

FIRST FLAVOURS

Smoked Loch Fyne Salmon Grilled rye bread, lemon, fresh horseradish, shallots, crispy capers AED 87

Prawn Cocktail (S) Gulf prawns, marie rose, baby gem, fresh horseradish AED 87

Jumbo Lump Crab Cake (S) Shaved fennel & orange segment, lemon dressing AED 87

Tableside Black Angus Beef Tartar Baby capers, sourdough bread, shallots, organic egg, gherkin, dijon mustard AED 85

Heirloom Tomato & Burrata (V) Variations of tomato, south Italian burrata, basil, kalamata olive dust AED 72

Double Baked Stilton Cheese Souffle (V) Rocket, apple and celeriac remoulade, hazelnuts AED 72

The Wedge (N) Baby gem & ice berg, JW house dressing, stilton, bacon, walnuts, celery, American pears AED 54

JW Greens (V) Lemon dressing, green onion, cucumber, cherry tomatoes, baby carrots AED 48

Caesar Salad Romaine lettuce, parmesan, crispy bacon, Caesar dressing, croutons AED 60

Add grilled gulf prawns AED 78

Add grilled corn fed chicken breast AED 66

SOUPS

Lobster Bisque (S) Lobster ravioli, fennel AED 66

French Onion (A) Caramelized onions, gruyère cheese AED 48

ENTRÉES

Oak Smoked BBQ Beef Short Ribs Homemade pickles, grilled corn, farmer's fries AED 224

Lemon & Thyme Corn Fed Spring Chicken Chicken chorizo stuffing, roasted vegetables, natural jus AED 133

Quinoa Risotto (V) (N) Goats cheese, heirloom beets, radish, pistachio AED 85

Butchers Block Lamb chop, dry aged striploin, wagyu tenderloin, Spanish chorizo, foie gras, crispy onion rings AED 320

Duck Leg Confit Beef sausage & berlotti bean cassoulet AED 170

Seafood Platter (S) Lobster, gulf prawns, calamari, grilled seabass, fries, avocado salad AED 315

Loch Fyne Salmon Crispy skin, green pea risotto, beef bacon, lemon & mint AED 150

Jumbo Gulf Prawns (S) (Grilled or poached), 5 herb & garlic butter, lemon butter, JW greens with avocado
3 pcs. AED 121 | 5 pcs. AED 169

THE CUTS

USDA Certified Prime Black Angus Beef

Striploin | 300G AED 251

Tenderloin | 250G AED 205 | 170G AED 145

Westholme Australian Wagyu

Striploin AA9 | 300G AED 442

Tri Tip AA9 | 180G AED 127 | 400G AED 230

Rib Eye AA7 | 350G AED 398

JW "Tomahawk" Rib Eye

Westholme Australian rib eye AA3 | 1KG AED 667

Served with two sides & sauce of your choice

John Stone Irish Grass Fed Beef, 21 Day Dry Aged

Tenderloin | 250G AED 254

Rib Eye | 300G AED 255

Striploin | 300G AED 242

Australian Free Range Bultarra Saltbush Lamb

Rack of lamb | 350G AED 181

Every cut is served with your choice of sauce.

Sauces

Natural Jus

Red Port Wine & Thyme Jus (A)

5 Herb Butter

Smokey Cheddar Cream Sauce

Béarnaise Sauce

3 Pepper & Bourbon Sauce (A)

Morel & Tarragon Cream

Argentinian Chimichurri

Stilton Fondue

Toppings

Grilled Canadian Lobster Tail (S) AED 120

Grilled Gulf Prawns (S) AED 42 each

Fried Organic Egg AED 25

Pan Fried Foie Gras AED 60

JW Flavored French mustard tray selection.

POTATOES

The Smokey Fries Smoked paprika, herbs, gruyère AED 30

Potato Mash

Natural AED 30

Truffle AED 38

Aged Cheddar AED 32

Baked Heritage Potatoes Salt baked, sour cream, chives AED 36

Loaded Baked Potato, Cheddar, beef bacon, green onion AED 36

Sweet Potato Fritters, Spiced maple syrup AED 36

French Fries Sea salt AED 30

SIDES

Sautéed Mushrooms Porcini, parsley AED 40

Crispy Onion Rings Spiced aioli AED 35

Honey Roasted Heritage Carrots Butternut squash, pumpkin seeds AED 40

Grilled Asparagus Green & white, brown butter crumbs AED 36

Creamed Spinach Double cream AED 36

Charred Leek Brown butter & hazelnut vinaigrette AED 36

Lobster Mac n Cheese (S) Canadian lobster, gruyère, cheddar AED 48