

SPECIAL CHEF'S MENUS

Serving an extensive menu infused with flavors, we invite you to experience contemporary dining inspired by global influences at The Observatory. From incredibly fresh seafood to an unsurpassed selection of premium beef cuts, the culinary team has worked tirelessly to curate a dynamic offering, complimented by exceptional views of the city.

To ensure you have the most memorable experience, I have created two set-menu options highlighting our signature dishes. Enjoy!

Chadi Terro, Executive Chef

STARTER

349

Seafood Bisque (A) (S)
rich shellfish broth, kaffir lime

MAIN

Dry aged T-bone (A)
scallion potato puree, asparagus, port wine sauce

SWEETS

New York Style Oreo Cheese Cake
crème pâtissière, fresh summer berries

Burrata Salad (V)
grilled artichokes, Romaine, tomato, basil oil

Grilled Maine Lobster (S)
buttered asparagus, herb-roasted potato, salsa verde

Crème Brûlée
lavender sauce, fresh mango

299

THEOBSERVATORY

APPETIZERS

Shrimp and Lobster Cocktail (S) • 90
spicy tomato, horseradish sauce

Scottish Smoked Salmon (S) • 75
potato salad, honey mustard

Wagyu Steak Tartar • 85
Yuka fries, capers, mustard, gherkins, shallots

Baked Oysters Rockefeller (A) (S)
spinach, Pernod, Parmesan
Dozen • 180 | Half Dozen • 95

FROM THE CHARCOAL GRILL

All of our Grill Items are prepared in our Josper Charcoal Oven which is a combination grill and oven. This cooking technique produces steaks, chops & seafood with a caramelized & smoky exterior, perfect texture and optimal juiciness.

SIDES • 30

Sautéed Spinach | Grilled Asparagus
Steamed Broccoli | Tossed Mixed Green Salad
Loaded Baked Potatoes | Herb-Roasted Potatoes
Sautéed Wild Mushrooms, Kale & Shallots
Mashed Potato, Veal Bacon, Scallion Mac & Cheese | Truffle Fries, Parmesan

Wild Mushroom Soup (V) • 50
truffle oil, Mascarpone

Burrata Salad (V) • 70
grilled artichokes, tomato, basil oil

Caesar Salad (V) • 65
baby gem, Parmesan, croutons

Chilled Seafood Platter (S) • 225
Lobster | Tiger Prawns | Langoustines
Tuna Tartar | Sea Bass Ceviche

STEAKS & CHOPS

All Grill Items are served with a sauce and a side.

100% Certified Black Angus – USA
Tenderloin 200g • 185 300g • 260
Rib-eye 350g • 200 Sirloin 350g • 195

Milk Fed Veal – NED
Bone-in Rib-eye 350g • 155

Bultarra Saltbush – AUS
Lamb Rack 350g • 200

Grain Fed Chicken – UAE
Free-Range Whole Chicken • 125

Green Peppercorn | Mushroom Truffle | Black Truffle Butter | Béarnaise | Steak Butter | Spicy Chimichurri | Port Wine (A) | Sauce Vierge

SEAFOOD

Your choice of Seafood can be prepared grilled, baked or steamed and is served with a sauce and a side.

Whole Maine Lobster • 250 **Salmon • 125** **Sea Bass • 130** **Tiger Prawns • 190** **Yellow Fin Tuna • 130**

Lemon-Parsley Sauce | Tahini Yoghurt | Salsa Verde | Saffron-Citrus Aioli | Roasted Garlic Butter | Lobster Sauce | Marinara Sauce

SIGNATURES

Pan Seared Sea Scallop (N) (S) • 110
shaved fennel, water cress, toasted almonds, salsa verde

Duck Leg Confit • 130
creamy sweet potato mash, wild mushrooms, braised red cabbage, madeira gravy

Braised Beef Cheek (A) • 140
scallion potato mash, boiled asparagus, port wine sauce

Classic Bourguignon (A) • 120
beef stew, shallots, mushrooms, veal bacon, herbs, French bread, red wine

Quinoa Casserole (V) • 85
sweet potato, aged cheddar, black beans, enchilada sauce, guacamole, sweet corn, sour cream

Our Signature Smoked Pork Spare Ribs (P) • 145
cajun barbeque spice, tossed salad, fries

Pork Schnitzel (P) • 120
mushroom gravy, warm potato salad, mustard, chives

Pork Knuckle, Dark Beer Sauce (A) (P) • 140
sauerkraut, bread-potato dumplings, soft pretzel

LEISURELY LUNCH

STARTERS

Caesar Salad (V)

baby gem, Parmesan, croutons

Burrata Salad (V)

grilled artichokes, tomato, basil oil

Wild Mushroom Soup (V)

truffle oil, Mascarpone

Pan Fried Camembert, Parma Ham (P)

cranberry sauce, tossed salad, citrus

Scottish Smoked Salmon (S)

potato salad, egg white, honey mustard dressing

MAINS

Charcoal Grilled Half Chicken

herb-roasted potatoes, grilled vegetables, sauce vierge

Steak Frites 200g

mushroom sauce, fries

Quinoa Casserole (V)

sweet potato, Aged Cheddar, black beans, enchilada sauce, guacamole, sweet corn, sour cream

Beer Battered Fish & Chips (A) (S)

dilled tartar sauce

B.L.A.T. (N)

veal bacon, lettuce, avocado, tomatoes, citrus mayonnaise, multi-grain bread

'The Observatory' Steak Sandwich

Angus beef, Swiss, rocket, olive tapenade, coleslaw, fries

Our Signature Wagyu Beef Burger

smoked veal bacon, Swiss, tomato chutney, lettuce, mustard, gherkins, onion rings, fries

SWEETS

Signature Grand Cru

Chocolate Marquis

orange ganache, fresh raspberries

New York Style Oreo Cheese Cake

crème pâtissière, fresh summer berries

Seasonal Fruit Platter

Selection of Ice Cream & Sorbets

Sorbet – raspberry | lemongrass
ginger & mint

Ice Cream – mango | chocolate
pralines & cream

99

2 Courses

129

3 Courses

SWEETS

Signature Grand Cru Chocolate Marquis • 45

orange ganache, fresh raspberry

New York Style Oreo Cheese Cake • 45
crème pâtissière, fresh summer berries

Melting Chocolate Centred Cake • 45
vanilla-bean ice cream, sesame brittle

Traditional Crème Brûlée • 40
lavender sauce, fresh mango

Date and Orange Cake (N) • 40
frozen yogurt, anise oil

Selection of Ice Cream | Sorbets • 45
Sorbet - raspberry | lemongrass | ginger & mint
Ice Cream - mango | chocolate | pralines & cream

Bowl of Strawberries, Raspberries, Blueberries • 60
fresh cream, a shot of sparkling

THE**OB**SERVATORY

All prices are in UAE Dirhams (AED) and include 10% service charge and 10% municipality fee.
If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
(V) Vegetarian, (N) Contains Nuts, (S) Contains Shellfish, (A) Contains Alcohol, (P) Contains Pork