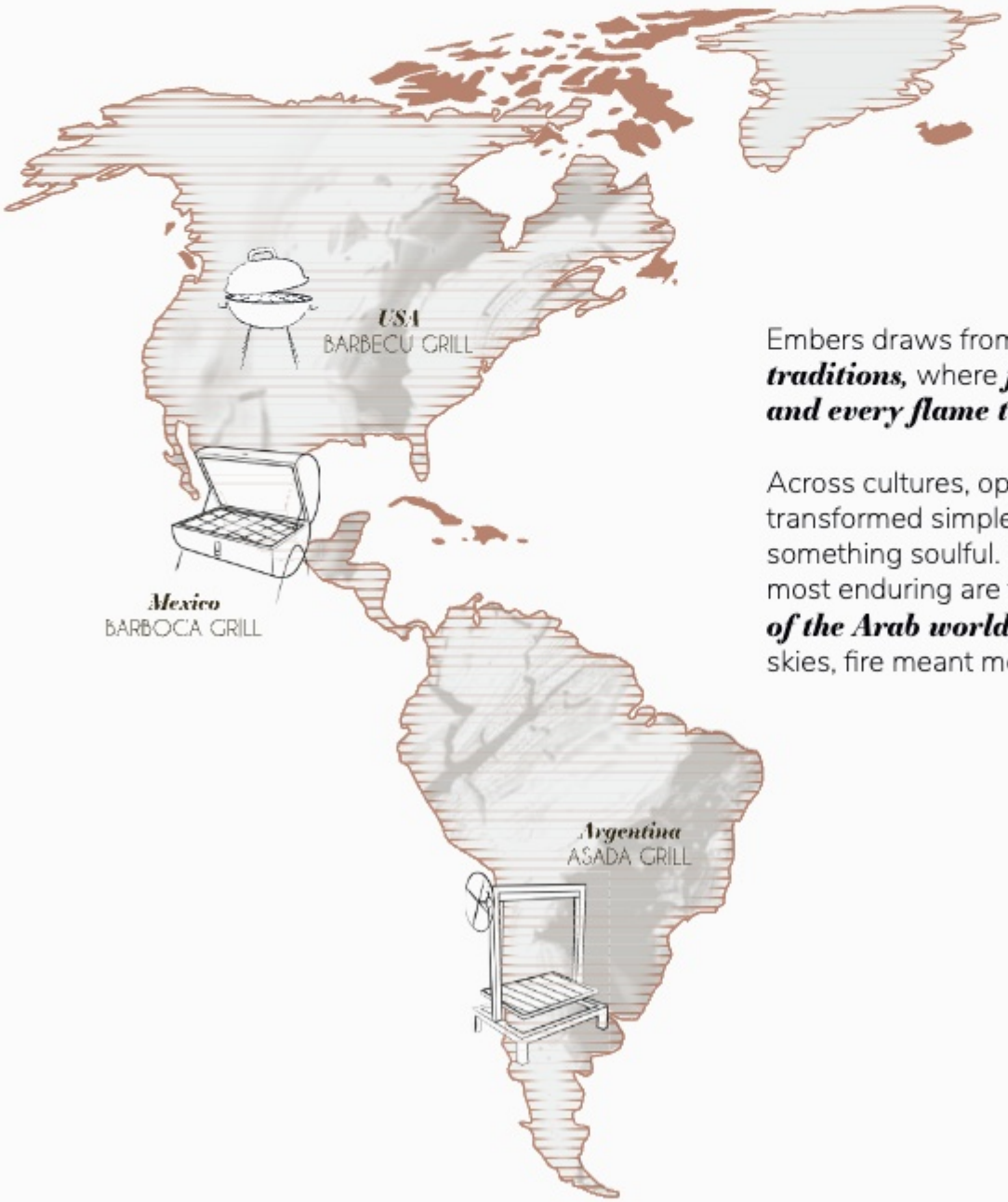
EMBERS

Open-Fire Grill

Embers
At the Novotel Dubai

Restaurant *Philosophy*

The name draws inspiration from the glowing coals ***embers*** that sit at the heart of every great grill, ***where flavor is forged and tradition comes to life.***

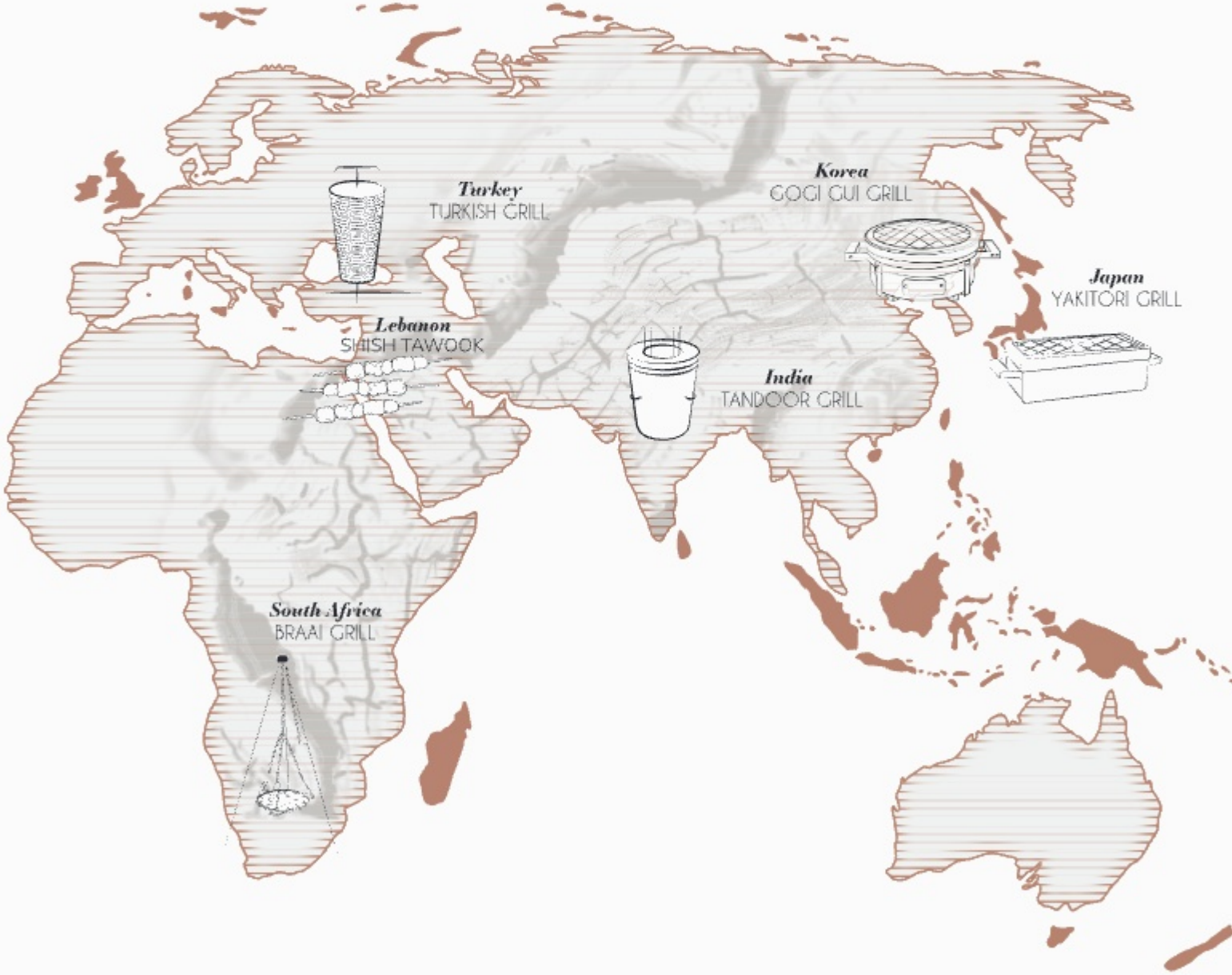


Embers draws from ***global grilling traditions,*** where ***fire becomes flavor, and every flame tells a story.***

Across cultures, open flame has long transformed simple ingredients into something soulful. Among the earliest and most enduring are the ***grilling techniques of the Arab world,*** where, under desert skies, fire meant more than heat.

It was a gathering, a ritual. These methods turned modest ingredients into ***extraordinary meals, a legacy that still burns bright today.***

This is a place where ***craftsmanship*** leads the way, where the energy of the open kitchen meets the intimacy of shared tables, and where every visit offers something new, yet always feels familiar.



RAW AND COLD BAR

Tuna Tartare 95
Smoked Saku tuna with chilli, lime, jalapeno, orange segments, crispy crackers and cress

Wagyu Carpaccio 110
Slices of charred Wagyu beef with quail eggs, smoked mayo, truffle carpaccio, croutons and baby cress

Tomate L 75
Heirloom tomato, pickled smoked eggplant, olives, hara sauce and wild rocket salad

Freshly Shucked Oysters 120 | 220
Dibba Bay – UAE 6pcs / 12pcs



SOUPS

French Onion Soup 60
Beef broth, caramelized onion, horseradish, Gruyère crouton from the Josper

Lobster Bisque 85
Lobster bisque, prawn, rock fish, smoked truffle cream

SALAD

Josper Grilled Beef Steak Salad 120
Green leaves, baby spinach, grilled beef fillet, avocado, mushroom, balsamic dressing

Grilled chicken Caesar 95
Grilled chicken breast, Cos lettuce leaves, creamy caesar dressing, crispy turkey bacon, anchovies

Josper Grilled Prawn Salad 115
Marinated artichokes, pomegranate, cherry tomato confit, citrus zucchini slices, roasted almonds, fresh mango dressing

Crab Cake 125
Marinated king crab and citrus remoulade, and herb salad

Grilled Broccolini L 75
Hummus, dill, chives, pomegranate, orange segment and olive oil

Burrata Grilled Heirloom Tomatoes L 85
Seasonal heirloom cherry tomatoes, dates chutney and aged pesto sauce

VEGAN AND VEGETARIAN MAINS

Roasted Bell Peppers 110
Stuffed with black beans, vegan cheese, rice, jalapenos, chilli rancheros sauce and avocado

Tomato Risotto 125
Carnaroli rice slow-cooked in rich tomato sauce, roasted capsicum, zucchini, mushrooms, finished with Parmigiano Reggiano and fresh chives

All prices are in UAE Dirhams and inclusive of 7% Municipality fees. Please inform us of any allergies.
Our kitchen handles common allergens and cross-contamination may occur.

FROM THE SEA

Maine Lobster 600-700g	425
Greek Seabass 400 -500g	350
Salmon Pave 250g	210
Giant Prawns 450g	310

MAINS FROM THE SEA AND LAND

Embers Veal Ribs 260
Slow-cooked and char-grilled with our in-house basting and served with chunky chips

Flamed Grilled Spatchcock Chicken 190
Spatchcock chicken marinated in lemon, za›atar served with roasted potato wedges, confit black garlic.

Braised Lamb Shank 240
Overnight slow-cooked lamb shank marinated in Arabic spice, creamy vegetable risotto

Char Grilled Lamb Chops 210
Marinated lamb chops in garlic and rosemary, roasted potato wedges, braised seasonal vegetables and sumac- flavoured pickled onion

Flamed Garlic Prawns 330
Char-grilled and flamed prawns served with broccolini, spinach and corns

Grilled Sea bass fillet 220
Grilled seabass fillet, Provençale sauce, roast pumpkin, lemon sauce

SIDES

Char Grilled Vegetables 40
Freshly ground black pepper, olive oil

Green Asparagus 45
Fresh asparagus spears, smoked blue cheese sauce

Sautéed Charred Oyster Mushrooms 40
Crispy garlic, parsley, thyme

Charred Corn 40
Harissa sauce, capsicum, red onion

Chunky Chips 40
Triple fried thick-cut chips

Truffle Mash 45
Freshly made mashed potato with truffle cream

SAUCES

Creamy Green Peppercorn	25
Creamy Mushroom	25
Smoked Chimichurri	25
Bearnaise	30



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FIRE AND GRILLED

Basted in Embers' signature sauce with your choice of 1 side & 1 sauce.

Fillet

South African 250g — 290
Grain-fed 120 days

Angus 250g — 320
Grain-fed 400 Days, Marble Score 4-5+

Wagyu 250g — 340
Grain-fed 400 Days, Marble Score 4-5+

Rump

Wagyu 300g — 350
Grain-fed 400 days, Marble Score 6-7+

Striploin

Angus 350g — 310
Barley-fed 250 Days, Marble Score 4-5+

Wagyu 350g — 395
Grass-fed 250 Days, Marble Score 4-5+

Rib-eye

Angus 350g — 360
Grain Fed 250 Days, Marble Score 4-5+

Wagyu 350g — 410
Grain-fed 450 Days, Marble Score 4-5+

SHARING STEAKS AND FISH

Embers' basting & choice of 2 sides & 2 sauce.



Angus Tomahawk 1.3kg — 995
Grain Fed 250 days, Marble Score 2-4+

ANGUS T-BONE 700g — 870
Grain Fed 250 days, Marble Score 2-4+

Wagyu Flank Steak 500G — 655
Full Blood Wagyu, Marble Score 6+

Sole Meunière — 720
Pan-roasted sole with classic meunière sauce 400-500g

BURGERS AND SANDWICHES

The Wagyu Burger — 110
House-made buns, hand-crafted charred wagyu patties, aged cheddar, caramelized onion, tomatoes, BBQ sauce, fries

7 Grain Sandwich — 75
House-made 7 grain loaf, beef bacon, grilled chicken breast, eggs, lettuce, tomatoes, avocado, fries

Embers Vegan Burger — 90
Hand-crafted vegan bun, grilled vegan patties, eggless mayonnaise, caramelized onions, tomatoes, sweet potatoes

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DESSERTS

Wild Berries Cheesecake Served with mixed berry sauce	65
Pistachio Tart Baked pistachio tart, pistachio chocolate praline	50
Crème Brûlée Crunchy almond nougatine	50
Passionfruit Sorbet (Vegan)	55
Strawberry Sorbet (Vegan)	45
Ice Cream by the Scoop Chocolate or vanilla	40



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Everything starts with a spark

