

STARTERS

Soup of the Day 982 kcal

Middle Eastern Dip Selection ^(v) 791 kcal

An artisanal spread of hummus, baba ganoush, and muhammara, served with freshly baked manakish and toasted flatbread

Fresh Oysters 132 kcal

A trio served with zesty citrus-soy dressing with fresh lemon, dill and a dash of Tabasco

Rubyan Meshwi 176 kcal

Jumbo king prawns marinated in authentic Emirati spice mix

Scallop and Prawn Meunière 488 kcal

Lemon, caper and butter sauce with cauliflower crisps

Wagyu Beef Carpaccio 554 kcal

Herbed Wagyu beef fillet, girolle mushrooms, horseradish cream, anchovy aioli, parmesan and croutes

8 **Tarka Dhal** ^(ve) 362 kcal

Mint yogurt, coriander, naan

13 **Smoked Spiced Tuna Cone** 291 kcal

Delicate cones filled with smoked tuna sashimi, spring onion, habanero oil and coriander-infused mayonnaise

15 **Vegetable Croquettes** ^(v) 437 kcal

Mushroom ketchup, pickled girolle mushrooms, black garlic purée, spring onion

25 **Wagyu Beef Croquettes** 772 kcal

Mushroom ketchup, pickled girolle mushrooms, black garlic purée, spring onion

38 **Burrata** ^(v) 514 kcal

Heritage tomatoes, basil, honey grilled figs and balsamic dressing

28 **Butter Poached Lobster Tail** 1027 kcal

TO SHARE

Whipped smoked cod roe, hispi cabbage, fish velouté

9

15

15

22

17

45

MAINS

Pan-Roasted Spiced Monkfish 761 kcal

Spiced pumpkin, cauliflower, mint yoghurt

Boneless Half Chicken 2698 kcal

Confit garlic, triple cooked chips, chicken jus

Middle Eastern Mixed Grill 1652 kcal

Grilled lamb kofta and chicken shish taouk, served with mixed pickles and manakish

Pan-Roasted Chicken 1722 kcal

Leeks, morel mushrooms, fondant potatoes, chicken jus

30 **Pan-Fried Gnocchi** ^(ve) 425 kcal

Roasted butternut squash, crispy sage

25 **Kashmiri Lamb Rack** 1158 kcal

Marinated in Kashmiri spices, Kachumber salad

35 **Za'atar Spiced Seabass** 1722 kcal

Served over ras el hanout roasted vegetables and finished with a fragrant saffron sauce

28

18

55

28

STEAKS

Beef Wellington 1120 kcal

Classic fillet of beef wrapped in golden flaky pastry, served with smoked pomme purée, tenderstem broccoli and a rich beef jus

45

Fillet 8oz 784 kcal

65

Ribeye 10oz 1397 kcal

75

STEAK SAUCES: Mushroom 259 kcal / Peppercorn 165 kcal / Béarnaise 448 kcal

Our fillet and ribeye steaks are the finest Australian **Wagyu** beef. With a marbling score of 8-9, indicating a high level of intramuscular fat, our steaks are exceptionally tender, juicy and full of flavour. Served with a slow roasted garlic and herb tomato, king oyster mushroom and dressed pea shoots.

Surf and Turf

ADD / Butter poached lobster tail 400 kcal

30

ADD / Grilled king prawn 45 kcal

10

CURRIES

Biryani

Crispy onions, pomegranate, coriander and chapati

ADD / Lamb 2119 kcal

30

ADD / Chicken 1216 kcal

25

ADD / Prawn 1314 kcal

25

ADD / Vegetable ^(v) 1045 kcal

22

Tikka Masala

Medium spiced, fragrant tomato curry sauce with basmati and wild rice, and naan bread

ADD / Prawn 1191 kcal

25

ADD / Chicken 1128 kcal

25

ADD / Vegetable ^(v) 1175 kcal

20

ADD / Paneer ^(v) 1721 kcal

20

Goan Coconut

Lightly spiced fragrant coconut curry sauce with basmati rice and naan bread

ADD / Prawn 943 kcal

25

ADD / Chicken 880 kcal

25

ADD / Vegetable ^(v) 927 kcal

20

ADD / Paneer ^(v) 1473 kcal

20

Balti

Spiced tomato and onion curry sauce with basmati and wild rice, and naan bread

ADD / Prawn 873 kcal

25

ADD / Chicken 810 kcal

25

ADD / Vegetable ^(v) 856 kcal

20

ADD / Paneer ^(v) 1403 kcal

20

SIDES

Medium Cut Fries 562 kcal

6

Mashed Potato 399 kcal

6

Steamed Basmati and Wild Rice 288 kcal

6

Tenderstem Broccoli 34 kcal

6

Mixed Breads 928 kcal

6

Triple Cooked Chips 1120 kcal

6

Smoked Mashed Potato 399 kcal

6

Feta Salad 145 kcal

6

Mixed Salad 99 kcal

6

A discretionary 12.5% service charge will be added to your final bill.

Adults need around 2,000 calories per day. Menu dishes and prices may change without prior notice. (v) vegetarians, (ve) vegans. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptors do not include all ingredients. Please advise our staff if you have a food allergy, intolerance or coeliac disease before ordering. Allergen information available on request. Quoted meat weights are pre-cooked amounts.