

SALAD

Garden Salad 15.

Seasonal Leafy Greens, Fresh
Pistachio, Clementine Dressing

Niçoise 26.

Fresh Tuna, Quail Eggs, Olives

Baby Gem Caesar Salad 17.

Brown Butter Crumble

Tomatoes & Stracciatella 17.

Pomegranate, Coriander Pesto

RAW

Tuna Tataki

14.

Zaatar Infused Ponzu

Salmon Tataki

15.

Citrus Miso

Beef Tataki

18.

Sweet Soy Glaze

HOT

Fried Potato Millefeuille 11.
Popcorn Truffle Foam

Calamari 16.
Fried Calamari Yuzu Chili Sauce

Al Pastor Octopus 38.
Porcini Glaze, Coriander-Jalapeño
Sauce

Lime-Kissed Grilled Shrimps 24.

Grilled Wagyu Truffle Skewers 29.
Prime Australian Wagyu MB6+,
Fried Shallots, Umami Glaze

SHARING MAINS *(Serves 2)*

Deboned Baby Chicken 29.
Served with roasted vegetables

Veal Milanese 65.
Served with Lemon & Caper Salsa

Lobster Linguine 110.
Canadian Blue Lobster, Tomato
& Lobster Bisque

Australian Ribeye (MB8/9, 600g) 180.
Served with Mashed Potato,
Chimichurri & Dijon Mustard

MAINS

Chicken Milanese 26.

Served with a Side of Potato Pave
& Cocktail Sauce

Semi-Smoked Salmon 34.

Miso Beurre Blanc, Cucumber Pickles,
Aisha Khanom Beans

Grilled Seabass 35.

Lacto-Fermented Tomato Emulsion,
Slow-Roasted Artichokes

**Australian Black Angus
Tenderloin (MB4+)** 53.

Served with Mashed Potato,
Red Currants, Morel Sauce

**Prime Australian Wagyu Filet
(MB6+)** 70.

Served With Mashed Potato,
Red Currants, Morel Sauce

ON THE SIDE

6.

Roasted Vegetables

Mashed Potato

Grilled Asparagus

Roasted Baby Potatoes

Spaghetti Pomodoro

Green Salad

DESSERT

Chocolate Nostalgia 13.

Chocolate Cake, Chocolate Ganache,
Chocolate Feuilletine

Baked Cheesecake 10.

Date Molasses

Panna Cotta 16.

Passion Fruit, Basil Oil, Strawberries
& Mango

Sorbet 5.

Mango Chile / Strawberry Balsamic /
Chocolate / Lemon Lavender

Should you have any dietary requirements or allergens,
please ask your waiter for assistance

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COCKTAILS

Back to Main Page

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