



Starters

Beef tartare (g) (e)	115
Freshly chopped Black Angus beef tenderloin with all the trimmings	
Pan seared foie gras (d) (g) (e)	135
Buttery toasted brioche with citrus and ginger demi-glace	
King crab cakes (e) (g) (s)	115
Creamy Sriracha dressing served with a fresh Thai inspired pomelo salad	
Pan seared scallops (d) (s)	135
Green pea puree topped with lightly sautéed veal chorizo	
Balik salmon fillet (e)	135
Pickled beetroot complimented by shaved fennel and hints of wasabi	
Heirloom tomato salad (g) (vegan)	65
Herb marinated heirloom tomatoes with aged balsamic vinegar and black olive focaccia	
Dibba bay oysters (d)	165
Fresh local oysters from the pristine waters of Northern Fujairah	
Boston lettuce “wedge” salad (d) (n) (v)	60
Hazelnut vinaigrette and crumbled gorgonzola cheese	

Soup

Lobster bisque (d) (s)	85
Creamy soup with lobster medallions and noisette butter	
Onion soup (g) (d)	55
Slow cooked brown onion soup with flaky puff pastry	
Sweet potato and ginger soup (v)	55
Ginger scented sweet potato soup garnished fresh shaved coconut	

Main course

Organic chicken (d)	185
Roasted chicken supreme, velvety parsnip puree, puy lentils and pan fried Chanterelle mushrooms	
Braised beef short ribs (d)	235
Parmesan whipped polenta and roasted organic root vegetables	
Truffle potato puree (d) (e) (v)	165
Rich potato puree with fresh truffle, chives and a soft poached egg	
Confit duck leg (d)	175
Honey and mustard glazed sweet potato, green asparagus and blood orange sauce	
Pan fried Chilean seabass (d)	225
Buttered cauliflower couscous, fava beans and creamy lemon butter sauce	
Butternut risotto (d) (v)	115
Creamy Carnaroli rice, pumpkin puree and toasted pumpkin seeds	
Chargrilled aubergine (d) (g) (v)	110
Smoked bell pepper quinoa, tahini dressing, zaatar spice, olive powder	

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**All prices are quoted in UAE dirham and are inclusive of all applicable service charges, Local fees and taxes*



Suhail signature 30 day dry aged tomahawk

950

Black truffle marinated, dry aged Australian Wagyu beef prime rib, marble score 7-8, dry aged for 30 days, roasted to perfection in the charcoal oven and topped with freshly shaved truffle

Josper oven charcoal grilled

Rhug Estate – Organic Welsh lamb

435

Trimmed rack of lamb - 350g

Mayura station platinum label- chocolate and grain fed full blood Australian Wagyu beef, marble score 9 +

Tenderloin 250g

650

Rib eye 300g

575

Andrews meats Tajima- grain fed Australian Wagyu beef, marble score 7-8

Sirloin 300g

450

Tenderloin 250g

495

Rib eye 300g

465

Greater Omaha- Black Angus USA grain fed beef

Tenderloin 300g

375

Rib eye 300g

350

Sides

Truffle mashed potato / French fries/ sweet potato fries / steamed vegetables / asparagus / creamy spinach/ sautéed mushrooms/ green salad / sautéed green beans / Yorkshire pudding

Sauces

Red wine jus **(A)** / béarnaise sauce / green peppercorn sauce/ Roquefort sauce

Wild mushroom sauce / chili sauce / chimichurri

All our steaks are served with two sides and a sauce.

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DESSERTS

Yogurt and berries (d)	65
Fresh yogurt ice cream with fresh forest berries	
Chocolate fondant (d) (g) (e)	65
Warm baked chocolate cake with homemade vanilla bean ice cream	
Baked cheese cake (d) (e) (g)	60
Lemon scented cheese cake with a crumbly layer of biscuits and blueberry compote	
Pecan pie (d) (g) (e) (n)	60
Rich pecan nut filling with preserved ginger ice cream	
Crème brûlée (d) (e)	60
Classic vanilla bean crème brûlée	
Sorbet (e)	55
Raspberry, lemon mint, strawberry, chocolate and orange	

FRESHLY BREWED TEA

32

Tchaba is a full-leaf, full-bodied tea meticulously handcrafted by tea masters from the most exotic Locales that promises a bountiful bouquet of flavor profiles. Our finest teas are made from hand-picked Young shoots, the two leaves and bud that sprout from the very tip of the evergreen camellia bush, Which produce the most flavorful cup. The whole leaves retain their unique essential oils and are Full-bodied and deliciously aromatic.

Royal Breakfast

powerful blend of black teas, specially designed for breakfast

Earl Grey Flora

bergamot essential oil, cornflower petals, black tea

Emirates Spice

pollen, honey flavor, cardamom, saffron, black tea

Masala Chai

black pepper, star anise, cardamom, cinnamon, ginger, clove, black tea

1001 Nights

orange blossom flavor, petals of orange blossoms, rose petals, black tea, oolong tea

Green Tea Curls

green tea from Sri Lanka

Moroccan Nights

mint, green tea

Chamomile Breeze

chamomile, orange peel, rosehips, orange blossoms, hibiscus

Happy Forest

sour cherries, rosehips, hibiscus, apple bits, grape

Jasmine Pearl

jasmine flavored white tea rolled into pearls

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SPECIALTY COFFEE

70

Irish coffee

Whiskey, brewed coffee, whipped cream

Calypso coffee

Tia Maria, brewed coffee, whipped cream

Normandy coffee

White rum, drambuie, brewed coffee, whipped cream

Caribbean coffee

Dark rum, Jägermeister, brewed coffee, whipped cream

Galaxy coffee

Brandy, Whiskey, brewed coffee, whipped cream

DESSERT WINE 375ML (bottle)

Château d' Armajan des Ormes, Sauternes Bordeaux, France	460
Muscat de Beaumes de Venise, Paul Jaboulet Aine Rhône Valley, France	375
Araldica Piemonte Moscato Passito, piedmont, Italy	455
Donnafugata Kabir Moscato di Pantelleria, Sicily, Italy	520

DIGESTIVE (30ml)

Alexander Grappa Bianca	79
Fernet Branca	61
Jägermeister	65

COGNAC / ARMAGNAC (30ml)

Marquis de Puysegur V.S.O.P. Armagnac	90
Remy Martin V.S.O.P.	141
Remy Martin X O	189
Hennessy Paradise	771

SINGLE MALT (30ml)

Glenfiddich 18 years old	99
Glenlivet 18 years	99
Dalmore 18 years	267

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