



**Award winning celebrity Chef Marco Pierre White brings his culinary expertise for the first time to Abu Dhabi with Marco Pierre White Steakhouse & Grill.**

**Marco Pierre White is a British celebrity chef, restaurateur and television personality. He is noted for his contributions to contemporary international cuisine. White has been dubbed the first celebrity chef, the enfant terrible of the UK restaurant scene and the godfather of modern cooking. Marco Pierre White was, at the time, the youngest chef ever to have been awarded three Michelin stars.**

**You will experience an eclectic combination of innovative grill cuisine and classic English fare, accompanied by an extensive wine selection, all under the close supervision of our Chef de Cuisine, Wesley Berghoff who himself carries an impressive resume having worked under Gordon Ramsay in Maze (London) and awarded Young Chef of the Year 2012, Dubai.**



## APPETISERS

**Atlantic Lobster Thermidor (a)** 130

*Grilled Thermidor Cannelloni  
Lobster Sabayon and Celeriac Puree*

**Foie Gras Parfait (a)(n)** 115

*Port Jelly, Home Made Granola  
Grilled Baguette*

**Curried Black Cod "Fish & Chips"(a)** 95

*Crispy Quinoa, Pickled Onion  
Sauce Gribiche, Minted Pea Puree*

**Obsiblu Prawn Cocktail** 115

*Avocado, Marie Rose  
Bloody Mary Sorbet, Prawn Cracker*

**Wild Sea Scallops "Croque Madame"** 125

*Crispy Breaded Scallops, Morel & Bacon  
Smoked Haddock and Cauliflower Puree  
Slow Poached Quail Eggs*

**Wagyu Beef Barigoule** 95

*Seared Carpaccio, Traditional Tartare, Artichoke Barigoule  
Sous Vide Hens Yolk*

**Smoked Loch Fyne Scottish Salmon** 90

*Potato Salad, Capers & Pickles  
Caviar*

## SALADS

**Classic Caesar** 80

*Baby Gem, Anchovy, Crispy Bacon  
Air Dried Bread*

**Marinated Beetroot (n)** 80

*Roasted Baby Beets, Whipped Persian Feta,  
Toasted Pine Nuts*

**Steak House Ranch** 80

*Bresaola, Avocado, Ranch Dressing,  
Blue Cheese, Spring Onion*

## KELLY OYSTERS

*Native Irish oysters, ostrea Edulis, is what the Kelly family have specialized in selling for over 50 years from their beds in inner Galway Bay, and it has often been said that they have the best flavoured oysters in the world.*

**Per Oyster 25**

**Au Natural**

**Mignonette**

**Kilpatrick**

## SOUPS

**Classic Onion (a)** 75

*Braised Onions and Gruyere Toast*

**Devon & Alaskan Crab(a)** 95

*Brown Crab Veloute, King Crab Gratin  
Corn Textures*

**Loaded Baked Potato & Smoked Apple Wood Cheddar** 75

*Sour Cream, Spring Onion, Parmesan Dumplings*

a) Dish contains alcohol (n) Dish contains nuts (v) vegetarian

The Fairmont Lifestyle symbol reflects dishes created from ingredients which are naturally healthy and unprocessed

All prices are subject to a 10% service charge and 6% tourism fee



## MPW BUTCHERS CHOICE

WAGYU - MARBLE SCORE 5

*With exquisite texture, unmistakable tenderness and extraordinary depth of flavour, the world renowned Westholme Wagyu herd contains the most highly credentialed fullblood Japanese Black Wagyu sires and breeding females to ever leave Japan and proudly carries the reputation as one of Australia's most luxurious beef brands.*

<b>Tenderloin</b>	200g	255
<b>Striploin</b>	250g	245
<b>Ribeye</b>	300g	250

## MPW GRASS FED RANGE

*Left to their own devices, cattle would eat grass their whole lives. Beef from cattle that has been raised exclusively on grass has less saturated fat and more nutrients. Here at Marco Pierre White we feature the best Grass Fed Range from all corners of the world.*

<b>Donald Russel Tenderloin</b>	200g	215
<b>Canadian Striploin</b>	250g	195
<b>Emerald Valley Ribeye</b>	300g	205
<b>Dry Aged Kettyle Lamb</b>		205

### CHOICE OF SAUCES AND BUTTERS

**PEPPER CORN (A), MUSHROOM, BEARNAISE, BORDELAISE (A), STILTON FONDUE  
FOIE GRAS BUTTER (A), CAFÉ DE PARIS**

## SIDE DISHES

30

Creamy Pomme Puree

Potato Dauphinoise

Bubble and Squeak

Tripple Cooked Chips (*Truffel Aioli*)

Crispy Spiced Fingerlings (*Bois Boudran*)

Butter Poached Asparagus

Crispy Parmesan & Herb Onion Rings

Stuffed Portobello (*Tallegio and Herbs*)

Buttered Peas (*Bacon and Shallots*)

Creamed Spinach (*Sun dried Tomato and Pine Nuts*)(n)

Cauliflower and Broccoli Gratin (*Smoked Almonds*)(n)

Green Salad (*Sumac Dressing and Crisp Pita*)

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## **Blackmore 100% Fullblood Wagyu Beef**

**Alexandra, Victoria**

**9+ Marble Score**

**260 AED per 100g**

David Blackmore is Australia's leading Wagyu farmer breeding 100% Full blood Wagyu cattle. David's methods honor traditional Japanese methods with the cattle fed for 550-650 days on a special authentic Japanese diet of only natural ingredients. This produces only the highest quality Wagyu available.

Blackmore Wagyu Beef is produced naturally, as the cattle are raised on rich pastures, and fed rations that are free of growth hormones, antibiotics or genetically modified products.

Blackmore Wagyu Beef provides a distinctive eating experience for the consumer that promises a unique flavour and texture.

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## ENTREÉS

<b>Chateaubriand (for two)</b> <i>Choice of Two Sides and Sauces</i>	495
<b>Saffron Braised Baby Aragon Lamb (a)</b> <i>Bubble and Squeak, Saffron Lamb Jus</i>	240
<b>Milk Fed Veal "Saltimbocca"</b> <i>Lemon Brined Veal Tenderloin, Chianina Ham Parmesan Dumplings, Wild Mushroom Stew, Crispy Sage</i>	245
<b>Slow Cooked Duck (a)</b> <i>Sous Vide Breast, Glazed Thigh, Crispy Pastillas Toasted Oats, Braised Red Cabbage Puree, Honey and Clove Jus</i>	240
<b>Grilled Sea Bass (n)</b> <i>Romesco, Fennel, Artichoke, Confit Tomato, Cafe De Paris</i>	235
<b>Truffle Poached Halibut (a)</b> <i>Smoked Halibut, Bacon Risotto, Asparagus, Truffle Butter Sauce</i>	240
<b>Sea Bream "Caponata"(n)</b> <i>Pine Nut Crusted Bream, Charred Eggplant, Olives, Capers, Chorizo &amp; Pepper Relish</i>	225
<b>Dover Sole a la Meuniere (n)</b> <i>Confit Lime, Shrimp &amp; Caper Brown Butter, Toasted Almonds</i>	295

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