

## SIMPLY RAW

**Oysters Fine De Claire No 2**  
Each MP 25

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

**Salmon Tiradito**  
Citrus Sauce, Yuzu Pearls 60

**Sea Bass Ceviche**  
Mint Sauce, Green Apple 65

**Wagyu Beef Carpaccio**  
Wasabi Aioli & Sour Dough Crisp  
95

**Amstur Caviar** 30gr  
Blinis, Crème Fraîche 470

## SOUPS & SALADS

**Pumpkin Soup**  
Granola and Brioche (V) 60

**Lobster Bisque**  
Brandy Cream (A) 95

**Heart of Romaine  
Caesar Salad**

Lemon, Chili 65  
Add Grilled Prawns (S) 95

**Quinoa Salad**  
Apple Sauce, Raisin,  
Pomegranate Seeds 70

**Classic Shrimp Cocktail**  
Marie Rose Sauce (S)(A) 80

**Beef Tataki**  
Kimchi, Chipotle Mayonnaise 60

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

## APPETIZERS

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

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

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

**Grilled Black Pepper  
Octopus**  
Tarragon Purée,  
Onion & Lime 95

**Seared Scallop**  
Fennel Foam, Caviar 110

**Seared Foie Gras**  
Yuzu, Apple Purée (S) 85

## ENTREES

**Pan Seared Salmon**  
Garden Peas, Black Truffle  
Vinaigrette 145

**Black Cod**  
Miso Glaze, Maitake (A) 225

**Corn Fed Chicken  
Roulade**  
Foie Gras, Mashed Potato 165

**J&G Wagyu Cheeseburger**  
French Fries, Foie Gras 165

**Smoked Short Ribs**  
Parsnip Mousseline, Pickled  
Asian Pears (A) 180

## FROM THE GRILL

**Queensland AACo Beef MB4**  
(Exclusively for St. Regis)

240gr Tenderloin 300  
560gr Bone-in Rib Eye 425

**Australian Black  
Onyx/Range Valley**

320gr Striploin 245  
380gr Rib Eye 310  
1.4kg Tomahawk (for two) 850

**Australian Wagyu Beef**  
250gr Flank 198

**Stockyard Silver Label  
Wagyu MB7**

220gr Filet 410  
240gr Sirloin 355

**AACo Master Kobe  
MB11**

180gr Wagyu Fillet 585

**Australian Grass Fed Lamb**  
280gr Rack 185

**Seafood**  
180gr Halibut 145  
180gr Salmon 125

**Surf & Turf**  
Canadian Lobster & Australian Beef  
Tenderloin 298

## SIDES 35

**Grilled Asparagus**  
Lemon Zest & Olive Oil

**Creamed Spinach**

**Sauteed Brocolini**  
Garlic & Red Chili

**French Fries**

**Potato Gratin**  
Comté Cheese

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

**Truffle Macaroni &  
Cheese**

## SAUCES

**Béarnaise**

**Peppercorn Sauce (A)**

**Black Pepper  
Condiment**

**J&G Steak Sauce**

**BBQ Sauce**

**Chimichurri**

**Bordelaise (A) 15**

**Blue Cheese Sauce (A)**

### TASTING MENU 395

Wine Pairing 175

#### Chef's Amuse Bouche

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

**Seared Foie Gras**  
Yuzu, Apple Purée

#### Palate Cleanser

**Smoked Short Ribs (A)**  
Parsnip Mousseline, Pickled Asian Pears

**Coconut Baked Alaska**  
Rum Flambe (A)

*Please inform us of any allergy or special dietary requirements. S – Seafood, A – Contain Alcohol, N – Contains Nuts, V – Vegetarian  
Since we strive to deliver the freshest product we apologize if any item is temporarily unavailable.  
All prices are in UAE Dirhams and inclusive of 10% Municipality fees, 5% VAT and 10% service charge.*

Chef De Cuisine **Diego Solis**

