

OYSTERS		
BARBECUE OYSTERS (SF, SS, LS) Kimchi butter, Manchego crust ½ Dozen	180	
DIBBA BAY OYSTERS NO. 2 (LS, SF,SS) Red wine mignonette ½ Dozen 1 Dozen	180 360	
SOUP		
LOBSTER BISQUE (D,SF, SS) Lobster dumplings, tomato tartare	105	
BEEF CONSOME Oxtail tortellini, ox tongue, charred leeks	105	
BUTTERNUT SQUASH PUMPKIN (GF, VE, N) Pumpkin seeds, confit pumpkin, cashew cream	75	
SALADS		
KING CRAB SALAD (GF, E, SF) Pumpkin seed and yuzu puree, zucchini, crispy corn	125	
CAESAR SALAD (E, D) Gem lettuce, croutons, parmesan, anchovy dressing	85	
WALDORF SALAD (D, E, N) Granny Smith apple, walnuts, pickled golden raisins cider vinegar dressing	75	
HERBED RICOTTA (D, LS, N) Roasted golden beetroot, heritage tomato kale pesto, pine nuts	85	
CLASSICS		
BEEF CARPACCIO (GF, E) Wild mushroom dressing, pickled mushrooms, black garlic aioli, cured egg yolk puree, watercress	165	
BEEF TARTAR (GF, E) Sunchokes crisp, piquillo aioli, shishito pepper, chives mayo	140	
LOBSTER THERMIDOR (D, SF, SS) Atlantic lobster tail, wild mushrooms, brioche	200	
HAND DIVED SCALLOPS (D, N, SF, SS) Tikka masala cauliflower, mango crispy wild rice	165	
ROASTED BONE MARROW Grilled sour dough, onion relish, truffle	110	
SIGNATURES		
SLOW COOKED SHORT RIBS (D, N, S) Black pepper glaze, sweet corn puree, glazed carrots	195	
RHUG ESTATE LAMB RUMP (D) Pickled artichoke, smoked potato, mint yogurt, black garlic puree	195	
JOSPER-GRILLED RED MULLET (LS, SF, GF, D, SS) Charcoal-roasted red mullet, grilled endive, fennel slaw, clams, caviar beurre blanc	190	
FISH AND CHIPS (D, E, SS) Battered cod, tartar sauce, crushed peas	130	
SPATCHCOCK CHARRED CHICKEN (N) Ras el hanout, orange and rosemary glaze charred broccolini	125	
VEGAN		
LION'S MANE STEAK (VE) Wild mushroom glaze, smoked sweet potato puree	115	

MEET OUR MEAT SOMMELIER

ASK FOR ALEJANDRO TO INTRODUCE YOU TO OUR SIGNATURE BUTCHER'S CUTS

SPECIALTY STEAKS

SAROMA WAGYU STRIPLOIN (GF) 990
A5 Japanese Hokkaido Prefecture, 300g

WILD RIVER FULL BLOOD WAGYU RIBEYE (GF) 560
450-day grain-fed, Grade 9+, 350g

BLACK ONYX ANGUS RIB EYE (GF) 340
300-day grain-fed, Grade 5+, 350g

WESTHOLME WAGYU STRIPLOIN (GF) 395
400-day grain-fed, Grade 6-7, 250g

MACKAS BLACK ANGUS STRIPLOIN (GF) 285
300-day grain-fed, Grade 5+, 250g

CARRARA WAGYU TENDERLOIN (GF) 460
Grade 6-7, 250g

BLACK ONYX TENDERLOIN (GF) 300
300-day grain-fed, Grade 5+, 250g

STANBROKE WAGYU COWBOY STEAK (GF) 540
250-day grain-fed, Grade 6-7+, 30-day dry-aged,
500g
(Choice of 2 sides and 2 sauces)

STOCKYARD BLACK ANGUS T-BONE (GF) 550
21-day dry-aged, 500g
(Choice of 1 side and 2 sauces)

SANCHOKU WAGYU TOMAHAWK (GF) 870
250-day grain-fed, Grade 4+, 1kg
(Choice of 2 sides and 2 sauces)

SIGNATURE BURGERS

THE OAK ROOM BURGER (D, E) 145
Bone marrow-infused burger patty, charred pepper relish
truffle mayonnaise, smoked cheddar, house pickles

BEEF AND REEF BURGER (E, D, SF) 235
Beef patty, soft-shell crab, mix coleslaw, ginger chutney
lobster mayonnaise, potato bun

All burgers are served with a choice of French fries,
Sweet potato fries, Triple-cooked chips, or Green salad

SAUCES 20

BEARNAISE (D, E, GF) BARBECUE
GREEN PEPPERCORN (D, GF) BLUE CHEESE (D, E, GF)
CEP SAUCE (D, GF) BORDELAISE (GF)
RED WINE (GF) CHIMICHURRI (GF)

SELECTION OF POMMERY MUSTARD 25

DU LION (D, E, GF)
FIREMAN'S (D, E)
GINGERBREAD (D, E, GF)
HONEY (D, E, GF)

0.0 DRINKS

QUEEN 50
Lyre's Dry London, homemade raspberry
rosemary & lime cordial

THE JAM 50
Lyre's Dry American Malt, ginger syrup
citrus cordial

TROPICAL BLISS 50
Lyre's Amaretto, fresh pineapple juice
cranberry juice, citrus

STEAK AND WINE

This enhanced experience combines Meat Sommelier-selected prime cuts by Alejandro de la Fuente, complemented with indulgent sides, signature sauces, and a bottle of red wine hand-picked by our award-winning Wine Sommelier, Mile Spasov.

AED 990 for two guests

PLEASE ASK OUR STAFF FOR THE SIDES AND SAUCES SELECTION

SIDES

GREEN BEANS (D, GF) 35
Confit shallots

BROCCOLINI (GF) 50
Steam, grilled, or buttered

SPINACH (D, GF) 55
Creamed, steamed or buttered

ASPARAGUS (D, GF) 55
Buttered, steamed or grilled

HERITAGE SALAD (N, GF) 45
Heirloom tomato, almond, cucumber, sumac, olives

WILD MUSHROOM STEW (D, GF) 55
Garlic, sage, shallots

TRIPLE COOKED CHIPS (GF) 35

TRUFFLE TRIPLE COOKED CHIPS (GF) 55

SWEET POTATO FRIES (GF) 35

WAGYU FAT CHIPS (GF) 55

POTATO FRIES (GF) 35

RATTE MASHED POTATO (D, GF) 35
Crispy shallots

TRUFFLE RATTE MASHED POTATO (D, GF) 55
Crispy shallots

MAC AND CHEESE (D) 65
Irish cheddar, Parmesan truffle sauce

JACKET POTATO (D) 35
Smoked cheddar, chervil aioli

DESSERTS

BERRIES ETON MESS (D, E, GF) 40
Chantilly, meringue, red berries

MADAGASCAR VANILLA CRÈME BRÛLÉE (D, GF) 40
Red currant, burnt brown sugar

MOLTEN CHOCOLATE SOUFFLÉ (D, N,) 60
Dark chocolate sauce & raspberry sorbet

PINEAPPLE CARPACCIO (GF) 60
Coconut sorbet, lime zest, passion fruit, basil

BANOFFEE PIE (E, GF, N) 60
Caramel sauce, coffee ice cream

ARTISAN CHEESE SELECTION (D) 75
Biscuits, crackers, pickled apricots, fruit chutney

SIGNATURE COCKTAILS

EDITION CUP #3 75
Strawberry Gin, Campari, lemon juice, rose lemonade

ROCK & ROLL NEGRONI 75
Plymouth Dry Gin, Martini Rubino, Dubonnet, Campari

CARIBBEAN RECYCLE 75
Spiced rum, Drambuie, pineapple spiced cordial

I DRINK ALONE 85
Johnnie Walker Black Label, cinnamon, ginger soda

BRANDY YOU'RE A FINE GIRL 95
Martell VS Cognac, Grand Marnier, White vermouth

TWIST ON CLASSICS AVAILABLE DAILY, 6 PM-8 PM

PICK YOUR CARD AND EMBRACE THE GOLDEN HOUR WITH SOMMELIER-SELECTED WINES AND METICULOUSLY CRAFTED CLASSIC COCKTAILS SUCH AS ESPRESSO MARTINI, GIMLET, BRAMBLE, WHISKEY SOUR, AND MANY MORE.

AED 35 ON SELECT CLASSIC COCKTAILS AND WINES