BUSINESS LUNCH

AED 180 for three courses
AED 150 for two courses
including tea, coffee or ice cream

Available Monday through Friday

Dishes with *** are not included & * requires supplement

CHEF'S SPECIALS

Chicory Salad 65
bitter greens, pear, candied walnuts, pomegranate, feta cheese, ginger dressing (N, D, SU)

Gazpacho 75
traditional andaluz gazpacho, pickled pearl onions, roasted peppers, green apple, basil oil (G, SU)

Tiger Prawn Burger 160
Panco crusted prawn burger, chipotle slaw, pickles (G, E, SU, C, D)

Grilled Picanha 155
Hokkaido pumpkin, black garlic aioli, garlic breadcrumbs, thyme jus (CE, E, G, SU, D)

RAW

Salmon Tartare 105
avocado, lemon crème fraîche, gaufrette potato (F, D, SU)

Michael Mina's Tuna Tartare 120
pine nuts, garlic, habanero-sesame oil (SE, F, E, G, N)

Wagyu Steak Tartare 125
egg yolk, tarragon, baguette (G, MU, E, F, SU)

Wagyu Beef Carpaccio 130
truffle, yuzu vinaigrette, garden leaves (SU, F, MU, D)

***Gillardeau Oysters 6 pcs 340
mignonette sauce (MO, SU)

APPETIZERS

Tomato Soup 75
wood-fired tomato soup, grilled cheese sandwich (SE, D, G, V)

Grilled Mushroom Halloumi 95
wild mushroom, thyme, crispy pita (D, G, V)

Aubergine Mille-Feuille 85
aged parmesan, creamy dijon sauce, basil (V, N, G, D, MU)

Truffle Gratinée 95
mimolette cheese, ziti pasta, truffle cream (G, D, V)

Grilled Octopus 125
potato, romesco, grilled pepper dill salsa (MO, N, GF, SU)

*Simply Shrimp 120
garlic, lemon, red chili, smoked pimentón (C, D, G) (supplement 45)

*Boeuf aux Moutardes 165
beef tenderloin cubes, cornichons, jus, grainy mustard (G, D, CE, SU, MU)(supplement 55)

***Escargots à la Bourguignonne 120
herb butter, tarragon crumbs, (G, D, F)

SALADS

*Niçoise Salad 105
confit tuna, haricots verts, quail egg, dressing (F, E, MU, SU, C)(supplement 25)

Kale Quinoa Salad 75
pumpkin seeds, cranberry, avocado, ginger dressing (GF, VE, V, SU)

Petite Green Salad 75
radish, cucumber, tomato, dijon vinaigrette (MU, SU, VE, V)

*Burrata Caprese 95
marinated tomatoes, basil oil (V, GF, D) (supplement 25)

Tomato and Avocado Salad 95
crispy quinoa, sumac, lemon tahina (D, SE, VE, V, SU)

Roasted Beetroot 80
dijon dressing, hazelnut, goat cheese (D, N, GF, V, SU, MU)

Endive Crab Salad 90
crab, garlic crumbs, caesar dressing (D, E, F, G, MU)

MAINS

Wild Mushroom Ravioli 165
black truffle, parmesan, roasted mushroom (V, E, D)

Linguine Burrata 150
cherry tomato sauce, pesto powder (N, V, D)

King Crab Spaghetti 195
cherry tomato, lemon zest, crispy garlic, red chili (G, C, E, D, SU, CE)

Spaghetti Meatball 155
cherry tomato sauce, basil, parmesan (G, D, E)

Local Seabream 195
asparagus, crushed citrus potato, charred tomato relish (GF, F, LS, SU)

Scottish Salmon 205
beluga lentil, tomato vinaigrette, artichoke (GF, SU, CE, F)

Roasted Sea Bass 190
saffron fregola, preserved lemon, broccolini (E, G, D, F, SU, C)

Tuna Steak 185
tomato salsa, basil cress (F, GF, SU)

Marinated Chicken 165
green garlic, orzo, chimichurri, chicken jus (D, CE, SU, G)

Steak Fries 185
NY Strip, fries, herb sauce (GF, D, MU, CE, F)

*Chargrilled Lamb Cutlets 195
smoked eggplant, pomegranate (D, G, SU) (supplement 100)

Wagyu Burger 160
gouda cheese, caramelized onion, cripsy onion (G, MU, D, E)

WOOD-GRILLED STEAKS

SELECT YOUR COOKING STYLE

***Surf and Turf 90

***Diane Style 85

***Rossini Style 100

***Mina Style 55

SELECT YOUR CHOICE OF SAUCE

Béarnaise | Pepper | Mushroom | Chimichurri

*125g Filet Mignon 170 *(supplement 65)*
***300g Rib Eye 325
***200g Fullblood Kobe Tenderloin 1,150

***250g Filet Mignon 340
***250g Wagyu Filet 415
***300g NY Strip 315

SHARING FOR TWO

***1.2kg Tomahawk 890
truffle mashed, grilled baby gem

***Whole Loup de Mer 380
tomato olive basil relish

SIDES

*Upgrade your sides *(supplement 55)*

Mushroom Fricassee *(GF, D, CE)* 55
Parmesan Truffle Fries *(V, GF, D)* 65
Potato Purée *(V, D, LS)* 55
Broccolini *(V, GF, D)* 55
Potato Lyonnaise *(D, CE, GF, LS)* 55
Creamed Spinach *(D, G, V)* 55
Brussels Sprouts Agrodolce *(F, SO)* 55
Grilled Asparagus *(VE)* 55

Signature Dish

Some of our dishes on the menu may contain allergens that could pose a risk to individuals with food allergies.
Please feel free to speak to one of the staff members regarding any special dietary requirements you may have.
(LS) Locally Sourced, (V) Vegetarian, (VE) Vegan, (N) Nuts, (GF) Gluten Free, (G) Gluten, (D) Dairy, (F) Fish, (C) Crustaceans, (E) Egg, (SO) Soya, (SU) Sulphites, (CE) Celery, (MO) Molluscs, (MU) Mustard, (SE) Sesame
All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.