

STARTERS

Artichoke Salad (V) Mediterranean Mix Leaves, Artichoke, Avocado, Blueberry, Green Apple, Cherry Tomato, Pomegranate Dressing	75	Roasted Eggplant Soup (V, D) Sour Cream, Basil, Crispy Parmesan	35
Caesar Salad (D, G) Baby Gem, Croutons, Crispy Parmesan, Cherry Tomato	75	Octopus Carpaccio (S, D) <i>Signature</i> Artichoke Salsa, Basil Pesto, Balsamic Glaze, Arugula, Baby Radish, Cherry Tomato, Parmesan, Pickled Onion	140
Quinoa Salad (V, N, D) Mix Leaves, Ras Al Khaimah Figs, Orange Slices, Pumpkin Seeds, Wild Berries Dressing, Feta Cheese	75	Buratta (D, V) Baby Arugula, Heirloom Tomato, Basil Pesto, Balsamic Glaze	90
Beef Arugula Salad (D, G) Beef Tenderloin Slices, Arugulas Leaves, Parmesan Cheese, Cherry Tomato, Balsamic and Olive Oil	95	Steak Tartare (G, D) <i>Signature</i> Truffle Ice Cream, Chives Cream, Blueberry, Baby Radish, Beetroot Mayo, Hand Cut Australian Tenderloin	105
Caramelised Goat Cheese Salad (D, V, N) Walnut, Sunflower Seeds, Cherry Tomato, Cucumber, Red Onion Pickled, Lemon Mustard Dressing	85	Tuna Ceviche Tostada (G, S, D) <i>Signature</i> Gulf Tuna, Shallots, Caper Yuzu Mayo, Salmon Caviar, Passion Fruit	100
Soft Shell Crab Salad (S, G) <i>Signature</i> Pomelo, Orange, Pomegranate, Enoki Mushroom, Mango Salsa, Passion Fruit Dressing	95	Dibba Bay Oysters (S) Freshly Shucked with Pickled Cucumber and Lemon (S)	6 Pcs 110 12 Pcs 210

PASTA & RISOTTO & BURGERS

NoHo Smoke Burger (G, D) Cheddar Cheese, Veal Bacon, Caramelised Onion, Boston Lettuce, Cucumber Pickled, BBQ Sauce on Brioche Bun, Served with Truffle Parmesan Fries	145	Ravioli with Lobster (S, D, G, A) <i>Signature</i> Hand Made Ravioli, Creamy Bisque Sauces	120
NoHo Wagyu Burger (G, D) <i>Signature</i> Cheddar Cheese, Caramelised Onion, Tomato, Boston Lettuce, Spicy Mayo on Brioche Bun, Served with Truffle Parmesan Fries	145	Penne Arrabiata (G, D, V) Spicy Tomato Sauces, Crispy Parmesan Cheese, Basil Pesto	70
Crispy Chicken Burger (G, D) Coated Crispy Chicken, Boston Lettuce, Roasted Red Bell Pepper, Cucumber Pickles, Cheddar Cheese, Dynamite Sauce on Beetroot Brioche Bun, Served with Truffle Parmesan Fries	120	Fettuccine Alfredo (D, G) Grilled Chicken, Cream Sauces with Mushroom, Crispy Parmesan, Basil Pesto	90
Duo of Beef Sliders (G, D) Mini Cheese Burgers with Caramelised Onion, Guacamole, Cheddar Cheese, BBQ Sauce, Stealth Fries	95	Risotto Seafood (S, G, D, A) Mussel, Shrimp, Calamari, Crispy Parmesan, Asparagus, Basil	105
		Risotto Beetroot (G, V, D, A) Baby Spinach Leaves Puree, Crispy Parmesan, Basil	85

GRILL

Beef Tenderloin John Dee Warwick Australian 220 gr (D)	310	Tomahawk Australian Carrara Wagyu 6-7 Grade 1000-1200 gr (D)	690
Rib Eye Black Angus Steak John Dee Warwick Australian 300 gr (D)	295	Chateaubriand John Dee Warwick Australian 500 gr (D)	610
Rib Eye Australian Carrara Wagyu 4-5 Grade 300 gr	425	Grilled Seafood Platter (S, D)	495
Lamb Loin Australian 240 gr (D)	310	Lobster, King Prawn, Octopus, Calamari	

All served with Roasted Potato, Tomao Bunch, Oyster Mushroom

MAIN COURSES

Lamb Pistachio (N, G, D) <i>Signature</i> Braised Lamb Leg, Coated with Pistachio, Risotto, Carrot Puree, Rosemary Sauce	165	Corn Fed Chicken Breast (G, D) Coriander Aji Amarillo, Sautéed Baby Carrot, Shimeji Mushroom Sauce	135
Sea Bass Stuffed (S, D, A) <i>Signature</i> Sea Bass Fillet Stuffed with Spinach, Mashed Potato, Saffron and Butter Sauce	145	Cauliflower Steak (V, D) Purple Mashed Potato, Artichoke Salsa	110
Asado (D, A, G) <i>Signature</i> Braised Short Ribs, Mashed Potato, Broccolini, Red Wine Rosemary Jus	210	Grilled Octopus (S, D, A) Grilled Lime Lemon, Roasted Potato, Oyster Mushroom, Tomato Bunch	285
Crusted Salmon (A, S, D) Black Lentil, Edamame, Carrot, Red Bell Pepper, Emirati Saffron Butter Sauce, Beetroot Mayo, Dried parsley	140	Omani Lobster (S, D) Grilled Lime Lemon, Roasted Potato, Oyster Mushroom, Tomato Bunch	395
		King Prawn (S, D) Grilled Lime Lemon, Roasted Potato, Oyster Mushroom, Tomato Bunch	195

SIDE DISHES

Brown Butter Mashed Potato (D, V)	35
Stealth Fries (V, G)	35
Truffle Fries (V, D, G)	35
Parmesan Corn on Cob (D, V)	35
Mixed Salad (V)	35
Grilled Asparagus (V, D)	35
Tender Stem Broccolini (V, D)	35
Truffle Mac and Cheese (D, G, V)	35

SAUCES

Red Wine Truffle Jus (A, G)	30
Green Peppercorn (V, G, D)	30
Chimichurri (V)	30
Béarnaise (D)	30
Cowboy Butter (D, G)	30
Bisque Sauce (S, D, A)	30

Dishes indicates with (V) Suitable for Vegetarians, (G) Gluten, (D) Dairy, (N) Nuts, (A) Alcohol, (S) Seafood. Please let us know of any allergies or special dietary requirements that we should be aware of to prepare your food accordingly. All prices are in AED and are inclusive of 10% service charge, 7% destination fee and 5% VAT.