

À la carte Menu

The Josper

850gm Maine Lobster - 495

Sautéed la ratte potato and frisee salad with black truffle

36hr Braised Prime Short Rib - 280 (A)

Creamed yukon gold potato, fried onion rings and bordelaise

Surf and Turf - 370

Omani king prawn grilled with Blackmore Wagyu flank

Beef

250 gm	Queensland Rangers Valley Tenderloin	360
350gm	South Island, NZ Angus Rib Eye	350
350gm	Heritage Prime Canadian Strip loin	320
200gm	Mayura Station Wagyu Tenderloin	485
500gm	American Black Angus Porterhouse	400
250gm	Blackmore Wagyu Sirloin	625

Additional Side - 35

Wild Mushrooms
Bok Choy
Truffle Steak Fries
Creamy Herb Polenta
Rocket and Parmesan Salad
Baby Vegetables
Onion Rings
Potato Puree

Additional Sauce - 25

Tomato Béarnaise
Smoky Penja Pepper
Bordelaise (Alcohol)
Foie Gras (Alcohol)
Mushroom Essence
Café de Paris butter
Cheese Fondue
Horseradish

All steaks are served inclusive of your choice of your one side and one sauce

The Desserts

Classic Sphere - 120 (N)

Chocolate brownies, espresso and vanilla ice cream

Madagascar Vanilla - 95

Creme brulee, grapefruit jelly, tangerines and sorbet

Soufflé - 120 (A,N)

Chestnut and Amaretto with clementine sorbet

Chocolate Dolce de Leche Tortellini - 95 (N)

Toasted almond cream, ricotta and Mani olive oil

Mille Feuille - 95 (A)

Roasted apple, gingerbread parfait and calvados ice cream

Swiss Cheese - 110 (N)

Selection of Mons Artisan cheese with maple walnut bread

Ice Cream and Sorbet Selection - 95

Tonka allumette

(N) Contains Tree Nuts (S) Contains Sulphur Dioxide and Sulphites (F) Contains Fish
(CY) Contains Celery (G) Contains Gluten (SS) Contains Sesame Seeds (MO) Contains Mustard
(C) Contains Crustaceans (PN) Contains Peanut (SB) Contains Soya Beans (L) Contains Lupine
(MO) Contains Molluscs (P) Contains Pork (A) Contains Alcohol (D) Contains Dairy

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The Beginning

Winter Salad - 160 (V,N)

Endive, pear, persimmon and shaved black truffle with Persian feta

Soft Shell Crab - 170

Obsiblu prawn ceviche, mangosteen

Wagyu Beef Tartare - 195

Osetra caviar, toast and tempura oyster

French Onion Soup - 160

Short rib tortellini and cheese fondue

Red Mullet - 140

Bouchot mussels, olives and saffron with tempura fennel

Loch Fyne Scallops - 170 (N)

White bean and seafood cassoulet with parsley ravioli

Foie Gras - 170

Roasted apple, bbq eel, duck prosciutto and basil dressing

Poached Brittany Lobster - 195

Curry butter, sunchokes and black truffle macaroni

Tasting Menu

Soft Shell Crab

Obsiblu prawn ceviche, mangosteen

Foie Gras

Roasted apple, bbq eel, duck prosciutto and basil dressing

Wild Sea Bass

Caviar, grapes, creamed potato and champagne veloute

Wagyu Striploin

Short rib lasagna and winter vegetables

Pineapple Shot

Chocolate sorbet, coconut foam and marshmallows

Chocolate Dolce de Leche Tortellini

Toasted almond cream, ricotta and Mani olive oil

AED 999 (For Two) - With Pairing Wine

The Kitchen

Roasted Butternut Pumpkin Risotto - 240

Trompette mushrooms, chilli, feta

Wild Sea Bass - 360 (A)

Caviar, grapes, creamed potato and champagne veloute

Scottish Loch Duart Salmon - 320

Watercress purée, lobster filled morel mushrooms

Roasted Baby Chicken - 300

Black truffle, chestnuts, sprouts and jus gras

Moroccan Spiced New Zealand Lamb - 300

Couscous, mint yoghurt and harissa

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