

SALADS

Wellness bowl      65
Mixed quinoa, kale, carrots, cucumber, pickled shallots, tofu, flax seeds, cashewnut dressing

Miso glazed salmon salad     (Sustainably Certified) 75
Local baby potatoes, green beans, sustainably sourced salmon chunks, baby spinach, snow peas, kale, pickled carrots

Wedge salad     65
Iceberg lettuce, caramelized walnuts, chives, onions, blue cheese dressing

Vegan caesar salad     60
Crisp hearts of baby gem lettuce, vegan caesar dressing, vegan parmesan crisps, herbed croutons

Add on –
Crispy tofu 15
Grilled chicken 20
Grilled prawns 30

CRUDO

Nigiri platter      (Sustainably Certified) 105
Salmon, tuna, hamachi, ebi

Sashimi platter       (Sustainably Certified) 105
Salmon, tuna, hamachi, ebi

Crispy maki       (Sustainably Certified) 80
Salmon, tuna, crab, avocado, asparagus, spicy mayo

Torched salmon sushi      (Sustainably Certified) 75
Salmon, tempura prawns, avocado, spicy mayo, teriyaki sauce

Chefs signature sushi platter        155
Assorted selection of sashimi, maki, nigiri (Sustainably Certified)

Beef tartare      85
Hand-chopped raw beef, cured egg, mustard, cornichons, anchovies, toasted sour dough

For those with special dietary requirements or allergies, who may wish to know about food ingredients used, please ask the server. Consuming undercooked beef burgers may pose a risk of foodborne illness.
All prices are in Dirhams and includes 7% municipality fees, 10% service charge and 5% VAT

TROPHY ROOM

HOT NIBBLES

Mushroom and truffle arancini   65
Mushroom risotto balls, parmesan cheese, fresh truffle

Deep Fried Baby Calamari      (Locally Sourced) 65
Crispy deep fried calamari, sriracha mayo

Korean chicken wings   65
Crisp fried chicken wings, homemade korean bbq sauce

Beef burger     80
Angus beef , burger relish, beef bacon jam, local tomato, lollo bianco, montgomery cheddar cheese

Chicken burger     80
Sriracha mayo, local tomato, lollo bianco, avocado, blue cheese

Vegan burger    75
Homemade vegetable patty, local tomatoes, lollo bianco, vegan cheddar

FLAT BREADS

Made in UAE burrata    (Locally Sourced) 85
Semi dried cherry tomatoes, rocket leaves, basil pesto

Truffle and mushroom    85
Sautéed mushrooms, provolone cheese, fresh truffle

Harissa chicken  (Locally Sourced) 85
Confit chicken breast, harissa rose, local tomatoes, mozzarella, greek yogurt, coriander

Alsace tart flambe   90
Smoked beef pancetta, crème fraiche, gruyere cheese, shallots

MAINS

Risotto     85
Roasted pumpkin, parmesan, parsley oil

Grilled beef rib eye   250
Chunky chips, choice of sauce (black pepper/ mushroom/blue cheese)

Fish & chips      (Sustainably Certified) 110
Battered cod, chunky chips, garden peas salad, tartare sauce

Chicken tikka masala     (Locally Sourced) 95
Simmered in a creamy tomato-based sauce served with butter naan

Braised short rib    165
Truffle mash potatoes, red onion gravy, fresh truffle

Grilled salmon pave  (Sustainably Certified) 125
Sustainably sourced salmon, local baby potatoes, sautéed greens, caramelized lemon

SIDES 40 each

Truffles  
French fries  
Chunky chips  
Broccoli with garlic and chili 
Truffle mac n cheese    
Mixed leaves salad 
Crispy local baby potatoes (v/g) 

DESSERT

Vegan mango passion chocolate cake    50
Vegan 64% dark chocolate, mango passion jelly, mango passion coulis

Sticky toffee pudding     50
Warm date toffee pudding, sticky toffee sauce, tahitian vanilla bean ice cream

Pistachio milk cake     60
Moist pistachio milk cake, pistachio sauce, streusel

