



Appetizers

TABLESIDE TARTARE

Traditional Condiments of Shallots, Parsley, Olive Oil, Lemon Juice, Lea Perrins, Tabasco Sauce, Dijon Mustard and Egg Yolk Emulsion, Sour Dough Chips

ANGUS BEEF (G)

Hand Chopped Prime Tenderloin
AED 95

TUNA (G)

Yellowfin
85 AED

MUSHROOM (V,G)

Portobello, Chestnut, Oyster & Shimeji
AED 70

GRILLED JUMBO SHRIMP COCKTAIL (S)

Charred Baby Gem Lettuce, Crisp Iceberg, Orange Segments, Pickled Cucumber, Avocado Puree, Hazelnut Dressing, Soft Boiled Quails, Egg, Sauce Choron
AED 95

SLOW COOKED

BROWN ONION SOUP (V,G*)

Spanish Onions simmered for many hours with Garlic & Herbs topped with melted Gruyere Cheese
AED 50

CRAB CAKES (S) (G)

Mango Salsa, Fennel & Dill Slaw, Black Pepper Marmalade
AED 95

POTTED BEEF (G)

Roasted Bone Marrow, Candied Maple Veal Bacon, Toasted Multi Grain Bread
AED 65

From the Garden

CAESAR SALAD (V,G)

Crisp Gem Lettuce, Crunchy Croutons, Parmesan Cheese, White Anchovies, Caesar Dressing
AED 60

Grilled Shrimp (S) AED 85

Grilled Chicken Breast AED 75

RAY'S HOUSE SALAD (V)

Tomato, Avocado, Asparagus, Gem Lettuce, Radish, Young Spinach, Mâche, Black Olives, Sauce Gribiche
AED 65

PICKLED BEET'S & SMOKED GOATS CHEESE

CURD (N,G)

Red & White Endive, Candied Walnuts, Compressed Apple, Mustard & Raisin Vinaigrette
AED 75

Not my Beef

Whole Grilled Atlantic Lobster (S)

AED 395

Whole Sea Bass

AED 190

Yellowfin Tuna Steak

AED 150

Corn Fed Chicken Breast

AED 150

CAULIFLOWER 'STEAK' (V)(N)

Braised Endive, Charred Onions, Sweet Potato & Spinach Puree, Beets & Pistachio
AED 130

Smash Burgers

We use 100% Minced Chuck Steak for our Smash Burgers. The beef is seasoned and formed into balls then pressed or smashed with a burger press directly onto a very hot grill, the fats within has nowhere to go but back up into the burger patty meaning you're essentially cooking your burger in its own beefy juices.

We serve our Double Patty Burgers in a Toasted Potato Bun with Burger Sauce, Crisp Lettuce, Sliced Tomato and Hand Cut Chips

MUSHROOM & MONTEREY JACK CHEESE

AED 130

GUACAMOLE & FRIED JALAPENO

AED 130

FRIED HENS EGG & MAPLE GLAZED

BEEF BACON

AED 130

PORTOBELLO & MARINARA SAUCE, MANCHEGO CHEESE (V)

AED 110

From The

Butchers Block

We use only the finest cattle producers in the USA.

Our Chefs work closely with our suppliers and specific growers to determine the best range of cuts.

Our chargrill uses real charcoal kept at 375 - 400 °C turning our meat into a fabulous, flavorful tender steak. Each steak is served with a sauce or a compound butter of your choice

MBS - Marbling Score

The flecks of fat that appear within the cut as opposed to the fat being on the outside The higher the amount of marbling, the better the quality of beef

Prime Cuts

Considered to be the best cut on the animal

TENDERLOIN

The most tender cut of all, succulent with a melt in your mouth texture
Grain Fed

8 oz (225g) - AED 330

16 oz (450g) - AED 660

CHATEAUBRIAND

A classic steak for two made from a center cut filet that requires little dressing up. Like most high-quality cuts, it's best cooked rare to medium
Grain Fed

28 oz (800g) - AED 940

*Great for two and includes two sides

RIBEYE

Rich, tender, juicy and full flavored, with even marbling throughout
Grain Fed

10.5 oz (300g) - AED 300

17.5 oz (500g) - AED 440

TOMAHAWK

A succulent on the bone piece of meat cut from the center of the fore rib that releases intense flavors from the bone during cooking, giving it a sweet gelatinous flavor
Grain Fed

42 oz (1200g) - AED 1,110

STRIPLOIN

Well flavored, moderately tender with very little fat
Grain Fed

14 oz (400g) - AED 300

Secondary Cuts

These little-known Gems are a Chefs best kept secret as long as they are not over cooked

I Recommend a Cooking Temperature of Medium Rare

FLAT IRON

The second most tender cut of Beef.

It comes from the chuck and is also known as Butler's Steak

8 oz (225g) AED 200

THIN SKIRT

Very thin pieces of Meat cooked quickly for an intense flavor

8 oz (225g) AED 200

BRAISED SHORT RIBS

Slowly Braised for many hours

Accompanied with Buttered Mashed Potato & Green Onions

AED 160

Australian Wagyu

These purebred Wagyu are crossed with traditional Beef cattle breeds to create Wagyu Beef.

The result is a perfect blend of famous Wagyu Buttery marbling and the robust beef flavour that Australian Wagyu Beef is known for. It's the best of both worlds.

TENDERLOIN

MBS 7 - 8

Wagyu Tenderloin can you cut with a butter knife

8 oz (225g) - AED 560

15 oz (450g) - AED 1,125

RUMP

Exceptional marbling and tenderness within our Wagyu rump

Beef is the result of careful rearing in a pristine environment

10.5 oz (300g) AED 240

CHATEAUBRIAND

Great for two and includes two sides of your choice

28 oz (800g) - AED 1,725

Grain Fed Beef

Is generally more tender, has white fats, pinkish flesh with a buttery flavour

Sides

STEAK FRIES

Finished with Rosemary Sea Salt

MASHED POTATO (V)

Truffle & Brie Cheese

LOBSTER MAC & CHEESE (S)

Creamy Macaroni Cheese Sauce cooked with Lobster Claws, Finished with Lobster Oil

GARLIC MUSHROOMS (V)

Portobello, Chestnut, Oyster & Shimeji's Cooked in Garlic Butter

CREAMED SPINACH (V)

Grated Nutmeg

AED 30 each

A little extra

HALF GRILLED ATLANTIC LOBSTER (S)

Topped with a Butter of your choice

AED 195

CHARRED JUMBO SHRIMP (S)

AED 150

Feeling Saucy?

Ray's Steak Sauce

Béarnaise

Green Peppercorn

Wild Mushroom

Salsa Macha (N)

Chimichurri

Butter me up

Red Chili & Lime - Very good with Fish or chicken

Truffle - Very good with Beef or Chicken

Garlic & Parsley - Very good with Beef, Chicken or Fish

Sundried Tomato & Horseradish - Very good with Beef, Chicken or Fish

Porcini Mushroom & Truffle - Very good with Beef or Chicken

Dessert

VANILLA CHEESECAKE (G)

Minted Macerated Strawberries

AED 45

PECAN TART (G)

Burnt Orange Ice Cream

AED 45

RAY'S APPLE PIE (G)

Sauce Anglaise

AED 45

CHOCOLATE LAVA CAKE (G)

Hot Cherry Centre, Clotted Cream

AED 45

A CHEESE OF THE MONTH (G)

Crackers, Red Onion Chutney, Dried Fruits

AED 45

V - Vegetarian, N - Contains Nuts, S - Contains Shellfish, G- Contains Gluten

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team