

SOUP

LOBSTER BISQUE (D,SF, SS)	120
Lobster dumplings, tomato tartare	
BEEF CONSOMMÉ	105
Oxtail tortellini, ox tongue, charred leeks	
BUTTERNUT SQUASH PUMPKIN (GF, VE, N)	75
Pumpkin seeds, confit pumpkin, cashew cream	

SALADS

CAESAR SALAD (E, D)	85
Gem lettuce, croutons, Parmesan, anchovy dressing	
WALDORF SALAD (D, E, N)	75
Granny Smith apples, walnuts, pickled golden raisins, cider vinegar dressing	
HERBED RICOTTA (D, GF)	85
Blackberry purée, pickled blackberries, fermented plum	

CLASSICS

BEEF CARPACCIO (GF, E)	165
Wild mushroom dressing, pickled mushrooms, black garlic aioli, cured egg yolk purée, watercress	
BEEF TARTARE (GF, E)	170
Sunchoke crisp, piquillo aioli, shishito peppers, chive mayonnaise	
ROASTED BONE MARROW (D)	110
Onion and bacon jam, Wagyu fat crumb, grilled sourdough	

SIGNATURES

SLOW-COOKED SHORT RIBS (D, N, S)	195
Black pepper glaze, sweet corn purée, glazed carrots	
JOSPER-GRILLED RED MULLET (LS, SF, GF, D, SS)	190
Charcoal-roasted red mullet, grilled endive, fennel slaw, clams, caviar beurre blanc	
FISH & CHIPS (D, E, SS)	145
Battered cod, tartar sauce, crushed peas	
SPATCHCOCK CHARRED CHICKEN (N)	125
Ras el hanout, orange and rosemary glaze, charred broccolini	

VEGAN

LION’S MANE STEAK (VE)	115
Braised wild mushrooms, mushroom glaze, sweet potato puree	

SUNDAY ROAST

Join us for our signature roast, served exclusively on the last Sunday of every month

For details of the selection and our special offers, please ask your server.

MEET OUR MEAT SOMMELIER

ASK FOR ALEJANDRO TO INTRODUCE YOU TO OUR SIGNATURE BUTCHER’S CUTS.

SPECIALTY STEAKS

HIDA WAGYU RIBEYE (GF)	950
A5 Japanese Gifu Prefecture, 250g	
WESTHOLME WAGYU RIBEYE (GF)	400
350-day grain-fed, Grade 6-7+, 350g	
MAYURA FULL BLOOD WAGYU STRIPLOIN (GF)	500
Chocolate-fed, Grade 8-9, 250g	
MACKA’S BLACK ANGUS STRIPLOIN (GF)	285
300-day grain-fed, Grade 5+, 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)	
SANCHOKU WAGYU TOMAHAWK (GF)	970
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	
LENTIL BURGER (D)	115
Lentil patty, eggplant relish, muhammara, mozzarella cheese	
All burgers are served with a choice of: French fries · Sweet potato fries · Triple-cooked chips · Green salad	

SAUCES

BÉARNAISE (D, E, GF)	BARBECUE (GF)
GREEN PEPPERCORN (D, GF)	CEP SAUCE (D,GF)
BORDELAISE (GF)	CHIMICHURRI (GF)
RED WINE (GF)	

SELECTION OF POMMERY MUSTARD

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

TOMAHAWK & WINE

Tuck into our perfectly grilled Wagyu Tomahawk Steak served alongside a signature starter and side dishes, and revel in a carefully selected premium bottle of wine to further enrich your dining experience.

AED 995 for two guests

For the selection of sides and sauces, please ask your server.

SIDES

GREEN BEANS (D, GF)	35
Confit shallots	
BROCCOLINI (GF)	50
Steam, grilled, or buttered	
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 & CHEESE (D)	65
Irish cheddar, Parmesan, truffle sauce	

DESSERTS

BERRIES ETON MESS (D,E,GF)	40
Chantilly cream, meringue, red berries	
MADAGASCAR VANILLA CRÈME BRÛLÉE (D, GF)	40
Red currants, caramelized brown sugar	
STICKY BANANA DATES PUDDING (D, E, N) 75	
Pecan crust, banana ice cream, orange sauce	
CHOCOLATE & RASPBERRY DELIGHT (D, E, N)	60
70% Chocolate crèmeux, raspberry sorbet, cocoa nibs	

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 Marier, white vermouht	

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	

*Menu items may change without notice.

ALL COCKTAILS ARE HAND-CRAFTED USING FRESHLY SQUEEZED LEMON AND LIME JUICES
ALL PRICES ARE IN UAE DIRHAMS AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES AND TAXES
PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU HAVE ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS

(D) CONTAINS DAIRY (E) EGGS (GF) GLUTEN FREE (N) CONTAINS NUTS (S) SOYA (SF) CONTAINS SHELLFISH (SE) CONTAINS SEEDS (VE) VEGAN (LS) LOCALY SOURCED (SS) SUSTAINABLY SOURCED