




GARDEN

BBQ SALAD organic cucumber, tomatoes, avocado, Lettuce	95
BELOW FARM MUSHROOM FLATBREAD ✓ black truffle, artichoke, tomme du jura fumée	120
LEEKs  marcona almond, black truffle, leek ash	95
HEIRLOOM CARROTS  ✓ salt baked garden carrots, pistachio duqqa, feta, citrus	65


CHARRED

POTATO sour cream, nutmeg, raclette cheese, chives	95
KING CRAB LEG yuzu kosho, garden greens	320
CORN ✓ garlic, tarragon, brown butter emulsion	95
EGGPLANT capsicum, basil	95

RAW

YELLOWTAIL caviar, kelp candied tomatoes, infused tomato water	115
6 OYSTERS NO. 3 raw or grilled with seaweed butter	175
BALFEGÓ SUSTAINABLE BLUEFIN TUNA charred mandarin, calamansi, avocado	145
WAGYU TARTARE  smoked bone marrow, cured egg, colatura, sourdough toast	160

WOOD FIRE SEAFOOD

ESPELETTE PEPPER CRUSTED SEABREAM  pistachio sauce, organic greens	275
CARABINERO harissa & prawn head sauce	420
BLUE LOBSTER kampot pepper & confit garlic butter	755

MEAT OVER CHARCOAL EMBERS

BABY CHICKEN* 600g	225
LAMB RACK* 350g	265
STRIPLOIN* Wagyu 300g/4-5+	335
RIB EYE* Wagyu 320g/6-7+	490
TENDERLOIN* Wagyu 250g/4-5+	365
TOMAHAWK * Wagyu 1.2kg/8-9+	900

*with selection of sauces and choice of one side dish


✓ Vegetarian  Contains Nuts  Vegan

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.

SLOW & SMOKED

- SCOTTISH SALMON 265
celeriac, fennel, yuzu
- LAMB SHOULDER 280
fresh zaatar & white sesame salsa, corn flatbread
- WAGYU SHORT RIBS 265
potato mousseline, heirloom carrots

BBQ SHARING


- BUTCHER BOARD 995
wagyu tenderloin, striploin & short rib, lamb chops, baby chicken
- SEAFOOD PLATTER  995
blue lobster, prawn, scallop, salmon, king crab, sea bream, oyster
- WHOLE LINE-CAUGHT SEABASS 680
1.8kg seabass, salsa verde

SIDES 55

- FRENCH FRIES 
- ASH BAKED SWEET POTATO, HAZELNUT MISO  
- SMOKED MASH POTATO 
- BLISTERED PIMENTOS 
- GRILLED CAULIFLOWER 
- BELOW FARM MUSHROOM, BLACK TRUFFLE  

DESSERTS

70

- ROASTED PINEAPPLE  
rosemary, yuzu & basil sorbet
- COCONUT ON THE SAND
panna cotta, exotic fruits, sable, red peppercorn sorbet
- MANGO TEXTURE
textures of mango, white chocolate & raspberry
- DARK CHEESECAKE
BBQ banana, corn flakes ice cream
- SO FRESH
exotic fruits sliced with berries