

FOOD MENU

STARTERS

FOIE GRAS AND CHICKEN LIVER PARFAIT D E G S U	65
Granny Smith apple jelly, cornichons, grilled sourdough	
CHICKEN TENDERS D E G M U S E S U	55
Smoked paprika, chipotle mayonnaise	
CRISPY CALAMARI E F G M U S S E S U	65
XO mayonnaise, grilled lime	
SCOTCH EGG D E G M U S U	60
Minced veal, HP sauce, Maldon salt	
FRIED BABYBEL D E G V	75
Heirloom tomato, truffle mayonnaise	
PRAWN COCKTAIL E F M U S S U	75
Baby romaine, apple and cucumber, Marie Rose sauce, Tabasco	
BUFFALO CHICKEN WINGS D E G M U S U	60
Frank's hot sauce, blue cheese dip	
BEEF TARTARE E F G M U R S U	80
Cornichons, capers, Dijon mustard, Worcestershire sauce, egg yolk, parsley	

SALADS

BURRATA AND TOMATO D S U V	90
Heirloom tomatoes, apricot vinaigrette, basil, olive oil, balsamic	
CAESAR D E F G M U S U	90
Baby romaine, classic anchovy-garlic dressing, hand-cut sourdough croutons	
COBB RELOADED D E S U	90
Corn-fed chicken, avocado, softly cooked egg, blue cheese, veal bacon crumble, pink peppercorn vinaigrette	
GRILLED HALLOUMI AND WATERMELON D N V	85
Pistachio crumble, mixed lettuce, mint labneh, fresh pomegranate	
OG CHAR-GRILLED SWEETCORN C N S E V	90
Smoked almonds, avocado, broad beans, pomegranate, semi-dried tomatoes, baby gem, parsley, aged balsamic, olive oil	

GARDEN CLASSICS

FISH AND CHIPS D E F G M U S U	120
Fresh haddock, hand-cut chips, minted crushed peas, tartare sauce	
CHICKEN KIEV D E G	180
Garlic butter, chive mashed potato, wilted spinach	
BEEF WELLINGTON C D E G M U (Daily limited portions)	250
Mashed potato, veal jus	

STONE-BAKED PIZZAS

MARGHERITA D G V	95
San Marzano tomato, mozzarella, basil	
SPICY BEEF SALAMI D G	135
Mozzarella, chilli flakes	
TRUFFLE AND WILD MUSHROOM D G V	150
Garlic cream, mozzarella, rocket	
SPICY PRAWN AND CHORIZO D G S	135
Garlic cream base, red chili, roasted peppers, mozzarella	
BBQ CHICKEN D G M U S U	115
Green peppers, Kalamata olives, mozzarella	
SMOKED DUCK BREAST AND FIG D G N	120
Mozzarella, extra virgin olive oil, walnuts	

50cm SHARING PIZZA
Any Pizza, made for sharing
Regular price + AED 95 | Serves 2-4

MAINS

ROASTED HALF CHICKEN C D E M U S U	165
Lemon and herb, hand-cut chips, chive red cabbage coleslaw, charred lemon, veal jus	
GRILLED TROUT C D F	135
Garden peas and broad beans, buttered new potato, parsley sauce	
SWORDFISH STEAK D F G	155
Grenobloise dressing, grilled asparagus, herb mashed potato, courgette purée, charred lemon	
BONE-IN VEAL CHOP C D M U	135
Wholegrain mustard cream, mashed potato, green beans, apple purée, veal jus	
STEAKS	
Served with a choice of one sauce and one side	
RIBEYE D - 300G	300
TENDERLOIN D - 250G	250
STRIPLOIN D - 300G	280
TOMAHAWK D	750
Béarnaise D E S U V Peppercorn C D Café de Paris D F G M U S U Veal Jus C D Mushroom C D Blue Cheese D	

PASTAS

WILD MUSHROOM RISOTTO C D V	120
Fresh truffle, parsley, mascarpone, aged Parmesan	
TRUFFLE FUSILLI C D E G V	145
Herb cream sauce, Parmesan	
CARBONARA C D E G	145
Pecorino Romano, black pepper, cured beef bacon	

BURGERS

CHEESEBURGER D E G M U S E S U	110
200g beef patty, aged cheddar, truffle mayonnaise, house pickles, potato bun, hand-cut chips	
BUTTERMILK-FRIED CHICKEN BURGER D E G M U S E	100
Spicy mayonnaise, kimchi coleslaw, potato bun, compressed chili glazed pineapple, avocado, hand-cut chips	

SIDES

SWEET POTATO FRIES V	55
ASPARAGUS D V	55
TRUFFLE CHIPS D V	65
HAND-CUT CHIPS V	55
ROASTED GARLIC POTATOES D S U V	50
BABY CARROTS D V	55
MASHED POTATO D V	50

THE
GARDEN
PROJECT

Dishes indicated with (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 and are inclusive of 7% municipality fees and 5% VAT.
Dishes are prepared in a kitchen that handles nuts, shellfish and dairy