OPENING HOURS
6.30PM-11.30PM

THE GRILL

FOLLOW US ON INSTAGRAM
@MARRIOTTALFORSAN

SALADS OF SORTS

Lobster Caprese (D, N) 139
Poached lobster, DOP burratina, basil cream, heirloom tomatoes, kumquat, arugula

The Grill's Caesar (D, SF) 75
Lettuce bouquet, aged pecorino, preserved anchovies, croutons
Add Shrimps - 30 or Add Chicken - 25

Chef's Garden Salad (D, N) 89
Apple, avocado, assorted cauliflowers, tomatoes, mesclun leaves, caramelized pecan, artisan blue cheese

HOT APPETIZERS

Atlantic Scallop (D, SF) 125
Burnt celeriac cream, citrus foam, marinated fennel, lime oil

Charred Octopus (G, D, SF) 115
Warm potato salad, spanish chorizo, pepper coulis, purple potato chip

Atlantic Crab Cake (G, D, SF) 120
Caviar, nori flakes, golden corn crust, apple & radish slaw, citrus mango aioli

The Marrow (D, G) 95
Roasted bone marrow, sour dough, peppery onion jam, chimichurri

PRIME TARTARE

Wagyu Beef (D) 140
Pickled shimeji, balsamic glaze, egg yolk, homemade crisps

Scottish Salmon (SF, D) 115
Passion fruit verde, mustard seed caviar, avocado cream, yuzu pearl

Balsamic Beet (VG) 80
Slow-poached beetroot, cream of avocado, finger lime caviar, potato tuile

HOT BROTH

Crustacean Bisque (G, D, SF) 75
King prawn ragu, seafood chip, slow-cooked bisque

Forest Mushroom (G, D) 65
Candy pasta, parmesan foam, pickled mushroom

JEWEL OF THE OCEAN

Locally Farmed Oysters (SF)
Dibba Bay No.2, mignonette, yuzu pearls, tabasco
Single piece - 29 | Half dozen - 159 | Tower of 12 - 299

Caviar 15g (SF, D, G) 229
Accompaniment with Classic Condiments
Egg shavings, buckwheat blinis, sour cream, yuzu

THE CARNIVORE FEAST



American Black Angus

American Black Angus beef comes from cattle known for their natural marbling ability and superior meat quality. Raised on high-protein grains like corn and barley, these cattle develop exceptional marbling that creates consistent flavor, juiciness, and tenderness, making Black Angus America's premium choice for exceptional steaks.



Australian Wagyu

Australian Wagyu combines Japanese Wagyu genetics with robust Australian breeds like Black Angus, creating beef with exceptional marbling and bold, muscular flavor. Through specialized grain-feeding, it delivers the buttery texture and rich umami of Wagyu while maintaining the substantial mouthfeel of Australian beef. We source our all-natural Australian Wagyu from a single producer for consistent quality.



Argentinian Beef

Argentinian beef comes from Aberdeen Angus and Hereford cattle that graze exclusively on the nutrient-rich grasses of the Pampas plains. This grass-fed approach produces leaner, more flavorful beef with higher omega-3 levels and a distinctive rich taste that has made Argentina synonymous with world-class steak.

All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes. If you have any concerns regarding food allergies, please alert your server prior to ordering. Menu Designation: (A) Alcohol (D) Dairy (G) Gluten (N) Nuts (V) Vegetarian (VG) Vegan (SF) Shellfish

THE BUTCHER CUTS

Carving Platters to Share

THE GRILL MUST TRY THE GRILL

THE GRAND TOUR 799
Black Angus Tomahawk 1200 grams
with Chef's Signature Spice Rub
Includes 2 sides & 1 sauce of your choice

THE COASTAL (Surf & Turf) (D, SF) 999
Experience the Best of the Grill in an exquisite platter:
Black Angus Tomahawk 1200 grams
Arabian-sourced Lobster
Mediterranean-spiced King Prawns
Corn-fed Chicken Breast
Includes 2 sides & 1 sauce of your choice

THE SIZZLING AU POIVRE (D, G) 660
USDA Prime Tenderloin 660 grams
Served on a Hot Plate with our Signature Peppery Sauce
Includes 2 sides your choice



A CUT ABOVE THE REST

SIGNATURE CUTS

Carrara Wagyu Rib Eye 325g	**499**
Carrara Wagyu Tenderloin 220g	**449**
Carrara Wagyu Striploin 275g	**389**

PREMIUM CUTS

Black Angus Prime T- Bone 800g	**529**
USDA Fox River Tenderloin 180/280g	**219/269**
Black Angus Prime Grain-Fed Rib Eye 350g	**320**

SECONDARY CUTS

Argentinian Rump 300g	**229**
Australian Wagyu Jiffy 500g	**399**
Argentinian Rib Eye 300g	**245**

TOP IT OFF

Elevate your Steak Experience

Truffle Shavings 5g	**35**
Foie Gras (1 pc)	**45**
Tiger Prawns (2 pcs) (D, SF)	**79**
Halved Lobster (D, SF)	**99**

SIDES

Triple Cooked Chips	30
Truffle Mac & Cheese (D, G)	35
Charred Asparagus (D)	40
Spinach Rockefeller (D, G)	30
Corn on the Cob (D)	30
Cajun House Fries	30
Paris Mash (D)	30
Steamed Vegetables	30
Sweet Potato Fries	35

SAUCES

Three Peppercorn Sauce (D, G)	25
Mushroom Sauce (D, G)	25
Lemon Butter (D)	25
Bordeaux Jus (D, G, A)	35
Blue Cheese Sauce (D)	35
Béarnaise (A, D)	30
Onion & Pepper Jam (G, D)	25
House Smoked BBQ (G, D)	25
Stone Pounded Chimichurri	25

All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes. If you have any concerns regarding food allergies, please alert your server prior to ordering. Menu Designation: (A) Alcohol (D) Dairy (G) Gluten (N) Nuts (V) Vegetarian (VG) Vegan (SF) Shellfish

THE FISHERMAN'S CATCH

Newfoundland's Miso Black Cod (G, SF) 155
Dashi, pickled ginger, bonito flake, enoki tempura, seaweed dust

Norwegian Salmon (D, SF, G, N) 175
Pistachio crust, herb beurre blanc, horseradish mash, salmon roe, brined onion

Mediterranean Charred King Prawn (D, SF) 199
Tiger prawn, harissa rub, tomato-fennel salad, lemon and herb emulsion

The Crustacean Burger (SF, D, G) 245
Lobster patty, foie gras, avocado, 24k gold, truffle fries

ARABIAN LOBSTERS

Heritage Thermidor (D, SF, G) 299
Classic gratin lobster, accompanied with homemade fries and grilled asparagus

Lobster On The Amber (D, SF) 289
Charcoal grilled lobster, accompanied with homemade fries and grilled asparagus

CHEF'S SIGNATURE

Corn Fed Chicken Breast (D, G) 149
Stuffed morel, classic potato mash, asparagus, honey mustard cream

The Butcher's Magnum (N, D, G) 199
Overnight braised short rib, buttery mash, charred broccolini, hazelnut crumb, gremolata

Flame-Grilled Lamb Chops (N, D, G) 189
Smoked eggplant, garden veg, spice rub, mint jus

The Grill's Ravioli (D, G, A) 169
18-hour cooked cheek, jus, burnt onion soubise, smoked marrow, aged pecorino

PLANT BASED

Forest Mushroom Risotto (D) 90
Add On – Shaved Truffle AED 35

Farmer's Steak (VG, D, G, N) 95
Harissa rubbed cauliflower, gremolata, hazelnut crumbs, pomegranate, pea hummus





DESSERTS

Sticky Date Pudding (D, G, N) 55
A rich moist date cake topped with baklava gelato and toffee sauce

Classic Crème Brûlée (D, G) 55
Creamy vanilla custard topped with a crisp, caramelized sugar crust served with berries and sable

Creamy New York Cheese Cake (D, G) 60
A creamy, crust less cheesecake served with mango passion veil, chantilly cream

72% Araguani Chocolate Lava Cake (D, G, N) 60
Valrhona Araguani Chocolate 72%, Madagascar vanilla ice cream and kumquat compote

Pistachio Rahash Cake (D, G, N) 55
Rich pistachio flavor cake served with rahash cream, saffron syrup and caramelized baklava rose

Ice Cream & Sorbet (D, N) 40
Choose two scoops from our selection: Strawberry, chocolate, vanilla, mango, coffee, raspberry sorbet, lemon sorbet

All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes. If you have any concerns regarding food allergies, please alert your server prior to ordering. Menu Designation: (A) Alcohol (D) Dairy (G) Gluten (N) Nuts (V) Vegetarian (VG) Vegan (SF) Shellfish

TASTE OF THE WORLD

Champagne

	Glass	Bottle
Taittinger Brut Réserve NV		1250
Moët & Chandon "Imperial Brut" NV		1100
Veuve Clicquot Yellow Label NV		1230
Laurent-Perrier Brut Rosé NV		2390
Taittinger Comtes de Champagne Blanc de Blanc 2006		4400
Louis Roederer Cristal 2009		6900

Sparkling Wine

	Glass	Bottle
Da Luca Prosecco DOC, Glera, Italy	63	290
Prosecco ZERO%	49	
Valdo Rosé Brut, Conegliano, Italy		340
Simonsig, Pinot Noir, Pinot Meunier, Chardonnay, South Africa		496
Anna de Cordorniu, Blanc de Noirs, Catalonia, Spain		602
Prosecco Rustico Nino Franco, Glera, Italy		766

White Wine

	Glass	Bottle
Laroche, Sauvignon Blanc, Pays d,Oc, France	64	307
Danzante delle Venezie IGT, Pinot Grigio, Italy	65	310
Dr. Loosen, Riesling, Mosel, Germany	69	329
Woodbridge, Robert Mondavi, Chardonnay, USA	75	364
Warwick, The First Lady, Chardonnay, South Africa		455
Yalumba "Y Series", Viognier, South Australia		458
Chardonnay ZERO%		199

Red Wine

	Glass	Bottle
Le Fou, Pinot Noir, France	65	300
Finca La Linda, Malbec, Mendoza, Argentina	65	320
Navajas, Rioja Spain	75	365
Pimpala Road, Shiraz, Australia	70	345
Woodbridge by Robert Mondavi, Cabarnet Sauvignon, USA	78	365
Kadette Kanonkop, Pinotage, Merlot, South Africa		370
Baron Philippe de Rothschild, Bordeaux		339
Merlot ZERO%		199

Rose Wine

	Glass	Bottle
Italia, Pinot Grigio, Rosé, Pavia, Italy	63	290

Sherry Wine

	Glass	Bottle
Deluxe Cream, Capataz Andres, Lastau Solera Familiar, Spain	50	
Manzanilla Papirusa, Lastau Solera Familiar, Spain	50	

Port Wine

	Glass	Bottle
Taylor's 10 Year Old Tawny	70	



All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.

OLD WORLD WHITE WINES

Bottle

France

Touraine 'Les Eglantines', Sauvignon Blanc	385
Hugel et Fils, Riesling, Alsace	640
Domaine Laroche, 1er Cru 'Les Vaudevey', Chardonnay, Chablis	1142
Henri Bourgeois, La Bourgeoise, Sauvignon Blanc, Sancerre	1381

Italy

Contini, Tyrsos, Vermentino di Sardegna	377
Principessa Gavia Banfi, Cortese, Gavi	533
Beni di Batasiolo, Roero Arneis, Piedmont	464
S. Cristina, Chardonnay, Garda Zenato	452
Mongris Marco Felluga, Pinot Grigio, Collio	602

Spain

Paco & Lola, Albariño, Rías Baixas	653

Germany

Villa Wolf, Pinot Blanc, Pfalz	364

NEW WORLD WHITE WINES

De Bortoli "DB Family Selection", Semillon, Riverina Australia	276
Bodega Norton, Torrontes, Lujan de Cuyo, Argentina	264
Big Easy White, Chenin Blanc, Western Cape, South Africa	351
Château Kefraya, Chardonnay, Muscat, Bekaa Valley, Lebanon	489

OLD WORLD RED WINES

Bottle

France

Delas, Syrah, Grenache, Côtes-du-Rhône	410
Jean-Pierre Moueix, Cabernet Franc, Merlot, Saint-Émilion	515
Domaine de Cigalus, Syrah, Merlot, Pays d'Oc	1054

Italy

Vinuva, Primitivo, Organic	340
Sallier de Latour, Nero d'Avola	385
Rocca delle Macie, Sangiovese, Chianti	439
Ruffino "Aziano" DOCG, Sangiovese, Chianti Classico	439
Gaja, Cabernet Sauvignon, Merlot, Nebbiolo, Langhe	1318

Spain

Palacios Remondos, La Vendimia, Tempranillo, Rioja	439

NEW WORLD RED WINES

Kaiken Estate, Cabernet Sauvignon, Argentina	385
Alamos Selección, Pinot Noir, Argentina	485
Catena, Malbec, Mendoza, Argentina	489
Tyrrell's Old Winery, Pinot Noir, Australia	490
Y Series, Yalumba, Merlot, Australia	530
Robert Mondavi Private Selection, Merlot, USA	575
Château Ksara, Rouge, Cabernet Sauvignon, Merlot, Lebanon	602
Bodega Norton, Reserva, Syrah, Argentina	630

All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.

BEVERAGE LIST

Water & Soft Drinks	Small	Large
San Benedetto Still / Sparkling	22	30
Local Water	12	20
Soft Drinks		24
Non Alcoholic Beer		30
Red Bull		37
Fresh Juice		30

Hot Beverages	
Tea Selection	27
Americano / Espresso	22
Double Espresso / Cappuccino / Latte	26
Turkish Coffee	28

NON-ALCOHOLIC COCKTAILS

Heart Tonic 35
Pomegranate and lemon juice, 7 up

Sweet Delight 35
Orange juice, lemon juice, vanilla syrup, ginger ale

Wild Berry 35
Fresh berries, cranberry, apple and lemon juice, raspberry syrup

Berry Passion Iced Tea 30
Herbal infusion with fresh passion fruit and berries

Peach Iced Tea 30
Green tea with touch of peach

Ginger Lemon Twist Iced Tea 30
Green tea with infused ginger and honey

THE GRILL "COCKTAILS"

Americano 65
Bitter orange liqueur, red vermouth, soda water

Blueberry Dream 65
Gin, lemon juice, blueberries, fresh basil

Drink No. 9 65
Dark rum, Grand Marnier, passion fruit, cranberry and lemon juice

French Martini 65
Vodka, raspberry liqueur, pineapple juice

Jack Straw 70
Honey whisky, raspberry liqueur, strawberry

Manhattan 65
Scotch whisky, red vermouth

NY Sour 65
Bourbon, red wine, sweet-sour mix

Spritzer 75
Choice of Classic, Aperol, Chambord



All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.

BEER BOTTLE

Stella Artois / Heineken	43
Peroni / Corona	45
Biere des Amis ZERO%	49

WHISKEY

Glenfiddich 12 / 15 / 18 / 21yo	54 / 63 / 87 / 152
Glenmorangie Original / 18yo	60 / 184
Singleton 12 / 15yo	73 / 89
The Macallan 12 / 15 / 18yo	84 / 105 / 226
Chivas 12 / 18yo / Ultis	52 / 93 / 294
Monkey Shoulder	55
Jim Beam	52
Jack Daniel's	52
Royal Salute	210

VODKA

Stolichnaya	44
Belvedere	64
Grey Goose	70

RUM

Captain Morgan White	44
Ron Zacapa 23 / 25yo	89 / 121

GIN

Gordon's	44
Bombay Sapphire	47
Hendrick's	52
Tanqueray 10	52

TEQUILA

Jose Cuervo Silver / Gold	44
JC 1800 Silver / Reposado	47 / 50
Don Julio Reposado	73

COGNAC, ARMAGNAC, BRANDY

Armagnac Napoleon Roi De Gascogne	52
Camus VSOP	58
Courvoisier VS / VSOP / XO	58 / 89 / 236
Hennessy VS / VSOP / XO	52 / 73 / 200
Remi Martin VSOP / XO	73 / 210

LIQUEUR

Amaretto / Amarula / Bailey's / Kahlua / Midori	44
Campari / Cointreau / Drambuie / Grand Marnier	44
Jägermeister	44
Limoncello	50

GRAPPA

Grappa Prosecco, Alexander Aqva Di Vita, Italy	60



All prices are in UAE Dirham and are inclusive of all applicable service charges and taxes.