



### Raw

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

### Starters

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

### Pasta and Risotto

Prawn Linguine <sup>N, SH, D, G</sup> Pistachio Pesto, Smoked Ricotta, Burrata	170	Ossobuco & Saffron Risotto <sup>G, D</sup> Braised Veal, Parmesan	200
Truffle Rigatoni <sup>V, D, G, S</sup> Mushrooms, Parmesan, Crispy Shallots Add Fresh Truffle 3g	170 Market Price	Pumpkin Tortelli <sup>V, D, G, N, E</sup> Sage Brown Butter, Amaretto Crumble	140



### Fire Grilled

Tiger Prawns <sup>SH, D</sup> Chilli & Lime Butter	200	Aubergine Steak <sup>V, D, G, SE, S</sup> Miso, Feta, Pomegranate, Sesame	135
Chilean Sea Bass <sup>G, S</sup> Spicy Glaze, Sauce Vierge	300	Chargrilled Cabbage <sup>VG, S, G</sup> Balsamic Glaze, Puffed Barley	135
Wild Sea Bass - 1kg <sup>E</sup> Saffron Aioli	420	Roasted Baby Chicken Mustard, Parsley Aioli	175
Dover Sole <sup>D, G</sup> 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 <sup>V, D</sup>	45	Fries <sup>V</sup>	45	Boulangère Potatoes <sup>V, D</sup>	55
Baby Spinach Salad <sup>V, D</sup>	45	Roasted Broccolini <sup>VG</sup>	55	Grilled Mushrooms <sup>VG</sup>	45

V Vegetarian VG Vegan A Alcohol 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 A Alcohol 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.