

<b>SOUP</b>	
BUTTERNUT SQUASH PUMPKIN (VE, GF, N) Pumpkin Seeds, Confit Pumpkin, Cashew Cream	75
LOBSTER BISQUE (SF, D) Lobster Dumplings, Tomato Tartare	105

<b>SALADS</b>	
KALE & QUINOA (N, GF, D) Roasted Chickpeas, Parmesan Tahini Dressing, Avocado Hummus	75
CAESAR SALAD (D, E) Gem Lettuce, Crouton, Parmesan, Anchovy Dressing	85
WALDORF SALAD (VE, N) Granny Smith Apple, Walnuts, Pickle Golden Raisins Cider Vinegar Dressing	70
HERBED RICOTTA (D, LS) Roasted Golden Beetroot, Heritage Tomato, Watercress Pesto, Pinenuts	85

<b>CLASSICS</b>	
BEEF CARPACCIO (E, GF) Beef Tenderloin, Pickle Golden Beetroot Black Garlic Aioli, Parsnip Crisp, Horseradish	165
BEEF TARTAR (E, D) Plum Relish, Parmesan, Grilled Sourdough Crisp Cured Egg Yolk	140
LOBSTER THERMIDOR (SF, SS) Atlantic Lobster Tail, Wild Mushrooms, Brioche	200
HAND DIVED SCALLOPS (SF, N, SS) Tikka Masala Cauliflower, Granny Smith Apple Crispy Wildrice	165
ROASTED BONE MARROW Grilled Sour Dough, Marmite Onions, Truffle	110
BAKED OYSTERS 6 pcs. (S, N, E, SS) Béarnaise, Kale and Peanut Crumb, Garlic Aioli	185
DIBBA BAY OYSTERS NO. 3 (SF, LS, SS) Red Wine Mignonette	180 350

½ Dozen	180
1 Dozen	350

<b>SIGNATURES</b>	
SLOW COOKED SHORT RIBS (S, D, E, N) Black Pepper Glaze, Sweet Corn Puree, Glazed Carrots	195
SPATCHCOCK CHARRED CHICKEN (N) Ras Al Hanout, Orange and Rosemary Glazed Charred Broccolini	125
DOVER SOLE (N, D, SS) Pickle Cucumber, Capers, Almond, Yuzu Butter	275
MAC AND CHEESE (D) Porcini and Bone Marrow Crumb, Gremolata	95
SLOW BAKED SALMON (D, SF, SS) Maple and Celeriac Puree, Pink Peppercorn Vinaigrette	130
FISH AND CHIPS (SF, SS) Battered Cod, Tartar Sauce, Crushed Peas	130

<b>VEGETARIAN</b>	
BBQ CELERIAC (N) Maple Glaze, Red Pepper, Coconut, Almonds	100

<b>SIGNATURE COCKTAILS</b>	
EDITION CUP #3 Strawberry Gin, Campari, Saline Lemon Juice Rose Lemonade	65
ROCK & ROLL NEGRONI Plymouth London Dry Gin, Martini Rubino Dubonnet, Campari	75
212 MANHATTAN Michter's Rye, Mancino Chinato, Carpano Classico Chocolate Bitters	95

<b>SPECIALTY STEAKS</b>	
SAROMA WAGYU STRIPLOIN (GF) A5 Japanese Hokkaido Prefecture, 300g	990
CARRARA 640 WAGYU RIBEYE (GF) 900 Day Grain Fed Grade 7+ 350g	530
BLACK ONYX ANGUS RIB EYE (GF) 300 Day Grain Fed Grade 5+ 350g	340
WESTHOLME WAGYU STRIPLOIN (GF) 400 Day Grain Fed Grade 6,7 250g	395
MACKAS BLACK ANGUS STRIPLOIN (GF) 300 Day Grain Fed Grade 5+ 250g	285
BLACK ONYX TENDERLOIN (GF) 300 Day Grain Fed Grade 5+ 250g	300
ICON WAGYU TENDERLOIN (GF) Grade 6-7 250g	460
STOCKYARD COWBOY STEAK 250 Day Grain Fed Mbs 2 + 30 Day Dry-aged, 500g (Choice of 2 sides & 2 Sauces)	500
BLACK ANGUS T-BONE (GF) 21 Day Dry-aged, 500g (Choice of 1 side & 2 Sauces)	550
SANCHOKU WAGYU TOMAHAWK (GF) Grade 4+, 250 Day Grain Fed, 1kg (Choice of 2 sides & 2 Sauces)	870

<b>SIGNATURE BURGERS</b>	
THE OAK ROOM BURGER (D, E) Bone Marrow Infused Burger Patty, Charred Pepper Relish Truffle Mayonnaise, Smoked Cheddar, House Pickles	145
SHORT RIB BURGER (G, S, E) Short Rib, Beef Patty, Mix Coleslaw, Veal Bacon, Gruyere Braided Onions, Double Mustard Mayonnaise, Pretzel Bun	235
CHICKPEA BURGER (D) Watercress Pesto, Grilled Halloumi, Pickle Onion Cashew Mayonnaise	125

All burgers served with a choice of French Fries,  
Sweet Potato Fries, Triple Cooked Chips or Green Salad

<b>SAUCES</b>	20
BEARNAISE (D, E, GF)	BARBECUE
GREEN PEPPERCORN (D, GF)	BLUE CHEESE (D, E, GF)
CEP SAUCE (D, GF)	BORDELAISE (GF)
RED WINE (GF)	CHIMICHURRI (GF)

<b>SELECTION OF POMMERY MUSTARD</b>	25
DU LION (D, E, GF)	
FIREMAN'S (D, E)	
GINGERBREAD (D, E, GF)	
HONEY (D, E, GF)	

<b>0.0 DRINKS</b>	
QUEEN Lyre's Dry London, Home-Made Raspberry Rosemary & Lime Cordial	50
THE JAM Lyre's Dry American Malt, Ginger Syrup Citrus Cordial	50

<b>TOMAHAWK &amp; WINE</b>
Tuck into our perfectly grilled Wagyu Tomahawk Steak served alongside signature starters and side dishes and revel in a carefully selected premium bottle of wine to further enrich your dining experience
Inclusive of a Tomahawk steak, a bottle of wine 2 starters and 4 sides
990

<b>SIDES</b>	
GREEN BEANS (D, GF) Confit Shallots	35
STEAMED BROCCOLI (GF) Olive Oil, Lemon	35
SPINACH (D, GF) Creamed, Steamed or Buttered	55
ASPARAGUS (D, GF) Buttered, Steamed or Grilled	55
HERITAGE SALAD (N, GF) Heirloom Tomato, Almond, Cucumber, Sumac	45
WILD MUSHROOM STEW (D, GF) Garlic, Sage, Shallots	55
TRIPLE COOKED CHIPS (GF)	35
TRUFFLE TRIPLE COOKED CHIPS (GF)	55
SWEET POTATO FRIES (GF)	35
WAGYU FAT CHIPS (GF)	55
POTATO FRIES (GF)	35
RATTE MASHED POTATO (D, GF) Crispy Shallots	35
TRUFFLE RATTE MASHED POTATO (D, GF) Crispy Shallots	55
TRUFFLE MAC AND CHEESE (D) Irish Cheddar and Parmesan Sauce Truffle	65

<b>DESSERTS</b>	
CHOCOLATE & CARAMEL CRÈME BRÛLÉE (D) Read Current & Chocolate Crunchy	40
BERRIES ETON MESS (D, E) Chantilly, Meringue, Red Berries	40
PINEAPPLE CARPACCIO (GF) Coconut Sorbet, Lime Zest, Passion Fruit, Basil	60
PAIN PERDU AU CHOCOLATE (GF, N, D) Cinnamon Brioche, Hot Chocolate and Vanilla Ice Cream	60
BANOFFEE PIE (GF, N, E) Caramel Sauce and Coffee Ice Cream	60
ARTISAN CHEESE SELECTION (D) Biscuits, Crackers, Pickled Apricots, Fruit Chutney	75

<b>FORTIFIED &amp; DESSERT WINE</b>	
PORTO CRUZ RUBY PORT	40
M. CHAPOUTIER 'BILA HAUT', BANYULS ROUSSILLON	60
NEDERBURG, THE WINE MASTER, NOBLE LATE HARVEST	75
MICHELE CHIARLO, MOSCATO D'ASTI PIEMONTE	75
CHATEAUX ARMAJAN DE ORMES, SAUTERNES	75

All prices are in UAE Dirham and are applicable to service charges and local fees.  
Allergy Guide: (D) Dairy; (GF) Gluten Free; (E) Egg; (N) Nuts; (SF) Shellfish; (S) Soybeans (SS) Sustainably Sourced; (LS) Locally Sourced; (Ve) Vegan  
Please speak to a member of the team if you have allergies or specific dietary requirements.