

# OBSERVATORY

Bar & Grill

## “CLASSICS”

But Different

### BEEF

#### TARTARE 85

Capers, Shallots, Dijon Mustard, Spiked Ketchup, Chives, Toast

#### CARPACCIO (A) 90

Scorched Tenderloin, Black Pepper Crust, Sun Blushed Tomatoes, Marinated Persian Feta, Dijon Mustard, Honey-Bourbon Glaze, Herb Salad

### TUNA

#### TARTARE 75

Fresh Lime, Shallots, Soy, Spring Onions, Garlic Chips

#### TATAKI 70

Crushed Avocado, Pickled Ginger, Wasabi, Yuzu-Soy Dressing, Taro Chips, Sesame Seeds

### SALMON

#### TARTARE 80

Avocado, Mascarpone, Shallots, Capers, Lime, Fresh Dill, Horseradish, Melba Toast

#### HOTSMOKED SALMON 85

Crushed Rattie Potato, Poached Egg, Black Pepper Sour Cream, Sweet Whole Grain Mustard

## SMALL PLATES

#### BURRATA (N) (V) 65

Basil Pesto, Pine Seeds, Bread Sticks

#### PATA NEGRA & WARM BRILLAT SAVARIN (P) (N) 125

Toasted Walnuts, Organic Honey, Black Pepper, Pear Mustard Chutney, Country Bread

#### CHORIZO & OCTOPUS 75

Caramelized Padron Peppers, Confit Potatoes, Frisée, Fresh Marjoram

#### CRAB CAKES (S) 85

Pan-Seared Jumbo Lump, Old Bay Spice, Celeriac Remoulade, Baby Coriander, Mango Coulis

#### CHILLED 52 (S) 95

Poached Tiger Prawns, Iceberg, Cocktail Sauce, Marie Rose Sauce

#### TUNA MANGO AND TRUFFLE 80

Fried Spicy Tuna, Galangal Ginger, Red Chili, Truffle-Sweet Mango Dressing

#### “24 HOUR” BRAISED (A) 105

Braised Short Rib, Green Beans, Shallots, Confit Garlic, Roasted Sweet Potato Purée

#### SCALLOP & CHORIZO (S) 90

Salsify Purée, Tomato-Chili Jam, Green Peas, Coriander

## BOWLS

#### WEDGE 60

Iceberg, Blistered Baby Peppers, Crumbled Stilton, Smoked Veal Bacon, Blue Cheese Dressing

#### AVO & LOBSTER (S) 105

Crispy Cecina Beef, Sun Blushed Tomatoes, Baby Beet Tops, Honey Mustard

#### “NO ANCHOVY” CAESAR 75

Charcoal Grilled Free Range Chicken, Baby Gem, 36 Month Aged Reggiano, Thyme Focaccia

#### HERITAGE TOMATOES (V) (N) 65

Bocconcini, Sweet Basil, Himalayan Sea Salt, 15 Year Old Balsamic Vinegar, Pesto

## BISQUES

#### SUNCHOKE (N) (V) 50

Red Pepper Pesto, Fontina Cheese, Pine Seed Croquettes

#### SWEET WHITE ONION 60

Free Range Chicken Confit, Gruyère, Veal Chorizo, Pretzel Bite

## WOOD SMOKED GRILL

Choose your preferred rub and sauce

### CLEAVER

#### RIB EYE

USA, GREATER OMAHA  
360g / 235

AUSTRALIA, MULWARRA  
360g / 260

#### TENDERLOIN

USA, GREATER OMAHA  
200g / 240  
300g / 345

AUSTRALIA, MULWARRA  
200g / 280 | 300g / 390

USA, WAGYU 200g / 395

#### STRIPLOIN

USA, GREATER OMAHA  
360g / 235

AUSTRALIA, MULWARRA  
360g / 260

#### FISH

LOCH FYNE SALMON  
200g / 155

SWORDFISH  
250g / 160

### DEEP BLUE

#### SHELLS (S)

SCALLOPS  
160

TIGER PRAWNS  
215

WHOLE CANADIAN LOBSTER  
850g / 415

#### FOR TWO

DEBONED &  
STUFFED SEABASS  
with Tomato & Basil  
750g - 850g / 380

### SPECIALITY

#### LAMB CHOPS

225

#### CAULIFLOWER (V)

400g / 140

#### SPATCHCOCK CHICKEN

850g / 165

#### DRY AGED PORTERHOUSE

550g / 325

#### HANGER STEAK

400g / 190

#### TOMAHAWK (FOR TWO)

1.2kg / 705

#### PORK CHOP (P)

350g / 165

#### BBQ PORK RIBS (P)

Full Rack / 155

#### SOUTH AFRICAN (MILD)

Coriander, Fennel,  
White Pepper,  
Mustard Seeds, Cumin

#### USA (MEDIUM)

Smoked Paprika, Cayenne,  
Brown Sugar,  
Onion-Garlic Powder, Black Pepper

### RUBS

#### AUSTRALIAN (MEDIUM)

Coriander, Mustard Seeds, Onion-Garlic  
Powder, Ground Celery, Paprika, Mixed  
Dried Herbs

#### MOROCCAN (SPICY) (N)

Turmeric, Ginger, All Spice, Cardamon,  
Coriander, Cayenne, Cinnamon,  
Black Pepper, Chili

## SAUCES

Béarnaise, Bourbon Jus-Gras (A), Port-Wine Jus (A), Peppercorn, Café au Lait, Lemon-Butter, Chimichurri, Truffle Butter, Café de Paris

## NATURE'S HARVEST (V) 30

#### ROASTED WILD MUSHROOMS

#### CREAMED SPINACH

#### CREAMED CORN

#### RATATOUILLE

#### GRILLED ASPARAGUS

#### SUGAR SNAP PEAS

#### HEIRLOOM CARROTS

## STARCHES (V) 30

#### CHUNKY STEAK FRIES

#### MAC & CHEESE

#### BAKED POTATO

Sour Cream, Chives

#### TRUFFLE FRIES

#### BUTTERED MASH

#### HALF & HALF

Fries & Onion Rings

## VEGGIES (V)

#### WILD MUSHROOM RISOTTO 95

Parmesano Reggiano

#### GNOCCHI (N) 80

Brie Fondue, Roasted Pine Seeds, Fresh Ricotta, Baby Spinach Salad, Tomato Vinaigrette

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, (P) - Contains Pork, (A) - Contains Alcohol