



Raw

Gillardeau Oysters ^{SH}	Classic Mignonette and Lemon	55
Yellowtail Carpaccio ^N	Herb Citrus Dressing and Almonds	100
Sicilian Red Prawn Carpaccio ^{G, N, SH}	Provençal Vinaigrette, Pine Nuts and Croutons	120
Tuna Tartare ^G	Avocado Mash, Lime, Ginger and Soy	105
Steak Tartare ^G	Classic Steak Tartare and Grilled Bread	100 / 175
Wagyu Carpaccio ^{G, N}	Citrus & Paprika Vinaigrette, Chilli and Shallot Relish	120

Starters

Padron Peppers ^{VG}	Mojo Rojo	65
Burrata ^{V, D, N}	Marinated Green Beans, Tomato, Basil and Croutons	100
Crispy Squid ^{SH}	Jalapeño and Black Garlic Aioli	75
Clay Oven Squid ^{SH}	Onion, Parsley and Lemon	80
Grilled Octopus ^{SH, N}	Chorizo, Potatoes and Romesco	130
Garlic Prawns ^{SH}	Garlic Oil, Chilli and Lemon	165
Braised Beef Cheek ^{G, D}	Parmentier Potatoes	120
Tomato Salad	Heirloom Beef Tomato, Coriander and Gazpacho	85
Quinoa Salad ^{V, D, G}	Boston Lettuce, Sugar Snap Peas, Feta and Mint	75
Spinach Salad ^{G, N, SE}	Grilled Apricots, Marinated Tomatoes, Tahina Dressing and Hazelnut Duka	75
Classic Caesar ^G	Anchovies, Eggs and Croutons	100
Devon Crab Salad ^{G, SH, E}	Dressed Crab, Baby Gem Lettuce and Tomato Petals	120

V Vegetarian VG Vegan A Alcohol G Gluten D Dairy N Nuts SH Shellfish

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Pasta and Risotto

Prawn Linguini ^{N, SH, D, G}	Pistachio Pesto, Smoked Ricotta and Parmesan	170
Truffle Rigatoni ^{V, D, G}	Mushrooms, Parmesan and Crispy Shallots Add Fresh Truffle 3g	170 Market Price
Ossobuco Risotto ^{G, D}	Braised Veal, Saffron and Parmesan	200
Bottoni alla Sorrentina ^{D, E, G}	Fresh Ricotta, Burrata, Basil and Tomato	140

Fire Grilled

Tiger Prawns ^{SH}	Chimichurri	200
Chilean Sea Bass ^G	Spicy Glaze, Paprika and Sauce Vierge	300
Whole Wild Sea Bass - 1kg	Citrus Bagna Càuda	420
Dover Sole ^{D, G}	Light Lemon Butter Sauce	630
Provençal Baby Chicken	Coriander, Lime and Avocado	175
Lamb Chop	Spinach, Basil and Roasted Tokyo Turnip	250
Aubergine Steak ^{V, D, G}	Miso, Feta, Pomegranate and Sesame	135

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Fire Grilled, Steak Cuts

Served with green and red 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}	Chilli and Basil	45
Fries ^V	Herb Salt	45
Boulangère Potatoes ^{V,D}	Olive Oil and Herbs	55
Roasted Broccolini ^{VG}	Ají Amarillo	55
Grilled Mushrooms ^{VG}	Anticucho Marinade	45
Baby Spinach Salad ^{V,D}	Parmesan, Pumpkin Seeds and Balsamic Vinaigrette	40

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