

COLD STARTERS

TOMATO CARPACCIO (D)(G)	40 50
Honey whipped feta dip, grilled sour dough toast	
BUTTER LETTUCE SALAD	55
Balsamic house dressing, roasted pistachio, pickeled daikon	
KALE CAESAR SALAD (S)(D)(G)	82
Baby gem, crispy kale, butter croutons, caesar dressing	
CRAB & AVOCADO SALAD (S)	135
Green apple, radish, lamb lettuce, jerk aioli, lemon vinaigrette, chili	
LOBSTER ROLLS (S)(D)(G)	145
Two traditional Maine Lobster rolls	
BEEF CARPACCIO TONNATO (D)(S)	105
Artichokes, capers, tonnato sauce	
STEAK TARTARE (D)(G)	
Prepared tableside, 85 gr raw Filet Mignon, potato bark	
CLASSIC Egg white & yolk, gherkins, chives, shallots, capers	115
ITALIAN Parmesan, truffle paste, green olives, parsley Shallots, egg yolk	125

HOT STARTERS

ROMAN ARTICHOKE (D)	89
Lemon Parmesan dressing, Pecorino	
CRISPY FISH TACO (S)(D)(G)	87
Crispy battered cod, soft tortilla, pico de gallo	
SCALLOPS & FOIE GRAS (S)(D)	135
Chervil butter, smoked brisket, spice glaze	
CHARGRILLED OCTOPUS (S)(D)	145
Puttanesca sauce, sunchoke purée	
PRAWNS A LA PLANCHA (S)	155
Two U7 prawns, rosemary, garlic, green chili	
BURGUNDY SNAILS (D)(N)	125
Herbs & garlic butter	
PULLED BEEF CROQUETTES (D)(G)	80
Slow-cooked pulled short rib, beef bacon, gruyère, jalapeño	
CHARD SWEETBREADS (D)	135
Roasted celeriac puree, miso glaze, pickled kohlrabi	
STICKY SHORT RIB (G)	145
Honey mustard glaze, mint & coriander slaw	
WAGYU TOASTIE (G)	160
Truffle mustard sauce, gherkins, caramelized onions	

PLANT BASED

LENTIL SALAD (N)(V)	65
Edamame, jalapeño, sun-dried tomatoes, maple balsamic vinaigrette	
CAULIFLOWER TACO (G)(V)	67
Sweet corn & Mexican beans salsa, guacamole, tahini dressing	
BEETROOT SALAD (N)(V)	69
Rocket, candied walnuts, vegan goat cheese crumble	
BRUSSELS SPROUTS SALAD (N)(V)	75
Kale, toasted almonds, dry cranberry	
MUSHROOMS TAGLIATELLE (G)(V)	85
Brown button mushroom, green asparagus, vegetable jus	
NO MEAT SHORT RIB (V)	125
Truffle mash, kale chips, vegetable jus	

RAW BAR

CLASSIC TWO TIER (S)(G)	
12 Oysters, 6 Prawns, King crab leg, Salmon Tartare, Tuna Tartare, Sea Bass Ceviche	680
DIBBA BAY (S)	
Nº1, Subtle brine, Fujeirah, United Arab Emirates	
½ dozen 1 dozen	330 645
KELLY GALWAY (S)	
Firm chewy texture, long finish, Galway Bay, Ireland	
½ dozen 1 dozen	295 575
GILLARDEAU (S)	
Creamy, slight nutty sweetness, Marennes-Oléron, France	
½ dozen 1 dozen	395 775
	
SEA BASS CEVICHE (S)	
Blood orange, maple syrup, chilies, scallions, Espelette pepper	80
TUNA TARTARE (S)(G)	
Avocado, wonton crisp, soy ginger dressing	95
COLOSSAL SHRIMP COCKTAIL (S)	
Two U7 Shrimp, horseradish cocktail sauce	125
SEA BREAM CRUDO (S)	
Maldon lime sea salt, green jalapeño	75
	
CAVIAR SERVICE (S)(D)(G)	
Blinis with all the classic trimmings 30 gr Oscietra Caspian Legacy	550

PASTA

SPICY RIGATONI (D)(G)	75
Pink sauce, grated Parmesan	
SHRIMP LINGUINE (S)(G)	115
Pan-roasted, cherry tomatoes, spicy tomato sauce	
LOBSTER TAGLIOLINI (S)(D)(G)	235
Lobster thermidor served over pasta	
ANGRY LOBSTER PASTA (S)(D)(G)	295
Linguini with half Maine Lobster, spicy bisque, Bottarga	

MAINE EVENTS

LUNCH
PRIX FIXE

WEEKDAYS
12PM - 4PM
Three courses
145 pp

SHUCK
FEST

EVERY DAY
6PM - 8PM
Fresh Oysters
10 Bucks a shuck

GOLDEN
HOUR

EVERYDAY
5PM - 7PM
On selected beverages
& Cocktails 2 for 1

CLAM
JAM

THURSDAYS
8PM - 12AM
Ladies complimentary
White, Red or Rosé
Wine at the bar

SUNDAY
ROAST

SUNDAYS
12PM - 8PM
Two courses 220 pp
Three courses 250 pp

CLASSIC MAINES

CEDAR PLANK SALMON (S)(D)	135
Old Bay rub, sautéed broccolini, sriracha beurre blanc	
WHOLE SEA BASS (S)	265
Charred Bass served with fennel & rucola salad	
WHOLE MAINE LOBSTER (S)(D) half whole	275 535
Triple-cooked fries & aioli	
VEAL SCALOPINNE AL LIMONE (G)(D)	285
Seared escalope, classic meuniere sauce	
TRUFFLE ROASTED CHICKEN (D)	150
200g Chicken suprême, Porcini mushrooms, shoestring fries	

STEAKS & CHOPS

Served with your choice of sauce & side *

STEAK FRITES	185
200g Grain-fed Australian Black Angus, MB 3+	
FILET MIGNON	325
250g Grain-fed Australian Black Angus, MB 2+	
JAPANESE WAGYU	750
200g Grain-fed Hokkaido Wagyu Sirloin, grade A5, MB 9+	
RACK OF LAMB (N)	295
Australian, figs jus, dukkah crust	

LARGE CUTS

Designed for sharing, min 250g per person, choice of side dish *
Ask your waiter for other sizes and cuts availability

RIB EYE	545
600g Grain-fed Australian Black Angus, MB 2+	
NY SIRLOIN	755 985
600g 800g Grain-fed Australian Wagyu, MB 6-7	
T-BONE	820
1000g Grain-fed Australian Black Angus, 28 days dry aged	
TOMAHAWK	1500
1500g Grain-fed, Australian Black Angus, MB 3+ Not for the faint of heart, served with Bone Marrow	

POUTINE

Cheese curds, fries, gravy

CLASSIC MONTREAL POUTINE (D)	70
SHORT RIB POUTINE (D)	120
LOBSTER POUTINE (D)(S)	155

SIDES

HOUSE SALAD *	35
TRIPLE-COOKED FRIES *	37
ROASTED GARLIC MASH (D) *	37
STEAMED GREEN ASPARAGUS	45
STEAMED BROCCOLINI (D)	45
WILD MUSHROOMS (D)	45
CHARRED BRUSSELS SPROUTS (D)	48
TRUFFLE MAC & CHEESE (D)(G)	55

(N) Contains Nuts (S) Contains Seafood or Shellfish (D) Contains Dairy (G) Contains Gluten (V) Vegan

ALL PRICES ARE INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND 7% MUNICIPALITY FEES
الأسعار تشمل (5%) ضريبة القيمة المضافة (10%) مقابل بدل الخدمة (7%) رسوم البلدية