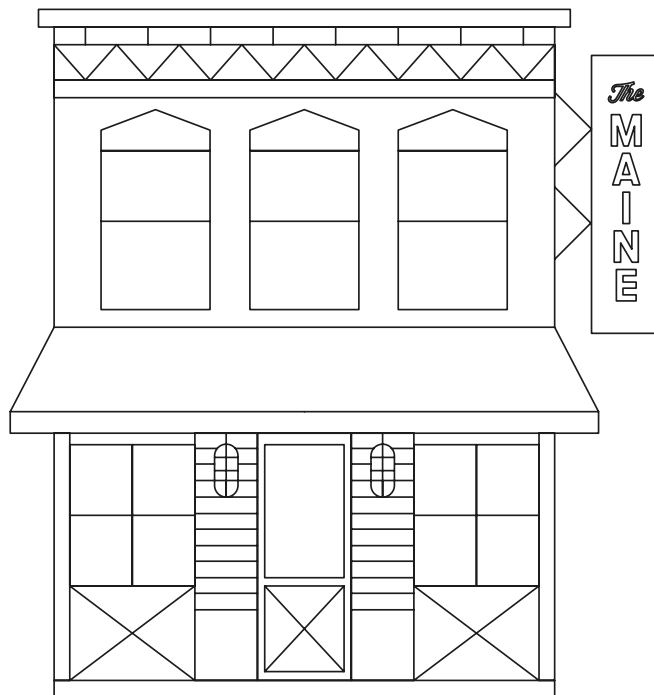


The
MAINE
OYSTER BAR & GRILL



“Serving up a slice of culinary nostalgia for those longing for an honest dining experience devoid of any pretentiousness or gimmickry. Blending a post-industrial brasserie aesthetic and meat packing vibe, the room has a retro-vintage feel with a laid-back New England Extravagance.”

J. Ghazal
JOEY GHAZAL

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EVENTS & PRIVATE DINING

Tucked away in a hotel garage on the edge of Dubai's sprawling coastline, The MAINE Oyster Bar & Grill is a Seaside Brasserie that is serving up a slice of culinary nostalgia for those longing for an honest dining experience devoid of any pretentiousness or gimmickry. Blending a post-industrial brasserie aesthetic and meat packing vibe, the room has a retro-vintage feel with a laid-back New England Extravagance.

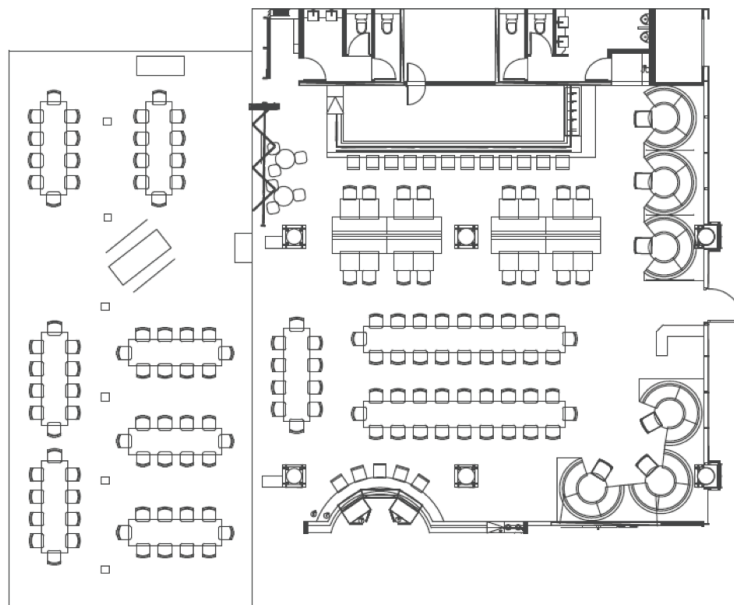


Ideal for a variety of private and corporate lunches and dinners – birthdays
Available 7 days a week at lunch and dinner • Live Jazz Performances and Cabaret acts available upon request
Bookings may be subject to a minimum spend

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THE BRASSERIE

The MAINE boasts a variety of unique spaces to suit events of all sizes and occasions – from birthdays, to wedding receptions, fashion showcases and networking events. There are a multitude of stunning surroundings to choose from.



Full Venue
210 pax

Indoor
130 pax

Terrace
80 pax

Available 7 days a week at both lunch and dinner • AV system available on request •
Vinyl DJ available on request • Bookings may be subject to a minimum spend.

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INDOOR



Semi-private areas are available for
up to 50 pax

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TERRACE



Semi-private areas are available for
up to 48 pax

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BESPOKE MENUS

Option 1

The
MAINE
OYSTER BAR & GRILL

Group Menu
Family Style

275 pp

Starters

KALE CAESAR (S)(P)(G)

Baby gem, crispy kale, butter croutons, caesar dressing

TUNA TARTARE (P)(G)

Avocado, wonton crisp, soy ginger dressing

CRISPY FISH TACO (P)(S)(G)

Crispy battered Cod, soft tortilla, pico de gallo

MUSHROOM & TRUFFLE PIZZA (P)(G)

Swiss mushrooms, Fontina, black truffle

Maines

SPICY SHRIMP LINGUINE (P)(G)

Pan-roasted, cherry tomatoes, spicy tomato sauce

SLICED RIB EYE (P)

Grain-fed Australian Black Angus, MB 2+

Triple-Cooked Fries | House Salad | Roasted Garlic Mash (P)

Desserts

STICKY TOFFEE PUDDING (P)(G)

English cream

CRÈME BRULÉE (P)

Fresh vanilla beans

SORBET & ICE CREAM SELECTION

Ask your waiter for availability



(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

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BESPOKE MENUS

Option 2

The
MAINE
OYSTER BAR & GRILL
Group Menu
Family Style

355 pp

Starters

ROMAN ARTICHOKE (N)
Lemon Parmesan dressing, Pecorino

KALE CAESAR (S)(P)(G)
Baby gem, crispy kale, butter croutons, caesar dressing

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

BEEF CARPACCIO TONNATO (P)(S)
Artichokes, capers, tonnato sauce

STICKY SHORT RIB (G)
Honey mustard glaze, mint & coriander slaw

Maines

SPICY RIGATONI (P)(G)
Pink sauce, Parmesan

WHOLE GRILLED SEA BASS (S)
Char-grilled with lemon & olive oil

SLICED RIB EYE (P)
Grain-fed Australian Black Angus, MB 2+

Triple-Cooked Fries | Steamed Broccolini (P) | Charred Brussels Sprouts (P)

Desserts

SOFT BAKED COOKIE (P)(G)
Chocolate chip, served à la Mode

KEY LIME PIE (G)(S)
Swiss Meringue, lemon sorbet

STICKY TOFFEE PUDDING (P)(G)
English cream



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

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BESPOKE MENUS

Option 3

The
MAINE
OYSTER BAR & GRILL

Group Menu *Family Style*

445 pp

Raw Bar

CLASSIC SEAFOOD PLATTER (S)(G)
Oysters, 30/40 Prawns, Tuna tartare, Sea Bass ceviche

Starters

KALE CAESAR (S)(D)(G)
Baby gem, crispy kale, butter croutons, caesar dressing

BEEF CARPACCIO TONNATO (S)(S)
Artichokes, capers, tonnato sauce

CHARGRILLED OCTOPUS (S)(D)
Puttanesca sauce, sunchoke purée

STICKY SHORT RIB (G)
Honey mustard glaze, mint & coriander slaw

Maines

ANGRY LOBSTER PASTA (S)(D)(G)
Linguini with Maine Lobster, spicy bisque, Bottarga

SLICED RIB EYE (D)
Grain-fed Australian Black Angus, MB 2+

Triple-Cooked Fries | Steamed Green Asparagus
Charred Brussels Sprouts (V) | Steamed Broccolini (V)

Desserts

ROCKY ROAD BROWNIE (S)(N)(G)
Warm brownie pot, toasted hazelnut served à la mode

BASQUE CHEESECAKE (D)
Cream Cheese

SOFT BAKED COOKIE (S)(G)
Chocolate chip, served à la Mode



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

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BESPOKE MENUS

Beverage Package



themaine.ae

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BEVERAGES PACKAGES

OPEN WINE & BEER

275 per person | 3 hours

RED, WHITE & ROSE WINE
BOTTLED BEER HEINEKEN
HOT & COLD BEVERAGES

REGULAR OPEN BAR

375 per person | 3 hours

KETEL ONE VODKA
TANQUERAY GIN
BACARDI SUPERIOR RUM
DEWARS WHITE LABEL WHISKEY
EL JIMADOR REPOSADO TEQUILA
HOUSE RED, WHITE & ROSE WINE
BOTTLED BEER
HOT & COLD BEVERAGES

PREMIUM OPEN BAR

475 per person | 3 hours

KETEL ONE VODKA
TANQUERAY GIN
BACARDI SUPERIOR RUM
DEWARS WHITE LABEL WHISKEY
EL JIMADOR REPOSADO TEQUILA
TOMMY'S MARGARITA & BLOODY MARY
HOUSE RED, WHITE & ROSE WINE
CASA DEFRA PROSECCO
BOTTLED BEER
HOT & COLD BEVERAGES

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ADDITIONAL SERVICES

Tailor Made Menus

We offer a variety of tailor-made menus to cater to the widest and most discerning palate. Seasonal vegan and vegetarian options are also available.



Live Music & Entertainment

As a live music venue we have access to a wide variety of jazz musicians. With the requisite notice we can arrange this for you; further details and prices are available upon request.



Audio Visual Equipment

Whether you require a PA system for live music, or a plasma screen for your corporate presentation, we can arrange everything for you on your behalf so that you can simply turn up, plug in and play.

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TERMS & CONDITIONS

Dress Code

Our Dress code is Smart Elegant. No shorts, flip flops, sportswear or swimwear is allowed at the venue.

Age Policy

Children are welcome during the day, but not in the evening.

Minimum Spend

A 'minimum spend' will be agreed prior to your event. Should the amount owing at the end of the event fall short of the pre-agreed figure, the 'minimum spend' will then apply; in this instance the restaurant reserves the right to add a hire charge to make up the difference.

Deposit

In order to secure your booking we require a deposit to the value of 50% of the total price – deposits can be made by credit card at the restaurant in advance, online payment link or bank transfer. Refunds can indeed be issued, but only up to (and including) 3 days before the agreed event, after which point deposits will be non-refundable.

Confirmed Guests

Customer is required to confirm the number of guests that will be in attendance 24 hours prior to the event. On the night of the event, should the numbers fall below the confirmed amount then the restaurant will charge for the 'confirmed' number of guests. If attendance is above the confirmed amount then the customer is required to pay the excess amount.

Tax and Service Charge

All food and beverage menus are inclusive of 7% municipality tax and 10% service charge. For groups of 10 and above we add an extra 10% gratuity fee on top of the final bill.

Food and Beverage

The restaurant's menus change according to seasonality and availability. Should the circumstance arise where a certain item is not available then this will be suitably substituted and the customer made aware as soon as possible. The customer must confirm their menu choice to the restaurant one week prior to the event.

Cancellation Policy

We understand that plans can change. However, in the event of a cancellation, please notify us at least 5 days in advance to receive a full refund of your deposit. Cancellations made after this period may result in forfeiture of the deposit.

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*For Events &
Private Dining Enquiries*

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