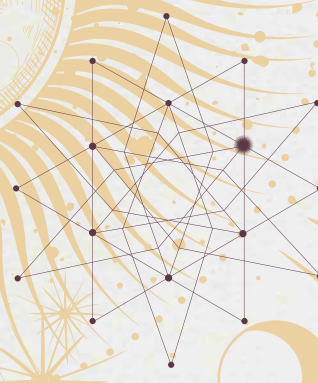




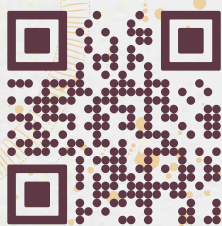
SUHAIL

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."



Scan the QR Code
to view food menu in Arabic

STARTERS

Heirloom tomato salad (G) (V) 68

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

Suhail super salad (D) (V) 58

Black quinoa, broccoli, sweet potatoes, feta cheese, pomegranate glaze and aged balsamic

Couscous salad (VG) 90

Périgord truffle, mushrooms, saffron, mini sweet corn, and green asparagus

Pan fried scallops (S) 141

Pattaya mango salsa, chili and yuzu vinaigrette

King crab cakes (S) 120

Pomelo salad, creamy sriracha dip and mini leaves

Duck trio (D) 126

Smoked duck breast, duck spring roll, foie gras parfait sweet and sour pumpkin and pumpkin seeds sauce

Black angus beef tataré (G) 120

Freshly chopped black angus tenderloin, dijon mustard, capers, gherkins, parmesan chips, fresh rocket salad and brown rye bread

SOUPS

Onion consommé (D) (G) (V) 58

Braised Onion, Herbs, Cheesy Croutons

Qasr Al Sarab truffle soup (D) (V) 73

Porcini mushrooms, winter truffle, whipping cream and herbs

Creamy lobster bisque (D) (S) 90

Rich and creamy soup and lobster medallion and noisette butter

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

(D) Dairy (E) Egg (F) Fish (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian (VG) Vegan

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MAIN COURSES

Josper grilled king oyster mushroom (D) (V) 126

Périgord truffle, saffron, herbs, carnaroli risotto and parmesan cheese

Chargrilled aubergine (VG) 115

Smoked bell pepper, za'atar spices, quinoa, tahini dressing and olive powder

Vegetable garden (VG) 99

Cauliflower, spinach, garlic, masala, cherry tomatoes and mini potatoes

Salmon fillet (N) 178

Coconut-chili sauce, lemon grass, pan fried vegetable, cashew nuts and herb infused oil

Pan fried halibut (D) 262

Lemon-butter sauce, fava beans and couscous cauliflower

Grilled organic chicken breast 194

Gravy, fried chanterelle mushrooms, puy lentils and parsnip

Guinea fowl chicken sous vide cooked 210

Spicy red curry sauce, blah veggie and crispy rice cakes

Braised beef short rib (D) 246

Gravy, roasted organic root vegetables, parmesan and polenta

SUHAIL SIGNATURES

Suhail signature 30 day dry aged tomahawk 997

30 days dry aged, marinated in black truffle rub and covered with freshly shaved truffle slices

Australian wagyu beef & half lobster (D) (S) 819

Surf & turf style - Platinum label chocolate & grain fed full blood Australian wagyu beef, marble score 9+, half lobster, carrot puree with taste of ginger, scallop dumplings

Omani lobsters (S) 504

Charcoal grilled 1kg lobsters

CHAR-GRILLED IN THE JOSPER OVEN

Greater Omaha

Black Angus USA grain fed beef
Tenderloin 300g 393
Rib eye 300g 367

Rhug estate

Organic Welsh lamb
Trimmed rack of lamb 350g 456

Mayura station

Platinum label-chocolate and grain fed full blood
Australian Wagyu beef, marble score +9
Tenderloin 250g 682
Rib eye 300g 603

Andrews meats Tajima

Grain fed Australian Wagyu beef, marble score 8-7
Tenderloin 300g 519
Rib eye 300g 472
Sirloin 300g 488

SIDES 45

Mixed leaves

Green asparagus (D)

Steamed vegetables

Green beans (D)

Creamy spinach (D)

Pan fried mushrooms

Mini jacked potato, sour cream, herbs, gold leaf (D)

Classic steak house frites

Roasted mini potatoes (D)

Truffle mashed potatoes (D)

Crisscut frites

Choose between:

Cajun powder, garlic powder, smoked salt or smoked paprika powder

Shaved truffle 75

SAUCES 35

Red wine jus (A)

Béarnaise sauce (D)

Green peppercorn sauce (D)

Roquefort sauce (D)

Wild mushroom sauce (D)

Chili sauce

Chimichurri

Homemade BBQ sauce

Mustard sauce (D)

Lemon butter sauce (D)

DESSERTS

Classic vanilla crème brûlée (D) (E) (S/F) 65

The creamy custard inside pairs beautifully with the crispy caramel outside.

Flaming pecan nut chocolate brownie (D) (E) (G) (N) 65

Chocolate dome, pecan nut brownie with homemade vanilla ice cream on top serve with hot chocolate sauce.

Raspberry cheesecake with raspberry sorbet (D) (E) (G) 65

Phyllo cheese with a buttery biscuit crust of layered raspberry coulis, raspberry sorbet and mix berry on top.

Salted caramel chocolate fondant (D) (E) (G) (N) 65

Warm baked chocolate cake with an oozing salted caramel center served with homemade vanilla ice cream and almond sand.

20 mins preparation time.

Vegan sorbet (VG) 65

Sorbet is a sweet, frozen treat. Unlike ice cream or gelato but it doesn't contain milk or cream. It is a mushy mix of ice and juice.

Raspberry

Lemon and mint

Strawberry and basil

Ice cream (D) (E) 65

A rich, sweet, creamy frozen food made from variously flavoured cream and milk products churned or stirred to a smooth consistency during the freezing.

Vanilla ice cream

Chocolate ice cream

Butterscotch (N)

SPILL THE TEA

Camomile 29

Pure peppermint leaves 29

Brilliant breakfast 29

Original Earl Grey 29

Moroccan mint green tea 29

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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

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 290

Donnafugata Kabir Moscato di Pantelleria, Sicily, Italy 520

COGNAC / ARMAGNAC

30ml

Marquis de Puysegur VSOP Armagnac 55

Remy Martin VSOP Cognac 95

Remy Martin XO Cognac 250

DIGESTIVES

30ml

Alexander Grappa Bianca 79

Fernet Branca 61

Jägermeister 55

SINGLE MALT

30ml

Glenfiddich 18 Year Old 65

Talisker Storm 65

Singleton of Dufftown 15 Year Old 75

Dalwhinnie 15 Year Old 85

Port Charlotte 85

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