



## APPETIZERS

BEEF TARTARE	95
Egg Yolk Emulsion With Mustard, Olive Oil, Worcestershire, Sago Crakes	
TUNA TIRADITO (D,G)	85
Mandarin, Soy Sauce, Capers, Pickled White Radish, Kumquat	
OYSTER (S) 2 4  6 PIECES	65 130  190
Smoked Aji Amarillo Sauce, Olive Caviar, Rayu Chili Oil	
WAGYU BEEF BRESAOLA (G)	100
Parmesan Cracked, Pickled Shimiji Mushroom, Chipotle Ponzu Sauce	
CRAB CAKE (S, G)	95
Mango Salsa, Black Pepper Marmalade, Fennel Dill Salad	
OCTOPUS A LA BRASA (S)	100
Anticuchera Sauce, Kimchi Mayonnaise, Potato, Olive Chimichurri	

## SOUP AND SALADS

CAESAR SALAD (G)	
Iceberg Lettuce, Jalapeno Caesar Dressing And Bacon Powder	
<b>Chicken</b>	75
<b>Prawns</b>	85
3 WAY TOMATO SALAD (V, D)	65
Burrata Mousse, Pickled Shallot, Olive Oil Caviar, Watermelon Dressing	
SMOKED VELOUTE ONION SOUP (V, D, G)	60
Charred Onion Confit, Cream, Herbs, Crispy Shallot, Pickled Baby Onion, Basil Oil	

## MAINS

SEARED SEA BASS (D)	190
Charred Kale Salad, Chalaquita, Celery, Escabeche Sauce	
U10 PRAWNS (S)	155
Chimichurri Marinated, Coriander Sauce	
CORN FED CHICKEN BREAST (D)	165
Slow-Cooked Breast, Infused With Fresh Herbs And Butter	
SHORT RIBS (G)	155
Slowly Braised For Hours, Creamy Mashed Potato, Crispy Leeks	
WATERMELON STEAK (V, D, G)	140
Yellow Cauliflower Puree, Ponzu, Coriander Powder, Crispy Cauliflower	
DOUBLE WAY BURGER (G)	180
100% minced chuck steak combined with thinly sliced wagyu beef, Served on a perfectly toasted potato bun with chipotle mayonnaise sauce, Caramelized onions, cheddar cheese, crisp lettuce, slices of fresh tomato, And a side of tasteful steak fries.	

## BUTCHER'S BLOCK

Inclusive of two sides and two sauces

CHATEAUBRIAND	850
<b>800g</b>	
Argentinian Tenderloin	
MIX GRILL (D)	900
<b>800g</b>	
Wagyu Picanha, Argentinian Tenderloin, Lamb Chops, Chorizo Sausage	
AUSTRALIAN TOMAHAWK	950
<b>1.2kg</b>	

## PRIME CUTS

TENDERLOIN	370
<b>300g</b>	
<i>Sommelier Selection: Poggio Alle Mura, Brunello Di Montalcino</i> <b>AED 195 per glass</b>	
RIBEYE	350
<b>300g</b>	
<i>Sommelier Selection: Segla, Château Rauzan-Ségla, Margaux</i> <b>AED 145 per glass</b>	
STRIPOIN MB4+	320
<b>300g</b>	
<i>Sommelier Selection: Barolo, Prunotto, Piedmont</i> <b>AED 110 per glass</b>	

## AROUND THE WORLD

ARGENTINIAN TENDERLOIN	310
<b>300g</b>	
<i>Sommelier Selection: Gevrey-Chambertin, Vallet Frères</i> <b>AED 120 per glass</b>	
CANADIAN THIN SKIRT	250
<b>300g</b>	
<i>Sommelier Selection: Castello Di Ama, San Lorenzo, Chianti Docg</i> <b>AED 160 per glass</b>	
AUSTRALIAN WAGYU TENDERLOIN MBS 8-9	600
<b>300g</b>	
<i>Sommelier Selection: Tignanello, 2018</i> <b>AED 365 per glass</b>	
AUSTRALIAN WAGYU PICANHA MBS 4-5	260
<b>300g</b>	
<i>Sommelier Selection: Nieto Senetiner Single Vineyard, 'Villa Blanca Estate' Malbec</i> <b>AED 85 per glass</b>	

## SIDES

STEAK FRIES (V)	40
Finished With Rosemary Sea Salt	
MASHED POTATO (V, D)	50
Truffle & Brie Cheese	
SAUTED MUSHROOMS (V, D, G)	40
Mix Mushroom, Parsley, Cream, Beef Sauce	
GRILL VEGETABLES (V)	40
Seasonal Vegetables	
GRILLED ASPARAGUS (V, D)	50
Served with Béarnaise Sauce	
BAKED LOADED POTATO (V, D)	40
Sour Cream, Smoked Scamorza Cheese	
CORN ON THE COB (D)	40
Chipotle Mayonnaise Sauce, Smoked Paprika, Bacon Powder	
GREEN SALAD (V)	40
Hydroponic Lettuce, Carrots, Cherry Tomato, Cucumber, Avocado, Lemon Dressing	

## FEELING SAUCY?

One sauce included per steak. Additional sauces are available at AED 15 each

BÉARNAISE  
GREEN PEPPERCORN  
MUSHROOM  
CHIMICHURRI  
MANGO  
HOMEMADE-BBQ SAUCE  
BROWN SAUCE

V – Vegetarian , N – Contains Nuts, S – Contains Shellfish, G – Contains Gluten, Own Grown, A – Alcohol, D – Dairy

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team Price is in UAE Dirham & is inclusive of all applicable service charges, local fees & taxes