

The MAINE

LAND BRASSERIE

COLD STARTERS

FRESH BAGUETTE (D)(G)	1pc	9
MARINATED OLIVES (S) Anchovies, comichons, guindillas, lemon		19
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
CLASSIC STEAK TARTARE (D)(G)(S) Raw Filet Mignon, potato bark, Egg white & yolk, gherkins, chives, shallots, capers		115

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
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
MUSHROOM 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 1/2 dozen 145 | dozen 290

KELLY GALWAY (S)
Firm chewy texture, long finish, Galway Bay, Ireland
#3 1/2 dozen 295 | dozen 575

GILLARDEAU (S)
Creamy, slight nutty sweetness, Marennes-Oléron, France
#3 1/2 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, chili, scallions, espelette pepper
80

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>		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

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**

SHARING MAINES

WHOLE SEA BASS (S) Charred Bass served with fennel & rucola salad		265
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 *		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

DESSERTS

KEY LIME PIE (D)(G) Swiss meringue, lemon sorbet		42
BASQUE CHEESECAKE (D) Cream cheese		57
PISTACHIO ICE CREAM (D)(N) Candied pistachios, salted caramelized glaze		60
SOFT BAKED COOKIE (D)(G) Chocolate chip, served à la mode		55
TARTE TATIN (G)(D) Pink Lady apples, puff pastry, caramel sauce		56
CRÈME BRÛLÉE (D) Fresh vanilla beans		54
AFFOGATO (D) Espresso shot, clotted cream ice cream, chocolate shards		48

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