

COLD PLATES

WILD RICE & ROASTED NUTS SALAD (D/N)	75
Wild rice, Roasted mixed Nuts, Pecorino cheese, Pickled golden raisin, Lemon oil Vinaigrette, Avocado	
PANZANELLA SALAD (D/G/V)	58
Heirloom tomatoes, Cucumber, Cabernet Sauvignon vinegar dressing, Gorgonzola cheese, Sourdough croutons, Crispy Artichokes	
BEEF CARPACCIO WITH BLACK TRUFFLE CREMA (D/M)	79
Beef carpaccio, Truffle crema, Parmesan, Dried tomatoes, Pickled Mushroom, Arugula	
RAINBOW CHERRY TOMATO TATIN (D/G/N)	63
Heirloom tomatoes, Yuzu Kosho, Basil Pesto, Camembert cheese, Basil cress. Arugula leaves	
COMPRESS WATERMELON & CHEESE (D/N)	60
Seedless Australian Watermelon, Gazpacho, Feta mousse, Roasted almond flakes, Strawberry	
BURRATA HEIRLOOM TOMATOES (V/D/N/G)	90
125gm Apulia Burrata, Heirloom tomatoes, Basil oil, Balsamic caviar	

APPETIZERS

WAGYU YAKINIKU & FREGOLA SALAD (N)	147
Wagyu Striploin MB7-90 grms, Mediterranean Style Fregola, Pinenuts, Roasted Peppers, White Balsamic Vinaigrette	
SEABASS CEVICHE WITH PASSION FRUIT PONZU (S)	85
Seabass, Passion fruit & Mango Ponzu, cress, candied lemon	
PAN ASIAN SPICED PRAWNS (S/D/G)	105
Tiger U-7 prawns, Yuzu butter sauce, Baguette, Lemon-butter emulsion, Coriander flower	
ESCARGOT WITH GARLIC & PARSLEY W/ YUZU BUTTER (D/N/G)	85
Escargot in Garlic & Parsley butter, Pangrattato, Sour dough bread	
HONEY SRIRACHA CHICKEN KATSU SLIDERS (D/G)	70
Brioche Bun, Butter Milk Golden-fried Chicken, Pickle & Honey Sriracha , Garlic Aioli	

ENTRÉE

LOBSTER LINGUINE - HALF/FULL (G/D/S)	130/240
Fresh Canadian Lobster tail with claws, Miso tomato sauce, Roasted cherry tomato, Basil oil	
WILD MUSHROOM RISOTTO (D/M)	103
Acquerello Rice, Sautéed Porcini Mushroom, Oyster Mushroom, Shitake Mushroom, Portobello Mushroom, Parmigiano Reggiano Cheese, Truffle oil	
VEAL CHEEKS RAGU PAPPARDELLE (D/G)	125
Pappardelle, Slow Roasted Pumpkin, Veal cheeks Ragu, Bresaola, Parmigiano Reggiano Cheese	
SCOTTISH SALMON WITH PERUVIAN CORN & MANGO SALSA (S/D/G)	145
Gochujang Marinated Salmon, Black beans, Corn & Mango salsa, Cozze Pelose	
MISO RICOTTA SPINACI RAVIOLI (D/N/G)	90
Creamy Miso Ricotta/Spinach Stuffed Ravioli, Homemade Tomato sauce, Toasted Walnuts, Herbs Pangrattato	
ROASTED BEETS & CELERIAC RISOTTO (D/G)	80
Roasted Beetroot, Creamy Celeriac, Gruyere Cheese, Creamy Cheese Cloud, Beetroot chips	
CREAMY BLACK TRUFFLE WITH TWICE COOKED MILK FED VEAL (D/G/M)	105
Paccheri pasta, Black truffle & Mushroom Duxelle sauce, Veal Shallot confit, Pecorino Cheese	
PAELLA (SEAFOOD/VEGETARIAN) (D/S/G)	185/115
Saffron Bomba Rice, Italian Wild Mussels, Tiger Prawns, Carpet shell Clams, Smoked Pepperoni, Grilled Asparagus, Roasted Beetroots, Grilled Broccolini, Grilled Zucchini	
Add extra toppings - Truffle shavings - 35 per gm	

ALLERGY STATEMENT: MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH (V)-VEGETARIAN (A) -ALCOHOL (G)-GLUTEN (S)-SHELLFISH (N) - NUTS, SESAME SEEDS (D)-DAIRY(M) MUSHROOMS. PLEASE CHECK WITH YOUR WAITER FOR MORE INFORMATION

ALL OUR PRICES ARE IN AED, INCLUSIVE OF 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEES

JOSPER GRILL

TOMAHAWK STEAK

950

Tasmanian Wagyu MB 5 - 1.2 kg, Choice of Sides,
Butter, Sauce

STRIPLOIN

330

Tasmanian Wagyu MB 7 - 300gm, Choice of Sides,
Butter, Sauce

CHAR GRILLED SEABASS (D/N)

210

Kefalonia Greek Seabass 600-800gm, Salsa Verde,
Arugula & Fennel salad

SHORT RIBS PITA (D/G)

125

Fresh baked pita bread, Slow cooked Short Ribs, Onion
Lyonnais, Scamorza Cheese, Roasted Garlic Aioli

CORNFED BABY CHICKEN (D/M)

145

Harissa Rubbed Corn Fed Baby Chicken, Parsnip puree,
King Oyster mushroom, Heirloom carrots

RIB EYE

305

Tasmanian Wagyu MB 5 - 300gm, Choice of Sides,
Butter, Sauces

All our premium meat & seafood is cooked in charcoal grill Josper oven, served with:

Sauce : Choice of Black Truffle jus, Chimichurri, Yuzu Bearnaise, Peppercorn sauce

Butter: Choice of Black Truffle butter, Herb Butter, Bone Marrow Butter

Salt: Choice of Himalayan Salt, Black Hawaiian Salt, Madagascar Salt

SIDES

DOUBLE BAKED CHARCOAL POTATOES
W/ TRUFFLE SAUCE (D)

30

MASHED POTATOES (D)

27

CHARGRILLED BROCCOLLINI (N)

35

CREAMY POLENTA (D)

37

FRENCH FRIES

30

CHARGRILLED JUMBO ASPARAGUS (N)

35

PIZZA

BLACK TRUFFLE, BURRATA
(D/G/M)

140

Fresh Black Truffle, Fresh Burrata, Truffle Oil,
Arugula

BRESAOLA, ARUGULA AND
PARMESAN (G/D)

105

Bresaola, Homemade Pizza Sauce,
Parmigiano Reggiano, Arugula

UMAMI MIXED FUNGHI (D/G/M)

90

Duxelle of Enoki, Shitake, King Oyster, Portobello,
Truffle oil, Pecorino cheese

MARGHERITA (D/G)

75

A Traditional flavor with Creamy Burrata

Extra Truffle shavings - 35 per gm

DOLCI

FLAMBE BOMBE ALASKA (D/G/A/N)

75

Chocolate, Pistachio & Vanilla Ice Cream, Italian
Meringue with Exquisite Orange Liquor Flambe,
Mix berries compote

PASSION FRUIT CHEESE CAKE (D/N/G)

55

Passion fruit cheese cake, Hazelnut crumble, Italian
Meringue

TIRAMISU (G/D)

60

Italian coffee soaked Biscuit, Mascarpone, Valrhona
cacao poudre

EKAI DELIGHTS (G/D/N)

250

Gold Lemon Meringue Tart, Pecan Nut Budino,
Profiteroles, Molten Cake, Orange Sorbet, Mix Berries
Sorbet, Fresh Fruits

MOELLEUX AU CHOCOLAT (D/G)

62

French molten chocolate cake

TROPICAL MILLE-FEUILLE
(D/G/N)

65

Peruvian Mango, Passion Fruit, Kiwi, Blueberries,
Strawberries, Red current, Raspberry, Phyllo Pastry
Vanilla cream

PANE

CHOICE OF IN HOUSE BAKED BREADS

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