

MAINS

The Josper

Maine Lobster 850gm - 495 (F, M)

Sautéed la ratte potato and frisee salad with black truffle

36hr Braised Prime Short Rib - 280 (M, D, G)

Creamed yukon gold potato, fried onion rings and bordelaise

Surf and Turf - 370 (F, M, G, D) (Locally Sourced)

Omani king prawn grilled with Blackmore Wagyu flank

Beef

250 gm	Queensland Rangers Valley Tenderloin	360 (G, D, M)
350gm	South Island, NZ Angus Rib Eye	350 (G, D, M)
350gm	Heritage Prime Canadian Strip loin	320 (G, D, M)
200gm	Mayura Station Wagyu Tenderloin	485 (G, D, M)
500gm	American Black Angus Porterhouse	400 (G, D, M)
250gm	Blackmore Wagyu Sirloin	625 (G, D, M)

Starch & Natures Harvest - 35



Wild Mushrooms

Baby Vegetables

Bok Choy

Truffle Steak Fries (G)

Creamy Herb Polenta (D)

Rocket and Parmesan Salad (D)

Onion Rings (G, D)

Potato Purée (D) (Locally Sourced)

Additional Sauce - 25

Tomato Béarnaise (G, D)

Smoky Penja Pepper

Bordelaise (G)

Foie Gras (D, G)

Mushroom Essence (D, G)

Café de Paris butter (D)

Cheese Fondue (D, G)

Horseradish (D, G)

All steaks are served inclusive of your choice of your one side and one sauce



Desserts

Classic Sphere - 120 (N, D, G)

Chocolate brownies, espresso and vanilla ice cream

Madagascan Vanilla - 95 (D)

Creme brulee, grapefruit jelly, tangerines and sorbet

Soufflé - 120 (N, D, G)

Chestnut with clementine sorbet

**Chocolate Dolce de Leche
Tortellini - 95 (N, D, G)**

Toasted almond cream, ricotta and Mani olive oil

Mille Feuille - 95 (D, G)

Roasted apple, gingerbread parfait and ice cream

Swiss Cheese - 110 (N, D, G)

Selection of Mons Artisan cheese with maple walnut bread

**Ice Cream and Sorbet
Selection - 95 (D)**

Tonka allumette

Contains Gluten (G), Seafood (F), Dairy (D), Lupine (L), Mustard (M), Nuts & Seeds (N), Soya (S), Pork (P), Alcohol (A), Vegetarian (V), (Vegan)
Dear Guest we kindly request you to inform us if you or any of your guest have an allergy or dietary restrictions to any of the menu items in order to accommodate your request.

All prices are inclusive of 10% Service Charge, 7% municipality fees and 5% VAT.

À la carte Menu

The Starters



Winter Salad - 160 (V, N, D)

Endive, pear, persimmon and shaved black truffle with Persian feta

Soft Shell Crab - 170 (F, M, S)

Obsibblue prawn ceviche, mangosteen



Wagyu Beef Tartare - 195 (F, D, G, M)

Osetra caviar, toast and tema oyster

French Onion Soup - 160 (M, N, S, G)

Short rib tortellini and cheese fondue

Red Mullet - 140 (S, G, F)

Bouchot mussels, olives and saffron with tempura fennel

Loch Fyne Scallops - 170 (S, G, E)

White bean and seafood cassoulet with parsley ravioli

Foie Gras - 170 (N, D, F)

Roasted apple, bbq eel, duck prosciutto and basil dressing

Poached Brittany Lobster - 195 (E, D, G)

Curry butter, sunchokes and black truffle macaroni

Tasting Menu

Soft Shell Crab (F)

Obsibblue prawn ceviche, mangosteen

Foie Gras (D, N, F)

Roasted apple, bbq eel, duck prosciutto and basil dressing

Wild Sea Bass (F, M, D, G)

Caviar, grapes, creamed potato and champagne veloute

Wagyu Striploin (M, D, G)

Short rib lasagna and winter vegetables

Pineapple Shot (D, G)

Chocolate sorbet, coconut foam and marshmallows

Chocolate Dolce de Leche Tortellini (D, G, N)

Toasted almond cream, ricotta and Mani olive oil

AED 999 (For Two) -
With Paired Wines

MAINS

The Kitchen

Roasted Butternut Pumpkin Risotto - 240 (D, G)

Trompette mushrooms, chilli, feta

Wild Sea Bass - 360 (F, M, D, G)

Caviar, grapes, creamed potato and veloute



Scottish Loch Duart Salmon - 320 (F, D, G)

Watercress purée, lobster filled morel mushrooms

Roasted Baby Chicken - 300 (G, D)

Black truffle, chestnuts, sprouts and jus gras

Moroccan Spiced New Zealand Lamb - 300 (D, G)

Couscous, mint yoghurt and harissa

LeMurooj

ALL DAY DINING RESTAURANT

Beverage Menu

The Mixology

French 75

60

Gin, Prosecco, Lemon juice

Margarita

60

Tequila, Orange Liqueur, Lime juice

Negroni

60

Gin, Campari, Martini Rosso

Old Fashioned

65

Bourbon Whiskey, Aromatic Bitters

Espresso Martini

60

Vodka, Kahlua, Coffee, Simple Syrup

Aperol Spritz

60

Aperol, Sparkling Wine, Soda Water

Passion Fruit Martini

60

Vodka, Vanilla Vodka, Lemon Juice,
Passion Fruit, Sparkling Wine

Bull Frog

90

Rum, Gin, Vodka, Tequila, Triple Sec,
Blue Curacao, Red Bull



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Beers

Draught

Peroni	65
Heineken	63

Bottle

Heineken	42
Budweiser	42
Corona	47
Strongbow	44

Cider

Strongbow	42
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Non-Alcoholic

Heineken 0.0	32
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Wines

CHAMPAGNE & SPARKLING

150 ml / BOTTLE

Gran Ventino, Brut Sparkling, France	45 / 210
Zonin Cuvée 1821 Prosecco, Italy	245
Moet & Chandon, Brut Imperial NV, France	800
Laurent Perrier, La Cuvee Brut, France	800

WHITE

De Bortoli, Semillon Chardonnay, Australia	50 / 230
Santa Carolina Vistaña Sauvignon Blanc, Chile	230
The Tea Leaf Chenin Blanc, South Africa	330

ROSÉ

Santa Carolina Vistaña Rosé, Chile	50 / 230
Miraval, Province Rosé, France	350

RED

De Bortoli, Cabernet Merlot, Australia	50 / 230
Santa Carolina Vistaña Cabernet Sauvignon, Chile	230
Zuccardi Serie A Malbec, Mendoza, Argetina	260
Oyster Bay, Marlborough Pinot Noir, New Zealand	315



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Spirits

GIN

30 ml / BOTTLE

Bombay Sapphire	45 / 780
Hendrick's	65 / 1500
Tanqueray No. 10	65 / 1500

VODKA

Stolichnaya	47 / 780
Grey Goose	68 / 1600
Belvedere	68 / 1600

RUM

Bacardi Carta Blanca	47 / 780
Havana Club 7 Anos	60 / 1200
Captain Morgan Spiced	50 / 1000
Captain Morgan Black	50 / 1000

WHISKEY

Johnny Walker Red Label	47 / 780
Jack Daniel's	60 / 1200
Chivas Regal 12 Years	60 / 1200
Chivas Regal 18 Years	105 / 2000
Glenfiddich 12 Years	60 / 1600

TEQUILA

Jose Cuervo Silver	47 / 780
Patron Silver	65 / 1300
Patron Reposado	75 / 1500

COGNAC

Hennessy VS	50 / 1000
Hennessy VSOP	60 / 1200



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Aperitif

Campari	45
Aperol	45
Martini Bianco	45
Martini Rosso	45

Digestives

Lemoncello	45
Fernet Branca	45
Jägermeister	45

Theme Nights



From 7 PM - 11 PM

All prices are inclusive of 10% Service Charge, 7% municipality fees and 5% VAT.

Virgin Refreshers

Honeydew Mint Cooler 32

Honeydew, Fresh Mint, Lime and Soda

Berry Blumber 32

Raspberries, Blackberries, Apple Juice, Lime Juice, honey

Watermelon Margarita 32

Watermelon, Fresh Lime, Agave, Sparkling Water

Mango Mule 32

Fresh Cucumber, Mango Purée, Fresh Lime and Ginger Beer

Passion Cooler 32

Fresh Passion Fruit, Ginger Ale, Mint, 7up and Fresh Ginger

Fruit Concoction 32

Fresh Orange, Pineapple, Lemon and Homemade Fruit Purée

