PEACH AND PEAR / 49


CHAMOMILE / 44

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BRASSERIE

❖ DESSERTS ❖

Tiramisu

mascarpone mousse, lady finger, coffee chocolate sauce (D, G, E)

Berries Cheesecake

*citrus and vanilla infusion, fresh berries, apple and berries sauce
(D, G, N, E)*

Michael Mina's Banana Tarte Tatin

puff pastry, toffee caramel, honey ice cream, caramel sauce (D,G)

Chocolate and Hazelnut

*chocolate crunchy, gianduja and hazelnut mousse, vanilla salt caramel
(D, G, N, E)*

☼ AFTERS ☼

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JASMINE MAO JIAN / 49

ROSE WHITE / 49

PEACH AND PEAR / 49

CHAMOMILE / 44

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A LA CARTE

RAW

Michael Mina's Tuna Tartare 120
pine nuts, garlic, habanero-sesame oil
(SE, F, E, G, N)



Wagyu Steak Tartare 125
egg yolk, caviar, tarragon, sourdough
(G, MU, E, F, SU)

Oak Smoked Salmon 105
caviar, lemon crème fraîche, pickled pearl onions
(F, D, SU, G)

Wagyu Beef Carpaccio 130
truffle, yuzu vinaigrette, garden leaves
(SU, F, MU, D)

Amélie Oysters 6 pcs 340
mignonette sauce (MO, SU)



APPETIZERS

Tomato Soup 70
wood-fired tomato soup, grilled cheese sandwich
(SE, D, G, V)

Grilled Octopus 120
potato, romesco, grilled pepper dill salsa
(MO, N, GF, SU)

Aubergine Mille-Feuille 85
aged parmesan, creamy dijon sauce, basil
(V, N, G, D, MU)

Simply Shrimp 110
garlic, lemon, red chili (C, D, G)

Truffle Gratinée 95
mimolette cheese, ziti pasta, truffle cream (G, D, V)

Boeuf aux Moutardes 165
beef tenderloin cubes, cornichons, jus, grainy mustard
(G, D, CE, SU, MU)

Foie Gras Terrine 130
crispy bread, granny smith apple, cocoa nibs (G)

Escargots à la Bourguignonne 120
herb butter, tarragon crumbs (G, D)

SALADS

Niçoise Salad 95
confit tuna, haricots vert, quail egg, dressing
(F, E, MU, SU, C)

Tomato and Avocado Salad 90
crispy quinoa, sumac, lemon tahina
(D, SE, VE, V, SU)

Petite Green Salad 70
radish, cucumber, tomato, dijon vinaigrette
(MU, SU, VE, V)

Roasted Beetroot 80
dijon dressing, hazelnut, goat cheese
(D, N, GF, V, SU, MU)

Burrata Caprese 95
marinated tomatoes, basil oil (V, GF, D)

Endive Crab Salad 95
crab, garlic crumbs, caesar dressing (D, E, F, G, MU)



Wild Mushroom Rigatoni 140
infused porcini veloute, parmesan, roasted mushroom
(V, E, D, SO)

Roasted Sea Bass 175
saffron fregola, preserved lemon, broccolini
(E, G, D, F, SU, C)

Linguine Burrata 150
cherry tomato sauce, pesto powder (N, V, D)

Tuna Steak 165
tomato salsa, basil cress (F, GF, SU)

King Crab Spaghetti 190
cherry tomato, lemon zest, crispy garlic, red chili
(G, C, E, D, SU, CE)

Marinated Chicken 160
green garlic bomba rice, chimichurri, chicken jus
(D, CE, SU)

Local Seabream 160
asparagus, crushed citrus potato, charred tomato relish
(GF, F, LS, SU)

Veal Chop 220
pepper crushed potato, green peas ragout (D, CE, SU)

Scottish Salmon 180
beluga lentil, tomato vinaigrette, artichoke
(GF, SU, CE, F)

Chargrilled Lamb Cutlets 180
smoked eggplant, pomegranate (D, G, SU)

Wagyu Burger 160
gouda cheese, caramelized onion, mushroom (G, MU, D, E)



WOOD-GRILLED STEAKS

300g Rib Eye
AED 325

300g NY Strip
AED 315

250g Wagyu Filet
AED 415

250g Filet Mignon
AED 340

200g Fullblood
Kobe Tenderloin
AED 1,150

SELECT YOUR COOKING STYLE

Surf and Turf 90
Diane Style 85
Rossini Style 100
Mina Style 55



SELECT YOUR CHOICE OF SAUCE

Béarnaise
Pepper
Mushroom
Chimichurri

SHARING FOR TWO

1.2kg Tomahawk 870
truffle mashed, grilled baby gem

Whole Seabream 310
meunière sauce

1kg Porter House 610
truffle mashed, grilled baby gem

Whole Loup de Mer 345
tomato basil relish

SIDES

AED 55

Mushroom Fricassee (GF, D, CE)
Parmesan Truffle Fries (V, GF, D)
Broccolini (V, GF, D)
Potato Gratin (D, V)

Potato Lyonnaise (D, CE, GF, LS)
Creamed Spinach (D, G, V)
Brussels Sprouts Agrodolce (F, SO)
Grilled Asparagus (VG)

MINA SPECIALS

6 PM - 9 PM


Mondays
Moules Frites,
Bottomless White Wine
315 AED per person

Tuesdays
Oysters,
Bottomless White Wine
390 AED per person

Saturdays
Steak Frites,
Bottomless Red Wine
380 AED per person

Some of our dishes on the menu may contain allergens that could pose a risk to individuals with food allergies. Please feel free to speak to one of the staff members regarding any special dietary requirements you may have. (LS) Locally Sourced, (V) Vegetarian, (VE) Vegan, (N) Nuts, (GF) Gluten Free, (G) Gluten, (D) Dairy, (F) Fish, (C) Crustaceans, (E) Egg, (SO) Soya, (SU) Sulphites, (CE) Celery, (MO) Molluscs, (MU) Mustard, (SE) Sesame. All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

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BUSINESS LUNCH

AED 180 for three courses
AED 150 for two courses
including tea, coffee or ice cream
Available Monday through Friday

➤ CHEF'S SPECIALS ✦

Zucchini Plum Salad
*yellow zucchini, plum, red chilli, cucumber,
honey cider dijon dressing (SU, MU, V, VE, GF)*

Grilled Tiger Prawn
*tiger prawn, creamy bisque lime orzo
(G, D, C, E, SU, CE)(N)*

Creamy Burrata And Cecina
*sweet peach, burrata, cecina, mint,
extra virgin olive oil (D, GF)*

Grilled NY Striploin
*pepper crusted NY strip, zucchini,
caramelized onion sauce (D, SU)*

➤ RAW ✦

Salmon Tartare
*avocado, lemon crème fraîche, gaufrette potato
(F, D, SU)*

Michael Mina's Tuna Tartare
*pine nuts, garlic, habanero-sesame oil
(SE, F, E, G, N)*



Wagyu Steak Tartare
*egg yolk, tarragon, baguette
(G, MU, E, F, SU)*

Wagyu Beef Carpaccio
*truffle, yuzu vinaigrette, garden leaves
(SU, F, MU, D)*



➤ APPETIZERS ✦

Tomato Soup
*wood-fired tomato soup, grilled cheese sandwich
(SE, D, G, V)*

Grilled Mushroom Halloumi
wild mushroom, thyme, crispy pita (D, G, V)

Aubergine Mille-Feuille
*aged parmesan, creamy dijon sauce, basil
(V, N, G, D, MU)*

Grilled Octopus
*potato, romesco, grilled pepper dill salsa
(MO, N, GF, SU)*

Truffle Gratinée
mimolette cheese, ziti pasta, truffle cream (G, D, V)



➤ SALADS ✦

Kale Quinoa Salad
*pumpkin seeds, cranberry, avocado,
ginger dressing (MU, VE, V, SU)*

Petite Green Salad
*radish, cucumber, tomato, dijon vinaigrette
(MU, SU, VE, V)*

Burrata Caprese
marinated tomatoes, basil oil (V, GF, D)

Tomato and Avocado Salad
*crispy quinoa, sumac, lemon tahina
(D, SE, VE, V, SU)*

Roasted Beetroot
*dijon dressing, hazelnut, goat cheese
(D, N, GF, V, SU, MU)*

Endive Crab Salad
*crab, garlic crumbs, caesar dressing
(D, E, F, G, MU)*

Some of our dishes on the menu may contain allergens that could pose a risk to individuals with food allergies.

Please feel free to speak to one of the staff members regarding any special dietary requirements you may have.

*(LS) Locally Sourced, (V) Vegetarian, (VE) Vegan, (N) Nuts, (GF) Gluten Free, (G) Gluten, (D) Dairy, (F) Fish, (C) Crustaceans,
(E) Egg, (SO) Soya, (SU) Sulphites, (CE) Celery, (MO) Molluscs, (MU) Mustard, (SE) Sesame*

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

→ MAINS ←

Wild Mushroom Ravioli

black truffle, parmesan, roasted mushroom (V, E, D)

Linguine Burrata

cherry tomato sauce, pesto powder (N, V, D)

King Crab Spaghetti

cherry tomato, lemon zest, crispy garlic, red chili (G, C, E, D, SU, CE)

Spaghetti Meatball

cherry tomato sauce, basil, parmesan (G, D, E)

Local Seabream

asparagus, crushed citrus potato, charred tomato relish (GF, F, LS, SU)

Scottish Salmon

beluga lentil, tomato vinaigrette, artichoke (GF, SU, CE, F)

Roasted Sea Bass

saffron fregola, preserved lemon, broccolini (E, G, D, F, SU, C)

Tuna Steak

tomato salsa, basil cress (F, GF, SU)

Marinated Chicken

green garlic bomba rice, chimichurri, chicken jus (D, CE, SU)

Steak Fries

NY Strip, fries, herb sauce (GF, D, MU, CE)

Wagyu Burger

gouda cheese, caramelized onion, mushroom (G, MU, D, E)

Creekstone "Burger"

layered beef strips, mushroom duxelle, mix cheese (G, D, E, MU)

→ WOOD-GRILLED STEAKS ←



*125g Filet Mignon
(supplement 50)

150g NY Strip

*300g Rib Eye
(supplement 160)



→ SIDES ←

*Upgrade your sides (supplement 55)

Mushroom Fricassee (GF, D, CE)

Parmesan Truffle Fries (V, GF, D)

Potato Purée (V, D, LS)

Broccolini (V, GF, D)

Potato Lyonnaise (D, CE, GF, LS)

Creamed Spinach (D, G, V)

Brussels Sprouts Agrodolce (F, SO)

Grilled Asparagus (VG)

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