

SNACKS

- Goat's cheese 'churros' truffle honey, goat's cheese salt (v) (g) 40
- Wood fired garlic flatbread, piperade, pistachio & feta dip (v) (g) (n) 40
- 'English Breakfast tea & toast' mushroom, bone marrow, gentleman's relish (g) 35/ person
- Wagyu beef slider, English cheddar, caramelised onions, pickles, jalapenos (g) 40
- Baked potato crackers, smoked sour cream, chive (v) 30

STARTERS

- Salad of snow peas, whipped ricotta, mint & radish (v) 75
- Italian beef tomato, burrata, 25 years aged balsamic, tomato salt (v) 95
- Foie gras parfait, cherry & chamomile jelly, almonds, brioche (g) (n) 85
- Wagyu steak tartare, smoked egg yolk, hazelnuts, parsley, radish (n) (g) 90
- Norwegian salmon, nashi pear, radish, black olive, elderflower 80
- King crab tart, pink grapefruit, avocado puree, lemon gel (g) 110

SOURDOUGH PIZZA

- Heirloom cherry tomato, buffalo mozzarella, capers, basil, salted ricotta (v) (g) 85
- Roast mushroom, buffalo mozzarella, cep & truffle purée, taleggio (v) (g) 95
- Pulled lamb, goats cheese, smoked aubergine, anchovy, red onion (g) 90

“ FEED ME ”

Just say “feed me” & we'll serve up a selection of the Chefs' favorite dishes.

One menu to be selected by the whole table

MUNCHIES

4 courses
440 per person
735 with wine pairing

HUNGRY

6 courses
535 per person
930 with wine pairing

FAMISHED

8 courses
635 per person
1125 with wine pairing

MAIN COURSES

- Lamb rump, pea & mint puree, glazed carrot, 'hot-pot' (g) 175
- Milk-fed veal, broccoli, cauliflower, almonds, charcuterie sauce (n) 175
- Corn-fed chicken, asparagus, kohlrabi, tarragon, mushroom sauce (g) 155
- 250g USDA Black Angus fillet steak, triple-cooked chips, peppercorn sauce, aioli 235
- Atlantic cod, seaweed dumplings, brown shrimps, cucumber, lemon (g) 160
- Poached salmon, summer vegetable 'minestrone' keta caviar, shellfish broth 155
- Fish & chips, mushy peas, tartare sauce, caramelised lemon (g) 130
- Cauliflower 'steak' date jam, smoked almonds, lentils, pomegranate (v) (n) 95

PASTA & RICE

- Risotto of summer vegetables, confit egg yolk, salted ricotta (v) 105
- Ravioli of BBQ beef short-rib, miso onions, sourdough consommé (g) 115
- Linguini of king crab, tomatoes, butter-poached shrimps, white bisque (g) 135

SIDES

- Triple cooked chips (v) 45
- New potatoes, wild garlic butter (v) 35
- Parmesan & truffle French fries (v) 40
- Broccoli, sunflower seeds (v) 35
- Snow peas, toasted almonds (v) (n) 35
- House salad 35 (v)

HAPPY HOUR

SOCIAL ROOM ONLY
50% OFF SELECTED DRINKS
SATURDAY TO THURSDAY
18:00 - 20:00

SOCIAL CLUB

AED 390 - 3 COURSE SET MENU
INCLUSIVE OF UNLIMITED HOUSE
BEVERAGE FOR 3 HOURS
MONDAYS 18:00 - 22:45

LADIES NIGHT

3 COMPLIMENTARY DRINKS
50% OFF SELECTED BAR FOOD
(IN THE SOCIAL ROOM)
2 COURSES 200 - 3 COURSES 250
(IN THE RESTAURANT)
TUESDAY & WEDNESDAY
18:00 - 23:00

FRIDAY BRUNCH

AED 290 SOFT
AED 435 HOUSE
AED 485 BUBBLY
AED 595 CHAMPAGNE
FRIDAY 13:00 - 16:00

SOCIAL ROAST

WAGYU BEEF, LAMB OR CHICKEN (n)
SERVED WITH ALL THE TRIMMINGS (g)
1 MEAT AED 125
2 MEATS AED 150
3 MEATS AED 175
CAULIFLOWER AED 105
SATURDAY 13:00 - 22:45
SUNDAY 18:00 - 22:45