

OYSTERS		MEET OUR MEAT SOMMELIER		SIDES	
BARBECUE OYSTERS 6 pcs. (S, N, E, SS)	180	ASK FOR ALEJANDRO TO INTRODUCE YOU TO OUR SIGNATURE BUTCHER'S CUTS		GREEN BEANS (D, GF)	35
Kimchi Butter, Manchego Crust				Confit Shallots	
DIBBA BAY OYSTERS NO. 2 (SF, LS, SS)		SPECIALTY STEAKS		BROCCOLINI (GF)	35
Red Wine Mignonette				Steam, Grilled or Buttered	
½ Dozen	180	SAROMA WAGYU STRIPLOIN (GF)	990	SPINACH (D, GF)	55
1 Dozen	350	A5 Japanese Hokkaido Prefecture, 300g		Creamed, Steamed or Buttered	
SOUP		WILD RIVER FULL BLOOD WAGYU RIBEYE (GF)	560	ASPARAGUS (D, GF)	55
LOBSTER BISQUE (SF, D)	105	450 Day Grain Fed Grade 9+ 350g		Buttered, Steamed or Grilled	
Lobster Dumplings, Tomato Tartare		BLACK ONYX ANGUS RIB EYE (GF)	340	HERITAGE SALAD (N, GF)	45
BUTTERNUT SQUASH PUMPKIN (VE, GF, N)	75	300 Day Grain Fed Grade 5+ 350g		Heirloom Tomato, Almond, Cucumber, Sumac	
Pumpkin Seeds, Confit Pumpkin, Cashew Cream		WESTHOLME WAGYU STRIPLOIN (GF)	395	WILD MUSHROOM STEW (D, GF)	55
SALADS		400 Day Grain Fed Grade 6,7 250g		Garlic, Sage, Shallots	
ENGLISH CRAB (SF, N)	110	MACKAS BLACK ANGUS STRIPLOIN (GF)	285	TRIPLE COOKED CHIPS (GF)	35
Pickled Apple, Fennel, Lime and Yuzu Dressing		300 Day Grain Fed Grade 5+ 250g		TRUFFLE TRIPLE COOKED CHIPS (GF)	55
Chervil, Peanut Crumb		CARRARA WAGYU TENDERLOIN (GF)	460	SWEET POTATO FRIES (GF)	35
CAESAR SALAD (D, E)	85	Grade 6-7 250g		WAGYU FAT CHIPS (GF)	55
Gem Lettuce, Crouton, Parmesan, Anchovy Dressing		BLACK ONYX TENDERLOIN (GF)	300	POTATO FRIES (GF)	35
WALDORF SALAD (D, E, N)	70	300 Day Grain Fed Grade 5+ 250g		RATTE MASHED POTATO (D, GF)	35
Granny Smith Apple, Walnuts, Pickled Golden Raisins		STANBROKE WAGYU COWBOY STEAK	540	Crispy Shallots	
Cider Vinegar Dressing		250 Day Grain Fed MBS 6-7 + 30 Day Dry-Aged, 500g		TRUFFLE RATTE MASHED POTATO (D, GF)	55
HERBED RICOTTA (D, LS)	85	(Choice of 2 Sides and 2 Sauces)		Crispy Shallots	
Roasted Golden Beetroot, Heritage Tomato		STOCKYARD BLACK ANGUS T-BONE (GF)	550	MAC AND CHEESE (D)	65
Kale Pesto, Pine Nuts		21 Day Dry-aged, 500g		Irish Cheddar and Parmesan Sauce Truffle	
CLASSICS		(Choice of 1 Side and 2 Sauces)		JACKET POTATO (D)	35
BEEF CARPACCIO (E, GF)	165	SANCHOKU WAGYU TOMAHAWK (GF)	870	Smoked Cheddar, Chervil Aioli	
Beef Tenderloin, Pickled Golden Beetroot		Grade 4+, 250 Day Grain Fed, 1kg		SELECTION OF POMMERY MUSTARD 25	
Black Garlic Aioli, Parsnip Crisp, Horseradish		(Choice of 2 Sides and 2 Sauces)		DU LION (D, E, GF)	
BEEF TARTAR (E, D)	140	SIGNATURE BURGERS		FIREMAN'S (D, E)	
Plum Relish, Parmesan, Grilled Sourdough Crisp				GINGERBREAD (D, E, GF)	
Cured Egg Yolk		THE OAK ROOM BURGER (D, E)	145	HONEY (D, E, GF)	
LOBSTER THERMIDOR (D, SF, SS)	200	Bone Marrow Infused Burger Patty, Charred Pepper Relish		DESSERTS	
Atlantic Lobster Tail, Wild Mushrooms, Brioche		Truffle Mayonnaise, Smoked Cheddar, House Pickles		MOLTEN CHOCOLATE SOUFFLÉ (N, D)	60
HAND DIVED SCALLOPS (D, SF, N, SS)	165	BEEF AND REEF BURGER (G, SF, E)	235	Dark Chocolate Sauce & Raspberry Sorbet	
Tikka Masala Cauliflower, Mango		Beef Patty, Soft-Shell Crab, Mix Coleslaw, Ginger Chutney		PINEAPPLE CARPACCIO (GF)	60
Crispy Wild Rice		Lobster Mayonnaise, Potato Bun		Coconut Sorbet, Lime Zest, Passion Fruit, Basil	
ROASTED BONE MARROW	110	All burgers served with a choice of French Fries,		BERRIES ETON MESS (D, E, GF)	40
Grilled Sour Dough, Marmite Onions, Truffle		Sweet Potato Fries, Triple Cooked Chips or Green Salad		Chantilly, Meringue, Red Berries	
SIGNATURES		SAUCES	20	MADAGASCAR VANILLA CRÈME BRÛLÉE (D, GF)	40
SLOW COOKED SHORT RIBS (S, D, N)	195	BERNAISE (D, E, GF)		Red Currant and Burnt Brown Sugar	
Black Pepper Glaze, Sweet Corn Puree, Glazed Carrots		GREEN PEPPERCORN (D, GF)		BANOFFEE PIE (GF, N, E)	60
LAMB RACK (D)	190	CEP SAUCE (D, GF)		Caramel Sauce and Coffee Ice Cream	
Curried Yogurt, Sage Glaze, Braised Shallots		RED WINE (GF)		ARTISAN CHEESE SELECTION (D)	75
PATAGONIAN TOOTHFISH (D, SF, SS)	220			Biscuits, Crackers, Pickled Apricots, Fruit Chutney	
Confit Garlic Butter, Mussels, Chestnut Mushrooms				FORTIFIED & DESSERT WINE	
FISH AND CHIPS (D, E, SF, SS)	130			M. CHAPOUTIER 'BILA HAUT', BANYULS ROUSSILLON	60
Battered Cod, Tartar Sauce, Crushed Peas				NEDERBURG, THE WINE MASTER, NOBLE LATE HARVEST	75
SPATCHCOCK CHARRED CHICKEN (N)	125			MICHELE CHIARLO, MOSCATO D'ASTI PIEMONTE	75
Ras Al Hanout, Orange and Rosemary Glaze				CHATEAUX ARMAJAN DE ORMES, SAUTERNES	75
Charred Broccolini					
VEGAN					
LION'S MANE STEAK	115				
Wild Mushroom Glaze, Smoked Sweet Potato Puree					

SIGNATURE COCKTAILS		0.0 DRINKS		FORTIFIED & DESSERT WINE	
EDITION CUP #3	65	QUEEN	50	M. CHAPOUTIER 'BILA HAUT', BANYULS ROUSSILLON	60
Strawberry Gin, Campari, Saline Lemon Juice, Rose Lemonade		Lyre's Dry London, Home-Made Raspberry		NEDERBURG, THE WINE MASTER, NOBLE LATE HARVEST	75
ROCK & ROLL NEGRONI	75	Rosemary & Lime Cordial		MICHELE CHIARLO, MOSCATO D'ASTI PIEMONTE	75
Plymouth London Dry Gin, Martini Rubino, Dubonnet, Campari		THE JAM	50	CHATEAUX ARMAJAN DE ORMES, SAUTERNES	75
CARIBBEAN RECYCLE	75	Lyre's Dry American Malt, Ginger Syrup			
Spiced Rum, Pineapple Spiced Cordial, Drambuie		Citrus Cordial			
BRANDY YOU'RE A FINE GIRL	95	TROPICAL BLISS	50		
Martell V.S Cognac, Grand Marnier, White Vermouth		Lyres Amaretto, Fresh Pineapple Juice			
I DRINK ALONE	95	Cranberry Juice, Citrus			
Johnnie Walker Black Label, Cinnamon and Ginger Soda					

All prices are in UAE Dirham and are applicable to service charges and taxes.
Allergy Guide: (D) Dairy; (GF) Gluten Free; (E) Egg; (N) Nuts; (SF) Shellfish; (S) Soybeans (SS) Sustainably Sourced; (LS) Locally Sourced; (VE) Vegan
Please speak to a member of the team if you have allergies or specific dietary requirements.