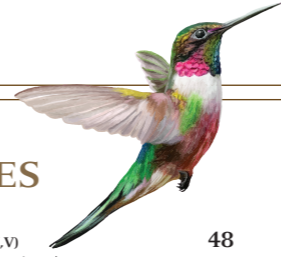


THE LONDON PROJECT



GET STARTED

ITALIAN CERIGNOLA OLIVES (V,VG)	28
marinated in lemon chili garlic thyme	
CRISPY ARANCINI (D,E,G,V)	39
artichoke truffle mayonnaise	
SHORT RIB CROQUETTES (D,E,G)	42
with preserved lemon mayonnaise	
WILD MUSHROOM CROQUETTES (D,E,G,V)	40
with garlic aioli	

WOOD FIRED OVEN

COUNTRY BREAD (D,G,V)	25
oven baked sourdough with miso butter	
STONE BREAD (D,G,V)	45
smoked eggplant pomegranate dip	
FLATBREADS	
TRUFFLE (D,G,V)	99
wild mushrooms & fresh mozzarella	
ROASTED TOMATO (D,G,V)	87
basil & fresh mozzarella	
STRACCIATELLA DI BUFALA (D,G,V)	89
rosemary confit garlic & rocket salad	

RAW BAR

FRESHLY SHUCKED OYSTERS (G,SH)	128 / 220
served with shallot vinaigrette	
HOKKAIDO SCALLOP CEVICHE (D,N,SH)	77
dressed with ginger & basil green apple & mango salad	
SCOTTISH KING SALMON (S)	74
fresh tomato & horseradish salsa finished with lime	
TIGER PRAWNS (S,SH)	72
flash blanched prawns spicy sour chili dressing cucumber	
JAPANESE HAMACHI (A,S,SE,SOY)	98
gin mare infused yuzu juice sesame dressing	
BEEF CARPACCIO (D,N,SOY)	98
australian black angus tenderloin red onion chutney crème fraîche hazelnuts	

SALUD CAVIAR

* SERVED WITH A CLASSIC GARNISH, SOUR CREAM & BLINIS

ROYAL BELUGA (D,E,G,S)		
king of caviar		
50G	775	
125G	1,875	
250G	3,625	
ALMAS (D,E,G,S)		
produced by a rare female albino sturgeon		
50G	2,500	
125G	6,250	
250G	12,500	

OSETRA (D,E,G,S)		
unique diamond sturgeon		
10G	175	
50G	575	
125G	1,375	
250G	2,625	

ENTRÉES

BEETROOT CARPACCIO (D,N,V)	48
pickled beetroot mustard truffle dressing spiced roasted walnuts goat cheese	
CLASSIC PRAWN COCKTAIL (D,SH)	124
avocado marie rose sauce	
CRISPY CALAMARI (E,G,S)	62
spicy salt & pepper with a roasted chili aioli	
JAPANESE HOKKAIDO SCALLOPS (C,D,SH)	74
pan seared with burnt butter preserved lemon celeriac purée	
CHARRED GRILLED OCTOPUS (S)	92
roasted garlic purée pickled radish onion	
LOBSTER BISQUE (D,SH)	152
confit lobster tails served with lobster bisque	
PIL PIL TIGER PRAWNS (SH)	92
spanish style pan-fried prawns smoked paprika garlic chili lemon	
GLAZED AUSTRALIAN LAMB RIBS (N)	78
hickory smoked bbq mint chimichurri peanut crumbs	
SMOKED ROASTED EGGPLANT (D,V)	48
pomegranate molasses coriander leaves	
ORGANIC MEDITERRANEAN CHICKEN (D)	52
marinated in lemon oregano garlic & served with tzatziki	

SALADS

CRAB SALAD (E,G,SH)	110
lemon marinated king crab seasonal greens a crispy poached egg	
ROASTED BUTTERNUT SQUASH (D,G,V)	72
gorgonzola blue cheese puy lentils crispy buckwheat roasted onion rocket fennel	
QUINOA SALAD (VG,V)	56
basil coriander mint toasted pumpkin seeds pomegranate	
BURRATA & TOMATO (D,V)	91
truffle honey yoghurt dressing heirloom tomatoes basil oil	

MAINS

CLASSIC FISH & CHIPS (A,D,E,G,S,SU)	136
atlantic cod minted mushy peas house tartar sauce	
LOBSTER (D,SH)	249
grilled with lemon chili garlic butter	
GRILLED SEABASS (S)	146
warm mediterranean salsa of tomato roasted peppers potatoes olives lemon fresh herbs	
ATLANTIC COD IN PAPILOTE (S)	152
oven baked with roasted onions fennel dill potato capers lemon	
PAN SEARED SCOTTISH SALMON (S,N)	135
scorched snow peas & cherry tomatoes hazelnut coriander chili salsa	
CRISPY SEABASS (G,S)	182
butterflied whole seabass fresh thai mango salad nam jim dressing	
THE LONDON PROJECT BURGER (C,D,E,G)	157
16-hour slow braised black angus short rib brioche bun celeriac remoulade	
AUSTRALIAN LAMB CUTLETS	224
char grilled served with fresh green chili & tomato salsa	
CAULIFLOWER STEAK (G,N)	62
char roasted spiced cauliflower salted kale chips cashew romesco	
SPRING CHICKEN (D,E)	140
olive fed chicken baby carrots burnt onion purée	

PASTA & RISOTTO

TIGER PRAWN LINGUINE (D,G,SH)	152
seared prawns tossed in a spicy tomato sauce	
BEEF RAGU RIGATONI (D,G,C)	157
slow cooked classic beef ragu pecorino orange gremolata	
SPINACH TORTELLINI (D,G,N,V)	143
tossed in pesto peas & asparagus topped with toasted pine nuts parmesan breadcrumbs	
SEAFOOD RISOTTO (D,SH)	152
arborio rice cooked with shrimp scallop calamari roasted tomatoes finished with grana padano lemon	
WILD MUSHROOM RISOTTO (D,V)	135
arborio rice seasonal wild mushrooms grana padano	

GRILL

150-DAY GRAIN FED PRIME AUSTRALIAN BLACK ANGUS

TENDERLOIN 300G	325
RIBEYE 300G	275
SIRLOIN 300G	255

*served with your choice of sauce

SAUCES

BERNAISE (D,E,G)	15
PEPPERCORN (D,G)	15
CHIMICHURRI (G)	15
AIOLI (D,E)	15
TRUFFLE JUS (G)	25

SIDES

TRUFFLE MASH (D,V)	46
CHARRED BROCCOLINI (D,N,V)	47
GRILLED ASPARAGUS (D,N,V)	52
SPICY GREEN BEANS (D,V)	39
GREEN SALAD (V,VG)	32
WILD MUSHROOM (D,V,VG)	48
FRENCH FRIES (G,V,VG)	34
TRUFFLE FRIES (D,G,V,VG)	48



SCAN QR CODE TO ENTER THE LOYALTY PROGRAM

@THELONDONPROJECTDUBAI

(A) Alcohol (C) Celery (D) Dairy (E) Egg (G) Gluten (N) Nuts (S) Seafood (SE) Sesame (SH) Shellfish (SOY) Soya (SU) Sulphites (V) Vegetarian (VG) Vegan (ST) Strawberry

If you have a food allergy or special dietary requirements, please inform a member of staff when placing your order. We also have a detailed allergen handbook upon request.

All prices are in AED and are inclusive of 7% municipality fee and 5% VAT