



APPETIZERS

- Burrata (D, N, V)**
Textures of tomatoes, caviaroli, home-made pesto, extra virgin olive oil
95
- Truffle Fritters (D, G, V)**
Comte cheese, leeks, chipotle
75
- Gulf Shrimp Cocktail (D, S)**
Marie rose sauce, caviar, gem lettuce, avocado
85
- Hand Chopped Beef Tartar (G) ***
Black Angus beef, shallots, chives, horseradish, sourdough
85
- Charred Octopus**
Beef chorizo, hummus, white balsamic
85
- House Smoked Salmon (D)***
Cucumber, soft quail egg, dill labneh
85

OUR SIGNATURE SALADS

- Farmhouse Salad (G, N, V)**
Mix leaves, chestnut, grilled peach, onions, fried pita
60
- Wood Roasted Heirloom Beetroot (D, V)**
Marinated goat cheese, beet labneh, pomegranate
60
- Classic Caesar Salad (D, G)**
Soft egg, baby gem, salted anchovies, aged parmesan, rustic herb croutons
60
- Add on*
• Chicken Caesar **25**
• Shrimp Caesar (S) **25**

SOUPS

- Lobster Chowder (D, G, S)**
Slow cook lobster, corn nibbles, herb oil
65
- Seasonal Vegetable & Bean Soup (D, G, V)**
White beans, tomatoes, zucchini, mix herbs, sourdough, parmesan
60

FROM OUR SMOKEHOUSE

- Grilled Corn-Fed Chicken Breast (D)**
Wicked rub, rosemary new potatoes, rocket
170
- 12 Hour Oakwood Smoked Black Angus Short ribs (A, D)***
Garlic mash, charred chili, Jack Daniels BBQ
225
- Dry Rub USDA Prime Brisket**
White slaw, smoked bbq sauce, spiced fries
205
- Farmhouse Wagyu Beef Burger (D, G)**
Foie gras, brioche bun, aged cheddar, bacon jam
135

OUR SAUCES

- Green peppercorn (D)
- Creamy mushroom sauce (D)
- Habanero spiced BBQ (V)
- Chimichurri (V)
- Béarnaise (D, V)
- Homemade BBQ (V)
- Café de Paris butter (D)

FROM THE JOSPER GRILL

- Tenderloin**
Greater Omaha USDA Prime Beef 225g
225
Australian Black Onyx Grain Fed 225g
325
- Ribeye**
Australian Black Onyx Grain Fed 300g
305
Greater Omaha USDA Prime Ribeye 300g
295
- Striploin (New York Striploin)**
Greater Omaha USDA Prime Beef 300g
240
- Shareable Side Dishes 30 AED each**
Wood roasted mashed potatoes (D, V)
Grilled Cuban corn (D, V)
Truffle macaroni & cheese (D, G, V)
Garlic broccoli (D, V)
Creamed spinach (D, G, V)
Sautéed kale & quinoa (V)
Steak fries (V)
Sautéed mushrooms (D, V)
Sweet potato fries (V)

FROM THE SEA

- Roasted Black Seabream (D)**
Carrot ginger puree, edamame slaw
190
- Josper Baked Salmon (D, G)**
Warm potato cake, sauce vierge, and shaved fennel
190
- Fire Grilled Tiger Prawns (D, S)**
Piquillo pepper, mix herbs
195
- Grilled Half Lobster (D, S)**
Pickled cucumber salad, herb butter
175

VEG OPTIONS

- Gnocchi (D, G, V)**
Five cheese fondue, black truffle
90
- Butternut Squash Risotto (D, V)**
Aged parmesan, asparagus, pumpkin seeds, radish
90

THE FARMHOUSE BUTCHER BLOCK

- Farmhouse Meat Tasting Platter**
USDA, striploin, ribeye, tenderloin, veal chorizo, Australian lamb
595
- Queensland Ribeye**
Bone - in rib eye 450 g
395
- AUS Stockyard Wagyu Beef**
Tenderloin MB5+ 250g
400
- Australian Grass- fed Lamb**
Lamb Rack 350g
255
- Master Kobe Wagyu MB AA9**
Ribeye 250g
550
- Australian Black Onyx**
Tomahawk (For Two) 1200g
650

THE SUGAR MILL

- Baked Alaska (A, D, G, N)***
Brownie, choco -chip & mint ice cream, Italian meringue
60

- Berry & Rhubarb (D, G, N)**
Braised rhubarb, balsamic strawberry basil compote, blueberry ice cream
55
- Chocolate Fondant (D, G, N)***
Coconut tuile, scented berries, vanilla basil ice cream
60

- Banoffe Jar (D, G, N)**
Toffee banana, almond crumble, opalys whipped ganache
55
- Smoked Chocolate & Mango (D, G, N)***
Manjari flexi chocolate, coconut snow crumble, rosemary ice cream
55
- No Baked Cheesecake Magnum (D, G, N)**
Brown sugar crumble, strawberry compote, torched marshmallow
55

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (V) Vegetarian, (N) Contains Nuts, (S) Contains Shellfish, (A) Contains Alcohol, (G) Contain Gluten, (D) Contain Dairy, (*) Signature

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