

STARTERS

DIBBA OYSTER (D,S) Served Fresh Shucked & Rockefeller	3/6 PC	95/165
RIB ROOM WINTER SALAD (D,N) Pear & Gorgonzola		75
CAESAR SALAD (D) Romaine Lettuce, Soft Boiled Egg, Turkey Bacon, Croutons, Doddington Cheese		65
add Chicken		75
add Shrimps (S)		85
GARDEN SALAD		45
RIB ROOM STEAK TARTARE (D,S) Classic Condiments		95
VEAL SCOTCH EGG (D) Homemade Brown Sauce, Celeriac Remoulade		80
FOIE GRAS (A,D) Green Apple, Figs, Sour Dough Toast		110
FOIE GRAS TORCHON (A,D,N) Cocoa, Sauternes, Quince, Multi-seed Cracker		105
ROASTED PRAWNS (D,S) With Champagne & Shallot Sauce, Baby Gem		125
HOUSE CURED SMOKED SALMON (D) Pickled Beets, Pearl Onions, Avocado, Horse Radish Cream		90
BAKED SCALLOPS (D,S) Caramelized Cauliflower, Capers, Seaweed, Butter Sauce		120
SOUP OF THE DAY (D) With Seasonal Ingredients		50
SHELLFISH BISQUE (A,D,S) Crab, Shrimps, Tomberry		60
BELUGA CAVIAR (S) 50 gm	MARKET PRICE	
Condiments: Chopped Egg White, Egg Yolk, Capers, Parsley, White Onion, Gherkins, Homemade Blinis		

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	Murray River Salt
Spices	Flakes

PLEASE REQUEST YOUR PREFERRED SEASONING TO YOUR SERVER

THE GRILL

INCLUDES ONE STARCH, ONE VEG,
JUS OR BUTTER

AUSTRALIAN MASTER KOBE WAGYU AA9+ Tenderloin 200gm 620 Rib Eye 350gm 800
AUSTRALIAN WAGYU "KOBE CUISINE" Tenderloin Grade 7 200gm 495 Rib Eye bone-in Grade 6 400gm 590
USDA BEEF Tenderloin 200gm 250 Striploin 300gm 265
HEREFORD ARGENTINIAN Tenderloin 250gm 250 Striploin 300gm 260
JOHN STONE DRY AGED Striploin 300gm 370 Rib Eye 300gm 355
CUT OF THE DAY 275 From the in-house dry age cabinet
LAMB RACK (D) 180 Herb Crust, Celeriac, Ratatouille, Mint Yoghurt
RIB ROOM BURGER (D) 160 Branston Pickle, Truffle Mayo, Hand Cut Chips
BABY CHICKEN (D) 180 Garlic Mash, Asparagus, Wild Mushroom

SIGNATURE TO SHARE

AUSTRALIAN WAGYU TOMAHAWK GRADE 5	1200gm	825
AUSTRALIAN BLACK ANGUS CHATEAUBRIAND	500gm	580
RIB ROOM BUTCHER SELECTION	800gm	605

SIDE DISHES

STARCH 25 Hand Cut Chips, Truffle Mash Potatoes (D), Macaroni Cheese (D), Sweet Potato Fries, Sautéed Potatoes (D)
VEGETABLES 25 Seasonal Beans (D), Sautéed Mushroom (D), Carrots (D), Parsnips (D), Creamy Spinach (D), Roasted Butternut
SALAD 25 Mesclun Green Salad
SAUCES 10 Green Peppercorn Sauce (A,D), Rib Room Sauce (D), Mushroom Sauce (D), Béarnaise Sauce (D)
JUS & BUTTER 15 Truffle, Red Wine (A), Blue Cheese, Garlic

ADD-ON

FRIED EGG (D)	10
BLACK TRUFFLE 5gm	30
BONE MARROW (D)	10
WILD MUSHROOM (D)	30
ONION RINGS (D)	10
FOIE GRAS (D)	30

FROM THE SEA

GRILLED DOVER SOLE (D) 350 Ratte Potato, Cherry Tomato, Kalamata
GRILLED OMANI PRAWNS (D,S) 180 With Broccolini & Samphire
PAN SEARED SEA BASS (A,D) 205 Baby Carrots, Cauliflower Puree, Potato Croquette, Noilly Prat Sauce
FRESH LIVE LOBSTER (D,S) 450 Grilled or cooked Thermidor style Accompanied with starch and veg

VEGETARIAN ALTERNATIVES

TORTELLINI (D,V) 140 Spinach Ricotta, Truffle Cream, Winter Truffle
ARTICHOKE TART (D,V) 140 Jerusalem Artichoke, Morrel, Winter Veg, Piquillo Puree, Parmesan

OUR RIBS

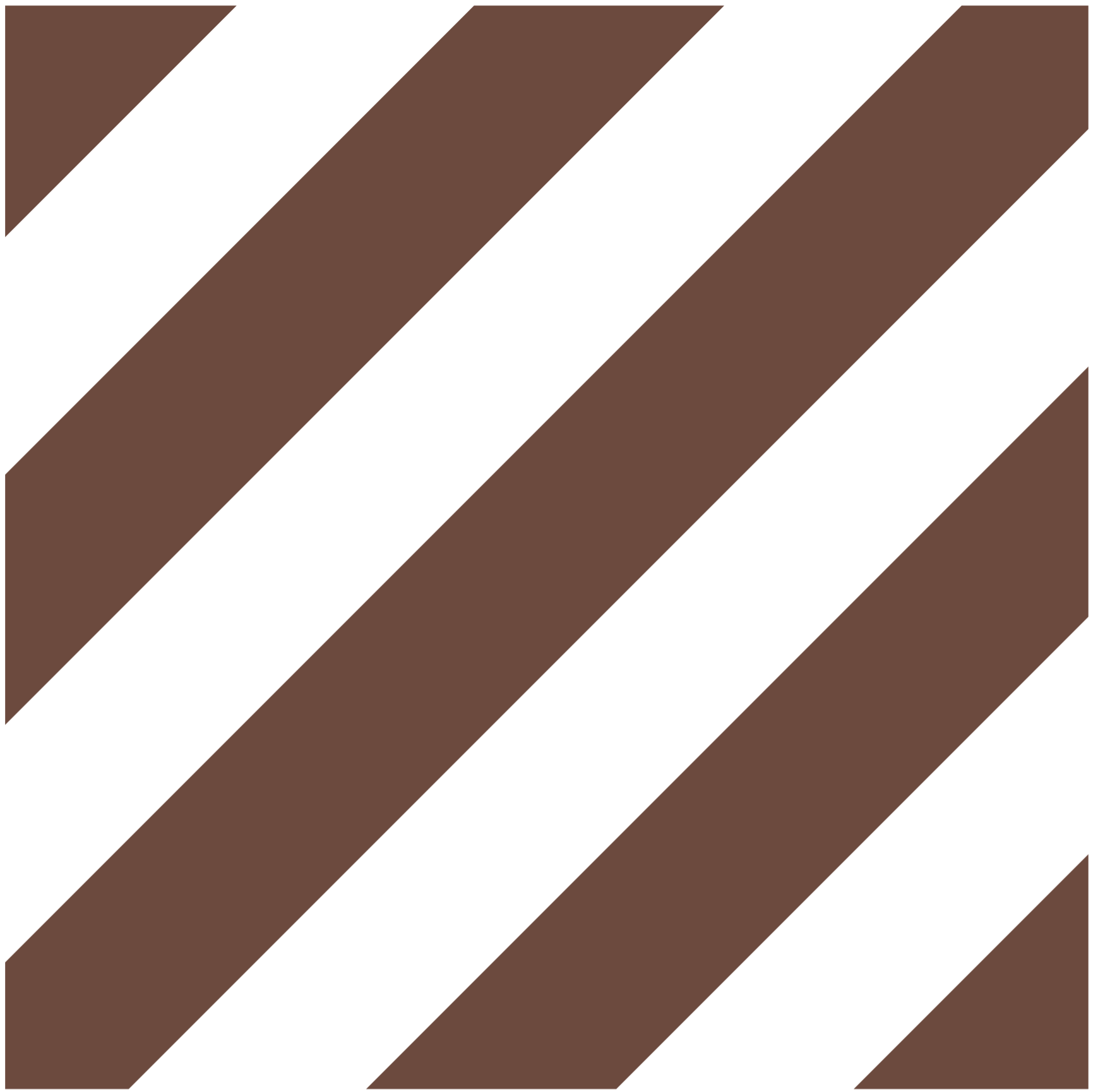
ANGUS SHORT RIBS (D) 210 Beef Jus, Pardon Pepper Salsa, Green Onion
VEAL SPARE RIBS (D)(S) 240 Banana Shallot, Mustard, Homemade BBQ Sauce

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

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



**THE
RIB ROOM**