



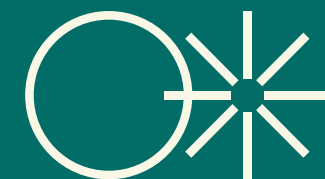
A NOTE ON SUSTAINABILITY

we are passionate about providing you with the highest quality ingredients, while being mindful of the environment.

the majority of our vegetables are harvested from our in-house organic garden or sourced from partner farms in the UAE.

all our fish is responsibly sourced, either local, line-caught or sustainably farmed.

if you would like to know more about our sustainable practices and partners, please scan the qr code below:



SAND & KOAL

SAND

SMALL PLATES

grilled local u7 prawn salad | 80

avocado, lemon lime, grilled salad (🌿 - LS - SF)

local cured hamour carpaccio | 85

dried tomato relish, aji verde, espelette, lemon & lime (🌿 - LS - S - R)

tuna ceviche | 95

potato floss, chives, cornichon, capers, mustard rouille (R - S)

fremantle octopus salad | 130

confit potato, tomato, olives, yarra valley feta cheese (🌿 - D - SF)

crispy fish fingers | 80

crispy battered white fish, tartare sauce, lemon (🌿 - LS - G - S)

gillardeau n°3 oysters 6pcs | 220

lemon, classic mignonette (○ - R - SF)

LARGE PLATES

grilled line-caught whole seabass | 325

jalapeño relish, padrón peppers, herb salad (○ - 🌿 - S - D)

half local snapper sherry | 235

preserved lemon & caper beurre noisette (* - LS - S - D)

hot seafood platter | 375

grilled prawns, king crab leg, chimichurri, hollandaise (* - D - SF)
with half grilled lobster (SF) + AED 575

SALADS

garden salad with beetroot | 75

coal-baked beetroot, seeds & grains, honey dressing (🌿 - VG)

green salad & avocado | 65

french bean, local olives, cucumber, tomato (VG)

with seared tuna (S) + AED 65

classic caesar salad | 95

herb croutons, lettuce, anchovies, parmesan, egg (G - D - S)

with prawns (SF) + AED 45

with chicken + AED 45



SAND & KOAL STEAKS

black angus tenderloin 200g | 275

australian mackas mb 3+ (☎ - D)

bone in wagyu striploin 500g | 385

australian westholme mb 4/5 (D)

wagyu striploin 300g | 495

australian carrara mb 4/5 (* - D)

wagyu rib eye 400g | 885

australian jade mb 9+ (D)

STEAKS TO SHARE

wagyu t-bone 1kg | 1250

australian carrara mb 4/5 (* - ○ - D)

tomahawk black angus 1.25kg | 1350

australian mackas mb 3 (☎ - ○ - D)

SHARING PLATES

roasted bone marrow & crispy wagyu burnt ends | 175

sourdough bread, green pepper corn & date jus (* - D - G)

lions maine & oyster mushroom rice | 200

rosemary, za'atar, sage, saffron & black cardamom aioli (☎ - VG)

local blue crab & prawn rice | 265

bomba rice, sofrito, harissa, soffrito rouille (☎ - ○ - * - SF)

bomba lamb rice | 385

onion & bell pepper relish, lemon aioli, textures of lamb (* - ○)

reef & beef | 1750

half rock lobster, 1kg wagyu t-bone mb 4/5, entrecôte sauce (* - D - SF)

ADDONS

béarnaise (D) | 20

chimichurri | 20

☎ - sustainable | * - signature | ○ - sharing for 2-3 | LS - locally sourced

D - dairy | N - nuts | S - seafood | SF - shellfish | R - raw | SS - sesame | G - gluten

VG - vegan | V - vegetarian

Please ask a member of the team for more information about our ingredients.
All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT.

KOAL

SMALL PLATES

roasted heirloom tomato | 75

herb crumb, tomato relish, seasonal herbs, anchovies (🍷 - 🍷 - LS - D - S - G)
with burrata (D) + AED 35

westholme beef tartare & cured coppa | 120

mustard, tabasco, cornichons, capers, confit potato (🌿 - D - R)

grilled local squid | 95

parsley, lemon caper butter sauce (🌿 - D - SF)

burnt leek | 80

almond, green grape, truffle, sherry vinaigrette (🍷 - VG - N)

whole king crab leg | 240

beurre noisette, smoked crustacean hollandaise (🍷 - 🌿 - D - SF)

LARGE PLATES

grilled spatchcock baby chicken | 190

crispy potato, chimichurri (🍷 - LS - D)

fire baked local cod & clams | 210

mustard seed, black lime, tomato porthilly sauce (🍷 - LS - SF - S - D)

grilled australian rock lobster | 620

confit garlic, chili butter (🍷 - SF - D)

whole | 1215

SIDES

jasper baked white asparagus | 55

seasonal truffle, béarnaise (D - V)

grilled broccoli | 55

roasted almond, romesco (N - VG)

koal baked potato

truffle crème fraîche (🌿 - D - V) | 55

crispy wagyu trimmings, green peppercorn sauce (🌿 - D) | 125

triple-cooked chips | 55

agria potato, herb salt (VG)

truffle & cheese (V) + AED 30
