

## 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	30	Dibba Bay Oysters (S)	6 Pcs 12 Pcs
Add-on Shrimp (S)	40	Freshly Shucked with Shallot Vinegar, Lemon, Tabasco	130 250
Salmon Avocado Salad (D) Cottage Cheese, Sweet Potato, Blanched Kale, Pomegranate Seeds, Lemon Vinaigrette	105	SOUPS	
Wagyu Beef Tartare (D, G) <i>Signature</i> Creamy Aioli Tuna Belly, Wagyu Tenderloin Tartare, Puffed Wild Rice, Quail Egg, Toasted Bread	125	Creamy Chicken Soup (D, G) Wild Rice, Carrot, Celery, Kale	60
		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 Beef Tenderloin, Australian 220 gr (D)	370	Wagyu Tomahawk Australian Carrara 4-5 1000-1200 gr (D) Generous Rib-Eye Cut on The Bone for Sharing	950
Black Angus Rib Eye Australian 300 gr (D)	355	Black Angus Chateaubriand Portoro mb2+ Australian 500 gr (D) Large Tenderloin Cut for Sharing	730
Wagyu Beef Striploin Carrara 4-5 Grade Australian 270 gr	365	Grilled Seafood Platter (S, D) <i>Signature</i> Lobster, King Prawn, Sea Bass, Octopus, Scallop, Saffron Butter sauce	590
Australian Wagyu Rib Eye Carrara 4-5 300 gr	510		
Grilled Jumbo Prawn (S, D)	220		

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	335
Roasted Corn Fed Chicken (G, D) <i>Signature</i> Wild Rice, Asparagus, Baby Carrot, Broccoli, Chicken Jus	145	Pan Seared Salmon (S, D) Black Lentil, Edamame, Carrot, Red Bell Pepper, Beetroot Mayo, Saffron Butter Sauce	165

## SIDE DISHES

Mashed Potato (D, V)	40
Stealth Fries (V, G)	40
Charred Broccoli (V)	40
Grilled Asparagus (V)	40
Creamy Baby Spinach (D)	40

## SAUCES

Beef Jus	30
Green Peppercorn (D)	30
Saffron Butter Sauce (D)	30
Chimichurri (V)	30
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.