



## OAK ROOM INTRO MENU

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### STARTERS

HERBED RICOTTA (D, G)

Rhubarb, Tomato Vinaigrette, Glazed Butternut, Pumpkin

KALE & QUINOA (G)

Roasted Chickpeas, Parmesan Tahini Dressing, Avocado Hummus

SQUASH PUMPKIN (N)

Pumpkin Seeds, Confit Pumpkin, Cashew Cream

CAESAR SALAD (D, E)

Gem Lettuce, Crouton, Parmesan, Anchovy Dressing

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### MAIN COURSE

BLACK ONYX STRIPLOIN (G)

Grade 6-7 200g

SPATCHCOCK CHARRED CHICKEN (S, N)

Ras Al Hanout, Orange and Rosemary Glazed Charred Broccolini

SLOW BAKED SALMON (D)

Maple and Celeriac Puree, Pink Peppercorn Vinaigrette

BBQ CELERIAC (N)

Maple Glaze, Red Pepper, Coconut, Almonds

ENGLISH ABERDEEN ANGUS RIB EYE (G) + AED 95

30 Day Dry Aged, Grass Fed, 350g

Served with a green salad and your choice of  
French Fries, Green Beans or Mashed Potato

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ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF SERVICE CHARGE, LOCAL FEES.  
PLEASE SPEAK TO A MEMBER OF A TEAM IF YOU HAVE ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS.  
(D) DAIRY (E) EGG (G) GLUTEN FREE (N) NUTS (SF) SHELLFISH



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## DESSERTS

BERRIES ETON MESS (D, E)

Chantilly, Meringue, Red Berries

CHOCOLATE & CARAMEL CRÈME BRÛLÉE (D)

Read Current & Chocolate Crunchy

ARTISINAL CHEESE SELECTION (D)

Biscuit, Crackers, Pickled Apricots, Fruit Chutney

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## COCKTAILS

COSMOPOLITAN

HOUSE NEGRONI

TOMS BLOODY MARY

WHISKEY SOUR

ESPRESSO MARTINI

## SOMMELIER SELECT WINES

SPARKLING, WHITE, ROSÉ & RED

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2 - COURSE MENU | AED 245

3 - COURSE MENU | AED 285

2- PREMIUM HOUSE BEVERAGES | AED 95  
COCKTAILS & WINES

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