

STARTERS

Vegan Greek Salad N Se So <i>crunchy heritage tomatoes, cucumbers, peppers, red onions, black olives, black sesame, parsley & roasted garlic vinaigrette with vegan feta cheese</i>	59	Smoked Aubergine & Cherry Tomatoes Se So <i>Japanese sesame shiso leaf dressing</i>	49
Nassau Caesar Salad D G E <i>gem leaves, homemade rich & creamy Caesar dressing, parmesan crisps & brioche croutons</i> add grilled chicken	49	Sautéed King Prawns D S <i>with chilli, garlic & herbs</i>	65
Black Truffle Labneh V D G So <i>creamy black truffle scented labneh with seasonal baby vegetables, leaves & basil oil</i>	59	Tuna Tartare G E So <i>fresh yellowfin tuna & wasabi scented avocado</i>	89
Shaved Fennel, Asparagus & Avocado Salad V <i>with roasted shallot & honey vinaigrette</i>	65	Ottoman Style Wagyu Beef & Melting Kashkaval Skewers D <i>grilled with red harissa</i>	75
Celeriac & Lentil Salad V N Se C <i>with hazelnuts & za'atar vinaigrette</i>	59	Foie Gras & Date Crème Brûlée D G <i>smooth & rich savoury brûlée with dates</i>	69
Iceberg Wild Green Leaves Salad V Se So <i>with Japanese wafu dressing</i>	45	Crispy Prawn Dumplings Se G E S So <i>with sriracha aioli</i>	65
Zucchini, Stracciatella & Basil Salad V D <i>with sumac shallot dressing & pomegranates</i>	49		

MAINS

Seared Spiced Golden Sea Bass Fillet D S So <i>with tomato-chilli pickle</i>	145	Wagyu Tenderloin Grade 6 D E <i>grilled fillet steak with Béarnaise sauce 150g</i>	269
Poached Organic Salmon D S So <i>in delicate green Thai coconut, lemon grass, ginger & coriander broth</i>	155	Wagyu Rib Eye Grade 6 D E <i>grilled Rib eye steak with Béarnaise sauce 250g</i>	245
Grilled Jumbo Shawarma Style Marinated King Prawns D S <i>with green harissa</i>	185	72 Hours Slow Braised Rib of Angus Beef D C <i>with caramelised onions</i>	155
Pappardelle With 72 Hours Slow Cooked Short Beef Ragù D G C <i>pulled beef chunks in rich tomato sauce</i>	105	Spatchcock Baby Chicken Se D <i>roasted with za'atar & lemon & salsa verde</i>	95
Wagyu Bolognese Conchiglioni D G C <i>pasta filled with wagyu ground beef in rich tomato sauce</i>	90	Roasted Pork D C Pork خنزیر <i>with green herb rub & crackling caramelised apple</i>	89
Quattro Fromaggi Tortellini V D G So <i>rich creamy mushroom sauce & white truffle scent</i>	89	Mushroom Risotto V D So C <i>with wild mushrooms & creamy mascarpone</i>	89
48 Hours Slow Cooked Ottoman Style Shoulder Of Lamb D C <i>soft, mellow & boneless with truffled celeriac purée</i>	125	Millionaire's Burger D G E So <i>Wagyu beef & succulent slab of foie gras</i>	125

SIDES

Hand Cut Fries V D G So <i>with silky parmesan & black truffle fondue</i>	35	Green Beans & Radishes V G D <i>sautéed green beans</i>	25
Lash Potato Mash V D	19	Sugar Snap Pea Salad V D M So <i>with herbs & creamy buttermilk dressing</i>	25
Shoestring Fries V G So	25	Cucumber Ribbon Salad V So <i>with creamy green harissa dressing & edamame</i>	25
Green Salad V	25	Black Rice V <i>wild black rice & lime leaf, ginger & lemon grass</i>	30
Brussel Sprouts D <i>with lemon, sage, veal bacon & parmesan crisp</i>	29		

DESSERT

Nutella Tiramisu N D G E	39	Passion Fruit Crème Brûlée D G E	39
Mile High Lemon Meringue Tart D G E	39	Eton Mess D E <i>with berries & strawberry sauce & chocolate shavings</i>	39
Silvena's Velvet Vanilla Cheesecake D G E	49	Soft Chocolate & S'mores Brownie D G E	39 <i>with dulce de leche</i>
Salted Caramel & Chocolate Ganache Tart N D G E <i>with creme fraiche</i>	49	Rich Chocolate & Pecan Tart N D G E <i>with caramelised pecans</i>	59
Black Forest Trifle D G E <i>cream, cherries, chocolate</i>	49		

ICE CREAMS & SORBETS

19

Vegan & Sugar Free Chocolate Ice Cream V N	S'mores Ice Cream D E
Pistachio Gelato & Chocolate Sauce N D	Raspberry & Rose Sorbet V
Vanilla Ice Cream D E	Coconut Sorbet V
Salted Butter Caramel Ice Cream N D E	

V - Vegan **V** - Vegetarian

All food may contain below allergens:

N - Tree Nuts **Se** - Sesame **P** - Peanuts **D** - Dairy **G** - Gluten **E** - Egg
S - Seafoods/Crustaceans **So** - Soybeans **C** - Celery **M** - Mustard **Sd** - Sulphur Dioxide

All prices are in AED and are inclusive of 10% service charge, 7% Municipality fees and 5% VAT