

SIMPLY
RAW

J&G Seafood Platter
1/2 Chilled Lobster, 3 Oysters
3 Tiger Prawns, Soy Cured Salmon,
Grilled Octopus **380**

Daily Oysters
Each **MP**

Hamachi Crispy Sushi
Chipotle Mayonnaise **80**

Tuna Tartare
Avocado, Spicy Radish,
Ginger Marinade **95**

Soy Cured Salmon
Asian Pear, Crème Fraiche,
Chilli and Coriander **65**

Wagyu Beef Carpaccio
Tarragon Aioli & Grilled Toast **95**

Scallops Sashimi
Garlic & Black Truffle Toast **80**

SOUPS &
SALADS

Lobster Bisque (A)
Brandy Cream and Croutons **125**

Asparagus Soup (V)
Shitake Mushrooms, Orange Oil **65**

**Heart of Romaine
Caesar Salad**
Lemon, Chili **65**

Add Grilled Prawns 95

Heart of Palm Salad (V)
Tomato, Coconut, Oregano **80**

**Roasted Rainbow Carrots &
Avocado (V)**
Toasted Seeds, Sour Cream, Citrus
Dressing **60**

Iceberg Salad
Tomato, Crispy Beef Bacon, Blue
Cheese Dressing **70**

APPETIZERS

**Black Truffle &
Comté Cheese Fritters (V) 65**

Grilled Tiger Prawns
Red Papaya Mustard,
Cumin Honey **95**

Crispy Baby Calamari
Basil Salt, Lemon Dip **65**

Grilled Black Pepper Octopus
Tarragon Puree, Onion and Lime **95**

Seared Scallops
Assorted Fresh Peas, Crispy Beef
Pancetta and Lime **110**

Summer Squash Ravioli (V)
Parmesan and Sage Brown Butter
75

Seared Foie Gras
Yuzu, Apple Puree **85**

**Marinated Wild Mushrooms
& Cecina (A)**
Parmesan and Lemon
Vinaigrette **70**

ENTREES

Slow Cooked Salmon
Potato Puree, Garden Peas,
Black Truffle Vinaigrette **145**

Lemon Crusted Halibut (N)
Sweet Garlic-Lemon Broth,
Sautéed Spinach **175**

Pan Roasted Hamachi
Caramelized Cauliflower, Buttermilk
and Orange Vinaigrette **170**

**Roasted Corn Fed Chicken
Supreme**
Herb Butter, Summer Vegetables,
Mustard Sauce **145**

J&G Wagyu Cheeseburger
Hand-Cut French Fries **135**

**Caramelized Queensland AACo
Beef Hanger Steak**
Charred Favas, Jalapeno and
Parmesan **165**

FROM THE
SEA

180gr Halibut **145**

180gr Hamachi **140**

180gr Salmon **125**

380gr Tiger Prawns **185**

FROM THE
GRILL

Queensland AACo Beef MB4
Exclusively for St. Regis

240gr Tenderloin MB4 **300**

220gr Hanger Steak 1824 **145**

560gr Bone-in Rib Eye MB5 **425**

1.4kg Tomahawk (for two) MB5
850

**Australian
Black Onyx/Ranger Valley**

380gr Bone-in Tenderloin **390**

320gr Striploin **245**

380gr Rib Eye **310**

USDA Prime

240gr Tenderloin **245**

380gr Rib Eye **370**

**Stockyard Silver Label
Wagyu MB7**

220gr Filet **410**

240gr Sirloin **355**

1.2 kg Tomahawk (for Two) **1250**

Australian Full Blood Wagyu

220gr Kiwami MB9 Sirloin **490**

AACo Masterkobe MB11

180gr Wagyu Filet **585**

**Rhug Farm Organic
Grass Fed Lamb**

320gr Braised Lamb Leg Steak **185**

SIDES 35

Grilled Asparagus
Lemon Zest, Olive Oil

Creamed Spinach

Roasted Rainbow Carrots
Cumin and Chilli

Assorted Fresh Peas
Shallots and Smoked Butter

Hand-Cut French Fries

Potato Gratin
with Comté

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

Truffle Macaroni & Cheese

Basmati-Shitake Pilaf

SAUCES

Béarnaise

Black Pepper Condiment

Smoked Chili Glaze

Peppercorn Sauce (A)

J&G Steak Sauce

Lemon Jalapeno Condiment

BBQ Sauce

TASTING MENU 395

Wine Pairing **175**

Tuna Tartare
Avocado, Spicy Radish, Ginger Marinade

Seared Foie Gras
Yuzu, Apple Pureé

Pan Roasted Hamachi
Caramelized Cauliflower, Buttermilk and Orange Vinaigrette

Caramelized Queensland AACo Beef Hanger Steak
Charred Favas, Jalapeno and Parmesan

J&G Cheesecake
Lemon Cream, Blueberry Sorbet

Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request in order to advise on an alternative choice.
(A) contains Alcohol, (N) contains Nuts, (V) Vegetarian
All prices are in UAE Dirhams and inclusive of 10% Municipality fees and 10% service charge.

Chef de Cuisine **Daniel Ferreira**

