

## STARTERS

<b>Kale and Quinoa Salad (V, G) ★</b> Cherry Tomato, Cucumber, Avocado, Mango, Strawberry, Sunflower Seeds, Orange Dressing	85	<b>Classic Beef Tartare (D, G)</b> Wagyu Tenderloin with Capers, Chives, Shallots, Dijon Mustard, Worcestershire Sauce, Tabasco, Raw Egg Yolk, Toasted Bread	125
<b>Caesar Salad (D, G, S) ★</b> Baby Gem, Crispy Turkey Bacon, Quail Eggs, Anchovies, Croutons, Parmesan, Cherry Tomato	80	<b>Dibba Bay Oysters (S)</b> Freshly Shucked with Shallot Vinegar, Lemon, Tabasco	4 pcs 115
<b>Add-on Chicken</b> <b>Add-on Shrimp (S)</b>	30 40	<b>SOUP</b>	
<b>Burratina De Buffalo (D, G, N) ★</b> Heirloom Tomato, Strawberry, Crispy Parmesan, Charcoal Tuile, Pistachio, Basil Pesto, Balsamic Pearls	95	<b>Roasted Tomato Soup (D, G, V) ★</b> Heirloom Tomato, Saffron Aioli Crouton, Chives Oil	55

## PASTA, RISOTTO, AND BURGERS

<b>NoHo Smashed Wagyu Burger (G, D) ★</b> Double Decker Beef Patty, Cheddar, Truffle Parmesan Aioli, Gherkins, Crispy Onion, Potato Bun, Fries	105	<b>Spicy Chili Prawn Linguini (D, G, S) ★</b> Linguine Pasta, Grilled Shrimps, Chili Garlic Butter Sauce	110
<b>Crispy Chicken Burger (G, D) ★</b> Coated Crispy Chicken, Boston Lettuce, Roasted Red Bell Pepper, Pickled Cucumber, Cheddar Cheese, Dynamite Sauce, Beetroot Brioche Bun, Truffle Parmesan Fries	90	<b>Spaghetti Bolognese (D, G) ★</b> Wagyu Beef Ragout, Heirloom Tomato, Parmesan	100
		<b>Carnaroli Mushroom Risotto (D) ★</b> Mixed Mushrooms, Rocket Lettuce, Manchego Cheese	95

## FROM THE GRILL

<b>Dutch Milk Fed Veal Chop 400 g (D)</b>	330
<b>Australian Black Angus Beef Tenderloin Jack's Creek 220 g (D)</b>	310
<b>Australian Black Angus Ribeye Jack's Creek 300 g (D)</b>	355
<b>Australian Wagyu Beef Striploin Carrara 4-5 Grade 250 g (D)</b>	365
<b>Grilled Jumbo Prawns (D,S)</b>	220
<b>Grilled Whole Baby Corn-fed Chicken 450 g (D,G)</b>	175

### NOHO EXCLUSIVES

<b>Australian Black Angus Chateaubriand Jack's Creek 500 g (D)</b> Large Tenderloin Cut for Sharing	660
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All served with your choice of one side dish and one sauce, garnished with tomato bunch and confit garlic.

## MAIN COURSES

<b>Vegan Steak (V) ★</b> Sautéed Spinach, Mixed Mushrooms, Vine Tomato, Bulgogi Sauce	125	<b>Slow Braised Beef Cheek (D, G)</b> Creamy Polenta, Baby Carrot, Crispy Purple Potato, Cocoa jus	195
<b>Grilled Octopus (D, G, S) <i>Chef's Signature</i></b> Carrot Purée, Butternut Squash, Green Peas, Crispy Sweet Potato, Salsa Verde	295	<b>Seared Lamb Chops (D)</b> Truffle Mashed Potato, Ratatouille, Chimichurri Sauce	175
		<b>Stuffed Chicken Ballotine (D, G) ★</b> Mushroom Duxelle, Veal Bacon, Green Pea, Potato Pave, Chicken Jus	155

## SIDE DISHES

<b>Mashed Potato (D, V)</b>	40
<b>Charred Broccolini (V)</b>	40
<b>Grilled Asparagus (V)</b>	40
<b>Sautéed Seasonal Mushroom (D)</b>	40
<b>Roasted Baby Potato with Crispy Onion (D, G)</b>	40

## SAUCES

<b>Beef Jus</b>	30
<b>Green Peppercorn (D)</b>	30
<b>Saffron Butter Sauce (D)</b>	30
<b>Chimichurri (V)</b>	30
<b>Béarnaise Sauce (D)</b>	30

(V) Vegetarian | (VG) Vegan | (G) Gluten | (D) Dairy | (N) Nuts | (A) Alcohol | (S) Seafood

Dishes marked with ★ are part of the All-Inclusive Package.

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.