

## APERITIFS

Liquid amuse bouche with our compliments

The Neroni  
Gin, vermouth, Campari

Aperol spritz  
Aperol, Prosecco, orange-soda

The Fabiola  
Grand Marnier, brandy, vermouth

Non-alcoholic punch  
Pineapple, ginger, soda

## STARTERS

Crispy salmon and crab croquettes 65  
Avocado hummus, heirloom tomato chutney

Bruschetta of pan-fried duck foie gras (A) 85  
Red wine tomato, Granny Smith emulsion, balsamic syrup, sourdough

Prawn Togarashi tempura 70  
Chili lime ginger jam, kale crisps

Black Angus beef Carpaccio (N) 80  
White truffle oil, Parmesan, roasted pine nuts, garlic aioli

Goats' cheese tartlet (V) 60  
Goats' cheese mousse, filo pastry, broccoli, sweet red onion, cherry tomato

Seared Diver King scallops 75  
Sun dried tomato polenta, celeriac purée, raisin jus

## SALADS

Smoked burrata (V) (A) 65  
Garden greens and vegetables, cherry tomatoes, dill dressing

Classic Caesar (V) 50  
Parmesan, croutons, anchovy, poached egg  
Add grilled chicken: 70  
Add prawns: 85

Seared Saku tuna nicoise 75  
New potatoes, green beans, olives, tomatoes, egg, lettuce, vinaigrette

Roasted beetroot salad (V) (N) 55  
Salad leaves, grilled orange, feta cheese, walnuts, balsamic reduction

## SOUPS

Lobster bisque 65  
Dungeness crab claw, Bottarga mascarpone

Wild mushroom crème (V) 55  
Truffle infused brioche croutons, sakura

## OYSTERS

Fine de Claire 17 / 99 / 198  
On the half shell shucked to order, served with house mignonette

Rockefeller (A) 21 / 120 / 239  
Baked golden brown, spinach, turkey bacon, Sambuca béchamel

## FISH & SEAFOOD

Grilled seafood platter 249 / 469  
Lobster, tiger prawns, black mussels, scallops, octopus. Served with avocado dip and trio of citrus

Hamour & black mussels clay pot 95 / 185  
In a creamy vegetable sauce, served with sultana cous cous

Trio of salmon 169  
Smoked served with fennel and orange salad, confit with asparagus risotto, pan seared with sun dried tomato polenta and citrus beurre blanc

## CHEF'S SIGNATURE DISHES

Rossini (A) 200 / 250 gm  
190 / 210  
US Angus tenderloin topped with foie gras, mushroom duxell, truffel mash and natural reduction



The Foundry butcher's platter 320 / 599  
Grilled US tenderloin, chicken skewers, boerewors, Australian sirloin and lamb chops served with your choice of a side and sauce

Wild creamy mushroom asparagus risotto (V) 85  
Herb roasted mushrooms, parmesan, garlic and truffel oil

Add confit duck leg: 145  
Add corn fed chicken: 125

## PREMIUM BEEF

All steaks are served with your choice of a side and sauce

 Chateaubriand 600 gm  360

 Porterhouse 500 gm 270

 T-Bone 500 gm 270

 Cowboy 500 gm 320

## Sides

Grilled asparagus 35

Gratin potato 25

Creamed spinach 30

Sweet potato chips 30

Sauté mushrooms 25

Mash potato 20

Onion rings 20

## Add to your cut

Diver King scallop 20

Half lobster 65

Foie gras 35

Grilled tiger prawn 40

## Sauces

Red wine jus (A)

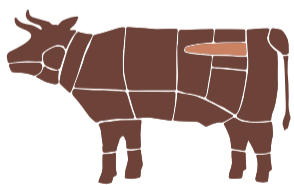
Café de Paris

Chimichurri

Black pepper

Forest mushroom

Foie gras butter



## TENDERLOIN 200 / 250 gm

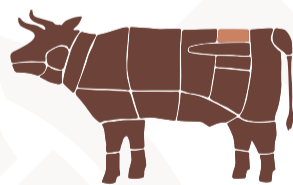
 Karan grain fed 135 / 155

 USDA Angus grain fed 180 / 200


 Stanbroke grain fed 145 / 165

 AFFCO grass fed 160 / 180

 ULSA grass fed 200 / 220



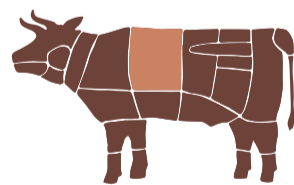
## SIRLOIN 250 / 350 gm

 Karan grain fed 110 / 130

 Stanbroke grain fed 110 / 130

 AFFCO grass fed 120 / 140


 ULSA grass fed 155 / 185



## RIBEYE 250 / 350 gm

 Karan grain fed 120 / 140

 Stanbroke grain fed 125 / 145

 AFFCO grass fed 155 / 175

 ULSA grass fed 185 / 215

All prices are in UAE Dirhams and are inclusive of all applicable service charges, local fees and taxes.  
(N) Contains nuts (V) Vegetarian (A): Alcohol Menu items may contain nuts. Please advise us of any food allergies.

