

THE
director's
CLUB

ACT 1

TOSSED

BABY SPINACH, ORGANIC GREENS,
CANDIED WALNUTS, PUFF QUINOA,
DATE BALSAMIC DRESSING
60

CAESAR

HEARTS OF ROMAINE
70
ADD CHICKEN
95

BLUE CHEESE SALAD

GREENS, AVOCADO, VINAIGRETTE, CANDIED WALNUT
70

OYSTER PLATTER

6 PIECES FRESHLY SHUCKED OR BAKED THERMIDOR STYLE
110

BURRATA

TEXTURE OF TOMATO, OLIVE OIL SNOW
75

GULF PRAWN COCKTAIL

COCKTAIL AND MARY ROSE
90

WAGYU BEEF TARTAR

YUZU, TOGARASHI, EGG YOLK
120

BAKED SCALLOPS

WHITE WINE VELOUTE, POTATO MOUSSELINE,
BRIK PASTRY
145

SOUP

LOBSTER BISQUE

LOBSTER MEDALLION, VANILLA CHANTILLY, CAVIAR
70

WILD MUSHROOM CHOWDER

POTATO & LEEK TIAN, TRUFFLE
60

CULT CLASSICS

BEEF CHEEK POT PIE

48 HOUR BRAISE, PEARL ONION, PUFF PASTRY
215

BLACK ANGUS SHORT RIB

POTATO GNOCCHI, CONFIT SHALLOT, RED CABBAGE, DC SIGNATURE SAUCE
200

SMOKED BRISKET

SPIKED CREAM CORN, CRISPY LEEKS
230

DIRECTOR'S CHOICE

SOUS VIDE PACIFIC BLACK COD FISH

BLACK RICE RISOTTO, BRAISED ENDIVES, JALAPENO PURÉE, MASCARPONE
175

CONFIT BABY CHICKEN

ASPARAGUS, HONEY GLAZED CARROTS, SNOW PEA, MUSHROOM
165

SCOTTISH SALMON

CONFIT RATTE POTATO, GRILLED ASPARAGUS, VIERGE SAUCE
135

SLOW ROASTED LAMB RACK

POTATO FONDANT, EGGPLANT CAVIAR, MINT, OLIVE CRUMBLE
195

JOSPER GRILLED

CAULIFLOWER STEAK

VENERE RISOTTO, GARDEN VEGETABLES, TOASTED WALNUTS
95

THE DIRECTOR'S CLUB
CAVIAR SELECTION

TRADITIONAL CONDIMENTS

CAVIAR PRESTIGE (FRANCE) 30G
575

ROYAL IMPERIAL CAVIAR (IRAN) 30G
680

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

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THE HOLLYWOOD HITS

PREMIUM AMERICAN ANGUS

FILET MIGNON	240 (250G)	360 (350G)
NEW YORK STRIPLOIN	210 (250G)	250 (350G)
RIB EYE		250 (350G)

AUSTRALIAN WAGYU MS6 400+ DAYS GRAIN FED

FILET MIGNON		340 (250G)
NEW YORK STRIPLOIN		280 (250G)
RIB EYE		365 (350G)

THE MASTERPIECE

ONE OF THE MOST PREMIUM CUTS AVAILABLE ON THE PLANET

JAPANESE BEEF FILET MIGNON
(180G)

IMPORTED FROM JAPAN
795

CHEF’S SHARING SUGGESTION FOR TWO

CHATEAUBRIAND
(600G)

SELECTION OF 2 SIDES
625

THE TOMAHAWK

SELECTION OF 2 SIDES
775

SEAFOOD MIX GRILL

GRILLED JUMBO PRAWN, LOBSTER TAIL, SCALLOPS,
SALMON, MUSSELS
550

SAUCES

HOUSE-MADE JUS
CLASSIC GREEN PEPPERCORN
CREAMY MUSHROOM
BEARNAISE
CHIMICHURRI
10/sauce

THE SUPPORTING CAST

GRILLED ASPARAGUS	35
CHILI AND GARLIC BROCCOLINI	35
SAUTÉED MUSHROOM WITH BUTTER & HERB	35
DUCKFAT FRIES	35
CREAMED SPINACH	25
PLAIN OR GARLIC MASHED POTATO	25
DOUBLE THICK TEMPURA ONION RING	25
TWICE COOKED POTATO, DRY AGED BEEF MAYONNAISE	25

ADD ON

OMANI LOBSTER TAIL	90
JUMBO PRAWNS (2PCS)	30/pc

THE DIRECTOR’S CLUB DRY AGER

HAVE YOU EVER WONDERED WHAT A STEAK WOULD TASTE LIKE IF IT HAD
SUPERPOWERS?

INQUIRE ABOUT OUR IN-HOUSE DRY-AGED SELECTION

SWEET ENDING

BAKED ALASKA

FRUIT ICE CREAM, VANILLA SPONGE, MERINGUE
(CONTAINS ALCOHOL)
50

VALHRONA CHOCOLATE DELIGHT

CHOCOLATE MOUSSE, SOUR CHERRY, CARAMELISED PECAN
45

LEMON MERINGUE PIE

LEMON CURD, SWISS MERINGUE
45

NEW YORK CHEESECAKE

WHITE CHOCOLATE, CRISP MERINGUE, LINGONBERRY GELLEE
45

ARTISANAL CHEESE BOARD

SELECTION OF EUROPEAN CHEESES, DRY FRUITS AND NUTS, COMPOTE
60

SIGNATURE DEEP DISH APPLE PIE

A LA MODE WITH VANILLA ICE CREAM
SERVES 2
60

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