**HORS D’OEUVRES**

- Hickory Smoked Beef Short Ribs 100
  - Russian cole slaw

- Baked Camembert, 80
  - With Fresh Herbs
  - Roasted vine tomatoes, warm baked sourdough, vintage balsamic, quality olive oil (v)

- Wheeler’s Crispy Calamari 65
  - Sauce tartare, fresh lemon

- Salad of Goats’ Cheese 65
  - And Beetroot
  - Walnut dressing (v)

- Potted Duck with 90
  - Green Peppercorns
  - Toasted sourdough, cornichons

- Mr. White’s 115
  - Fresh Crab
  - Sauce mayonnaise, toast melba

- Classic 1970’s Prawn Cocktail 85
  - Sauce Marie Rose, brown bread and butter

- Finest Quality 70
  - Smoked Salmon
  - Properly garnished, brown bread and butter

**CLASSIC SALADS**

- Poached Pear, and 65
  - Alex James’ Blue Monday
  - Endive, walnut vinaigrette, extra virgin olive oil (v)

- Marco’s Classic Caesar Salad 80
  - Cos lettuce, avocado, anchovies, croutons, parmesan

- Heritage Tomato and Burrata Salad 95
  - Fresh basil, extra virgin olive oil

**SOUPS AND POTAGES**

- Classic French Onion 70
  - Croutons, Gruyère cheese

- Cappuccino of Wild Mushroom 60
  - Pickled chicory leaves (v)

- Mediterranean Fish 65
  - Croutons, rouille, Gruyère cheese

**FINEST QUALITY STEAKS**

All served with roasted vine tomatoes, English watercress and a choice of triple cooked chips, pommes frites, or green salad with truffle dressing

<table>
<thead>
<tr>
<th>Steak</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prime US Beef (250g)</td>
<td>265</td>
<td>165 Dhs</td>
</tr>
<tr>
<td>Wagyu (200g)</td>
<td>340</td>
<td></td>
</tr>
<tr>
<td>Prime US Beef (200g)</td>
<td>220</td>
<td>165 Dhs</td>
</tr>
<tr>
<td>Wagyu (200g)</td>
<td>300</td>
<td></td>
</tr>
<tr>
<td>Prime US Beef (400g)</td>
<td>340</td>
<td>165 Dhs</td>
</tr>
<tr>
<td>Wagyu (400g)</td>
<td>300</td>
<td></td>
</tr>
<tr>
<td>Prime US Beef (500g)</td>
<td>265</td>
<td>165 Dhs</td>
</tr>
<tr>
<td>Prime US Beef</td>
<td>699</td>
<td></td>
</tr>
</tbody>
</table>

Classic peppercorn sauce / Béarnaise sauce with fresh tarragon / Grilled wild mushrooms in garlic butter 20

**SAUCES**

- Mashed potatoes 35
- Green salad with truffle dressing (v) 35
- Crispy onion rings (v) 30

Martini green olives 25 • Creamed leaf spinach with horseradish (v) 35 • Salad of Heritage tomatoes with fresh basil and olive oil (v) 35 • Creamed cabbage (v) 35 • French beans with toasted almonds (v) 35 • Buttered garden peas with fresh mint (v) 35 • Baked macaroni cheese (v) 35 • Pommes frites with sea salt (v) 30 • Triple cooked chips (v) 30

**SIDES**

**MAIN BOARD**

- Wheeler’s Coq and Shrimp Curry 110
  - Buttered rice, fresh mango

- Confit Duck Leg à la Parisienne 165
  - With Béarnaise Sauce
  - Pommes frites, salade verte with truffle dressing

- Chicken and Leek Pie 105
  - Buttered garden peas

- The Steakhouse Burger 115
  - Beef burger with melted cheese, crispy onion rings, lettuce and tomato
  - Served on a brioche bun with Dijon mayonnaise and pommes frites

- Roast Rump of Lamb 155
  - À la Provençale
  - Gratin dauphinois, haricots verts, rosemary roasting juices

- Mr. Lamb’s Shepherd’s Pie 120
  - Buttered garden peas

- Mr. White’s Fried Haddock, and Triple Cooked Chips 130
  - Mushy peas, sauce tartare

- Roast Chicken à la Foretière 135
  - Peit pois à la Française, pommes fondant, roasting juices

**FRESH VEGETARIAN DISHES**

- Gnocchi Pomodoro 90
  - With Fresh Basil (v)

- Velvet Artichoke, with Wild Mushrooms à la Provençale (vg)

- Marco’s Baked Macaroni Cheese, 85
  - With Poached Hen’s Egg (v)

All served with green salad and truffle dressing (v)

All prices are in UAE Dirhams and are inclusive of all applicable service charge, local taxes and (v) suitable for vegetarians, (vg) suitable for vegans. Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.