

<b>OYSTERS</b>	
BARBECUE OYSTERS 6 pcs. (S, N, E, SS) Kimchi Butter, Manchego Crust	180
DIBBA BAY OYSTERS NO. 2 (SF, LS, SS) Red Wine Mignonette	180
½ Dozen	180
1 Dozen	350

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

<b>SALADS</b>	
ENGLISH CRAB (SF, N) Pickled Apple, Fennel, Lime and Yuzu Dressing Chervil, Peanut Crumb	110

CAESAR SALAD (D, E) Gem Lettuce, Crouton, Parmesan, Anchovy Dressing	85
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WALDORF SALAD (D, E, N) Granny Smith Apple, Walnuts, Pickle Golden Raisins Cider Vinegar Dressing	70
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HERBED RICOTTA (D, LS) Roasted Golden Beetroot, Heritage Tomato Kale Pesto, Pine Nuts	85
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<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
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LOBSTER THERMIDOR (D, SF, SS) Atlantic Lobster Tail, Wild Mushrooms, Brioche	200
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HAND DIVED SCALLOPS (D, SF, N, SS) Tikka Masala Cauliflower, Mango Crispy Wild Rice	165
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ROASTED BONE MARROW Grilled Sour Dough, Marmite Onions, Truffle	110
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<b>SIGNATURES</b>	
SLOW COOKED SHORT RIBS (S, D, N) Black Pepper Glaze, Sweet Corn Puree, Glaze Carrots	195

LAMB RACK (D) Curried Yogurt, Sage Glaze, Braised Shallots	190
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PATAGONIAN TOOTHFISH (D, SF, SS) Confit Garlic Butter, Mussels, Chestnut Mushrooms	220
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FISH AND CHIPS (D, E, SF, SS) Battered Cod, Tartar Sauce, Crushed Peas	130
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SPATCHCOCK CHARRED CHICKEN (N) Ras Al Hanout, Orange and Rosemary Glaze Charred Broccolini	125
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<b>VEGAN</b>	
LION'S MANE STEAK Wild Mushroom Glaze, Smoked Sweet Potato Puree	115

<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
CARIBBEAN RECYCLE Spiced Rum, Pineapple Spiced Cordial, Drambuie	75
BRANDY YOU'RE A FINE GIRL Martell V.S Cognac, Grand Marnier, White Vermouth	95
I DRINK ALONE Johnnie Walker Black Label, Cinnamon and Ginger Soda	95

<b>MEET OUR MEAT SOMMELIER</b>	
ASK FOR ALEJANDRO TO INTRODUCE YOU TO OUR SIGNATURE BUTCHER'S CUTS	

<b>SPECIALTY STEAKS</b>	
SAROMA WAGYU STRIPLOIN (GF) A5 Japanese Hokkaido Prefecture, 300g	990

WILD RIVER FULL BLOOD WAGYU RIBEYE (GF) 450 Day Grain Fed Grade 9+ 350g	560
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BLACK ONYX ANGUS RIB EYE (GF) 300 Day Grain Fed Grade 5+ 350g	340
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WESTHOLME WAGYU STRIPLOIN (GF) 400 Day Grain Fed Grade 6,7 250g	395
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MACKAS BLACK ANGUS STRIPLOIN (GF) 300 Day Grain Fed Grade 5+ 250g	285
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CARRARA WAGYU TENDERLOIN (GF) Grade 6-7 250g	460
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BLACK ONYX TENDERLOIN (GF) 300 Day Grain Fed Grade 5+ 250g	300
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STANBROKE WAGYU COWBOY STEAK 250 Day Grain Fed MBS 6-7 + 30 Day Dry-Aged, 500g (Choice of 2 Sides and 2 Sauces)	540
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STOCKYARD BLACK ANGUS T-BONE (GF) 21 Day Dry-aged, 500g (Choice of 1 Side and 2 Sauces)	550
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SANCHOKU WAGYU TOMAHAWK (GF) Grade 4+, 250 Day Grain Fed, 1kg (Choice of 2 Sides and 2 Sauces)	870
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<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

BEEF AND REEF BURGER (G, SF, E) Beef Patty, Soft shell Crab, Mix Coleslaw, Ginger Chutney Lobster Mayonnaise, Potato Bun	235
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All burgers served with a choice of French Fries, Sweet Potato Fries, Triple Cooked Chips or Green Salad

<b>SAUCES</b>		20
BERNAISE (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
TROPICAL BLISS Lyres Amaretto, Fresh Pineapple Juice Cranberry Juice, Citrus	50

**TOMAHAWK & WINE**

Tuck into our perfectly grilled Wagyu Tomahawk Steak served alongside with selected 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, 2 selected starters 2 sides and a bottle of "Seriously Old Dirt" red wine

990, offer for two guests

\*Please ask our staff for the starters and side selection.

<b>SIDES</b>	
GREEN BEANS (D, GF) Confit Shallots	35
BROCCOLINI (GF) Steam, Grilled or Buttered	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
MAC AND CHEESE (D) Irish Cheddar and Parmesan Sauce Truffle	65
JACKET POTATO (D) Smoked Cheddar, Chervil Aioli	35

<b>DESSERTS</b>	
MOLTEN CHOCOLATE SOUFFLE (GF, N, D) Dark Chocolate Sauce & Raspberry Sorbet	60
PINEAPPLE CARPACCIO (GF) Coconut Sorbet, Lime Zest, Passion Fruit, Basil	60
BERRIES ETON MESS (D, E) Chantilly, Meringue, Red Berries	40
MADAGASCAR VANILLA CRÈME BRÛLÉE (D) Red Currant and Burnt Brown Sugar	40
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>	
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 taxes.  
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.