

Appetizers

Traditional French Onion Soup AED 45

Onion, beef stock, Gruyere cheese and bread

Caesar Salad AED 65

Romaine lettuce leaves, garlic Caesar dressing, Parmesan shavings, crispy garlic croutons and anchovy

with chicken or prawns AED 70

The Trio AED 65

Your selection of three mini appetizers from the list below

Legendary

Tempura Shrimps
Mini Crab Cake
Peppered Angus Beef
Mini Falafel V
Salmon and Tuna Sashimi

Classic Chowder AED 70

Creamy soup with lobster, calamari, mussels and Avruga caviar toast

Organic Beef Fillet Carpaccio AED 70

Tenderloin, grain mustard, rosemary, Parmesan shavings, served with Pinzimonio of vegetables

One Thousand and One Leaves V AED 50

Mixed green leaves, truffle and d'Estoublon olive oil dressing

Foie Gras Ballotine AED 85

Roquette leaves, pear compote and spelt bread toast

Recommended to be enjoyed with Glen Grant 10 year old

Contemporary

Deep Fried Wonton V
Quail Scotch Eggs
Mini Chicken Satay N
Smoked Salmon Wraps
Lobster Kibbeh N

Modern

Blue Cheese Spring Roll V N
Vanilla Shish Taouk Skewer
Roasted Foie Gras Dates
Lamb and Pistachio Kofta
Olive and Crudités Parisienne V

Recommended to be enjoyed with Glenkinchie 12 year old

From The Butchery Block

Seared Surf And Turf AED 250

Wagyu, lobster, mashed potato, green vegetables and coral cream

*Flambée Tenderloin Alcohol الكحول AED 210

Peppered organic prime cut 250gms

*Carvery Chateaubriand for two persons AED 360

Angus tenderloin 600gms

Recommended to be enjoyed with Caol Ila Malt 12 year old

*Angus

Ribeye per 100gms AED 70
Tenderloin per 100gms AED 80

*Organic Grass Fed

Ribeye per 100gms AED 80
Tenderloin per 100gms AED 90

*Wagyu

Ribeye per 100gms Grade 6 AED 105
Striploin per 100gms Grade 7 AED 120

Recommended to be enjoyed with Isle of Jura Superstition

Beef Cheek Pie Alcohol الكحول AED 105

Minted green pea puree, potato and braising jus

Legends Burger AED 140

Organic beef, foie gras, mushroom, asparagus and potato, served with no bun

*Tomahawk AED 245

Beef chop 450gms

Recommended to be enjoyed with Laphroaig Quarter Cask

Australian Lamb Rack AED 115

Roasted, garlic, tomato, feta, olive, new potatoes and rosemary jus

Duck Breast AED 120

Vanilla lime mash, spinach, parsnip and duck jus, topped with foie gras scallop

Calves Liver Alcohol الكحول AED 110

Pancetta, mashed potato and red wine sauce

Recommended to be enjoyed with Talisker 10 year old

**Served with one accompaniment and sauce of your choice*

From The Sea

Organic Scottish Salmon AED 110

Salmon, beetroot, cauliflower tapenade and "beurre blanc" sauce

Pan Fried Fillet of Sea Bass AED 115

Sweet mustard, horseradish potato puree and cucumber, drizzled with its own jus

Rock Lobster Thermidor Alcohol الكحول AED 235

Mushroom, mustard, lobster jus, Gruyere cheese, brandy, wild rice and vegetables

Recommended to be enjoyed with Clynelish 14 year old

Vegetarian

Roasted Artichoke V AED 75

Roasted artichoke, aubergine puree, ratatouille, olive and basil dressing

Goat Cheese Ravioli V AED 85

Homemade goat cheese ravioli, tomato fondue, pickled onions and basil foam

Wholemeal Fusilli Pasta V AED 80

Courgettes, lemon, fresh basil, Parmesan cheese and olive oil

Recommended to be enjoyed with Auchentoshan 12 year old

Accompaniments AED 30 each

Potatoes

Roasted Rosemary Potatoes
Garlic Herb Mashed Potato
Steak Cut Fries
Gratin Dauphinoise
Baked Potato

Vegetables

Homemade Onion Rings
Carrot Puree
Sautéed Wild Mushrooms
Sautéed Broccoli and Cauliflower
Creamy Spinach
Asparagus Hollandaise
Seasonal Vegetables
Spinach and Roquette Salad

Sauces

Béarnaise
Black Pepper
Mushroom
Red Wine Alcohol الكحول
"Beurre Maitre D'Hotel"
Perigourdine Alcohol الكحول

