

STEAK FRITES FRIDAYS

Selection of Signature Cuts, served with your choice of Naked or Parmesan Truffle Frites and a glass of wine.

All Steaks are served with Slow-Roasted Garlic
& your choice of sauce.

STEAKS

300g O'Connor Black Angus Prime Ribeye (MB5) 275

250g Black Opal Wagyu Picanha (MB4-5) 250

250g Rangers Valley "Black Market" Sirloin (MB5+) 275

225g Black Opal Wagyu Tenderloin (MB4-5) 250

200g Sanchoku Wagyu "Tournedos Rossini" Burger 180

800g O'Connor Chateaubriand (MB5) for 2 800

1.3kg Australian Black Angus Tomahawk 1250

SAUCES

Bordelaise | Bernaise | Green Peppercorn
Stilton | Diane | Chimichurri

Additional sauces AED 20

EXTRA SIDES

Triple-cooked Chips | French Fries | Mashed Potatoes
Tomato & Basil Salad | Honey Glazed Carrots
Green Beans & Garlic Butter | Broccolini

AED 40 each

Frites are included with all steaks.

Alternative sides may be substituted for an additional charge.

Gluten (G) Dairy (D) Egg (E) Celery (C) Crustacean (CR) Mollusc (MO) Mustard (M) Tree Nut (N)
Peanut (P) Lupin (L) Soya (S) Sulphur Dioxide (SD) Fish (F) Sesame (SE) Vegetarian (V)
All prices are inclusive of 5% VAT, 7% municipality fee & 10% service charge

STEAK FRITES FRIDAYS

STEAK AND WINE PAIRING

2024, Santa Julia, Mendoza Argentina, Malbec

O'Connor Black Angus Prime Ribeye

one glass

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250g Black Opal Wagyu Picanha

one glass

•

250g Rangers Valley "Black Market" Sirloin

one glass

•

225g Black Opal Wagyu Tenderloin

one glass

•

200g Sanchoku Wagyu "Tournedos Rossini" Burger

one glass

•

800g O'Connor Chateaubriand

two glasses

•

1.3kg Australian Black Angus Tomahawk

one bottle

Gluten (G) Dairy (D) Egg (E) Celery (C) Crustacean (CR) Mollusc (MO) Mustard (M) Tree Nut (N)
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