“The Foundry” is home to patrons of Gourmet Steaks & Grills in Abu Dhabi, having carved a successful niche for itself since it opened its doors in April, 2014.

The Restaurant takes pride in being awarded “Best Steakhouse & Grill” in Abu Dhabi, in the past two years by renowned institutions such as Time Out Abu Dhabi, What's On & FACT Abu Dhabi.

From the unique island seating surrounded by flowing water, to being perched at the exclusive Chef's Table raised from the ground above the dark wood feel of the artisan cheese & wine room, to the consummate skill and passion of our entire Team, The Foundry resonates all the ingredients to accord a gastronomic dining experience.

Chef de Cuisine
Shaunne Cordier

Manager
Joy Van Der Merwe

Executive Chef
Manish Law

Winner
fact.
Dining Awards Abu Dhabi
2015
Winner
fact.
Dining Awards Abu Dhabi
2016

Time Out
Restaurant Awards 2016
Winner

What's On
Winner
The Foundry

STARTERS & SALADS

YASA caviar (A)
“Premium” 20gm, blinis, sour cream, chives, kiwi vodka tini 140

Halve a dozen Kelly Oysters (A)
Red wine shallot vinegar, Kir Royale sorbet 95

Sizzling sashimi
Salmon, octopus, Ahi tuna, scallops, yuzu, ginger, hot extra virgin olive oil with sesame 75

Hand cut Angus beef tartar
Anchovy, capers, egg yolk, Dijon mustard, ice cream, herb biscotti 80

Wagyu beef carpaccio
Tempura veal sweet breads, parsnip air, Dutch asparagus, endive, marinated arugula, white truffle oil 75

Pan seared foie gras (A)
Hazelnut biscotti, red grape chutney, peach ice cream, Port wine foam 85

Seared diver scallops
Green pea texture, chili-mango salsa, purple cress 85

Heart of Palm and Heirloom tomato (V)
Grilled eggplant, burrata, charred edamame, Enoki mushroom, basil dressing 65

“The Foundry” market salad (V)
Mesclun, baby rocket, grilled leeks, asparagus, Heirloom carrots, baby beets, crumbled mozzarella, avocado, Pecorino cheese, ranch dressing 65

The grand Caesar
Focaccia croutons, anchovy and Grana Padano
With grilled cajun chicken 60
With jumbo shrimps 65

SOUP

Lobster bisque
Dungeness crab claw, Bottarga mascarpone 65

Roasted butternut squash (V)
Aged goat cheese, black truffle shavings, gold leaf 65

Certified Angus beef broth
Baby vegetables, roasted bone marrow, gremolata 70

All prices are in UAE dirhams and are subject to 10% Service Charge, 6% Tourism Fee and 4% Municipality Fee. (N): Contains nuts / (V): Vegetarian / (A): Alcohol
PREMIUM BEEF

At “The Foundry” we source our meats from the finest farms, private butchers, Dairy & Livestock associations across Europe, Australia, USA & South Africa, who are obsessed like us in delivering supreme & exceptional quality. We offer a wide range of grain fed, natural grass fed, dry aged and purebred Wagyu, hand cut by our butcher.

All steaks come with a choice of one side, one sauce and the salt as recommended by our “Salt Guru”.

<table>
<thead>
<tr>
<th>PREMIUM BEEF</th>
<th>200 gm</th>
<th>300 gm</th>
<th>400 gm</th>
<th>250 gm</th>
<th>300 gm</th>
<th>150 gm</th>
<th>1000 gm</th>
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<tbody>
<tr>
<td>Milk fed veal tenderloin</td>
<td>155</td>
<td>225</td>
<td>235</td>
<td>145</td>
<td>425</td>
<td>210</td>
<td>395</td>
</tr>
<tr>
<td>Striploin, grass fed 21 day dry aged</td>
<td>225</td>
<td>425</td>
<td></td>
<td>155</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>T-bone Entrecôte, grass fed 21 day dry aged</td>
<td>235</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>USDA Prime tenderloin steak, grain fed</td>
<td>165</td>
<td></td>
<td></td>
<td>145</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Certified Angus beef cowboy steak, grain fed</td>
<td>255</td>
<td></td>
<td></td>
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<tr>
<td>Certified Angus beef, ribeye, grain fed</td>
<td>145</td>
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</tr>
<tr>
<td>Purebred 9+ Wagyu karubi plate</td>
<td>155</td>
<td>425</td>
<td></td>
<td>210</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Purebred 9+ Wagyu striploin</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Purebred 9+ Wagyu striploin (tasting portion)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cross bred Wagyu, cube roll M84+, 400days grain fed</td>
<td>255</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tenderloin, 120 day grain fed</td>
<td>135</td>
<td>145</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cube roll 7 rib, 120 day grain fed</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Côte de boeuf (carved at your table side, serves 2)</td>
<td>395</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Sides
- Truffle potato mash
- Pan roasted vegetables
- Organic salad
- Gratin potatoes

Salt
- Himalayan Pink
- Murray River Flake
- Palm Island Smoked
- Malden Sea

Enhancements for your steak
- Grilled Omani lobster tail
- Seared Foie gras
- Seared scallops

Cheese Vault
Collector’s cheese board with accompaniments & condiments

Desserts
- Raspberry decadence
- Pastry Chef’s signature
- Warm chocolate fondant
- Vanilla bean ice cream, forest berries
- Crème brûlée
- Tropical Passion
- Tarte Tatin

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MAIN COURSE

Pan seared Barramundi (A) .................................................. 175
Roasted Ratte potato, semi dried tomato, carrot- ginger texture, Trout roe, beurre blanc

Braised Wagyu cheeks .................................................. 160
Caramelized parsnips, Heirloom carrots, blue cheese croquette

Oven roasted Welsh lamb rack ........................................... 195
Charred eggplant puree, borlotti beans, pot jus

Pan roasted breast of corn fed chicken ............................. 180
Polenta, bell pepper parmigiana, thyme jus

Langoustine risotto .................................................. 190
Parmesan & lemon crumb

CHEESE VAULT

Collector’s cheese board with accompaniments & condiments .......................... 85

DESSERTS

Raspberry decadence .................................................. 65
Pastry Chef’s signature

Warm chocolate fondant ............................................. 65
Vanilla bean ice cream, forest berries

Crème brûlée (A) .................................................. 60
Infused with mandarin nectar & Cointreau

Tropical Passion .................................................. 65
White chocolate ganache, pistachio dacquoise, passion fruit gelee

Tarte Tatin .................................................. 65
Salted butter caramel ice cream

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SOFT DRINKS
- Coca-Cola, Sprite, Fanta, diet cola, ginger ale, bitter lemon, soda water, tonic water

MINERAL WATER
- Still
  - Al Ain 8/15
  - San Benedetto 15/20
- Sparkling
  - Perrier 16/25
  - San Benedetto 15/20

ICED TEAS
- Traditional flavoured with fresh lemon, lychee and peach

CHILLED JUICES
- Apple, orange, mango, pineapple or tomato

FRESH JUICES
- Orange, lemon, carrot, pineapple, green apple or watermelon

ENERGY DRINKS
- Red Bull or Red Bull Sugar Free

MOCKTAILS & SHAKES
- Melon Cooler
  - Fresh watermelon, lemon juice & melon syrup
- Virgin Colada
  - Fresh pineapple and coconut cream
- Southern Sun Punch
  - Fresh orange, banana, guava, pineapple and grenadine
- Lemonance
  - Fresh lemon, blueberry jam, blueberry syrup, lemon juice and apple juice
- Fruity Buster
  - A blend of fresh banana, peach, strawberries with orange juice

ICED TEAS
- Traditional flavoured with fresh lemon, lychee and peach

HOT BEVERAGES
- Mighty Leaf signature tea selection
- Organic English Breakfast
  - A robust blend of premium organic black tea leaves from India, punctuated with a hearty finish
- Organic Earl Grey
  - High-grown Ceylon and China black teas combined with the smoky citrus notes of bergamot fruit
- Green Tea Passion
  - Fragrant blend of delicate green teas from Japan, China and Taiwan accented by tropical fruits
- Chamomile
  - The finest Egyptian chamomile with mild sweet infusion and subtle honey overtones
- Traditional Moroccan

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## COFFEE SELECTION

<table>
<thead>
<tr>
<th>Coffee</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>American</td>
<td>20</td>
</tr>
<tr>
<td>Espresso</td>
<td>19</td>
</tr>
<tr>
<td>Double espresso</td>
<td>23</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>20</td>
</tr>
<tr>
<td>Macchiato caldo</td>
<td>20</td>
</tr>
<tr>
<td>Latte macchiato</td>
<td>19</td>
</tr>
<tr>
<td>Café latte</td>
<td>20</td>
</tr>
<tr>
<td>Caramel latte</td>
<td>22</td>
</tr>
<tr>
<td>Turkish</td>
<td>22</td>
</tr>
<tr>
<td>Hot chocolate</td>
<td>20</td>
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</table>

## CLASSIC COCKTAILS

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Caipiroska</td>
<td>35</td>
</tr>
<tr>
<td>Vodka, fresh lime wedge and brown sugar</td>
<td></td>
</tr>
<tr>
<td>Caipirinha</td>
<td>35</td>
</tr>
<tr>
<td>Cachaca, fresh lime and brown sugar</td>
<td></td>
</tr>
<tr>
<td>Campari Sbagliato</td>
<td>35</td>
</tr>
<tr>
<td>Campari, Martini Rosso and white wine</td>
<td></td>
</tr>
<tr>
<td>Campari Cocktail</td>
<td>35</td>
</tr>
<tr>
<td>Campari, pineapple juice, orange juice and sweet &amp; sour mix</td>
<td></td>
</tr>
<tr>
<td>Cosmopolitan</td>
<td>35</td>
</tr>
<tr>
<td>Vodka, Cointreau, cranberry and lime juice</td>
<td></td>
</tr>
<tr>
<td>Dry Martini / Vodka Tini</td>
<td>35</td>
</tr>
<tr>
<td>Lemongrass, lyches, apple or peach</td>
<td></td>
</tr>
<tr>
<td>Long Island Ice Tea</td>
<td>42</td>
</tr>
<tr>
<td>Rum, vodka, gin, Cointreau, tequila, lemon and coke</td>
<td></td>
</tr>
<tr>
<td>Mai Tai</td>
<td>40</td>
</tr>
<tr>
<td>Light and dark rum, apricot brandy, pineapple juice and orange juice</td>
<td></td>
</tr>
<tr>
<td>Manhattan</td>
<td>35</td>
</tr>
<tr>
<td>Canadian Club, Martini Sweet and Angostura Bitters</td>
<td></td>
</tr>
<tr>
<td>Margarita</td>
<td>35</td>
</tr>
<tr>
<td>Frozen or straight up with tequila, triple sec and lime</td>
<td></td>
</tr>
<tr>
<td>Mojito</td>
<td>35</td>
</tr>
<tr>
<td>Rum, fresh mint, soda, lime juice and sugar syrup</td>
<td></td>
</tr>
<tr>
<td>Negroni</td>
<td>35</td>
</tr>
<tr>
<td>Campari, Martini Rosso, gin</td>
<td></td>
</tr>
<tr>
<td>Piña Colada</td>
<td>35</td>
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<tr>
<td>Light rum, pineapple juice and coconut cream</td>
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</tr>
<tr>
<td>Singapore Sling</td>
<td>35</td>
</tr>
<tr>
<td>Gin, cherry brandy, soda, lemon juice and grenadine syrup</td>
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</tr>
<tr>
<td>Tequila Sunrise</td>
<td>35</td>
</tr>
<tr>
<td>Tequila, Cointreau, orange juice and grenadine syrup</td>
<td></td>
</tr>
<tr>
<td>Manhattan</td>
<td>35</td>
</tr>
<tr>
<td>Jim Beam, Martini Rosso</td>
<td></td>
</tr>
<tr>
<td>Black Russian</td>
<td>35</td>
</tr>
<tr>
<td>Kahlua &amp; vodka topped with ice</td>
<td></td>
</tr>
</tbody>
</table>

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**ALCOHOLIC BEVERAGES**

**Single Malt Whisky**
- Talisker stroon 33
- Glenmorangie Original 37
- The Macallan 12 Y.O Fine Oak 53
- Dalmore Cigar Malt 93
- Glenmorangie 18 Y.O 117

**Standard Whisky**
- Johnnie Walker Red Label / J&B Rare / Jameson 30

**Deluxe Whisky**
- Johnnie Walker Black Label 32
- Johnnie Walker Gold Reserve 42
- Johnnie Walker Blue Label 149
- Johnnie Walker Platinum Label 108
- Chivas Regal 12 Y.O 32
- Chivas 21 Royal Salute 130

**Bourbon & Rye**
- Jim Beam 28
- Jack Daniel’s 30
- Canadian Club 30
- Jack Daniel’s Single Barrel 33

**Gin**
- Gordon’s 28
- Plymouth 30
- Hendrick’s 32
- Tanqueray No. Ten 34

**Vodka**
- Smirnoff Red 28
- Absolut 30
- Belvedere Pure 38
- Grey Goose 42
- Elit By Stolichnaya 39
- Roberto Cavalli 62
- Beluga Gold 119

**Rum**
- Matusalem Platino 28
- Captain Morgan spiced / Dark 30
- Ron Zacapa Centenario 23 Anos 80

**Brandy**
- Three Barrel 28

**Calvados**
- Fine Calvados, Château du Breuil 30

**Armagnac**
- Marquis de Puységur VS 30

**Cognac**
- Remy Martin (Grand Cru) VS 36
- Remy Martin V.S.O.P 50
- Remy Martin XO 150

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Tequila

Jose Cuervo Especial Silver / Gold 28
Patron Resposado 47
Patron Anejo Tequila 55

Aperitifs, Vermouths

Angostura Bitters 27
Pimm’s 27
Aperol 27
Campari 27
Martini Bianco 27
Martini Extra Dry 27
Martini Rosso 28
Ricard 28
Pernod 28
Jägermeister 30

Fortified Wines

Harvey’s Bristol Cream 28
Tio Pepe Sherry 28
Taylors Fine Ruby Port 28
Marsala Superiore DOC 28

Liqueurs

Amaretto Lazzaroni 27
Southern Comfort 27
Drambuie 27
Cointreau 28
Tia Maria 27
Bailey’s Original 27
Limoncello Di Capri 27
Grand Marnier 32
Vaccari Sambucca 27

Bottled Beers

Stella Artois 27
Carlsberg 27
Corona Extra 28
Peroni 28
Beirut 27
Asahi Super Dry 30
Heineken 28
Amstel Light 27
Tiger 27

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## WINES BY THE GLASS

### WHITE WINES
- **Chenin Blanc**
  - Simonsig, South Africa
  - $30
- **Sauvignon Blanc**
  - Argento, Argentina
  - $30
- **Chardonnay / Semillon, Stamp Series**
  - Hardys, Australia
  - $35
- **Torrontes**
  - Bodega Norton, Argentina
  - $39
- **Pinot Grigio IGT Delle Venezie**
  - Gabbiano, Italy
  - $45
- **KC Sauvignon Blanc**
  - Klein Constantia, South Africa
  - $59
- **Blanc de Blancs**
  - Château Ksara, Lebanon
  - $63

### RED WINES
- **Cabernet Sauvignon / Shiraz**
  - Simonsig, South Africa
  - $30
- **Merlot**
  - Montes, Chile
  - $42
- **Chianti Vernaiolo DOCG**
  - Rocca delle Macie, Italy
  - $49
- **Syrah**
  - Stonehedge, USA
  - $49

### ROSE WINES
- **Malbec Rosé**
  - Argento, Argentina
  - $30
- **Cuvée Henri Fabre Rosé**
  - France
  - $45
- **Sunset Rosé**
  - Château Ksara, Lebanon
  - $60

### DESSERT WINES
- **Moscato Passito Araldica**
  - Australia
  - $57
- **Vin de Constance**
  - Klein Constantia, South Africa
  - $250

### PORT WINE
- **Taylor ’s Fine Ruby**
  - $35

---

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### WINES BY THE GLASS

**WHITE WINES**
- **Chenin Blanc**  
  Simonsig, South Africa
- **Sauvignon Blanc**  
  Argento, Argentina
- **Chardonnay / Semillon, Stamp Series**  
  Hardys, Australia
- **Torrontes**  
  Bodega Norton, Argentina
- **Pinot Grigio IGT Delle Venezie**  
  Gabbiano, Italy
- **KC Sauvignon Blanc**  
  Klein Constantia, South Africa
- **Blanc de Blancs**  
  Château Ksara, Lebanon

### ROSÉ WINES**
- **Malbec Rosé**  
  Argento, Argentina
- **Cuvée Henri Fabre**  
  Rosé, France
- **Sunset Rosé**  
  Château Ksara, Lebanon

### RED WINES**
- **Cabernet Sauvignon / Shiraz**  
  Simonsig, South Africa
- **Malbec**  
  Argento, Argentina
- **Merlot**  
  Montes, Chile
- **Chianti Vernaiolo DOCG**  
  Rocca delle Macie, Italy
- **Syrah**  
  Stonehedge, USA

### DESSERT WINES**
- **Moscato Passito Araldica**  
  Australia

### PORT WINE**
- **Taylor’s Fine Ruby**

### CHAMPAGNE**
- **Dom Pérignon**
  A Wow Wine! Dom Pérignon provides a wonderfully vivid and rich sensory experience, from the nose-filling aromas, all the way to the huge finish.
- **Laurent-Perrier Brut NV**
  120/695
  Laurent Perrier Brut NV personifies the lighter house style. Predominantly Chardonnay it is fresh, racy and elegant, with a fine mineral character.
- **Laurent-Perrier Brut Rosé NV**
  -/1785
  Complicated maceration techniques extract maximum fruit. 100% Pinot Noir from top Grand Cru vineyards. Fantastic freshness and vitality with an infinite finish.
- **Nicolas Feuillatte Brut Réserve NV**
  -/1035
  Pale gold with an abundance of delicate bubbles. Floral fruits with subtle predominance of white fruits with pear, apple, almond and hazelnuts.
- **Taittinger Nocturne City Lights NV**
  -/1185
  Smooth and velvety, yet very crisp with aromas of white flowers and ripe peach notes. The long and smooth finish is distinctively sweet and full of flavour.

### SPARKLING WINES**
- **Kaapse Vonkel Vintage, Cap Classique, Simonsig, South Africa**
  59/290
  The nose shows delicate floral aromas with hints of ripe apples and citrus. The yeasty bouquet follows through to freshly baked bread.
- **Prosecco DOCG Valdo Millesimato NV, Italy**
  50/240
  This Prosecco is a wine of straw colour with golden hues. The scent is reminiscent of pear and wild apple, and the palate is off dry.
- **Brut Rosé Vintage, Graham Beck, South Africa**
  -/325
  This wine is uniquely produced by crushing the red and white grapes together. The result is a wonderful salmon pink wine with delicate strawberry flavours.

---

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WHITE WINES

SOUTH AFRICA

Chenin Blanc, Simonsig
Vibrant bright color with sweet fruit aromas of yellow golden delicious apples and pears. A tropical fruit salad of melons, guavas and pineapple on the palate.

Sauvignon Blanc 1685, Boschendal
This straw-colored wine has an aroma of herbs and tropical fruit, with hints of lime and green fig. These complex flavors carry through to the creamy, harmonious palate adding to the mineral zesty finish.

KC Sauvignon Blanc, Klein Constantia
Aromas of sea spray, offset by pungent gooseberry, asparagus and tropical notes. The palate is rich yet fresh at the same time, with juicy sauvignon flavours and a lasting finish.

Chenin Blanc, Bernard Series, Bellingham
Tropical fruit and citrus, limestone and oak aromas give way to a refreshing, powerful and rounded palate. Vanillin spices with honeysuckle, layers of fruit and a lingering finish.

Viognier, Eagles’ Nest
Rich and golden in looks and taste. Gorgeous ripe orchard fruit, peaches and apricots, mixed with blissful scent of Jasmine makes for an exotic wine, which has a strong weight in the mouth and a very long finish.

ARGENTINA

Sauvignon Blanc, Argento
From high altitude Andean vineyards. Lifted citrus nose of melon and lime. Polished, soft and crisp, with fine acidity and a very long finish.

Torrontes, Bodega Norton
This indigenous white grape variety from Argentina has intense aromas of white peaches, roses and jasmine on the nose, with a pleasant, well balanced palate.

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# White Wines

## Chile

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chardonnay, Marques de Casa Concha</td>
<td>~325</td>
</tr>
</tbody>
</table>

A crisp mineral Chardonnay, deeply concentrated with a silky mouth-feel. It is loaded with pear and fig with a hint of hazelnut character alongside the limestone chalky zing.

## USA

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay, Woodbridge, Robert Mondavi</td>
<td>~238</td>
</tr>
</tbody>
</table>

Delicious fresh citrus, apple and ripe tropical fruit characters, with hints of orange blossom and spice. A soft, well balanced wine, with a refreshing finish.

## France

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Sauvignon Blanc 'Attitude', Pascal Jolivet</td>
<td>~292</td>
</tr>
</tbody>
</table>

Attitude Sauvignon Blanc is brilliant, fresh, clean, medium bodied and youthful with delicate nuances of lime, grapefruit, green apple and kiwi.

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mâcon-Villages ‘Chameroy’, Louis Latour</td>
<td>~342</td>
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</tbody>
</table>

The warmer climate in Mâconnais has in turn created a really ripe tropical style of Chardonnay, with a roundness to the mouthfeel.

## Argentina

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>Sauvignon Blanc, Argento</td>
<td>~388</td>
</tr>
</tbody>
</table>

From high altitude Andean vineyards. Lifted citrus nose of melon and lime. Polished, soft and crisp, with fine acidity and a very long finish.

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Torrontes, Bodega Norton</td>
<td>~454</td>
</tr>
</tbody>
</table>

This indigenous white grape variety from Argentina has intense aromas of white peaches, roses and jasmine on the nose, with a pleasant, well balanced palate.

## New Zealand

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chardonnay, Oyster Bay</td>
<td>~271</td>
</tr>
</tbody>
</table>

A delicious Oyster Bay Marlborough Chardonnay with concentrated aromas and flavors of ripe citrus and stone fruit, balanced with subtle oak, and a creamy texture to finish.

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Sauvignon Blanc, Matua Valley</td>
<td>~300</td>
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</table>

Bright and lively gooseberry aromas, nicely balanced with passion fruit characters and a hint of lime on the palate.

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<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Pinot Grigio, Monkey Bay</td>
<td>~313</td>
</tr>
</tbody>
</table>

Vibrant and sophisticated with lovely floral notes on the nose. Flavors of ripe apples and pears on the palate, with a soft acidity. Easy drinking.

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AUSTRALIA

Chardonnay/Semillon, Stamp Series, Hardys
Hardys Stamp Series offers one of Australia’s most popular wines. The wine has a soft, creamy palate, with fresh tropical fruit and just a dash of acidity.

Semillon/Sauvignon Blanc ‘Poachers Blend’, St Halletts
Light, refreshing, fruity and dry. Definite citrus tang but accompanied by pineapple, passion fruit and melon.

Unwooded Chardonnay, Y Series, Yalumba
Full-bodied and fruity, plentiful in pineapple, melon and grapefruit flavours with a trickle of honey. A crisp, citrus acidity to finish.

ITALY

Pinot Grigio IGT Delle Venezie, Gabbiano
Floral notes with nuances of pear and honeydew melon. Citrus flavours on the palate delivering complex flavours of green apple, orange and faint lemon.

Light straw yellow in colour, with a fruity bouquet reminiscent of ripe honeydew melons. The palate is soft and full with a well-balanced, long finish.

Gavi, Pio Cesare
Ripe fruit with freshness and a clean, spicy fragrance. Good complex flavors, smooth, silky, rich and slightly aromatic.

Cometa (Fiano) – Planeta
A cult full-bodied wine from Sicily. An intense nose with strident tangerine, peach and thyme notes. The palate is well structured with broad, creamy characters balanced by fine acidity and incredible length.

SPAIN

Albariño, Paco & Lola
Zesty citrus fruits combined with a hint of minerality. Great elegance and freshness. A sub lime example of Albariño.

LEBANON

Blanc de Blancs, Château Ksara
An elegant and subtle wine, this is vatted for several months in French oak casks before bottling.
ROSÉ WINES

Malbec Rosé, Argento, Argentina
A sophisticated Malbec rosé with aromas of red berries, and concentrated cherry flavours. Beautifully balanced with crisp acidity and a refreshing finish.

Blanc de Noir 'Merlot, Cabernet / Shiraz, Boschendal, South Africa
This wine combines the finest fresh red strawberries from Merlot with an elegant mulberry contribution from the Pinotage and a crisp natural acidity.

Saddle Rosé, Constantia, South Africa
Constantia Saddle Rosé is a gorgeous wine filled with a hint of strawberries, salmon hues, aromas of red summer fruits and strong citrus notes that expose the freshness and minerality so often associated with fruit from the cool-climate vineyards.

Cuvée Henri Fabre, Rosé, France
Here a few hours ‘on the skins’ gives an attractive pale colouring, with good acidity and lots of Grenache flavour.

RED WINES

SOUTH AFRICA

Cabernet Sauvignon / Shiraz, Simonsig
A blend of Cabernet Sauvignon and Shiraz, combining to produce a fruity, easy drinking style exhibiting dark berries with layers of spice and soft tannins.

Pinotage, Fish Hoek
Smokey, spicy, mulberry fruit on the nose. The palate shows typical juicy, Smokey Pinotage characteristics. Richly satisfying.

Syrah / Grenache 'Pebble Hill' Red Blend, Waterford Estate
The aromas are an intense combination of Indian spices, bitter cherry and cloves. On taste, it shows abundant red fruit flavors with classic dry tannin structure and fresh finish.

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**KC Cabernet Merlot, Klein Constantia**

On the nose there is some beautiful sweet red fruit that is both uncomplicated and appealing. The palate is light and fresh but at the same time serious with lots of fruit and intensity.

**The Game Reserve Cabernet Sauvignon, Graham Beck**

Deep purple / ruby red in colour with complex berry fruit and mint on the nose, joined by mulberry on the palate. Firm tannins and balanced mouth feel.

**The Game Reserve Shiraz, Graham Beck**

Ripe generous plum and mulberry with spice and white pepper. Maturation in 70% American and 30% French oak for 13 months adds palate complexity and tannins.

**Family Collection – Jacob**

Blended to the South African style the Cape Blend. Black berries, very well integrated smooth tannins.

**Family Collection – Niclas**

A full bodied red blended to the Rhône style with hints of dark berries. Powerful, full-bodied with a warm, velvety finish.

**Merlot, Meerlust**

The nose is varietally expressive with rich plum, mulberry and creamy fruit, with hints of anise and spices. The palate is rich and opulent.

**Chocolate Block, Boekenhoutskloof**

This vintage shows massive floral perfume with underlying redcurrant, cedar, black pepper, coriander spice and hints of Turkish delight. The macerated red fruit carries through onto a palate layered with marzipan, minerals and a superb velvety structure. Textured, composed and seamless in style.

**Rubicon, Meerlust**

Ultra dark, intense, opaque and concentrated black Full-bodied with a concentrated fruit core wrapped by lush, sleek tannins and an earthy minerality.

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## ARGENTINA

### Malbec, Argento
Argento uses the Mendoza terroir to get deep violet colour into the wine, with flavours of black stone fruit, blackberry and blackcurrant.

### Malbec, Catena
A dark violet color with deep black tones, intense aromas, soft texture and concentrated flavors. Excellent concentration, balance and freshness.

### Q, Cabernet Sauvignon, Santa Julia, Familia Zuccardi
Red violet colour, intense red and black fruit aromas with spicy violet and chocolate notes.

### Privada, Bodega Norton
The flagship blend of the vineyards, matured in French oak for complexity. There is great concentration of flavor in this Bordeaux blend.

## FRANCE

### Côtes du Rhône Rouge, Guigal
A typical Syrah blend from Guigal, one of the greatest Rhône producers of all time. Dark fruit flavours and a hint of spice and leather on the nose.

### Crôzes Hermitage ‘Les Jalets’, Paul Jaboulet Ainé
Tiny production for this excellent wine. An attractive bright ruby color with a violet hue. Aromas of tart red berries, with a spicy final note. Smooth, rich attack and finishing with liquorice notes.

### Bourgogne Pinot Noir, La Vignée, Bouchard Père et Fils
From Bouchard’s ‘old vine’ fruit, helping to produce a much more concentrated and scented Pinot, with less young fruit and more of the interesting aged aromas.

### Bourgueil ‘La Coudraye’, Domaine Amirault
This robust wine made from Cabernet Franc is deeply flavoured and fruity, with an attractive cherry fragrance.

### Château Lafont Menaut, Maison Sichel
Château Lafont Menaut is a deep, dark red coloured wine, with intense berry fruit aromas. On the palate the wine is silky and expressive, with fine tannins.

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**Châteauneuf-du-Pape Rouge, Château Mont-Redon**
The Mont-Redon family-owned château produces a deeply aromatic, robust and peppery Châteauneuf of real pedigree.

**ITALY**

**Chianti Vernaiolo DOCG, Rocca delle Macie**
A fruity, full-bodied wine, with aromas of ripe red fruits. This is a well-balanced Chianti with good structure.

**Mastro Rosso IGT, Mastroberardino**
Ruby-red with intense aromas of blackberries and wild black cherries, known locally as "amarene" in Italian. This delightful Aglianico manages to achieve both firm structure and velvety softness on the palate, with flavors of dark berries, almonds and black pepper.

**Primitivo, Altemura**
Intense red with purple hues. Red and black fruit aromas, jammy notes, soft, rich and dense flavors, and warm finish.

**Glass / Bottle**

<table>
<thead>
<tr>
<th><strong>Chianti Superiore, Banfi</strong></th>
<th>49/240</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh and fruity hints on the nose, well integrated with good structure and full body. The lively acidity is well balanced with the rest of the structure.</td>
<td>768</td>
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<thead>
<tr>
<th><strong>Nebbiolo d'Alba, Prunotto</strong></th>
<th>288</th>
</tr>
</thead>
<tbody>
<tr>
<td>This single-vineyard Nebbiolo offers an elegant nose with hints of raspberries and roses. On the palate, it is full and harmonious with a long, positive finish.</td>
<td>442</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Amarone Valpolicella Classico, Luigi Righetti</strong></th>
<th>300</th>
</tr>
</thead>
<tbody>
<tr>
<td>After drying the grapes, a long, slow fermentation and cask ageing produce an inky, dark, plummy wine with a slight bitter finish.</td>
<td>615</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Barolo, Batasiolo</strong></th>
<th>300</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garnet red colour; plum and cherry aromas and flavors with hints of violets, tar, licorice, earth and spice; dry, medium to full bodied, excellent balance of fruit and tannins with a long, complex finish.</td>
<td>685</td>
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</tbody>
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**USA**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Syrah, Stonehedge</td>
<td>49/242</td>
</tr>
<tr>
<td>Merlot, Velvet Devil, Charles Smith</td>
<td>-/342</td>
</tr>
<tr>
<td>Pinot Noir, Private Selection, Robert Mondavi</td>
<td>-/396</td>
</tr>
<tr>
<td>Cabernet Sauvignon Grand Reserve, Kendall Jackson</td>
<td>-/656</td>
</tr>
</tbody>
</table>

**AUSTRALIA**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shiraz / Cabernet, Rawson's Retreat, Penfold’s</td>
<td>-/233</td>
</tr>
<tr>
<td>Shiraz, Peter Lehmann</td>
<td>-/375</td>
</tr>
<tr>
<td>Classic Cabernet Sauvignon, Carmen</td>
<td>-/180</td>
</tr>
</tbody>
</table>

**CHILE**

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Glass / Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Cabernet Sauvignon, Carmen</td>
<td>-/180</td>
</tr>
<tr>
<td>Merlot, Montes</td>
<td>42/208</td>
</tr>
<tr>
<td>Carménère, Gran Reserva, Santa Carolina</td>
<td>-/313</td>
</tr>
</tbody>
</table>

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LEBANON

**Réserve du Couvent, Château Ksara**
Superbly balanced, combining elegance with a lingering delicacy. Maturing in oak casks adds complexity to a fruity palate, with finely balanced tannins.

DESSERT WINES

**Moscato Passito Araldica, Italy**
Classic aromas of concentrated dried grapes, apricots, candied fruit and orange zest from botrytis. Rich and unctuous mouth-feel.

**Sauternes, Château Armajan des Ormes (37.5 cl), France**
A wonderfully rich dessert with a floral bouquet along with honey and fruit notes. Full bodied with a syrupy mouth feel, sweet but not cloying.

**Vin de Constance, Klein Constantia, South Africa**
Burnished copper in colour with alluring, exotic aromas of Turkish delight intermingle with fragrant honeysuckle, citrus peel and clove spiciness. Unctuously sweet, deeply complex and concentrated tropical and Seville orange marmalade flavours are lifted by a fine acid thread to a satisfyingly long, delicious and lipsmackingly vibrant finish.

NEW ZEALAND

**Pinot Noir, Matua Valley**
An elegant and delicate wine style, with well-balanced plum and wild cherry characters.

SPAIN

**La Vendimia, Alvaro Palacios**
Aromas of red roses and orchids, with cherries, nectarines and hints of wild fennel on the palate. A food friendly, lighter style of Rioja.

**Campo Eliseo, Michel Rolland Collection**
Bursting with Toro’s usual power and density, with great finesse and delicate vanilla characters from French oak.

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اللحم البقري البرييموم

في ذا فاندي ب، تتوفر عدة أنواع اللحوم من أفضل الموروثات العائلية في المنطقة، وتقدم للعملاء في التشكيلة المتعددة والاستثنائية. كما تقدم مجموعة كبيرة من اللحوم والأعشاب الطبيعية. اللحوم المقدمة في وجبة الأصلية المغطسية بدلاً من قبل دجاج.

كل الوجبات المميزة تقدم من اختيارك لطيف جانبي، صلصة خاصة بملاحة من قبل خبير المأكولات.

إيكرو، مولاد
قطعة طرية من لحم العجل (غذاء الحليب)

جون ستورن، أيرلندا
استيلو، (غذاء الأعشى) لحم محفوظ لمدة 11 يوم

المملكة المتحدة الأمريكية

هيلرن، (استيلو، وجبة الحليب)

الولايات المتحدة الأمريكية

USDA

استيلو، (استيلو، وجبة الحليب)

لحوم أنجوس المسلح و USDA برايم

بلاك، أستراليا
قطعة لحم أصيل 11 وزغ مكوني

تحيا، أستراليا

لحوم أنجوس كومبو، (استيلو، وجبة الحليب)

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ناجح، جنوب أفريقيا

لحوم أنجوس، (استيلو، وجبة الحليب)

لحوم أنجوس، (استيلو، وجبة الحليب)

(في الوجبة المغطسية، 2 سموم محضة، 1 سموم نكهات، 1 سموم سليمة).

الإضافات على الستيك

نظام محوسرة بالكهة

 الشمال، سانتا كلارا

المملكة المتحدة

سانتا كلارا، (استيلو، وجبة الحليب)

تحيا، أستراليا

لحوم أنجوس كومبو، (استيلو، وجبة الحليب)

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المقبلات والسلطات

باسا كافيار (ك)
كافيء ببيسميد ٣٠، البنينس، كروما جا وضع.
كوم معم، وكيكي فودكانتي.

نصف دينز من مشار كيلي (ك)
خل الكرات والنبتيد الحام مع سوري غير الملكي.

سيرلينغ ناشيمي
سبني، الخضوع، تجاوي أشي، إسكالابر، بوبو، نجيفيل.
ويت زيتي قنحو سماح مع السمن.

أنجوس بيف تاتار
نشوطة، نبات الكابر، صفار البيض.
كرمية حلزل اللحوم الملي، بسكويت عشبي.

وايبي بيف كايرانيشي
كابوزو بابلوس الجلو، جو أبين، نبات الهيلون.
العنداء، جربو، مقطع، ريت الكاره اليمني.

كيد الاوز مقلي (ك)
بسكويت النوش، صائغة العنب المحم.
أيس كريم الدراق، رغوة اللبنة المحتق.

دابوف سكالوب المحفف
فروج الدالاء الأخر، سلطنة العيدو والتشيلي، رشا إموماني.

جمار و طماطم الهباريوم (ر)
بادنجان مشوي، دايانا، لا مامي مشوي.
فمط إمركي مع صائغة الريكان.

© تحمي على المكونات، في النشاطين، أكث كحول.

كل الحقوق للمؤسسة، معجب في، ٠٢، وسوم سحابة، ١, وسوم سحابة، ٢, وسوم سحابة.