



*we serve the very best us angus beef that is matured for a minimum of 35 day.
we also serve australia's finest grass fed beef and lamb aged for a minimum of 28 days.
all our meat is cooked to perfection in our josper charcoal grill which reaches temperatures of over 400°c.*

SALAD & STARTERS

Burrata (V/N/D)	68	Angus Beef Tartar (G/D)	72
Burrata cheese, roast heirloom tomatoes, red pepper puree pine seeds, pickled water melon grilled zucchini, lemon pesto		Angus tenderloin, poached egg yolk shallot, mustard, capers, horseradish foam, baguette crisp	
"Grill" Caesar Salad (V/N/D/G/S)	60	Confit Salmon (S/D/G)	68
Baby cos lettuce wedges, anchovy dressing, oven dried tomato, avocado crouton, fresh parmesan cheese poached egg		Kimchi coulis, grilled cucumber steak, apple puree, horseradish and dill dressing and squid ink crackers	
Add smoked salmon	14	Baked Shrimps (S/D)	75
Add grilled chicken breast	10	Ginger and lime marinated shrimps caramelized onion, new potato mousse, smoked paprika, crispy leek onion oil and pomegranate reduction	

SOUPS

Onion Soup (A/D/G)	45	Seafood Bisque (S/A/D/G)	68
Classic onion soup, gruyere crouton chopped chives		Smooth and creamy seafood bisque mussels, shrimps crab, whipped cream chives	

MAIN COURSE

Chicken "Only" (D/A/G)	95	Quinoa Risotto (N/A/D/G)	65
Confit leg, sousvide breast crispy skin, sautéed liver and onion kale, truffle mashed with chives glazed baby carrots, red vinegar jus		Italian cheese sauce, roast mushroom confit potato, herbs, parsley sponge crispy fried shaved potato	
Angus Rib (A/D/G/N)	130	Squid Linguini (S/A/D/G)	85
Five spice marinate braised short rib honey glaze root vegetables, garlic and green onion mashed, hoisin and five spice sauce		Black ink linguini, fresh squid lobster sauce, heirloom tomatoes baby rocket, chili flakes, fresh parmesan	
Lamb Loin (G/D/A)	140	Miso Glazed Salmon (S/A/N/D/G)	140
Goat cheese crust, eggplant caviar tarragon potato gnocchi, minted pea puree, confit cherry tomato, garlic jus		Pan fried salmon, grilled bok choy red pepper, edamame, shimeji light fish and soy broth	

Dishes indicated with Signature Dish, (A) – Alcohol, (D) – Dairy Products, (N) – Nuts and seeds (V) – Vegetarian, (S) – Shellfish, (TF) – TroonFit (G) – Gluten, (KCAL) – Calories

If you have any concerns regarding food allergies, please alert your server prior to ordering.
Above prices are in UAE Dirham inclusive of all taxes



FROM THE GRILL

All our steaks are served with your choice of sauce & one side dish

USDA Certified Angus

Tenderloin 200gm	190
Tenderloin 300gm	240
Striploin 300gm	180
Rib eye 300gm	180

Australian Black Angus

Tenderloin 200gm	190
Striploin 300gm	168
Rib eye 300gm	180
Flank steak 250gm	130

Sharing For Two

Cowboy steak 500gm	368
Picanha (rump cap) 750gm	350
Jumbo prawns 1kg	360

Steak Toppings

Seared foie grass (D) 48	Grilled prawns (S) 65	Blue cheese butter (D) 25
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Sides 30

Creamy mashed (D) potato	Grilled asparagus
Broccoli gratin (D/G/N)	Creamy spinach (G)
Onion rings (G)	Cajun steak fries (G)
Sautéed mushroom	Grilled corn on (D) the cob with mayo cheese, paprika lemon

Sauce

Mushroom sauce (D/G)	Red wine sauce (A/G/D)
Green peppercorn (G/D) sauce	Rosemary lemon (G/D)
Béarnaise sauce (D)	Chimichurri (A)
Hunters BBQ sauce (N)	

DESSERTS

Passion Fruit	
Cheese Cake (G/D/N)	48
Passion fruit & vanilla cheese cake honey comb, orange jelly, fresh passion fruit raspberry, candied orange peel orange sorbet	

Chili Chocolate Tart (G/D/N)	52
Spiced valrhona 70% chocolate tart orange mascarpone, raspberry match stick chocolate soil cocoa nib tuile, hazel nuts	

Date Pudding (G/D/N)	48
Warm sticky date pudding, vanilla ice cream, toffee sauce, almond nougatine	

Texture of Chocolate (V/G/D/N)	72
Ganache, sponge cake, mousse sorbet, soil emulsion, salami match stick, kit kat, fresh berries, mint	

Ice Cream Scoop (N/D)	15
Vanilla, strawberry, chocolate served with chantilly cream and nuts	

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