

## SUHAIL

### SAND. FIRE. SALT



Suhail is one of the 58 bright stars selected for navigation and was used by the Bedouins back in the days to navigate through the desert.

The name Suhail comes from the star's traditional Arabic name, Al Suhail al Wazn. Suhail means "smooth plain" and Wazn means "weight."



## STARTERS

### Beef tartare (E) (G) 115

Freshly chopped Black Angus beef tenderloin with all the trimmings

### Pan seared foie gras (D) (E) (G) 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) 65

Herb marinated heirloom tomatoes with aged balsamic vinegar and black olive focaccia

### Boston lettuce "wedge" salad (D) (N) (V) 60

Hazelnut vinaigrette and crumbled gorgonzola cheese

## SOUPS

### Lobster bisque (D) (S) 85

Rich and creamy soup and lobster medallions, noisette butter

### Onion soup (G) (D) 55

Slow cooked brown onion soup with flaky puff pastry

### Sweet potato and ginger soup (G) 55

Ginger scented sweet potato soup garnished fresh shaved coconut

Please let us know if you have any food allergies or any special dietary requirements.

**A - Alcohol D - Dairy E - Egg G - Gluten vegan N - Nuts S - Shellfish V - Vegetarian**

All dishes on the menu are prepared in strict compliance with Halal requirements.

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

## MAIN COURSES

### 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

### Pan fried Mediterranean Seabream (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

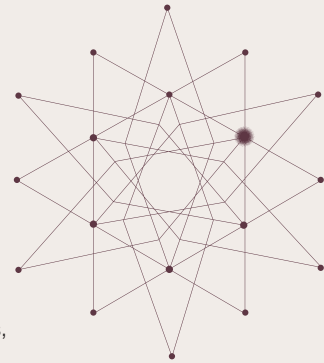
### Chargrilled aubergine (D) (G) (V) 110

Smoked bell pepper quinoa, tahini dressing, zaatar spice, olive powder

## SUHAIL SIGNATURE

### Suhail signature 30 day dry aged tomahawk 950

Australian Wagyu beef Prime Rib, marinated in a black truffle rub, dry aged for 30 days, roasted to perfection in the charcoal oven and topped with freshly shaved truffle slices



## CHAR-GRILLED IN THE JOSPER OVEN

### Greater Omaha

Black Angus USA grain fed beef  
Tenderloin 300g 375  
Rib eye 300g 350

### Rhug estate

Organic Welsh lamb  
Trimmed rack of lamb 350g 435

### 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 8-7  
Tenderloin 300g 495  
Rib eye 300g 465  
Sirloin 300g 450

## TRUFFLES

Additional black truffle shavings 75

## SIDES

Truffle mashed potato  
French fries  
Sweet potato fries  
Steamed vegetables  
Steamed asparagus  
Creamy spinach  
Sautéed mushrooms  
Green salad  
Green beans  
Yorkshire pudding

## SAUCES

Red wine jus (A)  
Béarnaise sauce  
Green peppercorn sauce  
Roquefort sauce  
Wild mushroom sauce  
Chili sauce  
Chimichurri

## DESSERTS

### Yogurt and berries (D) 65

Fresh yogurt ice cream with fresh forest berries

### Chocolate fondant (D) (E) (G) 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) (E) (G) (N) 60

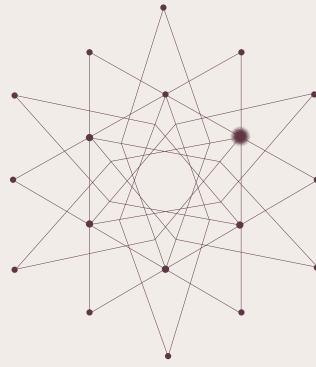
Rich pecan nut filling with preserved ginger ice cream

### Crème brûlée (D) (E) 60

Classic vanilla bean crème brûlée

### Sorbet (E) 55

Raspberry, lemon mint, strawberry, chocolate and orange



# SUHAIL

## SAND. FIRE. SALT



## FRESHLY BREWED TEA

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 32

Powerful blend of black teas, specially designed for breakfast

### Earl Grey Flora 32

Bergamot essential oil, cornflower petals, black tea

### Emirates Spice 32

Pollen, honey flavor, cardamom, saffron, black tea

### Masala Chai 32

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

### 1001 Nights 32

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

### Green Tea Curls 32

Green tea from Sri Lanka

### Moroccan Nights 32

Mint, green tea

### Chamomile Breeze 32

Chamomile, orange peel, rosehips, orange blossoms, hibiscus

### Happy Forest 32

Sour cherries, rosehips, hibiscus, apple bits, grape

### Jasmine Pearl 32

Jasmine flavored white tea rolled into pearls

Please let us know if you have any food allergies or any special dietary requirements.

**A - Alcohol D - Dairy E - Egg G - Gluten vegan N - Nuts S - Shellfish V - Vegetarian**

All dishes on the menu are prepared in strict compliance with Halal requirements.

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

## SPECIALTY COFFEES

### Irish coffee 70

Whiskey, brewed coffee, whipped cream

### Calypso coffee 70

Tia Maria, brewed coffee, whipped cream

### Normandy coffee 70

White rum, drambuie, brewed coffee,  
whipped cream

### Caribbean coffee 70

Dark rum, Jägermeister, brewed coffee,  
whipped cream

### Galaxy coffee 70

Brandy, Whiskey, brewed coffee, whipped cream

## DIGESTIVES

30ml

Alexander Grappa Bianca 79

Fernet Branca 61

Jägermeister 65

## DESSERT WINES

375ml

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

## 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

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