

STARTERS

RAW

- OYSTER TRIO (D, LS, SF, SS) 115

Tximista, Tomato Gazpacho, Champagne Jelly
- HAMACHI CRUDO (D, E, GF, SS) 125

Horseradish Cream, Lemon Emulsion, Brined Grapes
- VENISON TARTARE (D) 135

Black Garlic Purée, Pickled Berries, Cocoa Nibs, Cherry Dressing
- BEEF CARPACCIO (E, GF) 165

Mushroom Dressing, Pickled Mushroom, Cured Egg Yolk Purée

COLD

- CEASAR SALAD (D, E) 75

Gem Lettuce, Anchovy, Parmesan, Caesar Dressing
- HERBED RICOTTA (D, LS) 85

Confit Tomato, Tomato Raisins, Heirloom Tomato, Tomato Honey
- CHARRED LEEKS (N, LS, VE) 85

Almond Milk Yogurt, Smoked Almond, Elderflower Dressing
- FENNEL AND PEAR SALAD (GF, VE) 75

Cucumber, Sumac, Red Vinegar Dressing

HOT

- BEEF CONSOMMÉ (E) 95

Oxtail Tortellini, Beef Tongue, Nasturtium
- HOUSE-MADE CHORIZO (GF) 110

Beef Broth, Cannellini Beans and Onion Relish
- BEEF SKEWER (GF) 130

Beef Glaze, Coffee Shoyu, Jalapeño and Red Pepper Hot Sauce
- ROASTED BONE MARROW (D, SE) 110

Onion and Bacon Jam, Wagyu Fat Crumb, Grilled Sourdough
- GRILLED RED PRAWN (GF, N, SE, SF, SS) 110

Salsa Macha, Prawn Garum, Black Garlic Purée
- POACHED TROUT (D, GF, SS) 120

Koji Beurre Blanc, Sunchoke Purée, Salt-Baked Sunchoke, Smoked Salmon Roe
- GRILLED LOBSTER (D, GF, SE, SF) 290

Red Curry and Coconut Bisque, Fig Relish

SIGNATURES

- SHORT RIBS (D, E, GF) 195

48-Hour Cooked Short Rib, Mushroom Duxelles, Polenta, Truffle
- THE OAK ROOM BURGER (D, E) 145

Charred Pepper Relish, Truffle Aioli, Smoked Cheddar, House Pickles
- CHICKEN (GF, N, SE) 135

Roasted Spatchcock Chicken, Dates Mole, Dukkah
- MONKFISH (D, GF, SS) 195

Pan-Seared Monkfish, Fennel and Potato Ragout, Artichoke, Whey
- GRILLED BEETROOT (GF, LS, VE) 125

Charred Cabbage, Caramelized Onion, Vegan Jus

SPECIALITY STEAKS

SMALL CUTS

- SATSUMA WAGYU STRIPLOIN (GF) 745

Kagoshima, Japan, Grade A5, 200g
- SANGJU HANWOO TENDERLOIN (GF) 460

South Korea, Grade 1+, 200g
- MAYURA WAGYU STRIPLOIN (GF) 420

Millicent, Australia, Grade MB8–9, 250g
- WESTHOLME WAGYU RIBEYE (GF) 375

Queensland, Australia, Grade MB6–7, 250g
- CREEKSTONE TENDERLOIN (GF) 325

Kansas, USA, USDA Prime Black Angus, 250g
- CARRARA WAGYU RIBEYE (GF) 295

Kilcoy, Australia, Grade 4–5, 250g

BIG CUTS

CHOICE OF TWO SIDES AND TWO SAUCES

- KIWAMI BONE-IN STRIPLOIN (GF) 645

Queensland, Australia, 30-Day Dry-Aged, Grade MB9+, 500g
- W. BLACK FLAP STEAK (GF) 550

Riverina, Australia, Grade MB4–5, 500g
- SANCHOKU WAGYU TOMAHAWK (GF) 990

Queensland, Australia, Grade 4+, 1.2kg

SIDES & SAUCES

- SIDES

GREEN BEANS (D, GF) 40

Confit Shallots

ROASTED BROCCOLINI 40 (GF, N, SE, VE)

Red Pepper Tahini, Almonds

GRILLED COURGETTE (D, GF) 40

Harissa, Tzatziki

ROASTED CARROT (N, SE, GF) 40

Wagyu Fat, Cashew Cream, Vadouvan

RATTE MASHED POTATO (D, GF) 35

Crispy Shallots
Add Truffle 20

MAC AND CHEESE (D) 65

Irish Cheddar, Parmesan, Truffle Sauce

POTATO GRATIN (D) 40

Caramelized Onion, Cheese Crumb

TRIPLE-COOKED CHIPS (GF) 35

Add Truffle 20
Add Wagyu Fat 20
- SAUCES 20

BÉARNAISE (D, E, GF)

GREEN PEPPERCORN (D, GF)

CEP SAUCE (D,GF)

RED WINE (GF)

CHIMICHURRI (GF)

SELECTION OF POMMERY MUSTARD 20

DU LION (GF)

FIREMAN'S (GF)

GINGERBREAD (D, E)

HONEY MUSTARD (GF)
- ## DESSERTS
- CITRUS AND LYCHEE BLOOM (D, E) 55

Yuzu Sponge, Lemon Custard, Confit Kumquat, Lychee Sorbet

PINEAPPLE CARPACCIO (GF, VE) 55

Coconut Sorbet, Lime Zest, Passion Fruit

KWIX (D, E) 65

Milk Chocolate Mousse, Salted Caramel, Chocolate Shortbread, Waffle, Caramel Ice Cream

STRAWBERRY PARFAIT (E, GF, N) 55

Elderflower Gel, Almonds, Strawberry Jus

??? (E, D) 60

Order and you'll find out
- Ask for our meat sommelier to introduce you to our signature butchers cuts.
- 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