



## BUTCHER'S BLOCK

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### SHARING STARTER (Choose 1)

#### HERBED RICOTTA (D, E)

Rhubarb, Tomato Vinaigrette, Glazed Butternut Pumpkin Seeds

#### KALE & QUINOA (N, G)

Roasted Chickpeas, Parmesan Tahini Dressing Avocado Hummus

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### MAIN COURSE

#### STOCKYARD COWBOY STEAK (G) AED 615

250 Day Grain Fed, Mbs 2+ 30 Day Dry-aged, 500g

#### CANADIAN ANGUST-BONE (G) AED 725

21 Day Dry-aged, 500g

#### SANCHOKU WAGYU TOMAHAWK (G) AED 1010

Grade 4+, 250 day grain fed, 1kg

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#### SIDE DISH (Choose 2)

Green Beans, Steamed Broccoli, Creamed Spinach, Triple Cooked Chips, Sweet Potato Fries, Ratte Mashed Potato, Green Salad

#### SAUCE (Choose 2)

Béarnaise, Cep, Red wine, Green peppercorn, Blue cheese

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One bottle 750 ml of Sommelier select wine

19CRIMESREDBLEND  
California, U.S.A.

or

WATERFORD ESTATE  
'PEBBLEHILLREDBLEND'  
Stellenbosch, South Africa

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All prices are in UAE Dirhams and are inclusive of all applicable service charges and local fees.  
Please speak to a member of a team if you have allergies or specific dietary requirements.