

MARTINI GREEN OLIVES 25  
Cerignola (V)

MARCO PIERRE WHITE  
STEAKHOUSE AND GRILL

WARM BAKED SOURDOUGH BREAD  
Salted butter (V)

## HORS D'OEUVRES

HICKORY SMOKED BEEF SHORT RIBS 100  
Russian coleslaw

MR. WHITE'S FRESH CRAB 115  
Shredded crab meat, mayonnaise, toast Melba

BAKED CAMEMBERT 80  
Roasted vine tomatoes, baked sourdough,  
aged balsamic, olive oil (v)

WHEELER'S CRISPY CALAMARI 65  
Sauce tartare, fresh lemon

CLASSIC 1970'S PRAWN COCKTAIL 90  
Sauce Marie Rose, brown bread & butter

FINEST QUALITY SMOKED SALMON 70  
Scottish salmon, brown bread, butter

GOATS' CHEESE & BEETROOT SALAD 70  
Walnut dressing (v)

## CLASSIC SALADS

ENDIVES & POACHED PEAR 65  
Vintage stilton, walnut vinaigrette, extra virgin  
olive oil (v)

MARCO'S CLASSIC CAESAR SALAD 80  
Cos lettuce, avocado, anchovies, croutons,  
parmesan

HEIRLOOM TOMATO & BURRATA SALAD 95  
Fresh basil, extra virgin olive oil

## SOUPS AND POTAGES

CAPPUCCINO OF WILD MUSHROOM 60  
Picked Chervil leaves (v)

CLASSIC FRENCH ONION 70  
Croutons, Gruyere cheese

MEDITERRANEAN FISH 60  
Croutons, rouille, Gruyere cheese

## FINEST QUALITY STEAKS

Our steaks are served with your choice of 3 sides

### TENDERLOIN 250 g

BLACK ANGUS	245
WAGYU 5	285
WAGYU 7	345
CAB	265

### STRIPLOIN 300 g

BLACK ANGUS	185
WAGYU 5	295
WAGYU 7	370
WAGYU 9 BLACKMORE	850

### RIBEYE 300 g

BLACK ANGUS	220
WAGYU 5	350
WAGYU 7	400
WAGYU 9 BLACKMORE	910

### CHATEAUBRIAND 600 g

BLACK ANGUS	525
WAGYU 5	630
WAGYU 7	770
CAB	550

### CAB BUTCHER'S CUTS

PORTERHOUSE 500 g	280
T-BONE 500g	280
BONE-IN RIBEYE 700 g	475
TOMAHAWK 1300 g	700

## SELECTION OF SAUCES SERVED WITH YOUR STEAK

Classic peppercorn sauce | Béarnaise sauce with fresh tarragon | Grilled wild mushroom in garlic sauce

## SIDES - 30

Creamed cabbage (v)  
Baked macaroni cheese  
Pommes frites with sea salt (v)

Creamed leaf spinach with horseradish (v)  
Mashed potatoes (v)  
Green salad with truffle dressing (v)  
French beans with toasted almonds (v)

Salad of heritage tomatoes with fresh basil (v)  
Crispy onion rings (v)  
Triple cooked chips (v)

## MAINBOARDS

THE STEAKHOUSE BURGER 125  
Beef burger with melted cheese, crispy onion  
rings, lettuce and tomato, served on a brioche bun  
with Dijon mayonnaise and pommes frites

WHEELER'S COQ AND SHRIMP CURRY 110  
Buttered rice, fresh mango

ROAST RUMP OF LAMB À LA DIJONNAISE 155  
Gratin dauphinoise, haricots verts,  
rosemary roasting juices

ROAST CHICKEN À LA FORESTIÈRE 135  
Petit pois à la Française, pommes fondant,  
roasting juices

MR. WHITE'S FRIED HADDOCK  
AND TRIPLE COOKED CHIPS 130  
Mushy peas, sauce tartare

CHICKEN AND LEEK PIE 105  
Buttered garden peas

CONFIT DUCK LEG À LA PARISIENNE 165  
Béarnaise Sauce, Pommes frites, salade verte  
with truffle dressing

MR. LAMB'S SHEPARD'S PIE 120  
Buttered garden peas

## FRESH VEGETARIAN DISHES

VELVET ARTICHOKE WITH WILD  
MUSHROOMS À LA PORVENÇAILE 99  
Green salad and truffle dressing (v)

GNOCCHI POMODORO WITH FRESH  
BASIL 90  
Green salad and truffle dressing (v)

MARCO'S BAKED MACARONI CHEESE,  
WITH POACHED HEN'S EGG 85  
Green salad and truffle dressing (v)

ALL SERVED WITH GREEN SALAD AND TRUFFLE DRESSING (V)

All Prices are in UAE Dirhams and inclusive of all taxes and fees. (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

