



FOOD MENU



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Appetizers

Assorted Traditional Bruschetta

Traditional Italian bruschetta topped with: tapenade & artichoke; classic tomato basil & garlic; mozzarella & tomato; tomato, avocado & cappers. All drizzled with olive oil.

BD 3.900

Italian Beef Bresaola Platter

Garnished with rocket, parmesan shavings, balsamic glaze and olive oil

BD 5.900

Prawns and Porcini Mushroom Wonton

With shellfish foam

BD 5.600

Smoked Scottish Salmon and Fennel Apple Salad

Traditional Scottish smoked salmon served with fennel apple salad and dill mustard dressing

BD 5.300

Walnut and Pear Chicken

Chicken rolle' served with candid walnuts and poached pears

BD 4.800

Calamari Rings

Served with a tangy tartar sauce and green peppercorns marinated in olive oil and balsamic vinegar.

BD 6.200

Chicken Satay

Grilled chicken cubes marinated in ginger, yogurt and garlic. Served with rolled salad and a side of spicy peanut butter sauce.

BD 4.400

Salads

Classic Caesar Salad

With grilled chicken

BD 4.800,

With Prawns

BD 5.900

Mozzarella e Pomodoro

Mozzarella accompanied by Heirloom tomatoes with a dash of olive oil and balsamic glaze, garnished with fresh basil

BD 4.800

Goat Cheese Salad

Mixed vegetable salad with fondant goat cheese and balsamic reduction

BD 4.900

Seafood Salad

Fresh cuttlefish, squid, octopus, shellfish and prawns with a lemon-coriander dressing

BD 5.900

Seared Fresh Tuna

Served with comfit bell pepper salad

BD 5.200

Asian crab salad

Pure crab meat with baby asparagus and avocado

BD 5.400

Garden salad

Mix salad dressed with lemon oil dressing

BD 3.100

Soups

Wild Mushroom soup

Served with chicken skewers, flavored with white truffle
BD 3.900

Tom Yum Soup

Thai Tom Yum soup with prawns and lemon grass
BD 3.800

Broccoli Soup (V)

Creamy broccoli soup with buttery undertones
BD 3.500

Lobster Bisque Cappuccino

Creamy and frothy, highly seasoned soup perfumed with basil
and served with lobster.
BD 4.500

Meat

Lamb Three-ways

Lamb ragout, roast chop and steak fillet served with
turned vegetables and red wine sauce

BD 7.900

Duck Breast

Soya Sauce infused duck breast served with spicy glass
noodles and lemon peanut sauce

BD 8.200

Chicken Breast

Succulent chicken breast served with mashed potato
and vegetable ratatouille.

BD 7.600

Rack of lamb

Rack of lamb imported from Australia
Served with lightly roasted vegetables flavored with mint

BD 11.800

Asian

Thai Prawn Curry

A spicy Thai dish with green curry, lemongrass and coconut milk
BD 6.900

Chicken Teriyaki

Chicken marinated in traditional Japanese teriyaki sauce
BD 6.700

Chilli Hamour

Spicy, deep fried hamour with authentic Asian flavors
BD 7.600

Tikka Masala

Tandoori chicken cubes in a creamy, curried tomato sauce
Served with poppadoms and mango chutney
BD 6.800

From the Grill

Black Angus Beef

Our beef is 100% Certified Black Angus, the highest grade of beef from the United States of America. Each steak is hand-cut and skillfully grilled to achieve the ideal balance of flavor, texture and tenderness. Our genuine Black Angus steaks take you on a mouth-watering journey to the Wild West.

Wagyu Beef

Raised according to strict Japanese tradition, Wagyu Beef is renowned for its unparalleled flavor, supreme tenderness and lean well-marbled texture. Bite into Wagyu Beef and feel it melt in your mouth.

Lamb

Our lamb comes from the lush, green pastures of Australia, among the leading producers of lamb in the world. Australian lamb is known for its sweet tasting, lean and tender texture, due to excellent grazing.

Seafood

Our fish is shipped twice weekly from England to Scotland and our lobster is shipped live from Cornwall to bring you the freshest and finest seafood.

We offer our guests rare delicacies like wild Scottish Salmon and Yellow Fin Tuna from Japan.

The following main courses are grilled to perfection and expertly seasoned to accentuate the natural flavors of these fine meats. Each dish is served with a choice of two exquisite side dishes and one sauce.

From the Grill

Black Angus Beef Fillet 220g
BD20.000

Black Angus T-Bone Steak 410g
BD22.000

Black Angus Rib Eye Steak 300g
BD17.500

Black Angus Sirloin Steak 300g
BD 18.300

Wagyu Beef Fillet (220g)
BD 46.000

Organic Scottish Salmon (220g)
BD 14.300

Yellow Fin Tuna (220g)
BD 15.500

King Prawns (200g)
BD 12.500

Hamour Fillet (300g)
BD 8.900

Side Orders

BD 2.500

Mashed Potatoes

Authentic, creamy mashed potatoes

Baby Spinach

Lightly sautéed

Cherry Tomatoes

Slow cooked and infused with thyme, rosemary, bay leaves and olive oil

Mixed Root Vegetables

Braised in the oven and glazed with honey and thyme

Homemade Chips

Fried hand-cut potatoes

Mixed Vegetables

Steamed and flavored with garlic butter

Mixed Salad

Served with lemon oil dressing

Mixed Wild Mushrooms

Seasonal wild mushrooms, sautéed and flavored with parsley

Sauces

Hollandaise Sauce

An emulsion of butter, lemon juice, vinegar and egg yolk

Mediterranean Sauce

(Recommended with fish)

Sundried tomatoes, mixed with fresh tomatoes, chives, olives and lemon oil

Mushroom Sauce *

Sautéed mushrooms blended with creamy veal gravy, seasoned with parsley

Green Pepper Sauce*

Fiery green peppercorns blended in a velvety cream, with essence of cognac

Herb Butter

Butter mixed with herbs

*Prepared with alcohol

Pasta

Spinach and Ricotta Cannelloni

Served with taleggio cheese béchamel

BD 6.500

Open Lobster Raviolo

Fresh black and pink pasta with lobster, spring vegetables
and courgette puree

BD 7.200

Wild Mushroom Fagottini

Gratinated homemade wild mushroom fagottini.

Served with a sautéed leaf salad

BD 6.500

Prawn and Courgette Risotto

Infused with fresh mint

BD 6.900

Spaghetti al Pomodoro Fresco e Acciughe

Spaghetti with fresh tomato and anchovy sauce

BD 6.200

Seafood

Red Snapper Fillet

Meaty fillet of Red Snapper from the British Isles,
Served with octopus and dates chutney
BD 8.100

Baked Fish Fillet

Served with sauté baby potato, rocket salad and basil foam
BD 7.900

Crusted Hallibut

Wild trompette crusted halibut
Served with roasted endives and Mediterranean Sauce
BD 8.200

Muju Fish and Chips

Deep fried cod served with hand-cut chips, malt vinegar
and tartar sauce
Accompanied with steamed green peas
BD 7.600

Grilled Tuna Steak

Served on a bed of fragrant lemon risotto
BD 8.500

Tagliata of Fresh Calamari

Grilled calamari with rocket leaves, cherry tomatoes and
balsamic vinegar.
BD 8.200

