THE director's CLUB

ACT 1

SCENE 1: SOUP OF THE DAY

MEDITERRANEAN BISQUE
PAN-SEARED SCALLOPS, BUTTERY ROSEMARY POTATO FONDANT
120

SCENE 2: THE OCEAN FILES

FISH MOSAIC
SALMON AND YELLOWFIN TUNA, GARNISHED WITH MICROGREENS,
GARLIC BUTTERMILK, AND PARSLEY OIL
80

MAZZARA PRAWNS TARTARE
LAVASH CRACKERS, LIME AIOLI, BUTTERNUT SQUASH MOUSSE
120

HAND-CHOPPED BEEF TARTARE
PREPARED TABLESIDE – TAPIOCA FLOUR AND CHEESE BREAD
130

TIRADITO
PRIME STRIPLOIN, CHIPOTLE PONZU, PICKLED SHIMEJI MUSHROOMS,
OLIVE FOCACCIA CHIPS
90

CHOICE OF OYSTER PLATTER
FRESHLY SHUCKED
135
ROCKEFELLER EDITION
150

ACT 11

CAESAR SALAD
BABY ROMAINE, CROUTONS, SOUS-VIDE CORN-FED CHICKEN BREAST,
HOUSE-MADE DRESSING
90

TOSSED
ASPARAGUS, SPINACH, SEMI-DRIED TOMATO, CANDIED WALNUTS,
EGG WHITE CAVIAR, AVOCADO AGAVE-LEMON DRESSING
60

ACT 111

EMPANADAS
SAVORY BEEF & MANCHEGO FILLING, FRIED IN A BUTTERY HOMEMADE CRUST
SERVED WITH TOMATO CHIMICHURRI
65

BRISKET TONNATO
BRAISED BRISKET, CAPERS BERRIES, TONNATO SAUCE, DEMI-GLACE,
CONFIT CORBARINO TOMATOES
80

LOCALLY MADE BURRATA
HEIRLOOM BEETROOTS, FIGS, TOASTED PISTACHIO,
POMEGRANATE MOLASSES DRESSING
65

AUBERGINE
BREADED BABY EGGPLANT TOPPED WITH BOCCONCINI MOZZARELLA
& PARMESAN, DATTERINO TOMATO SAUCE
55

OCTOPUS
SPANISH OCTOPUS STEW, RED BABY PEPPERS, VINE TOMATOES,
BABY POTATOES, SMOKED PAPRIKA, OCTOPUS AIOLI
130

ACT 1V

CHEF'S SPECIAL

BEEF CHEEKS
SLOW-BRAISED BEEF CHEEKS, SERVED WITH SOUR CREAM AND PICO DE GALLO
170

CORNFLAKE-CRUSTED BABY CHICKEN
FENNEL, ROCKET & ORANGE SALAD, CREAMY GARLIC & LIME SAUCE
165

SMOKED ATLANTIC LOBSTER
LEMON BEURRE BLANC, TAPIOCA PEARL CRACKERS, ZESTY YOGURT,
PICKLED CIPOLLINI ONIONS
350

RED SNAPPER
PAN-SEARED RED SNAPPER, ARTICHOKE PURÉE, FAVA BEANS,
FRESH TOMATO SALSA
160

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.

THE directors CLUB

THE WORLD TOUR: PRIME CUTS

FROM AUSTRALIA

PREMIUM RIB EYE	300 (300G)
TENDERLOIN WAGYU	360 (300G)
STRIPLOIN	260 (300G)
RACK OF LAMB	195 (300G)

FROM ARGENTINA

PICANHA	170 (250G)
STRIPLOIN	220 (300G)

US GRAIN-FED BLACK ANGUS

TENDERLOIN	260 (300G)
RIB EYE	260 (300G)

DC DRY-AGED SELECTION

CRAFTED BEHIND THE SCENES.
INQUIRE ABOUT OUR IN-HOUSE DRY-AGED SELECTION

"TO SHARE" EDITION

DC JOSPER SELECTION

STRIPLOIN, CHORIZO SAUSAGE, LAMB RUMP & PICANHA,
SELECTION OF STARCH, VEGETABLES, AND YOUR CHOICE OF 2 SAUCES

300

COTOLETTA MILANESE

CRISPY VEAL CHOP, SALSA VERDE, AND YOUR CHOICE OF 2 SUPPORTING SIDES

350

AUSTRALIAN TOMAHAWK

SELECTION OF STARCH, VEGETABLES,
AND YOUR CHOICE OF 2 SAUCES

760

SAUCES

AED 15 EACH

BÉARNAISE
GREEN PEPPERCORN
CREAMY MUSHROOM
VEAL JUS
CHIMICHURRI

THE SUPPORTING CAST

CACHAPAS (VENEZUELAN CORN PANCAKES)	40
STEAK FRIES WITH LIME ZEST, BLACK PEPPER & PARMESAN	40
PLAIN MASHED POTATOES	35
TRUFFLE MASHED POTATOES	40
SAUTÉED MUSHROOMS WITH CONFIT GARLIC	40
GRILLED ASPARAGUS WITH BÉARNAISE	40
CHILI BROCCOLINI WITH TOASTED ALMOND FLAKES	40
CORN ON THE COB WITH CHIPOTLE MAYO & PAPRIKA	40
HERB-ROASTED BABY POTATOES	40
TOSSED GREEN SALAD WITH BALSAMIC DRESSING	35

SWEET ENDING

TABLE-SIDE TIRAMISU

LADYFINGERS, MASCARPONE, A SHOT OF ESPRESSO DRAMA

55

TRES LECHES

A SPONGECAKE SOAKED IN THREE MILKS,
TOPPED WITH ZESTY WHIPPED CREAM

65

TRIPLE CHOCOLATE CAKE

A MULTI-LAYERED CHOCOLATE CAKE SERVED WITH BERRY COMPOTE,
HOMEMADE STRAWBERRY GELATO

65

SORBET TRIO

DC SORBET SELECTION

40

FRUIT PLATTER

SELECTION OF SEASONAL FRUITS

40

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THE

director's

CLUB

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