

## PERFECT TO START

GRILLED ASPARAGUS SALAD
WITH TENDER GREENS (V) 53
soft poached egg with mustard and lemon dressing

TRUFFLE FRIES WITH PARMESAN (V) 37 herbs, white truffle oil and horseradish mayonnaise

CRAB CAKE 72 smoked chili aioli and garden greens

FRIED CALAMARI 61 paprika aioli

ROCKET SALAD (V) 68 grilled artichokes, cherry tomatoes, parmesan, lemon and olive oil add prawns 94

ORIENTAL MEZZE (V) 69 hummus, moutabel, tabbouleh, wine leaves and arabic bread

ROYAL HOT MEZZE 49 2 pieces each of fried kibbeh, spinach fatayer, meat sambousek and cheese roll creamy s

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spicy prawn soup

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OAK WO

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AN (V) 37 mayonnaise

parmesan,

e leaves

meat sambousek

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#### **SOUPS**

SEAFOOD CHOWDER 65 creamy shellfish soup in country bread boule

FRENCH ONION SOUP (V) 59 parmesan crisp

TOM YUM GOONG 65 spicy prawn soup with lemongrass, mushrooms and coriander

## CHEF'S SIGNATURE

OAK WOOD HOME SMOKED SALMON 86 beetroot confit, olive tapenade, horseradish and lemon dressing

(V) vegetarian recipes (A) contains alcohol

Dear guest, we kindly request you to advise us if you are allergic to any of the menu items and we will be more than
willing to adjust our menu in order for you to enjoy an allergy free dining experience with us.

All prices are in UAE Dirhams and inclusive of 10% service charge, 10% municipality fee and 5% VAT.

## FROM THE GRILL

all of our grilled items are served with your choice of french fries, mashed or baked potato and sauce

## ANGUS – USDA PRIME (USA)

TENDERLOIN PETITE CUT	200g	157
TENDERLOIN	300g	199
RIB EYE	300g	209
T-BONE STEAK	500g	199

#### **SIDES**

Grilled asparagus, herb butter and sea salt Sauteed wild mushrooms, thyme and garlic Ratatouille

#### LAND SAUCES

Wild mushroom Black peppercorn Herb jus Chimichurri

enhance your steak experience by adding grilled seafood your choice of PRAWNS or SAND LOBSTER 40/55

> RACK OF LAMB (AUS) 137 double lamb chops with arabic spices

your choice of saud

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MIXED lobste

SEAFO

#### **SIDES**

Creamed spinach a Broccoli simply ste Pilaf rice

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## E (USA)

157

199

209

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#### **ND SAUCES**

peppercorn

#### grilled seafood BSTER 40/55

enu items and we will be more than ning experience with us. nunicipality fee and 5% VAT.

spices

### **SEAFOOD**

your choice of sauce and garlic-lemon, chili-lime or arabic marination all are served with lemon and french fries

#### **BLACK TIGER PRAWNS 199**

WILD ATLANTIC SALMON 140

MIXED PLATTER (FOR SHARING) 350 lobster, tiger prawns, squid and seabass

SEAFOOD MARKET - have it grilled or fried price per /g

#### **SIDES**

Creamed spinach and timeless classic Broccoli simply steamed, salt and pepper

#### **SEA SAUCES**

Lobster tarragon (A) Tomato and capers

# ROASTED, STEAMED AND MORE...

#### THE WAGYU BURGER 99

prime ground wagyu beef served on a sesame bun, fried egg, turkey bacon, cheddar cheese, guacamole, rocket leaves and fries

STEAMED MUSSELS 175 sofrito, parsley, butter and fries

HERB CRUSTED 1/2 BABY CHICKEN 89 pan roasted potatoes and salsa verde

RAVIOLI (V) 84 homemade with spinach, ricotta cheese and cherry tomato sauce

## CHEF'S SIGNATURE

SPAGHETTI À LA CHITTARA (A) 114 black ink spaghetti, shrimps, mussels, calamari and white wine sauce

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## MED

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KEN 89

verde

cheese

## **URE**

(A) 114 and white wine sauce

## **DESSERTS**

NEW YORK CHEESE CAKE 39 graham cracker crust and whipped cream

VANILLA CRÈME BRÛLÉE 39 wild berry sauce

DOUBLE CHOCOLATE CAKE 39 chocolate mousse and vanilla ice cream

ICE CREAM AND SORBET 17 please ask your server for our flavours

SEASONAL FRUIT PLATE 53 honey and low fat yoghurt

