SALADS & APPETIZERS

anchovy dressing, aged parmesan, foc croutons (V) (D) (S) Baby Romaine Caesar topped with garlic

with olive oil and vinegar (V) (D) cheese, bell pepper, oregano, black olives Greek salad with combination of tomatoes, red onion, marinated

Beef Carpaccio with Rocket aged balsamic and parmesan from Chef

ponzu, wasabi and pickled ginger (S)

Sesame seared Ahi tuna, served rare with

tomato pesto (V) (D) mozzarella cheese with sundry

rocket oil and aged balsamic (V) (D) Mediterranean vegetables, drizzled with Grilled halloumi cheese served 4.000 with

yogurt and lemon dressing topped with avocado (V) (N) (G) (D) 4.000 pine nuts, cucumber, feta cheese tossed in chickpeas, apple, fresh salad with herbs, currants, combination



SOUPS

Mushroom soup and toasted bread with goat cheese (V) (D) Tocaccia

(D) Classic baked onion soup with gruyere cheese 3.200



SEAFOOD

bed of lemony Swiss chard and kohlrabi Grilled salmon and beef bacon wraps on a

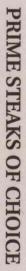
Wood roasted Sea Bass with spinach and tennel from Chef Theo Randall 8.500

garlic olive tomato sauce Linguini pasta with mussels and prawns in

caper cream sauce (D) lobster tail, prawn, kingfish and potato with Grilled sea food combination of Omani 12.000

saffron almond gluten free quinoa with creamy pesto sauce (D) (G) Grilled tiger prawns, blanched asparagus,

E Contains Eggs
S Contains Seafood D Dairy **V** Vegetarian A Contains Alcohol B Contains Beef
N Contains Nuts P Contains Pork **G** Gluten Free



the world. finally with a variety of wines from around salads, appetizers, your favorite signature dishes, premium seafood, deserts and are complimented with a selection of fresh liking and seared in the natural juices; which of high quality USDA prime aged steaks of 3-4 Marbling. Our Steaks are grilled to your The Steakhouse offers a complete selection

day grain-fed Black Angus breed, Highest quality U.S.D.A prime beef-120 Marble score 6-7

Black Angus Prime ribs off bone (540 gms) Black Angus Rib Eye (250 gms) Black Angus T-bone (540 gms) Black Angus Tenderloin (250 gms) 12.000 16.000 13.000 18.000

AUSTRALIA

Highest quality 450 days natural grain-fed Wagyu beef, Marble score 3-4 Wagyu Tenderloin (250 gms) 16,000

Fletcher Rack of Lamb (180 gms) Wagyu Striploin (250 gms) Wagyu Rib Eye (250 gms) 12.000 16,000

SOUTH AFRICA

Beef Tenderloin (250 gms) Beef Striploin (250 gms) 10.000

prime steak sauce, and side dish to compliment your Choose the below preparation method,

PREPARATION TEMPERATURES

- Rare: Sealed outside while centre is warm
- Medium Rare: Centre is red, brown on the
- Medium: Centre is light pink, outer
- Medium Well: Brown edge to edge and pink
- Well Done: Firm with little juice, brown throughout

Mushroom / Grain mustard / Béarnaise / Green pepper / Black pepper / Blue cheese Red wine (A) / Creamy whisky (A) /

Garlic and parsley butter Truffle and thyme butter / Tarragon butter /

FRESHLY MADE SIDES

mushrooms (V) (H) / Grilled vegetables (V) (H) / Creamy spinach (V)(H) / Sautéed broccoli and asparagus Steak fries / Corn on the cob / Sautéed French fries / Mashed potatoes /

SIGNATURE DISHES

skewers (N) (B) vegetables and potatoes, kebab, lamb kofta, Grilled Lebanese style shish taouk, shish lamb chop with grilled otatoes, served on a 11.000

Surf and Turf on mashed potatoes, grilled baby vegetables with lemon garlic butter sauce and pepper sauce (B) (D) (S) 11.500

sides or home specials (B) (D) your choice of sauces with freshly made Hanging butcher skewer: beef fillet skewer mixed capsicum, flame grilled with

mushroom sauce (D) potatoes, grilled vegetables topped with Grilled chicken on of mashed

Risotto with cepes, morel wild mushroom Randall (V) (D) and aged parmesan cheese from Chef Theo

(A) (B) (D) crushed nicoise potato with red wine sau Aged Black Angus tenderloin on a bed of

Rack of Lamb, Rosemary on a bed of roast potatoes and Salsa Verde from Chef Theo Randall (D)

with creamy whisky sauce (A) (B) (D) 12.500 mashed potato, grilled vegetables Angus tenderloin stuffed with fennel, ricotta and sundried tomato on a bed of

cheese (B) (D) pan fried foie-gras topped with your choice toasted Brioche sesame roll, topped with smoked cheddar, provolone or angus burger served on

Grilled wagyu loin, spinach butter, bone (A) (B) (D) sticky veal sauce from Chef Ross Lusted marrow, heirloom carrots, dried morels



Ginger lemongrass crème brûlée topped with exotic berries (E) (D) (G)

Hot chocolate fondant, vanilla sauce, milk chocolate ice cream (E) (D)

cream (E) (D) Traditional tarte tatin served with vanilla ice

Coffee tiramisu with sponge layers and

mascarpone cheese (E) (D)

Cheese cake with passion fruit smoothies

(E) (D)

Brettscheinder (E) (D) Macaroon Raspberry Meringue Pastry from Pie with Chef

and ginger lemongrass crème brûlée to tempt your palate (E) (D) 3.800 selection of coffee tiramisu, cheese cake Steakhouse Dessert Tasting Platter, Mini

