THE director's CLUB

THE OPENING SCENE

RAW SELECTION

table service

HAND-CHOPPEDD BEEF TARTARE
WITH TAPIOCA FLOUR CHEESE BREAD
145

MAZZARA PRAWNS CRUDO
LAVASH CRACKERS, LIME AIOLI, SILKY BUTTERNUT SQUASH MOUSSE
135

SPANISH BLUEFIN TUNA
GREEN ROMESCO ESPUMA, PISTACHIO POWDER, PURPLE POTATO TUILE
70

OYSTER PLATTER
6 FRESHLY SHUCKED OYSTERS
150

APPETIZERS

MEDITERRANEAN BISQUE
PAN-SEARED SCALLOPS, BUTTERY ROSEMARY POTATO FONDANT
135

EMPANADAS
BEEF & MANCHEGO CHEESE, TOMATO CHIMICHURRI
75

BRISKET TONNATO
BRAISED BRISKET, CAPER BERRIES, TONNATO SAUCE, DEMI-GLAZE, CONFIT CORBARINO TOMATOES
90

BURRATA
HEIRLOOM BEETROOTS, FRESH FIGS, TOASTED PISTACHIO, POMEGRANATE MOLASSES DRESSING
75

RED MULLET
PAN-SEARED RED MULLET, PRAWN MOUSSE, AJO BLANCO SAUCE, EXTRA VIRGIN OLIVE OIL CAVIAR
105

AUBERGINE
PANKO-BREADED BABY EGGPLANT, BOCCONCINI MOZZARELLA, DATTERINO TOMATO SAUCE, 12 MONTHS AGED PARMESAN
65

OCTOPUS
SPANISH OCTOPUS STEW, RED BABY PEPPERS, CHORIZO, RIPE VINE TOMATOES, BABY POTATOES, SMOKED PAPRIKA, OCTOPUS AIOLI
145

SALADS

CAESAR SALAD
BABY ROMAINE, CROUTONS WITH SOUS-VIDE CORN-FED CHICKEN BREAST OR CHARGRILLED PRAWNS
95

TOSSED SALAD
ASPARAGUS, BABY SPINACH, SEMI-DRIED TOMATO, CANDIED WALNUTS, EGG WHITE CAVIAR, AVOCADO, AGAVE-LEMON DRESSING
70

director's picks

THE MAIN FEATURE

THE DIRECTOR'S SPECIALTIES

BEEF CHEEKS
BRAISED BEEF CHEEKS, SOUR CREAM, PICO DE GALLO
185

CORN-FED ROASTED BABY CHICKEN
PARSNIP PURÉE, CHICKEN JUS, GREEN PEAS
150

SMOKED ATLANTIC LOBSTER
LEMON BEURRE BLANC, TAPIOCA PEARL CRACKER, ZESTY YOGURT, PICKLED CIPOLLINI
410

PRIME CUTS FROM AROUND THE WORLD

FROM AUSTRALIA

PREMIUM RIB EYE	345 (300G)
TENDERLOIN WAGYU	410 (300G)
STRIPLOIN	299 (300G)
RACK OF LAMB	220 (300G)
WAGYU FLANK	160 (300G)

FROM ARGENTINA

PICANHA	199 (250G)
STRIPLOIN	250 (300G)

FROM US

TENDERLOIN	305 (300G)

"TO SHARE" EDITION

INCLUDES TABLE SIDE SAUCE AND SALT SELECTION WITH YOUR CHOICE OF TWO SIDES

DC JOSPER SELECTION
STRIPLOIN, CHORIZO SAUSAGE, LAMB RUMP & PICAÑA
350

AUSTRALIAN WAGYU TOMAHAWK
890
fire experience

DC DRY AGED SELECTION
PRIME RIB AUSTRALIAN MB 4
PRICE BY WEIGHT

SAUCES

BÉARNAISE | GREEN PEPPERCORN | CREAMY MUSHROOM | VEAL JUS | CHIMICHURRI
18

SUPPORTING CAST

STEAK FRIES WITH LIME ZEST, BLACK PEPPER & PARMESAN	45
CACHAPAS (VENEZUELAN CORN PANCAKES)	45
MASHED POTATOES	40
TRUFFLE MASHED POTATOES	45
HERB-ROASTED BABY POTATOES	46
SAUTÉED MUSHROOMS WITH CONFIT GARLIC	46
GRILLED ASPARAGUS WITH BÉARNAISE	46
CHILI BROCCOLINI WITH TOASTED ALMOND FLAKES	46
CORN ON THE COB WITH CHIPOTLE MAYO & PAPRIKA	46
TOSSED GREEN SALAD WITH BALSAMIC DRESSING	40

THE FINALE

DESSERTS

TIRAMISU *table service*
MASCARPONE, LADYFINGERS, ESPRESSO
65

TRES LECHES
SPONGE CAKE, THREE MILKS, ZESTY WHIPPED CREAM
75

CHOCOLATE CAKE
CHOCOLATE SPONGE, 65% GIANDUJA GANACHE, TOASTED HAZELNUTS
65

SORBET TRIO
SORBET SELECTION
50

FRUIT PLATTER
SELECTION OF SEASONAL FRUITS
50

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.
ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES, LOCAL FEES AND TAXES.