



Raw

Oysters ^{SH} Classic Mignonette	55	Steak Tartare ^{G, E} Classic Steak Tartare, Grilled Bread	100/175
Yellowtail Carpaccio ^{N, S} Herb Citrus Dressing, Almonds	100	Seared Wagyu Carpaccio ^{G, N, S} Citrus & Paprika Vinaigrette, Chilli & Shallot Relish	120
Sicilian Red Prawn Carpaccio ^{G, E, SH, N} Provençal Vinaigrette, Pine Nuts, Croutons	120	Sea Bass Crudo ^{G, S} Pomelo, Soy, Kumquat	95
Tuna Tartare ^{G, SE, S} Avocado Mash, Ginger Dressing	105		

Starters

Burrata ^{V, D, G} Roasted Carrots, Winter Vegetables, Croutons	100	Classic Caesar ^{G, E} Romaine Lettuce, Parmesan, Anchovies, Eggs, Croutons	100
Crispy Squid ^{SH, G, E} Jalapeño, Black Garlic Aioli	75	Devon Crab Salad ^{G, SH, E} Dressed Crab, Baby Gem Lettuce, Tomato Petals	120
Stuffed Squid ^{SH, G, D} Tomato, Paprika, Grilled Sourdough	100	Charred Fennel ^{V, D, G, S} Balsamic Grapes, Ricotta Affumicata	95
Grilled Octopus ^{SH, N} Chorizo, Potatoes, Romesco	130	Roasted Cauliflower ^{SE, N} Almond & Tahini Dressing	85
Garlic Prawns ^{SH} Garlic Oil, Chilli	165	Beetroot Salad ^D Roasted Beetroot, Yoghurt & Cumin Dressing	75
Braised Beef Cheek ^{G, D} Parmentier Potatoes	120		



Pasta and Risotto

Prawn Linguine ^{N, SH, D, G} Pistachio Pesto, Smoked Ricotta, Burrata	170	Ossobuco & Saffron Risotto ^{G, D} Braised Veal, Parmesan	200
Truffle Rigatoni ^{V, D, G, S} Mushrooms, Parmesan, Crispy Shallots Add Fresh Truffle3g	170 Market Price	Pumpkin Tortelli ^{V, D, G, N, E} Sage Brown Butter, Amaretto Crumble	140

Fire Grilled

Tiger Prawns ^{SH, D} Chilli & Lime Butter	200	Aubergine Steak ^{V, D, G, SE, S} Miso, Feta, Pomegranate, Sesame	135
Chilean Sea Bass ^{G, S} Spicy Glaze, Sauce Vierge	300	Chargrilled Cabbage ^{VG, S, G} Balsamic Glaze, Puffed Barley	135
Wild Sea Bass - 1kg ^E Saffron Aioli	420	Roasted Baby Chicken Mustard, Parsley Aioli	175
Dover Sole ^{D, G} Light Lemon Butter Sauce	630	Lamb Chops Braised Fennel, Ras el Hanout & Redcurrant	330
Roasted Lamb Shoulder Milk Fed Lamb, Roasting Jus Serves Two	390		

Fire Grilled, Steak Cuts - Served with green chimichurri

Wagyu MB6-7	Tenderloin 220g	495
	Ribeye 400g	470
	Tomahawk 1.3kg	995
250 Day Grain Fed Angus	Tenderloin 220g	260
	Ribeye 300g	250
	Sirloin 280g	240



Sides

Corn Humita ^{V, D}	45	Fries ^V	45	Boulangère Potatoes ^{V, D}	55
Baby Spinach Salad ^{V, D}	45	Roasted Broccolini ^{VG}	55	Grilled Mushrooms ^{VG}	45

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish S Soy SE Sesame E Egg

Please inform your waiter if you have any allergies or dietary requirements.
All prices are in AED, inclusive of 5% VAT and subject to 7% authority fee.

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish S Soy SE Sesame E Egg

Please inform your waiter if you have any allergies or dietary requirements.
All prices are in AED, inclusive of 5% VAT and subject to 7% authority fee.