

Selection of Finest Charcuterie
Cornichons, mustards, balsamic onions

Valrhona Chocolate Fondant

WA Interpretation of Red Velvet Cake

U.S. Black Angus tenderloin, salted baguette

Lexington Steak Tartar

Waldorf Salad
Cured duck



ΔFD85

AED80

AED68

AED60 AED55

STARTERS

MAIN COURSES	
Rib-Eye 300gm	AED340
Sirloin 250gm	AED295
Flank Steak 180gm	AED180
Beef Short Ribs (A) Smoked BBQ, braised with red wine. Cooked for 12 hours	AED165

DESSERTS