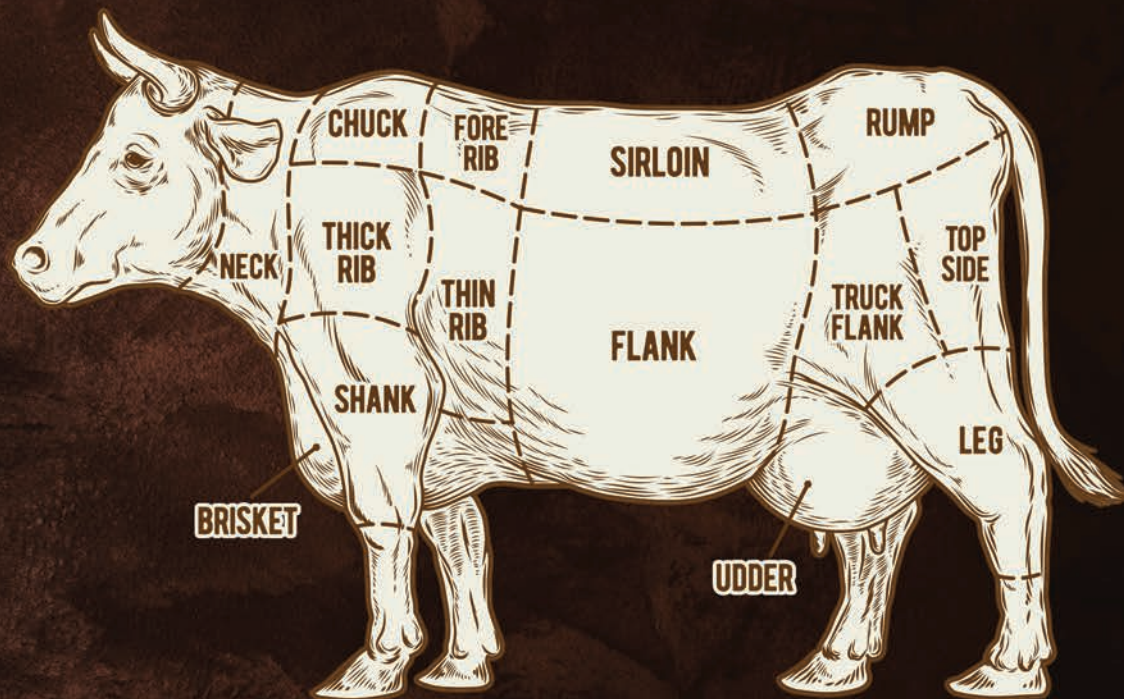


The Grand Grill

AWARD WINNING
SOUTH AFRICAN STEAKHOUSE

BECOMING A VEGETARIAN IS A **BIG MISSED STEAK**



Salads

Kale and Pumpkin Salad

70

Oven-roasted butternut squash, kale leaves, pecan nuts, raspberries, coconut, and ricotta cheese with honey lemon dressing

Carpaccio

70

Thinly sliced beef, Parmesan shavings, and rocket leaves tossed with truffle scented grainy mustard dressing

Fennel and Salmon Salad

75

Scottish smoked salmon, thinly sliced fennel, arugula, mandarin, and pomegranate, served with orange vinaigrette

Buratta & Pomegranate (V)

85

Cherry tomato, basil, rucola leaves, and pesto with pomegranate molasses

Caesar Salad

55

Romaine lettuce, crispy beef bacon, toasted croutons, and Parmesan shavings tossed in a Caesar dressing

add chicken **AED 15** / add prawns **AED 25**

Grand Grill Salad (N, V)

85

Mixed lettuce, potatoes, cherry tomatoes, walnut, parmesan shavings baby radish and grilled halloumi cheese

Crab & Avocado (D)

85

Crab meat with lemon chive cream cheese, tomato salsa, topped with avocado, and herb butter toast slice

Steak Salad

80

Marinated tender beef strips, lamb lettuce, grapefruit, grilled avocado, cherry tomatoes, red radish, edamame beans, and grapes served with apple cider vinaigrette

Tuna Nicoise Salad

70

Seared tuna loin, baby potatoes, hard boiled eggs, red onions, black olives, baby gem lettuce, boiled snow peas, and caper berries served with fresh herb

Organic Quinoa Salad

65

Organic red and white quinoa, black beans, cherry tomatoes, mango, blueberries, and chopped parsley served with yuzu olive oil dressing

N - Nuts

D - Dairy

V - Vegetarian

A - Alcohol

Please ask your waiter for allergens.

All prices include 7% Municipality, 10% Service Gratuity and 5% VAT

Entrees

Pan-Fried Seared Scallops 90

Garlic butter seared scallops cooked to crisp golden brown
served on bed of pea puree

Boerewors 69

South African traditional beef sausage,
served with African polenta and Chakalaka sauce

Chicken Livers (D) 65

Sautéed in a mild creamy Peri-Peri sauce, served with fresh bread

Portobello Mushroom (V) 70

Grilled portobello mushroom on a toasted crouton, topped with creamed spinach,
Parmesan cheese and drizzled with balsamic

Prawns 80

Grilled prawns with a spicy cream sauce, topped
with chili and green mango salsa

Halloumi 65

Grilled halloumi cheese on a bed of grilled tomato, topped with
roasted capsicum vinaigrette drizzled with balsamic reduction sauce

Goat Cheese and Figs 55

Toasted French baguette with melted goat cheese, fresh figs, and walnut

Baked Camembert (V, N) 90

Served with crusted bread chips, dried cranberry jam, and pecan nuts

King Crab Cake (D) 85

Celeriac remoulade and old bay spice served with spicy tartar sauce

Oysters 145

Served on crushed ice, with a mignonette sauce, fresh lemon, and tabasco

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Standard Cuts

Australian Black Angus 150 Days

Tenderloin MB-3	300gm	245
Rib Eye MB-3	300gm	245
Sirloin MB-2	300gm	225

Argentinean Grass Fed

Tenderloin	200gm	225
Sirloin	300gm	215

South African 100 Days Grain Fed

Tenderloin	200gm	215
Tenderloin	400gm	295
Rib Eye	300gm	230
Rump Steak	300gm	195

American Angus 120 Days Grain Fed

Rib Eye	300gm	255
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Prime Cuts

Carrara / Cabassi Wagyu Australian		
Rib Eye Purebred 8-9	300gm	475
Rump 4-5 (Ebony)	300gm	265

On The Bone

S. A. Prime Rib	700gm	345
Black Angus T-Bone	650gm	320
Beef Spareribs	800gm	180
Slow cooked in our house marinate then flame grilled and basted with honey BBQ sauce		
Lamb Cutlets	400gm	255
Pepper and salt crusted flame grilled to perfection (Australian)		
Ox tail Potjie	400gm	155
Braised oxtail in red wine beef jus and seasonal vegetables with baby spinach		

- Blue  Very red in the center [Raw and bloody] Room Temperature
- Rare  Red Center [bloody] Lukewarm Temperature
- Medium - Rare  Pinkish Red in center [bloody] Warm Temperature
- Medium  Pink in the center [Slightly bloody] Hot Temperature
- Medium - Well  Light pink in the center [Almost No blood] Hot Temperature
- Well - Done  Pale brown in the center [No blood] Hot Temperature

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House Specialities

Chicken Sosatie

155

Skewered chicken thighs with dried apricots, and bell peppers marinated in a cape Malay marinade, flame grilled and served with a tamarind dipping sauce

Beef Trinchado

165

South African braised beef dish, brimming with flavor from red chili peppers, garlic, beef stock, red wine, and olives, served with choice of starch or bread

Bunny Chow (D)

65

Hollowed out bread with Malay chicken curry served with rice mango and atchar

Beef and Lamb Espetada

240

Grilled beef chunks marinated in Portuguese style and mild house spices

Chicken or Beef Schnitzel (D)

145

Deep-fried crumbed crunchy chicken or beef tender fillet served with fries and cheddar cheese sauce on the side

Corn-fed Chicken Breast

155

Char-grilled chicken supreme, served with honey glazed and steamed baby carrots

Whole Chicken

155

Marinated in lemon and herb or peri-peri oven roasted, flame grilled for perfection, and served with choice of starch

The Grand Burger

95

Our classic signature 100% beef or chicken burger marinated with BBQ sauce topped with crispy lettuce, mayonnaise, tomato slice, honey caramelized onions and fries

Game of the Day (Upon Availability)

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Seafood

Calamari Tubes	99
Garlic scented calamari, sautéed in butter, and tossed with lemon juice and mixed leaves	
Mediterranean Seabass	165
Pan-seared and served with turmeric baby potatoes and lemon butter sauce	
Salmon Fillet	170
Seared fillet, rubbed with smoked paprika and herbs, served with mixed leaves	
Tiger Prawns	255
Served with mashed potatoes and aromatic butter sauce	
Lobster Tail Thermidor	265
Seared soft flesh of lobster topped with creamy mushroom, and gratinated cheddar cheese	

Vegetarian

Whole Portobello Mushroom (D)	135
Grilled whole portobello mushroom topped with cream or sauté spinach, steamed mixed Julian peppers and Parmesan cheese served with pasta, and stir fry vegetable	
Mac and Cheese (V)	99
Granny smith apple juice, cheese sauce and sprinkled with garlic bread herb crumbs	
Spinach Chic Pea Dhalt (V)	99
Chickpeas, Lentils, spinach, coconut milk, and butternut served with basmati rice	
Choice of Pastas (V)	99
Penne or Linguini with choice of sauce topped with grated parmesan cheese	

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Sides

Polenta [Pap]	20	Sautéed Mushrooms	30
Side Salad	25	Creamy Spinach	30
Steakhouse Fries	25	Buttered Carrots	40
Potato Wedges	25	Garlic Green Beans	40
Sweet Potato Fries	25	Asparagus	40
Mashed Potatoes	25	Broccoli & Cauliflower Baked	40
Basmati Rice	25	Roasted Root Vegetables	40

Sauces

"Some sauces may contain alcohol, Please ask your waiter."

Creamy Mushrooms	15	Hunters Sauce (A)	15
Roquefort Cream	15	Red Wine Sauce (A)	15
Creamy Garlic	15	Béarnaise Sauce (A)	15
Peri-Peri	15	Bourbon BBQ Sauce (A)	15
Hollandaise	15	Peppercorn Sauce	15

Desserts

Crème Brûlée	55	Carrot Cake	65
South African Milk Tart	55	Apple Crumble Tart	50
Lemon Meringue	55	Chocolate Fondant Cake	55
Malva Pudding	55	Selection of Cheesecake	65
		Amarula / Strawberry / Passion Fruit	

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