

OAK ROOM INTRO MENU

STARTERS

HERBED RICOTTA (D. LS)

Roasted Golden Beetroot. Heritage Tomato. Watercress Pesto Peanuts

KALE & QUINOA (N, GF, D)

Roasted Chickpeas, Parmesan Tahini Dressing, Avocado Hummus

BUTTERNUT SQUASH PUMPKIN (VE, GF, N)

Pumpkin Seeds, Confit Pumpkin, Cashew Cream

CAESAR SALAD (D, E)

Gem Lettuce, Crouton, Parmesan, Anchovy Dressing

MAIN COURSE

MACKAS BLACK ANGUS STRIPLOIN (GF)

300 Day Grain Fed Grade 5+ 250g

SPATCHCOCK CHARRED CHICKEN (N)

Ras Al Hanout, Orange and Rosemary Glazed Charred Broccolini

SLOW BAKED SALMON (D, SF, SS)

Maple and Celeriac Puree, Pink Peppercorn Vinaigrette

BBQ CELERIAC (N)

Maple Glaze, Red Pepper, Coconut, Almonds

Served with a green salad and your choice of French Fries, Green Beans or Mashed Potato



DESSERTS

BERRIES ETON MESS (D, E)

Chantilly, Meringue, Red Berries

CHOCOLATE & CARAMEL CRÈME BRULE (D)

Read Current & Chocolate Crunchy

ARTISINAL CHEESE SELECTION (D)

Biscuit, Crackers, Pickled Apricots, Fruit Chutney

COCKTAILS

COSMOPOLITAN
HOUSE NEGRONI
TOMS BLOODY MARY
WHISKEY SOUR
ESPRESSO MARTINI

SOMMELIER SELECT WINES

SPARKLING, WHITE, ROSÉ & RED

2 - COURSE MENU | AED 245

Including One Premium House Beverage of your Choice

3- COURSE MENU | AED 285

Including Two Premium House Beverages of Your Choice