

GET STARTED

SPANISH MARINATED OLIVES (VG) 28
olive oil | confit garlic | red chile

AERATED AUBERGINE (D,V,G) 72
garlic flatbread | pomegranate | coriander cress

WOOD FIRE OVEN

STONE BREAD (D,V,G) 25
rye sour dough | butter | salt flakes

TRUFFLE FLATBREAD (D,V,G) 128
wild mushrooms | fresh truffle | mozzarella

MARGHERITA PIZZA (D,V,G) 89
cow mozzarella | napoli tomato sauce | fresh basil

RAW BAR

OYSTERS OF THE DAY (SH) 192/ 128
mignonette | lemon

HOKKAIDO SCALLOP (D,N,C,SH) 96
celeriac purée | grated walnut

SCOTTISH KING SALMON (S) 76
tomato concasse | horseradish | dill

FLASHED BLANCH PRAWNS (SH) 72
chilli | garlic | compressed cucumber

HAMACHI (S) 96
zucchini raita | lemon juice

BLACK ANGUS TARTARE (G,E) 88
cured egg yolk | burnt onion purée | sour dough
crostini

ENTRÉES

BRITISH LAMB RIBS (N) 78
mint chimichurri | lime | peanuts

CRAB GUACAMOLE (SH) 78
king crab | avocado | rice crisp

CRISPY ARANCINI (D,V,G,E) 58
artichoke | truffle mayo

LOCAL SNAPPER & CRAB CAKE (G,E,S,SH) 72
nam jim aioli | maldon salt

FRESH WATER CLAMS (D,G,A,SH,SU) 162
white wine | garlic | parsley | sour dough

SEARED PIL PIL TIGER PRAWNS (D,G,SH) 128
tiger prawns | pil pil oil | sour dough

SALT & PEPPER CALAMARI (G,E,S) 82
maldon salt | pepper | lime

SALADS

BURRATA & TOMATO (D,V) 88
truffle honey yoghurt | heirloom tomatoes
basil oil

GLOBE ARTICHOKE (D,V,N) 68
shaved manchego | pine nuts | dill

SIDES

SWEET CORN (VG) 58
jalapeño | lime | coriander

GOLDEN FRENCH FRIES (V) 42
classic potato fries

TRUFFLE FRIES (D,V,G,E) 48
parmesan | truffle paste

CHARRED BROCCOLINI (V,N) 48
confit garlic | pickled grapes | hazel nut

GRILLED ASPARAGUS (D,V,N) 48
garlic | almond emulsion

MAINS

THE LONDON PROJECT BURGER (D,G,E,C) 175
18 hours braised short rib | celeriac remoulade
pickled savoy

SPRING CHICKEN (D,E) 168
olive fed chicken | baby carrots | burnt onion puree

ATLANTIC COD FISH & CHIPS (D,G,A,S,SU) 148
beer batter | tartare | mushy peas

CRISPY SEABASS (G,S,SOY) 192
thai salad | nam jim dressing

CAULIFLOWER STEAK (VG) 126
roasted cauliflower puree | pickled grapes | basil crisps

GRILL

PRIME AUSTRALIAN BLACK ANGUS

TENDERLOIN 300G (D,E) 325
burnt shallot | garlic parsley butter | bearnaise sauce

STRIPLOIN 300G (D,E) 285
burnt shallot | garlic parsley butter | bearnaise sauce

RIBEYE 300G (D,E) 285
burnt shallot | garlic parsley butter | bearnaise sauce

PASTA

KING PRAWN LINGUINE (D,G,E,SH) 182
garlic | chilli | lime

SPAGHETTI VONGOLE (D,G,A,E,SH,SU) 182
fresh water clams | white wine | parsley

SHORT RIB PASTA (D,G,E,C) 162
rigatoni | short rib jus

SEAFOOD RISOTTO (D,S,SH) 182
calamari | tiger prawns | arborio rice

ARTICHOKE RISOTTO (D,V,C,SU) 142
charred artichoke | fresh truffle | dill

SUMMER CHILLS

BEAT THE HEAT & ENTER OUR ICE BAR

DIBBA BAY OYSTERS X 6 | 128 AED
OSETRA CAVIAR 10G | 175 AED
PINK AS FLAMINGOS ROSÉ | 199 AED

RAW BAR X 3 | 499 AED
Any 3 Raw Bar items + Bottle of Pink as Flamingo Rosé
or 3 Beluga Cocktails

RAW BAR X 5 | 599 AED
Any 5 Raw Bar items + Bottle of Pink as Flamingo Rosé
or 3 Beluga Cocktails

BELUGA + CAVIAR | 249AED
10G Osetra Caviar and Beluga Shots

CHAMPAGNE + CAVIAR | 379 AED
Laurent-Perrier flute and 10G Osetra Caviar

CHAMPAGNE + CAVIAR | 2,000 AED
Laurent-Perrier and 50G Beluga Caviar

Salud
Discover Genuine Taste

OSETRA
Unique diamond sturgeon

10G 175 AED
50G 575 AED
125G 1,375 AED
250G 2,625 AED

ROYAL BELUGA
Also known as the "King of Caviar"

50G 775 AED
125G 1,875 AED
250G 3,625 AED

ALMAS

Produced by a very rare female albino sturgeon

50G 2,500 AED
125G 6,250 AED
250G 12,500 AED

