

STARTERS				
Artichoke Salad (V) Mediterranean Mixed Leaves, Artichoke, Avocado, Blueberry, Green Apple, Cherry Tomato, Pomegranate Dressing	85	Burratina De Buffalo (D, G, N) Heirloom Tomato, Strawberry, Crispy Parmesan, Charcoal Tuile, Pistachio, Basil Pesto, Balsamic Pearls	95	
Caesar Salad (D, G, S) Baby Gem, Crispy Turkey Bacon, Quail Eggs, Anchovies, Croutons, Parmesan, Cherry Tomato	80	Pan Seared Foie Gras (D) <i>Signature</i> Celeriac Puree, King Oyster Mushroom, Herb Salad, Blueberry Jus	105	
Add-on Chicken Add-on Shrimp (S)	30 40	Dibba Bay Oysters (S) Freshly Shucked with Shallot Vinegar, Lemon, Tabasco	6 Pcs 130	12 Pcs 250
Salmon Avocado Salad (D) Cottage Cheese, Sweet Potato, Blanched Kale, Pomegranate Seeds, Lemon Vinaigrette	105	SOUPS		
		Creamy Chicken Soup (D, G) Wild Rice, Carrot, Celery, Kale	60	
Wagyu Beef Tartare (D, G) <i>Signature</i> Creamy Aioli Tuna Belly, Wagyu Tenderloin Tartare, Puffed Wild Rice, Quail Egg, Toasted Bread	125	Roasted Tomato Soup (D, G, V) Heirloom Tomato, Saffron Aioli, Green Oil, Crouton	55	

PASTA & RISOTTO & BURGERS				
NoHo Smashed Wagyu Burger (G, D) <i>Signature</i> Double Decker Beef Patty, Cheddar Cheese, Truffle Parmesan Aioli, Gherkins, Crispy Onion, Potato Bun, Served with Seasoned Fries	160	Lobster Ravioli (S, D, G) <i>Signature</i> Hand-made Ravioli, Parmesan, Creamy Lobster Bisque Sauce	140	
Crispy Chicken Burger (G, D) Coated Crispy Chicken, Boston Lettuce, Roasted Red Bell Pepper, Pickled Cucumber, Cheddar Cheese, Dynamite Sauce on Beetroot Brioche Bun, Served with Truffle Parmesan Fries	125	Spicy Chili Prawn Linguini (S, D, G) Linguine Pasta, Grilled Shrimps, Chili Garlic Butter Sauce	110	
Duo of Angus Beef Sliders (G, D) Mini Cheese Burgers, Boston Lettuce, Gherkins, BBQ Sauce, Potato Bun Served with Stealth Fries	105	Spaghetti Bolognese (D, G) Wagyu Beef Ragout, Heirloom Tomato, Parmesan	125	
		Carnaroli Mushroom Risotto (D) Mixed Mushroom, Rocket Lettuce, Manchego Cheese	105	

GRILL				
Black Angus Beed Tenderloin, Australian 220 gr (D)	370	Wagyu Tomahawk Australian Carrara 4-5 1000-1200 gr (D)	950	
Black Angus Rib Eye Australian 300 gr (D)	355	Generous Rib-Eye Cut on The Bone for Sharing		
Wagyu Beef Striploin Carrara 4-5 Grade Australian 270 gr	365	Black Angus Chateaubriand Portoro mb2+ Australian 500 gr (D)	730	
Australian Wagyu Rib Eye Carrara 4-5 300 gr	510	Large Tenderloin Cut for Sharing		
Grilled Jumbo Prawn (S, D)	220	Grilled Seafood Platter (S, D) <i>Signature</i>	590	
Lobster, King Prawn, Sea Bass, Octopus, Scallop, Saffron Butter sauce				
All Served with Your Choice of 1 Side Dish, 1 Sauce and all Served with Roasted Potato, Tomato Bunch, Oyster Mushroom				

MAIN COURSES				
Vegan Steak (V) Sautéed Spinach, Mixed Mushroom, Vine Tomato, Bulgogi Sauce	125	Seared Lamb Chops (D) <i>Signature</i> Truffle Mashed Potato, Ratatouille, Chimichurri Sauce	175	
Slow Cooked Braised Short Ribs (D, G) <i>Signature</i> Mashed Potato, Baby Carrot, Mushroom, Onion Pearl, Vine Tomato, Veal Jus	225	Grilled Octopus (S, D) Carrot Puree, Butternut Squash, Green Peas, Crispy Sweet Potato, Salsa Verde	280	
Roasted Corn Fed Chicken (G, D) <i>Signature</i> Wild Rice, Asparagus, Baby Carrot, Broccolini, Chicken Jus	145	Pan Seared Salmon (S, D) Black Lentil, Edamame, Carrot, Red Bell Pepper, Beetroot Mayo, Saffron Butter Sauce	165	

SIDE DISHES		SAUCES	
Mashed Potato (D, V)	40	Beef Jus	30
Stealth Fries (V, G)	40	Green Peppercorn (D)	30
Charred Broccolini (V)	40	Saffron Butter Sauce (D)	30
Grilled Asparagus (V)	40	Chimichurri (V)	30
Creamy Baby Spinach (D)	40	Béarnaise Sauce (D)	30

(V) Vegetarian | (VG) Vegan | (G) Gluten | (D) Dairy | (N) Nuts | (A) Alcohol | (S) Seafood
Please let us know of any allergies or special dietary requirements that we should be aware of to prepare your food accordingly.
All prices are in AED and are inclusive of 10% service charge, 7% destination fee and 5% VAT.