

## FIRST FLAVOURS

**Beef Tartar** Watercress, Sourdough Bread, Anchovy, Lemon, Capers, Shallots, Quail Egg AED 70

**Australian Wagyu Beef Carpaccio (N)** Spicy Radish, Pine Nuts, Parmesan, Smoked Fleur de Sel, Rocket Oil AED 95

**Lump Crab Cake (S)** Avocado, Cucumber, Lime, Tomato AED 70

**Prawn Cocktail (S)** Blue Prawns, Marie Rose, Baby Gem, Horseradish AED 85

**Big Eye Tuna Cones** Tartar, Chili, Scallions, Citrus, Masago, Sesame AED 65

**Smoked Loch Fyne Salmon** Rye Bread, Lemon, Fresh Horseradish, Shallots, Capers AED 85

**Heirloom Tomato & Burrata (V)** Cherry Tomatoes, Mini Burrata, Rocket, Basil AED 65

**The Wedge (N)** Baby Gem, JW House Dressing, Blue Cheese, Bacon, Walnuts, Celery, Pear AED 45

**Caesar Salad** Romaine Lettuce, Parmesan, Bacon, Caesar Dressing, Croutons AED 50

**The JW Greens (V)** House Dressing, Green Onion, Cucumber, Cherry Tomatoes, Carrots AED 40

## SOUPS

**Seafood Bisque (A) (S)** Lobster Ravioli, Fennel AED 65

**French Onion (A)** Grilled Onion, Shallots, Gruyère AED 50

## ENTRÉES

**Slow Braised Beef Short Ribs (N) (A)** Celeriac, Celery, Chorizo, Red Peppers, Pine Nuts AED 150

**Braised Beef Cheeks (A)** Open Ravioli, Parsnip, Granny Smith, Parsley, Jus AED 110

**Corn Fed Chicken & Scallop (A) (S)** Crispy Skin Breast, Corona & Lime Marinade, Corn, Scallop & Prawn Sausage AED 95

**Atlantic Salmon** Crispy Skin & Cured, Green Peas, Turkey Bacon, Citrus AED 120

**Grilled Tuna Steak** Artichoke Confit, Lime, Olive Gnocchi AED 120

**Lobster (S)** (*Grilled Or Steamed*), 5 Herb Butter, Lemon Butter AED 240

**Jumbo Prawns (S)** (*Grilled Or Poached*), 5 Herb Butter, Lemon Butter 3 Pcs AED 120 | 5 Pcs AED 170

**Homemade Linguine (S)** Linguine Pasta, Butter Poached Lobster, Spinach, Lemon AED 80

**Quinoa Risotto (V) (N)** Baby Beet & Radish, Rocket, Mint, Caramelized Goat Cheese, Citrus, Pistachio AED 75

## THE CUTS

### USDA Certified Prime Beef

Tenderloin 200G AED 180 | 300G AED 210  
Striploin 300G AED 180

### Australian Beef

Tenderloin 170G AED 170 | 200G AED 190 | 300G AED 210  
T-Bone 600G AED 290

### Australian Wagyu

Rib Eye 300G AED 260  
Tenderloin For Two 500G With Two Sides Of Your Choice AED 590

### Kettyle Northern Irish Grass Fed Aberdeen Angus Beef 28 Days Dry Aged

Rib Eye 300G AED 220  
Rib Eye Bone In 500G AED 290  
Striploin 300G AED 210

### Master Kobe AA9

Tenderloin 150G AED 310 | 300G AED 610  
Striploin 300G AED 550

### Lough Erne Salted Lamb 10 Days Dry Aged

Rack Of Lamb 350G AED 195

*Every Cut Is Served With Your Choice Of Sauce.*

### Sauces

Stilton & White Port Fondue (A)	Argentinean Chimichurri
Smokey Cheddar Cream Sauce	5 Herb Butter
Morrel & Tarragon Cream (A)	3 Pepper & Bourbon Sauce (A)
Red Port Wine & Thyme Jus (A)	Spiced Date Jus
Sauce Béarnaise	

### Toppings

Seared Foie Gras AED 60	Halloumi Cheese Crust AED 35
Grilled Gulf Prawns (S) AED 50	Fried Organic Egg AED 30
Grilled Canadian Lobster Tail (S) AED 100	

## POTATOES

**Hand Cut Fat Fries (A)** Red Onion, Black Currant Jam AED 30

**Smokey Fries** Smoked Paprika, Herbs, Gruyère AED 25

### Yukon Gold Potato Mash

Natural AED 25 Truffle AED 30  
Aged Cheddar AED 25 Turkey Bacon AED 30

**Baked Heritage Potatoes** Salt Baked, Sour Cream, Pearl Onions, Chives AED 25

**Sweet Potato** Fritters, Maple Syrup, Chili AED 30

**French Fries** Sea Salt AED 25

## SIDES

**Forrest Mushrooms** Crispy Pumpernickel, Ceps, Parsley AED 30

**Onion Rings** Crispy Fried, Ryu Aioli AED 30

**Heritage Carrots** Roasted, Thyme AED 30

**Asparagus** Green, Grilled, Nut Butter AED 25

**Creamed Spinach** Double Cream, Cured Egg Yolk, Black Truffle AED 30

**Sautéed Spinach** Garlic Confit, Shallots, Lemon Ash AED 30

**Lobster Mac n Cheese (A) (S)** Canadian Lobster, Gruyère, Cheddar, Herbs AED 35

(V) Vegetarian (S) Contains Shellfish (N) Contains Nuts (A) Alcohol

If you have any concerns regarding food allergies, please alert your server prior to ordering. Prices are subject to 10% Service Charge, 6% Tourism Fees and 4% Municipality Fees.

Size: 25 cms x 34 cms

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