

Starters & Salads

CHOPPED LETTUCE D, G, V

pea - avocado - cucumber - crouton - mature cheddar 65

CHICKPEA & FETA SALAD D, V

green bean - cherry tomato - dill - balsamic dressing 70

BURRATA ON TOAST D, E, G, N, V

balsamic - pickled apple - pistachio - olive oil - pickled onion 85

CAESAR SALAD D, E, F, G, V

baby gem - crunchy focaccia - parmesan 60

ROASTED SCALLOP D, SE

baby leek - potato - veal bacon - dill 120

LIL FISH N' CHIPS D, F, G

mint pea purée - crispy chip - tartar sauce 120

CHICKEN LIVER & FOIE GRAS

PARFAIT JAMMY DODGER* D, G

pickled cherry - thyme jus - balsamic - cherry jam 90

FRIED CHICKEN TACOS D, E, F, G

caviar - chive sour cream - Cajun spice 95

LIL' BRGS D, E, G, N, SE

beef - special sauce - sesame seed bun 85

Raw Bar

BLUEFIN TUNA TARTARE* E, F, R, SO

citrus ponzu - apple & elderflower gel - tapioca crisp 145

JALAPEÑO PICKLED SHRIMP D, E, MU, S

cocktail sauce - lemon 95

STEAK TARTARE E, R, SO

yamashin shiro shoyu - tomato ponzu - black garlic - soy cured egg yolk 95

Mains

PUMPKIN RISOTTO D, V

spinach pesto - chive mascarpone - pumpkin seed 115

TRUFFLE TAGLIATELLE D, E, G, V

aged parmesan 180

GRILLED SALMON D, F, SE

tomato & mussel sauce - basil pesto - dehydrated tomato 135

GRILLED SOLE FILLET D, F

warm tartar sauce - parsley mash - baby leek - charred lemon 185

ROASTED CHICKEN BREAST D, E, G

mushroom purée - truffle hash brown - oyster king mushroom - veal bacon jus 125

LAMB RACK* D, G

carrot purée - mint yoghurt - wild spinach - lamb & rosemary jus - charred confit carrot 190

ANCHO CHILI STRIPLOIN D

crispy baby potato - smoked herb butter - charred onion emulsion 200

STK® Steaks

SMALL

FILLET 200G D 220

NY STRIP 220G D 200

RIBEYE 220G D 240

MEDIUM

FILLET 300G D 285

STRIPLOIN 350G D 285

RIB EYE 350G D 325

LARGE

FILLET 400G* D 390

STRIPLOIN 400G* D 390

RIB EYE 400G* D 400

FOR TWO

TOMAHAWK 1KG* D 700

CHÂTEAUBRIAND 600G* D 650

WAGYŪ minimum order 200g

STRIPLOIN 7+ PER 100G* D 190

SIGNATURE BUTTERS

CAFÉ DE PARIS D, F, G, MU 20 | TRUFFLE & HERB D 25

MARMITE D, G 15 | GARLIC D 15

TOPPINGS

PEPPER CRUST V 25 | SHAVED BLACK TRUFFLE* V 65

GRILLED KING PRAWN D, S 50 | FOIE GRAS* D 55

SMOKED BACON & BLUE CHEESE D 35

SAUCES

STK F 10 | STK BOLD F 15 | CHIMICHURRI 15

BÉARNAISE D, E, F 20 | DIANE D, G, MU 25

GREEN PEPPERCORN D 25 | FOUR CHEESE D 20

Sides

BAKED POTATO D 45

MAC & CHEESE D, E, G, V 40

TRUFFLE MASH D, V 45

FRENCH FRIES G, V 35

PARMESAN HAND CUT FRIES D, V 65

ASPARAGUS D, V 45

GREEN BEANS D, V 45

BROCCOLINI D, G, S, SE, SO 50

*Not valid on 2-4-1 offer

A - Alcohol, C - Celery, D - Dairy, E - Egg, F - Fish, G - Gluten, L - Lupin,

MU - Mustard, N - Nuts, R - Raw, S - Shellfish, SE - Sesame, SO - Soybean, SU - Sulphites, V - Vegetarian.

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne-illness.

Please notify your server if you have any known food allergies or intolerances.

All prices are in AED & are inclusive of 7% municipality fees & 5% VAT. Dishes are prepared in a kitchen that handles nuts, shellfish & dairy