

FIRST FLAVOURS

Big Eye Tuna Cones Tartar, Chili, Scallions, Citrus, Masago, Sesame AED 70

Smoked Loch Fyne Salmon Grilled Rye Bread, Lemon, Fresh Horseradish, Shallots, Crispy Capers AED 95

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

Jumbo Lump Crab Cake (S) Avocado, Cucumber, Lime, Tomato, Old Bay Spices AED 70

Black Angus Beef Tartar USDA Certified Prime Beef, Watercress, Sourdough Bread, Anchovy Aioli, Shallots, Organic Egg AED 70

Australian Wagyu Beef Carpaccio (N) Spicy Radish, Pine Nuts, Parmesan, Smoked Fleur de Sel, Rocket AED 105

Heirloom Tomato & Burrata (V) Variations of Tomato, South Italian Burrata Cheese, Rocket Oil, Basil, Kalamata Olive Dust AED 72

The Wedge (N) Baby Gem & Iceberg, JW House Dressing, Stilton, Bacon, Walnuts, Celery, American Pears AED 50

The JW Greens (V) Grilled Lemon Dressing, Green Onion, Cucumber, Cherry Tomatoes, Baby Carrots, Garden Cress AED 45

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

Add Grilled Gulf Prawns AED 60

Add Grilled Corn Fed Chicken Breast AED 55

SOUPS

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

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

ENTRÉES

Slow Braised Australian Beef Cheeks (A) Homemade Tagliatelle Pasta, Pulled Wagyu Beef Cheeks, Parsnip, Granny Smith, Parsley, Jus AED 100

Oak Smoked BBQ Beef Short Ribs Wagyu Ribs, Traditional Homemade Pickles, Grilled Corn, Poblano Chiles, Hand Cut Farmers Fries AED 185

Corn Fed Beer Can Chicken (A) Whole Chicken, Corn & Sun Dried Tomato Succotash, Crispy Crushed Potatoes with Chorizo AED 110

Quinoa Risotto (V) (N) Heirloom Beet & Radish, Rocket, Mint, Caramelized Goat Cheese, Citrus, Pistachio AED 80

Butchers Feast Lamb Chop, Dry Aged Striploin, Wagyu Tenderloin, Spanish Chorizo, Foie Gras, Crispy Onion Rings AED 275

Lobster Agnolotti "1880" (S) (A) Homemade Agnolotti Pasta "Thermidor", Boston Lobster, Cured Egg Yolk, Gruyère, Hennessy X.O AED 125

Loch Fyne Salmon Crispy Skin & Cured, Green Peas, Turkey Bacon, Lemon and Mint AED 120

JW's Dover Sole Meunière Citrus, Young Garlic & Parsley Essence, Fondant Potatoes, Wild Herb Greens AED 250

Jumbo Gulf Prawns (S) (Grilled, Broiled or Poached)
5 Herb & Garlic Butter, Lemon Butter, JW Greens with Avocado
3 Pcs AED 120 | 5 Pcs AED 170

THE CUTS*

USDA Certified Prime Black Angus Beef

Tenderloin 200G AED 200 | 300G AED 230
Striploin 300G AED 200

Australian 300 Days Grain Fed Grade 3+ Black Onyx

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

Australian Grade 7+ Wagyu

Rib Eye 300G AED 270
Tenderloin For Two 500G With Two Sides Of Your Choice AED 590

Lough Erne Salted Lamb 10 Days Dry Aged

Rack Of Lamb 350G AED 200

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

Rib Eye Bone In 500G AED 320
Rib Eye 300G AED 240
Striploin 300G AED 230

Pure Breed Master Kobe AA9+

Striploin 300G AED 550
Tenderloin 150G AED 310 | 300G AED 590

Canadian Heritage Angus Beef

Tenderloin 170G AED 155 | 200G AED 210
Rib Eye 300G AED 210

Every cut is served with your choice of sauce.

Sauces

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

Please ask for our flavored mustard & horseradish selection

Toppings

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

POTATOES

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

The Smokey Fries Smoked Paprika, Herbs, Gruyère AED 25

Yukon Gold Potato Mash

Natural AED 25 Truffle AED 33
Aged Cheddar AED 27 Turkey Bacon AED 30

Baked Heritage Potatoes Salt Baked, Sour Cream, Pearl Onions, Chives AED 27

Sweet Potato Fritters, Maple Syrup, Chili AED 30

French Fries Sea Salt AED 25

SIDES

Forrest Mushrooms Crispy Pumpernickel, Ceps, Parsley AED 33

Onion Rings Crispy Fried, Ryu Aioli AED 30

Heritage Carrots & Butternut Squash

Roasted, Thyme & Honey AED 33

Asparagus Green & White, Grilled, Nut Butter AED 30

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

Charred Leek Tender Hearts of Leek, Smokey, Hazelnut Vinaigrette AED 33

Lobster Mac n Cheese (A) (S) Canadian Lobster, Gruyère, Cheddar, Herbs AED 38

(V) Vegetarian (S) Contains Shellfish (N) Contains Nuts (A) Contains Alcohol *Special menu items

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.