OYSTERS & CAVIAR

Dibba Bay oysters lemon, mignonette
3 pieces **90** | 6 pieces **170** | 9 pieces **225**

30g Oscietra caviar warm blinis, sour cream, chives **495**

COLD STARTERS

Avocado tart radish, pickled cucumber **70**

+20 **Local burrata** tomato texture, basil pesto **90**

Lobster roll tarragon mayonnaise, espelette chili **155**

Seafood ceviche passion fruit, ají amarillo dressing, squid ink tuile **95**

Wagyu beef tartare smoked egg yolk, toasted french baguette **115**

Burnt tomato gazpacho candy tomato basil, cheese twist **70**

HOT STARTERS

Hokkaido scallops potato foam, Rockefeller crumble, bottarga **135**

Crab cake saffron aioli, lemon confit **90**

Josper grilled octopus romesco sauce, burnt lime **120**

Smoked Angus short rib croquette paprika aioli **80**

+45 **Prawn cocktail** Tiger prawns “a la plancha” wasabi, saffron aioli, mango slaw **125**

Bone marrow confit garlic, parsley, grilled sourdough **95**

STEAKS

Butcher’s Block with your choice of 3 sides 1250

Stockyard Wagyu Ribeye MB5 300g

Black Angus Striploin MB3+ 300g

Black Angus Tenderloin MB3+ 200g

Bone-in Tasmanian Rack of Lamb

Glazed smoked Angus Short Ribs 180g

Wagyu beef sliders, smoked cheddar, caramelised onions

Primary Cuts

+150 Australian Black Angus Tenderloin MB3+ 200g **295**

+160 Australian Stockyard Wagyu Ribeye MB5 300g **315**

+140 Australian Black Angus Striploin MB3+ 300g **285**

Australian Wagyu Kiwami Striploin MB9+ 300g **615**

Japanese A5 Nishiawa Tenderloin 200g **655**

Secondary Cuts

Australian Sanchokou Wagyu Flank MB9 180g **175**

Australian Sanchokou Wagyu Picanha MB5 250g **255**

ADD ONS
Black truffle **25**
Seared foie gras **60**
Lobster tail 120gm **120**
Tiger king prawn **30** each

SAUCES
Red wine jus
Peppercorn sauce
Mushroom sauce
Chimichurri
Béarnaise
Truffle butter
Café de Paris butter
Smoky BBQ Sauce

CARVED AT THE TABLE

Spanish Rubia Gallega Porterhouse 900g **725**

Australian Black Angus Chateaubriand MB3+ 650g **635**

Australian Stockyard Tomahawk MB4 1.2kg **975**

SALADS

Waldorf salad golden raisin, celeriac, roasted walnut dressing **75**
+ smoked chicken **25**

Heirloom tomato salad watermelon, red onion, basil, feta **85**

Classic Caesar salad Cantabrian anchovy, aged Parmesan, brioche croutons **85**

MAIN COURSES

Lion’s Mane mushroom steak potato fondant, miso curry jus **115**

B&B vegan burger multigrain bun, forest mushrooms, cucumber pickle, chives aioli **125**

Mediterranean Sea Bass fillet Provençal garnish **165**

Grilled Norwegian Salmon vegetables, dill, dashi beurre blanc **175**

Roasted corn fed chicken breast pomme purée, hydroponic salad **160**

Harissa marinated lamb chops white beans, preserved lemon **225**

B&B burger dry-aged beef patty, smoked cheese, signature sauce, with fries **135**

Beef Rossini braised short rib, foie gras, mashed potato, truffle sauce **225**

Sugo di pomodoro spaghetti, basil, Parmesan **105**

Lobster risotto bisque, lemon, semi-dried tomato **275**

SIDES

Steak fries served with espelette hollandaise **45**

Sweet potato fries 50

Brown butter mashed potato 50

Broccolini cooked over coals lemon, chili, toasted almonds **45**

Hydroponic salad 40

Josper grilled asparagus 65

Creamed spinach 45

Mac and cheese 50 + truffle **25**

Grilled wild mushrooms 45

DESSERTS

Sticky toffee pudding toffee sauce, cacao nib crumble, vanilla ice cream **65**

Baked NY cheesecake cherries **65**

Vegan hazelnut chocolate tart hazelnut praline, cocoa sorbet **60**

Apple tatin vanilla tonka ice cream, rum flambé **90** serves two

Vegan exotic vacherin mango–coconut cream, exotic sauce **60**

BUSINESS LUNCH

Monday to Friday from 12:30pm - 3:30pm

2 Course 135 3 Course 155

included + included with supplement

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team. All prices are in United Arab Emirates Dirham and inclusive of 5% VAT, 10% Service Charge and 7% DIFC Authority Fee.