

Item	Quantity	Price
First Flavours		
Big Eye Tuna Cones Tartar, Chili, Scallions, Citrus, Masago, Sesame		AED 70
Smoked Loch Fyne Salmon Grilled Rye Bread, Lemon, Fresh Horseradish, Shallots, Crispy Capers		AED 95
Prawn Cocktail (S) Blue Prawns, Marie Rose, Baby Gem, Fresh Horseradish, Borage (Sh)		AED 85
Jumbo Lump Crab Cake (S) Avocado, Cucumber, Lime, Tomato, Old Bay Spices (Sh)		AED 70
Black Angus Beef Tartar USDA Certified Prime Beef, Watercress, Sourdough Bread, Anchovy Aioli, Shallots, Organic Egg		AED 70
Australian Wagyu Beef Carpaccio (N) Spicy Radish, Pine Nuts, Parmesan, Smoked Fleur de Sel, Rocket (N)		AED 105
Heirloom Tomato & Burrata (V) Variations of Tomato, South Italian Burrata Cheese, Rocket Oil, Basil, Kalamata Olive Dust (V)		AED 72
The Wedge (N) Baby Gem & Iceberg, JW House Dressing, Stilton, Bacon, Walnuts, Celery, American Pears (N)		AED 50
The JW Greens (V) Grilled Lemon Dressing, Green Onion, Cucumber, Cherry Tomatoes, Baby Carrots, Garden Cress (V)		AED 45
Caesar Salad Romaine Lettuce, Parmesan, Crispy Bacon, Caesar Dressing, Croutons		AED 50
Caesar Salad with Grilled Gulf Prawns Grilled Gulf Prawns, Romaine Lettuce, Parmesan, Crispy Bacon, Caesar Dressing, Croutons (Sh)		AED 60
Caesar Salad with Grilled Corn Fed Chicken Breast Grilled Corn Fed Chicken Breast, Romaine Lettuce, Parmesan, Crispy Bacon, Caesar Dressing, Croutons		AED 55

Soups

Lobster Bisque (A) (S) Lobster Ravioli, Fennel (A Sh)	AED 65
French Onion (A) Grilled Onion, Shallots, Gruyère (A)	AED 50
Entrees	
Slow Braised Australian Beef Cheeks (A) Homemade Tagliatelle Pasta, Pulled Wagyu Beef Cheeks, Parsnip, Granny Smith, Parsley, Jus (A)	AED 100
Oak Smoked BBQ Beef Short Ribs Wagyu Ribs, Traditional Homemade Pickles, Grilled Corn, Poblano Chiles, Hand Cut Farmers Fries	AED 185
Corn Fed Beer Can Chicken (A) Whole Chicken, Corn & Sun Dried Tomato Succotash, Crispy Crushed Potatoes with Chorizo (A)	AED 110
Quinoa Risotto (V) (N) Heirloom Beet & Radish, Rocket, Mint, Caramelized Goat Cheese, Citrus, Pistachio (V N)	AED 80
Butchers Feast Lamb Chop, Dry Aged Striploin, Wagyu Tenderloin, Spanish Chorizo, Foie Gras, Crispy Onion Rings	AED 275
Lobster Agnolotti "1880" (S) (A) Homemade Agnolotti Pasta "Thermidor", Boston Lobster, Cured Egg Yolk, Gruyère, Hennessy X.O. (A Sh)	AED 125
Loch Fyne Salmon Crispy Skin & Cured, Green Peas, Turkey Bacon, Lemon & Mint	AED 120
JW's Dover Sole Meunière Citrus, Young Garlic & Parsley Essence, Fondant Potatoes, Wild Herb Greens	AED 250
Jumbo Gulf Prawns 3 Pcs (S) (Grilled, Broiled or Poached) 5 Herb & Garlic Butter, Lemon Butter, JW Greens with Avocado (Sh)	AED 120
Jumbo Gulf Prawns 5 Pcs (S) (Grilled, Broiled or Poached) 5 Herb & Garlic Butter, Lemon Butter, JW Greens with Avocado (Sh)	AED 170

Cuts

USDA Certified Prime Black Angus Beef Tenderloin 200G	AED 200
USDA Certified Prime Black Angus Beef Tenderloin 300G	AED 230
USDA Certified Prime Black Angus Beef Striploin 300G	AED 200
Australian 300 Days Grain Fed Grade 3+ Black Onyx Tenderloin 170G	AED 170
Australian 300 Days Grain Fed Grade 3+ Black Onyx Tenderloin 200G	AED 190
Australian 300 Days Grain Fed Grade 3+ Black Onyx Tenderloin 300G	AED 210
Australian 300 Days Grain Fed Grade 3+ Black Onyx T-Bone 600G	AED 290
Australian Grade 7+ Wagyu Rib Eye 300G	AED 270
Australian Grade 7+ Wagyu Tenderloin For Two 500G With Two Sides Of Your Choice	AED 590
Lough Erne Salted Lamb 10 Days Dry Aged Rack Of Lamb 350G	AED 200
Ketyle Northern Irish Grass Fed Aberdeen Angus Rib Eye Bone In 500G	AED 320
Ketyle Northern Irish Grass Fed Aberdeen Angus Rib Eye 300G	AED 240
Ketyle Northern Irish Grass Fed Aberdeen Angus Striploin 300G	AED 230
Pure Breed Master Kobe AA9+ Striploin 300G	AED 550
Pure Breed Master Kobe AA9+ Tenderloin 150G	AED 310
Pure Breed Master Kobe AA9+ Tenderloin 300G	AED 590
Canadian Heritage Angus Beef Tenderloin 170G	AED 155

Canadian Heritage Angus Beef Tenderloin 200G	AED 210
Canadian Heritage Angus Beef Rib Eye 300G	AED 210
Potatoes	
Hand Cut Fat Fries (A) Red Onion & Black Currant Jam (A)	AED 30
The Smokey Fries Smoked Paprika, Herbs, Gruyère	AED 25
Yukon Gold Potato Mash Natural	AED 25
Yukon Gold Potato Mash Aged Cheddar	AED 27
Yukon Gold Potato Mash Truffle	AED 33
Yukon Gold Potato Mash Turkey Bacon	AED 30
Baked Heritage Potatoes Salt Baked, Sour Cream, Pearl Onions, Chives	AED 27
Sweet Potato Fritters, Maple Syrup, Chili	AED 30
French Fries Sea Salt	AED 25
Sides	
Forrest Mushrooms Crispy Pumpernickel, Ceps, Parsley	AED 33
Onion Rings Crispy Fried, Ryu Aioli	AED 30
Heritage Carrots & Butternut Squash Roasted, Thyme & Honey	AED 33
Asparagus Green & White, Grilled, Nut Butter	AED 30
Creamed Spinach Double Cream, Cured Egg Yolk, Black Truffle	AED 30
Charred Leek Tender Hearts of Leek, Smokey, Hazelnut Vinaigrette	AED 33

Lobster Mac n Cheese (A) (S) Canadian Lobster, Gruyère, Cheddar, Herbs (A Sh)	AED 38
SWEET ENDING	
New York Cheese Cake Baked Cheese Cake, Berries Coulis, Strawberry Sorbet	AED 35
Chocolate Soufflé (A) Bitter Chocolate Soufflé, Grand Marnier Ice Cream (A)	AED 55
Citrus Passion Crèmeux, Sweet Lime Sponge, Caramalia Mousse, Mandarin Sorbet	AED 35
Apple Crumble (N) Hazelnut Crumble, Tahitian Vanilla Ice Cream (N)	AED 35
Black Forest (A) Chocolate Sponge, Vanilla Cream, Sour Cherry, Marinated Cherry (A)	AED 35
Selection of Homemade Ice Cream & Sorbet	AED 30
Carefully Selected Cheese Specialties From The Cooleeney Farm Ireland (N) Traditional Condiments, Walnut Bread (N)	AED 70
Toppings	
Fried Organic Egg	AED 30
Halloumi Cheese Crust	AED 35
Grilled Gulf Prawns (S) (Sh)	AED 50
Fresh Foie Gras	AED 60
Grilled Canadian Lobster Tail (S) (Sh)	AED 100