

The MAINE

LAND BRASSERIE

COLD STARTERS

TOMATO CARPACCIO (D)(G) Honey whipped feta dip, grilled sour dough toast	40 60
BUTTER LETTUCE SALAD (N)(V) Balsamic house dressing, roasted pistachio, pickled daikon	55
KALE CAESAR SALAD (S)(D)(G) Baby gem, crispy kale, butter croutons, Caesar dressing	82
CRAB & AVOCADO SALAD (S) Green apple, radish, lamb's lettuce, jerk aioli, lemon vinaigrette, chili	135
LOBSTER ROLLS (S)(D)(G) Traditional Maine Lobster rolls	2pcs 145
BEEF CARPACCIO TONNATO (S)(D) Raw tenderloin, artichokes, capers, tonnato sauce	105
STEAK TARTARE (D)(G)(S) 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) Lemon Parmesan dressing, Pecorino	89
CRISPY FISH TACO (S)(D)(G) Crispy battered Cod, soft tortilla, pico de gallo	87
SCALLOPS & FOIE GRAS (S)(D) Chervil butter, smoked brisket, spice glaze	135
CHARGRILLED OCTOPUS (S)(D) Puttanesca sauce, sunchoke purée	145
PRAWNS À LA PLANCHA (S) Two U7 prawns, rosemary, garlic, green chili	155
BURGUNDY SNAILS (D)(N) Herbs & garlic butter	125
PULLED BEEF CROQUETTES (S)(D)(G) Slow-cooked pulled short rib, beef bacon, Gruyère, jalapeño	80
CHARD SWEETBREADS (D) Roasted celeriac purée, miso glaze, pickled kohlrabi	135
STICKY SHORT RIBS (G) Honey mustard glaze, mint & coriander slaw	145
WAGYU TOASTIE (G) Truffle mustard sauce, gherkins, caramelized onions	160

PLANT BASED

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

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)
Subtle brine, clean finish,
Fujairah, United Arab Emirates
#4 ½ dozen **145** | dozen **290**

KELLY GALWAY (S)
Firm chewy texture, long finish,
Galway Bay, Ireland
#3 ½ dozen **295** | dozen **575**

GILLARDEAU (S)
Creamy, slight nutty sweetness,
Marennes-Oléron, France
#3 ½ dozen **395** | dozen **775**

By Piece, Half Dozen or Dozen
Served with mignonettes, horseradish, tabasco & lemon
Ask your waiter for additional oysters availability



TUNA TARTARE (S)(G)
Avocado, wonton crisp,
soy ginger dressing
95

SEA BASS CEVICHE (S)
Blood orange, maple syrup, chilies,
scallions, espelette pepper
80

SEA BREAM CRUDO (S)
Maldon lime sea salt, green jalapeño
half **85** | whole **175**

COLOSSAL SHRIMP COCKTAIL (S)
Two U7 shrimp, horseradish cocktail sauce
125



CAVIAR SERVICE (S)(D)(G)
Blinis with all the classic trimmings
30 gr Oscietra Caspian Legacy
550

*Consuming raw seafood and shellfish
may increase your risk of
foodborne illness*

CLASSIC MAINES

SPICY RIGATONI (D)(G) Mezze maniche, tomato pink sauce, grated Parmesan	75
SHRIMP LINGUINE (S)(G) Pan-roasted, cherry tomatoes, spicy tomato sauce	115
ANGRY LOBSTER PASTA (S)(G) <i>pl/ half lobster</i> Linguini with Maine Lobster, spicy bisque, Bottarga	295
LOBSTER TAGLIOLINI (S)(D)(G) Lobster thermidor served over pasta	235
CEDAR PLANK SALMON (S)(D) Old Bay rub, sautéed broccolini, sriracha beurre blanc	135
TRUFFLE ROASTED CHICKEN (D) 200g Chicken suprême, Porcini mushrooms, shoestring fries	158

SHARING MAINES

WHOLE SEA BASS (S) Charred Bass served with fennel & rucola salad	265
WHOLE MAINE LOBSTER (S)(D) <i>half 275 whole 535</i> Triple-cooked fries & aioli	
DOVER SOLE MEUNIÈRE (S)(D)(G) 650g Fillet, brown caper butter	MP
VEAL SCALOPPINE AL LIMONE (D)(G) Seared escalope, classic meunière sauce	285

STEAKS & CHOPS

*Served with your choice of sauce & side **

STEAK FRITES (D) 200g Grain-fed Australian Black Angus, MB 3+	185
FILET MIGNON (D) 250g Grain-fed Australian Black Angus, MB 2+	325
JAPANESE WAGYU (D) 200g Grain-fed Hokkaido Wagyu Sirloin, grade A5, MB 9+	750
LAMB CHOPS (N) Australian, figs jus, dukkah crust	3pcs 235

LARGE CUTS

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

RIB EYE 600g Grain-fed Australian Black Angus, MB 2+	545
NY SIRLOIN 600g 800g Grain-fed Australian Wagyu, MB 6-7	755 985
T-BONE 1000g Grass-fed Irish John Stone, 28 days dry aged	945
TOMAHAWK 1500g Grain-fed, Australian Black Angus, MB 3+ <i>Not for the faint of heart, served with Bone Marrow</i>	1500

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 (G) *	37
ROASTED GARLIC MASH (D) *	37
STEAMED GREEN ASPARAGUS (V)	45
STEAMED BROCCOLINI (D)	45
WILD MUSHROOMS (D)	45
CHARRED BRUSSELS SPROUTS (D)	48
TRUFFLE MAC & CHEESE (D)(G)	55

MAINE EVENTS

SHUCK FEST
EVERY DAY
6PM - 8PM
Fresh Oysters
10 BUCKS
A SHUCK

GOLDEN HOUR
EVERYDAY
5PM - 7PM
Selected beverages
including cocktails
2 FOR 1

LUNCH PRIX FIXE
WEEKDAYS
12PM - 4PM
Three courses
Set Menu
145 pp

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

SUNDAY ROAST
SUNDAYS
12PM - 6PM
Two courses **245 pp**
Three courses **285 pp**

(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
الأَسعار تشمل (5%) ضريبة القيمة المضافة (10%) مقابل بدل الخدمة (7%) رسوم البلدية