

MAINS

The Josper

Maine Lobster 850gm - 495 (F, M)

Sautéed la ratte potato and frisee salad with black truffle

36hr Braised Prime Short Rib - 280 (M, D, G)

Creamed yukon gold potato, fried onion rings and bordelaise

Surf and Turf - 370 (F, M, G, D) (Locally Sourced)

Omani king prawn grilled with Blackmore Wagyu flank

Beef

250 gm	Queensland Rangers Valley Tenderloin	360 (G, D, M)
350gm	South Island, NZ Angus Rib Eye	350 (G, D, M)
350gm	Heritage Prime Canadian Strip loin	320 (G, D, M)
200gm	Mayura Station Wagyu Tenderloin	485 (G, D, M)
500gm	American Black Angus Porterhouse	400 (G, D, M)
250gm	Blackmore Wagyu Sirloin	625 (G, D, M)

Starch & Natures Harvest - 35



Wild Mushrooms
Baby Vegetables
Bok Choy

Truffle Steak Fries (G)
Creamy Herb Polenta (D)
Rocket and Parmesan Salad (D)
Onion Rings (G, D)
Potato Purée (D) (Locally Sourced)

Additional Sauce - 25

Tomato Béarnaise (G, D)
Smoky Penja Pepper
Bordelaise (G)
Foie Gras (D, G)
Mushroom Essence (D, G)
Café de Paris butter (D)
Cheese Fondue (D, G)
Horseradish (D, G)

All steaks are served inclusive of your choice of your one side and one sauce

Desserts

Classic Sphere - 120 (N, D, G)

Chocolate brownies, espresso and vanilla ice cream

Madagascan Vanilla - 95 (D)

Creme brulee, grapefruit jelly, tangerines and sorbet

Soufflé - 120 (N, D, G)

Chestnut with clementine sorbet

Chocolate Dolce de Leche Tortellini - 95 (N, D, G)

Toasted almond cream, ricotta and Mani olive oil

Mille Feuille - 95 (D, G)

Roasted apple, gingerbread parfait and ice cream

Swiss Cheese - 110 (N, D, G)

Selection of Mons Artisan cheese with maple walnut bread

Ice Cream and Sorbet Selection - 95 (D)

Tonka allumette

Contains Gluten (G), Seafood (F), Dairy (D), Lupine (L), Mustard (M), Nuts & Seeds (N), Soya (S), Pork (P), Alcohol (A), Vegetarian (V), (Vegan)
Dear Guest we kindly request you to inform us if you or any of your guest have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.

À la carte Menu

The Starters



Winter Salad - 160 (V, N, D)

Endive, pear, persimmon and shaved black truffle with Persian feta

Soft Shell Crab - 170 (F, M, S)

Obsibblue prawn ceviche, mangosteen



Wagyu Beef Tartare - 195 (F, D, G, M)

Osetra caviar, toast and tema oyster

French Onion Soup - 160 (M, N, S, G)

Short rib tortellini and cheese fondue

Red Mullet - 140 (S, G, F)

Bouchot mussels, olives and saffron with tempura fennel

Loch Fyne Scallops - 170 (S, G, E)

White bean and seafood cassoulet with parsley ravioli

Foie Gras - 170 (N, D, F)

Roasted apple, bbq eel, duck prosciutto and basil dressing

Poached Brittany Lobster - 195 (E, D, G)

Curry butter, sunchoes and black truffle macaroni

Tasting Menu

Soft Shell Crab (F)

Obsibblue prawn ceviche, mangosteen

Foie Gras (D, N, F)

Roasted apple, bbq eel, duck prosciutto and basil dressing

Wild Sea Bass (F, M, D, G)

Caviar, grapes, creamed potato and champagne veloute

Wagyu Striploin (M, D, G)

Short rib lasagna and winter vegetables

Pineapple Shot (D, G)

Chocolate sorbet, coconut foam and marshmallows

Chocolate Dolce de Leche Tortellini (D, G, N)

Toasted almond cream, ricotta and Mani olive oil

AED 999 (For Two) -
With Paired Wines

MAINS

The Kitchen

Roasted Butternut Pumpkin Risotto - 240 (D, G)

Trompette mushrooms, chilli, feta

Wild Sea Bass - 360 (F, M, D, G)

Caviar, grapes, creamed potato and veloute



Scottish Loch Duart Salmon - 320 (F, D, G)

Watercress purée, lobster filled morel mushrooms

Roasted Baby Chicken - 300 (G, D)

Black truffle, chestnuts, sprouts and jus gras

Moroccan Spiced New Zealand Lamb - 300 (D, G)

Couscous, mint yoghurt and harissa