

SIMPLY RAW

Oysters Fine De Claire No 2
Each MP 25

Yellowfin Tuna Tartare
Avocado, Spicy Radish
Ginger Marinade 95

Salmon Tiradito
Citrus Sauce, Yuzu Pears 60

Sea Bass Ceviche
Mint Sauce, Green Apple 65

Wagyu Beef Carpaccio
Wasabi Aioli & Sour Dough Crisp
95

Amstur Caviar 30gr
Blinis, Crème Fraîche 470

SOUPS & SALADS

Pumpkin Soup
Granola and Brioche (V) 60

Lobster Bisque
Brandy Cream (A) 95

**Heart of Romaine
Caesar Salad**

Lemon, Chili 65
Add Grilled Prawns (S) 95

Quinoa Salad
Apple Sauce, Raisin,
Pomegranate Seeds 70

Classic Shrimp Cocktail
Marie Rose Sauce (S) 80

Beef Tataki
Kimchi, Chipotle Mayonnaise 60

Iceberg Wedge
Tomato, Crispy Beef Bacon
Blue Cheese Dressing 70

APPETIZERS

Black Truffle Fritters
Comté Cheese (V) 65

Grilled Prawns
Red Papaya Mustard, Cumin
Honey 95

Crispy Baby Calamari
Basil Salt & Lemon Dip 65

**Grilled Black Pepper
Octopus**
Tarragon Purée,
Onion & Lime 95

Seared Scallop
Fennel Foam, Caviar 110

Seared Foie Gras
Yuzu, Apple Purée 85

ENTREES

Pan Seared Salmon
Garden Peas, Black Truffle
Vinaigrette 145

Black Cod
Miso Glaze, Maitake (A) 225

**Corn Fed Chicken
Roulade**
Foie Gras, Mashed Potato 165

J&G Wagyu Cheeseburger
French Fries, Foie Gras 165

Smoked Short Ribs
Parsnip Mousseline, Pickled
Asian Pears (A) 180

FROM THE GRILL

Queensland AACo Beef MB4
(Exclusively for St. Regis)

240gr Tenderloin 300
560gr Bone-in Rib Eye 425

**Australian Black
Onyx/Range Valley**

320gr Striploin 245
380gr Rib Eye 310
1.4kg Tomahawk (for two) 850

Australian Wagyu Beef

250gr Flank 198

**Stockyard Silver Label
Wagyu MB7**

220gr Filet 410

**AACo Master Kobe
MB11**

180gr Wagyu Fillet 585

Seafood

180gr Halibut 145
180gr Salmon 125

Surf & Turf

Canadian Lobster & Australian Beef
Tenderloin 298

SIDES 35

Grilled Asparagus
Lemon Zest & Olive Oil

Creamed Spinach

Sauteed Brocolini
Garlic & Red Chili

French Fries

Potato Gratin
Comté Cheese

**Olive Oil Smashed
Ratte Potatoes**
Garlic, Parsley & Chilies

**Truffle Macaroni &
Cheese**

SAUCES

Béarnaise

Peppercorn Sauce (A)

**Black Pepper
Condiment**

J&G Steak Sauce

BBQ Sauce

Chimichurri

Bordelaise (A) 15

Blue Cheese Sauce (A)

TASTING MENU 395

Wine Pairing 175

Chef's Amuse Bouche

Tuna Tartare
Avocado, Spicy Radish, Ginger Marinade

Seared Foie Gras
Yuzu, Apple Purée

Palate Cleanser

Smoked Short Ribs (A)
Parsnip Mousseline, Pickled Asian Pears

Coconut Baked Alaska
Rum Flambe (A)

*Please inform us of any allergy or special dietary requirements. S – Seafood, A – Contain Alcohol, N – Contains Nuts, V – Vegetarian
Since we strive to deliver the freshest product we apologize if any item is temporarily unavailable.
All prices are in UAE Dirhams and inclusive of 10% Municipality fees and 10% service charge.*

Chef De Cuisine **Diego Solis**

