

SALADS & STARTERS

RIB ROOM SALAD (V,N,D)	AED 75
Mixed Lettuce, Artichoke, Candied Pecan, Berries, Blue Cheese, Buttermilk Dressing	
HOUSE COLD SMOKED SALMON (D)	90
Pickled Beets, Preserved Onion, Red Radish, Herb Fromage Blanc	
LOCH FYNE OYSTERS TASTING (A,D) 3/6 PCS	95 / 165
Fresh Shucked Oyster Citrus Pearls, Hot Oyster "Rockefeller", Arborio Rice Crusted Oyster	
PAN SEARED SCALLOPS (D)	125
Caramelised Cauliflower, Black Garlic, Capers Lemon Butter Sauce	
WAGYU BEEF SCOTCH EGG (D)	80
Mixed Lettuce, Pickled Onion, Green Peas Puree, Chorizo Aioli	
PAN SEARED SOULARD FOIE GRAS (A,D,N)	110
Green Apple Textures, Caramelised Figs, Truffle Brioche, Red Wine Sauce	
POACHED PRAWNS (A,D,S)	125
Cold Water Prawns, Baby Gem, Hass Avocado, Avruga Caviar, Marie Rose Sauce	

BELUGA CAVIAR (S) 50 gm	MARKET PRICE
Condiments: Chopped Egg White, Egg Yolk, Capers, Parsley, White Onion, Gherkins, Homemade Blinis	

TABLESIDE

CAESAR SALAD (V,D)	75
Romaine Lettuce, Soft Boiled Organic Egg, Cherry Tomato, Crispy Crutons, Dodington Cheese	
JOHN STONE STEAK TARTARE (D)	95
John Stone Dry Aged Grass Fed Beef, Classic Condiments	

SOUPS

SOUP OF THE DAY	50
Inspired with Seasonal Ingredients	
ONION SOUP (A,D)	60
Caramelised Onion, Gratinated Gruyère Cheese	

SEASONING

MUSTARDS

English	Rose Mary
Dijon	Flower Honey
Pommery	Black Olive
Provence	Basil
Isle of Arran	German
Walnut	Sage
Tarragon	Piccalilli
Truffle	Horseradish
Red Grape	Horseradish Cream

SALTS

Black Salt	Sel Salish
Salt with Penja	Himalayan Salt
Pepper	Fleur De Sal
Salt with Grilled Spices	Murray River Salt
	Flakes

PLEASE REQUEST YOUR PREFERRED SEASONING TO YOUR SERVER

THE GRILL

AUSTRALIAN MASTER KOBE WAGYU BEEF PURE BREED 99% BLOODLINE AA9+ 500 DAYS GRAIN-FED CERTIFICATE OF PRIVILEGE

Tenderloin	200 gm	620
Tenderloin	300 gm	820
Rib Eye	350 gm	820

AUSTRALIAN WAGYU "KOBE CUISINE" 300 DAY GRAIN-FED BEEF	
Rib Eye Bone-In Grade 6	400 gm 425
Tenderloin Grade 7	200 gm 495

AUSTRALIAN GRAINGE BLACK ANGUS GRAIN-FED BEEF	
Tenderloin	200 gm 250
Rib Eye	300 gm 310
Striploin	350 gm 265

AUSTRALIAN 1824 100 DAY GRAIN-FED BEEF	
Tenderloin	200 gm 215
Tenderloin	300 gm 295
Rib Eye	300 gm 275

IRISH JOHN STONE DRY AGED GRASS-FED BEEF	
Tenderloin	200 gm 295
Striploin	350 gm 355
Rib Eye	350 gm 370

AUSTRALIAN WAGYU "KOBE CUISINE" TOMAHAWK BEEF GRADE 5	1200 gm 825
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AUSTRALIAN BLACK ANGUS BEEF CHATEAUBRIAND	500G 580
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THE RIB ROOM CUT SELECTION (A,D)	800G 585
Australian 1824 Tenderloin, John Stone Short Rib, Grade 7 Beef Bavette	

21 DAYS DRY AGING

IRISH JOHN STONE DRY AGED GRASS-FED BEEF

Tenderloin	200g	295
Striploin	350g	355
Rib Eye	350g	370

PLEASE REQUEST YOUR GRAM AND CUT PREFERENCES TO YOUR SERVER

Tenderloin	1475 per kg
Strip loin	1015 per kg
Rib eye	1057 per kg

INCLUDES

One Starch, Two Vegetables, Sauce, Jus or Butter

SIDE DISHES

THE STARCH (D)	25
Minted Baby Potatoes / Duck Fat Chips	
Truffle Mash Potatoes / Macaroni Cheese	
Agria Potato Skinny Fries / Sautéed Potatoes	

THE VEGETABLES (D)	25
Seasonal Beans with Shallots / Braised Heirloom Beet	
Sautéed Mushroom / Carrots / Parsnips / Baby Spinach	
Asparagus / Roasted Butternut, Garlic, Rosemary	
Savoy Cabbage with Chicken Chorizo	

SALADS AND GREENS	25
Heirloom Tomato Salad, Mesclun Green Salad	

SAUCES / JUS / BUTTERS (A,D,N)	
Green Peppercorn Sauce / The Rib Room Sauce	
Creamy Mushroom Sauce / Béarnaise Sauce	
Thyme Jus / Truffle Jus / Red Wine Jus / Sage Butter	
Blue Cheese Butter / Garlic Butter / Truffle Butter	
Lemon Butter	

SEA & LAND

PAN SEARED SEA BASS (D)	AED 210
Baby Carrot, Cauliflower Puree, King Edward Potato Croquette, Herb's Hollandaise Sauce	

DOVER SOLE (A,D)	260
Champagne Poached Fillet, Baby Leek Cornish Crab, Crusted Jersey Potatoes Kohlrabi, Caviar Beurre Blanc	

LIVE BOSTON LOBSTER (A,D,S)	440
Asparagus, Pumpkin Puree, Mussels, Clams, White Wine Sauce	

MAGRET DUCK BREAST (A,D)	180
Orange Infused Carrot Puree, Caramelised Figs, King Oyster Mushroom, Beetroot Powder, Red Wine Sauce	

HERB CRUSTED NEW ZEALAND SPRING LAMB RACK (D)	180
Colcannon Potatoes, Fava Beans, Green Pea Puree, Lamb Juice, Mint Jelly	

DRY RUB MARINATED GRADE 7 WAGYU BEEF BAVETTE (A,D)	200
Grilled Portobello Mushroom, Truffle Mashed Potato, Black Garlic, Cipollini Onion, Bone Marrow Sauce	

THE RIB ROOM BURGER (D)	160
Wagyu Beef, Kirkham's Lancashire Aged Cheese, Sun Blush Tomato, Brioche Bun, Truffle Aioli, Duck Fat Chips	

OUR RIBS

AUSTRALIAN BLACK ANGUS SHORT RIBS (D)	210
Sticky Xo Sauce, Confit Shallot, Portobello Mushroom	

JOHN STONE DRY AGED SHORT RIBS (A,D)	315
Braised in English Stout, Pearl Onions, Red Cabbage, Cheddar Dumplings	

VEGETARIAN ALTERNATIVES

SPINACH RICOTTA EGG YOLK RAVIOLO (V,D)	145
Black Truffle, Caramelised Baby Onion, Sage Brown Butter	

VEGETABLE VOL AU VENT (V,D)	145
Wild Mushroom, Spelt, Asparagus, Stilton Cheese, Dehydrated Pumpernickel	

MEAT PREPARATION 101

RARE
Sealed outside while centre is warm throughout

MEDIUM RARE
Centre is very red, slightly brown towards the exterior

MEDIUM
Centre is light pink, outer portion is brown

MEDIUM WELL
Brown from edge to edge with slight pink centre

WELL DONE
Very firm with little juice, brown throughout

CHEESE TROLLEY

SUPERIOR CHEESE SELECTION (D,N)
Served with Grapes, Chutneys, Celery and Crackers

Selection of 3 cheeses	45
Selection of 6 cheeses	80
Selection of 9 cheeses	150



**THE
RIB ROOM**