THE directors

CLUB

ACT 1

TOSSED

ORGANIC GREENS, CANDIED WALNUTS, HEIRLOOM CARROT, RASPBERRY ELDERFLOWER DRESSING 60

BURRATA

HEIRLOOM TOMATO, PICKLED CHERRY TOMATO, BALSAMIC CAVIAR, SWEET BASIL GEL, BASIL SNOW 65

CAESAR

BABY GEM, QUAIL EGG, PARMESAN CRISP, CRISPY DRY AGED BACON, CROUTON 65 ADD CHICKEN

90

OYSTER PLATTER

FRESHLY SHUCKED WITH MIGNONETTE OR BBQ GLAZED WITH FURIKAKE

95

WAGYU BEEF TARTAR

YUZU, TOGARASHI, EGG YOLK 130

SEARED SCALLOPS

PIMENTON BUTTERNUT SQUASH PUREE, BURNT BUTTER, HAZELNUT FOAM

140

GRILLED OCTOPUS

FENNEL SALAD, CONFIT POTATO, FENNEL CRESS 105

BEEF TATAKI WITH TONNATO SAUCE

STRIPLOIN, TONNATO SAUCE, DAIKON 105

PRAWN COCKTAIL

AVOCADO, MARY ROSE, COCKTAIL SAUCE

CULT CLASSICS

HERITAGE ANGUS BOEUF CHEEK DAUBE

12 HOURS BRAISED BEEF CHEEK, SMOKED CAULIFLOWER PUREE, RATTE POTATO, CONFIT SHALLOT, CRISPY LEEK

185

DC SIGNATURE SHORT RIB

TEXTURE OF CORN, POLENTA CAKE

195

DECONSTRUCTED SHEPHERD'S PIE

JARRET D'AGNEAU, POTATO, SNOW PEA, BABY CARROT, LAMB JUS

190

THE BUTCHER'S CUT

GRILLED HANGER STEAK, CHARRED BABY GEM MUSTARD AIOLI, SHAVED PARMESAN

175

DIRECTOR'S CHOICE

CONFIT BABY CHICKEN KALE & RED BELL PEPPER, CARROT PUREE, SMOKED VINAIGRETTE

165

GLACIER 51 COD FISH SAUTÉED BABY BOK CHOY, XO SAUCE, CHILI OIL, CRISPY GARLIC

325

SCOTTISH SALMON

CONFIT RATTE POTATO, ASPARAGUS, COURGETTE, VIERGE SAUCE 145

SLOW ROASTED LAMB RACK

SALSIFY PUREE, MINT GEL, HEIRLOOM CAULIFLOWER, PEANUT CRUSTED BABY CARROT

195

SEAFOOD BOUILLABAISSE

MUSSELS, CALAMARI, SCALLOP, LOBSTER MEDALLION, DILL OIL, ROUILLE, TOAST

SOUP

CREAMY PUMPKIN

CARAMELIZED PUMPKIN, DILL CREAM CHEESE, PUMPKIN TUILE

50

OXTAIL CONSOMME TORTELLINI, CONSOMMÉ, GREEN OIL

55

THE DIRECTOR'S CLUB CAVIAR SELECTION

TRADITIONAL CONDIMENTS

TRANSMONTANUS WHITE STURGEON CAVIAR 375

OSCIETRA ROYAL

425

KALUGA GRAND CHEF

500

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 HOLLYWOOD HITS

OUR HERITAGE PRIME SELECTED BEEF CUTS MARINATED WITH THE FINEST SALTS AND PEPPER BLENDS, GRILLED TO PERFECTION

PREMIUM BLACK ANGUS

CANADIAN PREMIUM RIB EYE	260	(350G)
USDA PRIME FILET MIGNON	250	(250G)
USDA PRIME NEW YORK STRIPLOIN	250	(350G)

PREMIUM WAGYU

FILET MIGNON	360 (250G)
NEW YORK STRIPLOIN	290 (250G)
RIB EYE	340 (350G)

THE MASTERPIECE

JAPANESE BEEF FILET MIGNON

(180G) IMPORTED FROM JAPAN 775

CHEF'S SHARING SUGGESTION FOR TWO

CHATEAUBRIAND

(600G) SELECTION OF STARCH, VEGETABLES, THYME JUS 650

THE TOMAHAWK

SELECTION OF STARCH, VEGETABLES, JUS 725

DC SURF & TURF MIX GRILL

4 GRILLED JUMBO PRAWNS, 1 LOBSTER TAIL, SHORT RIB 120GM, ANGUS FILLET 120GM, GRILLED VEGETABLES LEMON BUTTER SAUCE, DC SIGNATURE SAUCE

THE SUPPORTING CAST

GRILLED ASPARAGUS	35
CHILI AND GARLIC BROCCOLINI	35
SAUTÉED MUSHROOM WITH BUTTER & HERB	35
CREAMED SPINACH	35
PLAIN OR GARLIC MASHED POTATO	35
TRUFFLE FRIES WITH PARMESAN & BLACK PEPPER	35
HASSELBACK POTATO, SOUR CREAM, CHIVE, AGED CHEDDAR	35

ADD ON

JUMBO	PRAWNS		70
OMANI	LOBSTER	TAIL	75

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

CHOCOHOLIC

70% CHOCOLATE MOLTEN CAKE, SAUCE, CRÉMEUX, TUILE, GANACHE, SOIL, ICE CREAM

45

DECONSTRUCTED VANILLA AND PEAR PECAN CRUNCHY

MOIST SPONGE, WHITE CHOCOLATE, PEAR WILLIAM CONFIT, CARAMELIZED PECAN

45

VANILLA MADAGASCAR CRÈME BRULEE

CHOCOLATE MALTO, FRESH BERRIES

40

STICKY DATE PUDDING WARM PUDDING, TOFFEE SAUCE,

VANILLA ICE CREAM, HONEY CRISP

SAUCES DEEP DISH APPLE PIE A LA MODE RED WINE JUS CLASSIC APPLE PIE, VANILLA ICE CREAM **GREEN PEPPERCORN** SERVES 2 CREAMY MUSHROOM 60 BÉARNAISE CHIMICHURRI BLUE CHEESE SAUCE 10/SAUCE

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THE directors

CLUB

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