

# OBSERVATORY

*Bar & Grill*

## — À LA CARTE MENU —

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## APPETIZERS

### SCALLOP & CHORIZO (S) 85

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

### BURRATA (N) (V) 65

Basil Pesto, Pine Seeds, Bread Sticks

### CRAB CAKES (S) 85

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

### SALMON TARTARE 75

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

### “24 HOUR” BRAISED (A) 85

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

### BEEF CARPACCIO (A) 85

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

### OBSERVATORY PRAWN COCKTAIL (S) 85

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

### TUNA TATAKI (N) 75

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

## SOUP & SALADS

### WEDGE SALAD 60

Iceberg, Avocado Crème, Tomatoes, Crispy Veal Bacon,  
Fried Onions, Bleu Cheese Dressing

### “NO ANCHOVY” CAESAR 70

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

### SEARED AHI TUNA SALAD (N) 70

Romaine, Avocado, Palm Hearts, Charred Corn, Semi-Dried Tomato,  
Wasabi Peas, Citrus Dressing

### BABY BEETS & TOMATO SALAD (V) 60

Cucumber, Pickled Onions, Whipped Goat Cheese,  
White Balsamic Dressing

### SWEET WHITE ONION SOUP 60

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

## PORK

### SMOKED PORK BACON & MANCHEGO CROQUETTES 70

Crispy Pork Prosciutto, Hon Shimiji Mushrooms and Truffle Aioli

### “DEVILS ON HORSEBACK” (S) 85

Pork Pancetta Wrapped Sea Scallops, Parsnip Purée,  
Black Pudding and Apple Jam

### MEAT & CHEESE FOR TWO 95

Pork Parma Ham, Pork Coppa, Pork Salami,  
Applewood Smoked Cheddar and Brie Cheese

## WOOD SMOKED GRILL

Choose your preferred rub and sauce

### CLEAVER

#### RIB EYE

USA, GREATER OMAHA  
360g / 275

AUSTRALIA, GRAINCE  
360g / 265

#### TENDERLOIN

USA, GREATER OMAHA  
200g / 250 | 300g / 350

AUSTRALIA, GRAINCE  
200g / 240 | 300g / 340

USA, WAGYU  
200g / 400

#### STRIPLOIN

USA, GREATER OMAHA  
360g / 250

AUSTRALIA, GRAINCE  
360g / 240

### SPECIALITY

#### LAMB CHOPS

235

#### TOMAHAWK (for two)

1.2kg / 525

#### T-BONE STEAK

550g / 375

#### SPATCHCOCK CHICKEN

650g / 155

#### FLAT IRON STEAK

400g / 200

### RUBS

#### SOUTH AFRICAN (MILD)

Coriander, Fennel, White  
Pepper, Mustard Seeds,  
Cumin

#### USA (MEDIUM)

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

#### MOROCCAN (SPICY) (N)

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

### DEEP BLUE

#### LOCHFYNE SALMON

165

#### TIGER PRAWN (S)

180

#### FILLET OF SEA BASS

175

#### SCALLOPS (S)

170

### PORK

#### PORK TENDERLOIN 165

Herb Roasted Fingerling Potatoes, Root  
Vegetables, Pork Gravy, Apple Sauce

#### COFFEE RUBBED PORK BELLY 155

Celeriac Purée, Heirloom Carrots,  
Savoy Cabbage and Black Pudding

#### BABY BACK “THICK & MEATY” PORK RIBS 195

A Pound of Slow Roasted Ribs  
served with Sweet Potato Fries and Homemade Coleslaw

### SAUCES

Béarnaise, Bordelaise, Wild Mushroom Cream, Peppercorn, Bleu Cheese,  
Lemon-Butter, Chimichurri, Truffle Butter, Café de Paris

## NATURE'S HARVEST (V) 30

### ROASTED WILD MUSHROOMS

### CREAMED SPINACH

### BUTTERNUT SQUASH

Honey & Toasted Pumpkin Seeds

### GRILLED ASPARAGUS

### BROCCOLINI

### HEIRLOOM CARROTS

## STARCHES (V) 30

### CHUNKY STEAK FRIES

### MAC & CHEESE

### BAKED POTATO

Sour Cream, Chives

### TRUFFLE FRIES

### BUTTERED MASH

### HALF & HALF

Homemade Chips & Onion Petals

## VEGGIES (V)

### WILD MUSHROOM GNOCCHI 95

Parmesan Cream Sauce, Shaved Black Truffle

### BUTTERNUT SQUASH RISOTTO (N) 85

Crispy Kale, Shaved Pecorino, Pine Nuts

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% municipality fees and 5% VAT. 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