

FISH & SEAFOOD

six oysters #3 | 210

raw with tomato ponzu mignonette (R)
grilled with espelette & yuzu butter (D)

kaviari kristal caviar (30g) | 600

smoked brioche feuilleté, cultured seaweed butter (* - R)

line-caught yellowtail | 140

cucumber, lime, coriander, yuzu (* - R)

cured scottish salmon | 95

avocado, trout roe, horseradish, buttermilk (D - R)

red prawn carpaccio | 220

prawn emulsion & crackers (R)

two octopus skewers | 180

romesco, potato, xo sauce (N)

fish collar | 120

yellowtail or sea bass collar with miso & citrus kosho (♠ - limited)

local blue crab & prawn rice | 600

bomba rice, tomato, saffron, romesco (♠ - ○ - *)

atlantic lobster | 450

lobster coral sauce, fennel, chervil

line-caught sea bass | 200

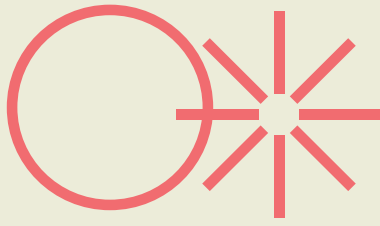
blue crab, coconut, fresh turmeric (♠)

grilled fish of the day | market price

oyster tartare sauce, grilled lemon, herbs salad (♠ - ○)

seafood platter | 995

selection of fish & shellfish (○)



VEGETABLES

heirloom tomatoes | 55

charred tomato bread, clear gazpacho (♣ - VG)

garden salad | 55

burnt avocado, organic vegetables flowers and leaves (♣ - VG)

burnt leek | 90

truffle, raw almonds, green grapes (♣ - VG - N)

heirloom zucchini | 60

smoked sheep yogurt, anchovy, pine nuts (♣ - N)

burnt eggplant | 95

cashew nut, coriander, grilled flatbread

grilled mushrooms | 90

locally farmed & wild mushrooms, fried free-range egg (♣ - V - D)

grilled sprouting broccoli, beans & padrón peppers | 55

skisfimi (VG - N)

whole corn | 65

chili, coriander (♣ - V - D)

crispy layered potatoes | 75

wagyu fat, thyme (add black truffle | 25)

V - vegetarian | VG - plant-based / vegan | N - contains nuts | D - contains dairy | R - raw

* - signature | ♣ - sustainable | ○ - sharing for 2-3

All our prices are in UAE Dirham and are inclusive of all applicable service charges and VAT.

MEAT & POULTRY

beef tartare | 140

smoked egg, bone marrow, anchovy, chives (⌘ - ✱)

two stuffed chicken wings | 140

shrimp, ginger, chives (⌘)

lamb ribs | 120

lajwa sauce, grilled arepa

two wagyu skewers | 180

kampot pepper, pimento, black truffle

two angus short ribs skewers | 140

sesame, gochujang, caramelized onion (N)

a5 wagyu tataki | 250

caviar, chives

lamb rice | 550

lamb ribs, bomba rice, confit lemon aioli (○ - ✱)

whole organic chicken | 250

black truffle & tarragon jus (⌘)

rflug estate organic lamb - WALES | 225

half rack (250g), chermoula

prime angus - AUSTRALIA

bone-in rib eye (≈900g) | 80 / 100g (○)

wagyu - AUSTRALIA

picanha 4-5 (250g) | 320

purebred tenderloin 8-9 (180g) | 500

purebred striploin 10+ (300g) | 560

t-bone 6-7 (≈1.2 kg) (○) | 90 / 100g

a5 wagyu - JAPAN

featherblade (200g) | 440

rib cap (200g) | 460

beef board | 1200

daily selection of beef cuts