

I N A

M O D E R N G R I L L



PLAY WITH FIRE

RAW

Fine de Claire Oysters 6 / 12 **300 / 600 (s,o)**

Greek Seabass, citrus dressing **70 (s)**

Salmon Tataki, melon, ginger dressing **70 (s, o)**

Japanese Hamachi, blood orange dressing **90 (s)**

Pink Bream, charred jalapeno **65 (s)**

Fremantle Octopus, herb vinaigrette, calamansi **110 (s, o)**

Black Bream Tartare, lime, olive oil **75 (s)**

Japanese Tuna Toro, tomato, passion fruit **150 (s)**

Red Snapper, burnt orange dressing **70 (s)**

TABLESIDE

CAVIAR

Kaviar Oscietre caviar 5g **140**

*Kaviar is a luxury French caviar house based in Paris,
renowned for its high-quality, sustainably sourced caviar*

SNACKS

Tuna Tartare, pickled shallot, herb aioli,
home-made cracker **100 (s, o, e, g)**

Corn Beef Croquettes, apple, parmesan
55 (e, g, d)

Padron Peppers, smoked salt
65 (v)

Kamchatka Crab Toast
95 (s, g, o)

Grilled Violet Artichokes, tomato, pecorino
60 (o, d, v)

Smoked Salmon Flatbread, sour cream, truffle
120 (g, e, s, o)

Westholme Beef Tartare, caviar, potato gratin
300 (s, o, d)

Grilled Medjool Date, wagyu bacon, manouri cheese
95 (d, o, e)

Crispy Calamari, parsley, sriracha mayo
60 (s, g, o, e)

Seared Foie Gras, fig jam, sourdough toast
105 (o, g)

(s- seafood, g- gluten, o- onion, d- dairy, e- egg, m- mushroom, n- nuts, v- vegetarian)
All prices are in AED, inclusive of 10% service charge and 5% VAT. Subject to 7% municipality fee.

SMALL PLATES

Roast Ramerio, pepper, ricotta, quince, crouton **60 (d, o, g)**

Grilled Prawns, citrus beurre blanc, sicilian lemon **250 (d, s, o)**

Tuna Niçoise, potato, green beans, anchovy, tomato **120 (s, e, o)**

Burrata, semidried tomatoes, olive oil **95 (d, o, v)**

Wagyu Beef Carpaccio, parmesan, parsley **105 (d, o, e)**

Gundagai Lamb Rump, tabbouleh, smoked yoghurt **72 (d, o, g)**

Green Salad, avocado, tomato, radish **100 / 50 (o, v)**

Scallop on the half shell, café de Paris butter **175 (s, o, d)**

Kamchatka Crab Salad, avocado, mango, uzbek tomato **110 (s, o)**

Tomato Carpaccio, green herb purée **60 (o, v)**

MAINS

Silver Hill Duck, confit duck leg, breast, roasted beetroot, fois gras **240 (d, o, g)**

Oven-baked Crab Rice, tomato salsa **300 (s, d, o)**

Seasonal Mushroom Vol-au-vent, truffle, puff pastry **200 (d, m, g, v)**

Freemantle Octopus, parsnip, potato, black olive **180 (d, s, o)**

Mixed Seafood Grill, prawn, crab leg, scallop, beurre blanc **580 (d, s, o)**

Rotisserie Chicken, peppercorn sauce, spinach **200 (o, d)**

Gundagai Lamb Mixed Grill, rump, saddle, chop, merguez, smoked yoghurt **320 (d, o)**

Whole Greek Seabass **580 / 290 (s)**

Whole Turbot, herb butter potato, beurre blanc **650 / 325 (d, o)**

(s- seafood, g- gluten, o- onion, d- dairy, e- egg, m- mushroom, n- nuts)

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WOODFIRED BEEF

DIERENDONCK, DRY AGE, BELGIUM

Deep, concentrated umami flavour, notes of butter and hazelnut. Semi-firm bite. **Best served: medium rare**

Porterhouse 50 days dry aged 600g **650**
Rib eye 400g **560**
Striploin 330g **400**
Cote a Los 850g **1000**

WESTHOLME WAGYU BEEF, QUEENSLAND, AUSTRALIA

Traditional, full-bodied. **Best served: medium**

Tomahawk 1.2kg **1500**
T-Bone 900g **1200**
Tenderloin 220g **550**
Striploin 380g **560**
Ribeye 380g **560**

CARRARA FULL BLOOD WAGYU, AUSTRALIA

Full-bodied Wagyu, buttery and silky in texture with light marbling. **Best served: medium**

Tenderloin 220g **380**
Ribeye MB 4-5 450g **480**
T-Bone MB 4-5 1kg **1150**
Striploin 380g **480**

REGIONAL SELECTS

JAPAN

Delicate, fatty, and rich in flavor, smooth velvety texture. **Best served: medium**

Saroma Wagyu A5 rib on the bone 1kg **1850**

USA

Rich, full-bodied, mature tasting. Notes of nuts and cheese. **Best served: medium rare**

Cowgirl Prime ribeye, split bone - 45 days dry aged 440g **800**

SPAIN

Rich, buttery notes with hints of hay and nuts. **Best served: medium rare**

Vaccum T-bone, high, akin to wagyu MB 8, 1kg **1000**

All beef served with sauces at your choice:

Forest mushroom sauce ~ Green peppercorn sauce ~ Roast chicken jus

SIDES

Cream Spinach, nutmeg, lemon **60 (d, o)**

Charred-grill Asparagus **60 (v)**

Broccolini, tonnato sauce **55 (d, v)**

Green Salad, avocado, tomato, radish **100 / 50 (o, v)**

Roasted Seasonal Vegetables, smoked yoghurt, romesco **250 / 125 (o, d, v)**

POMMES

Hasselback, sour cream, chimichurri **55 (o, d)**

Potato Fondant, beurre blanc, crispy onion **55 (o, d)**

Roasted Lemon Potato, chive **60 (v, o)**

Potato Rosti, smoked yogurt, mojo sauce **55 (v, o)**

Hand-cut Fries, rosemary salt **65 (v)**

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