

COLD STARTERS

Scots American Lobster & Shrimp Cocktail

With black truffle shave

AED 95

Caesar Salad with Baby Gem

Romaine baby gem, garlic crouton parmesan,

Caesar dressing

AED 65

Burrata Cheese

Wild Rocca leaves, spiced peach,

grilled tomatoes and artichokes

AED 85

Freshly Shucked Scottish Rock Oysters

Mignonette sauce, bloody mary hot sauce

Half dozen AED 110

One dozen AED 180

Scottish Smoked Salmon

Caper berries, mesclun salad, shallot, quail egg,

horseradish dressing, lemon vinaigrette

AED 95

WARM STARTERS

Truffle Fries

Herbs, parmesan, truffle oil

AED 40

Baked Camembert

Served with crusted soft bread, dried cranberries,

pecan nuts (N)

AED 85

Maryland Style Crab Cake

Fennel-radish slaw, tartar sauce, lemon wedge

AED 85

Pan Fried Diver Scallops

Beef bacon, cherry tomato salsa, cappers, lemon

butter sauce

AED 95

Honey Garlic Meatballs

Bone marrow chunk in BBQ sauce, English mustard,

silver onions, gherkins

AED 65

SOUPS

Wild Mushroom Cream Soup

Truffle foam, chives (V)

AED 60

Scotch Highland Broth

Lamb chunks, carrot, potato, celery,

barley, dried green peas

AED 60

DESSERTS

Signature New York Style Cheese Cake

Black biscuits

AED 45

Caramel Apple in Shortbread

Vanilla bean ice cream (N)

AED 45

Warm Chocolate Cake

(Flourless cake) Choice of ice cream

AED 45

Glasgow Style Bread & Butter Pudding

Made with soft white bread,

caramel ice cream

AED 45

Orange Scented Seasonal Fruit Salad

AED 45

Our Signature Sundae's

Chocolate, Vanilla, Strawberry

AED 45

Farmhouse Cheese

AED 65

COFFEE LIQUEURS

Grand Coffee

AED 33

Bailey's Coffee Shake

AED 33

Irish Mocha

AED 33

Espresso Martini

AED 33

MEAT FROM THE GRILL



SCOTTISH FARE WITH AMERICAN FLAIR

USDA BLACK ANGUS

Tenderloin	250 gm	AED 230
	350 gm	AED 290
Rib Eye	350 gm	AED 250
Striploin	350 gm	AED 250
BBQ Smoked Braised Short Rib		AED 150

WAGYU

Tenderloin	300 gm	AED 390
Rib Eye	300 gm	AED 370

SPECIALTY CUT

Dry Aged Tomahawk	1200 gm	AED 520
Dry Aged Irish T Bone	500 gm	AED 390
Porterhouse	700 gm	AED 490
Prime Rib	1000 gm	AED 430
Bone-In Kansas City Striploin	450 gm	AED 290

SAUCES

Béarnaise (A)	Horseradish Cream
Port Wine Jus (A)	Green Peppercorn (A)
Mushroom	Garlic Butter
Hollandaise (A)	BBQ

SIDES AED 30

Sweet Potato Wedges	Grilled Asparagus (A)
Buttery Mashed Potato	Steamed Broccolini
Creamy Wilted Leaf Spinach	Sautéed Wild Mushrooms
Loaded Idaho Baked Potato	Mac & Cheese
Stack of Onion Rings	Roasted Brussels Sprouts

SEAFOOD FROM THE GRILL

Live Atlantic Lobster (800 gm – 1kg) AED 250
Cut into half and grilled with aromatic herbs butter

Tiger Prawns (350 – 400 gm) AED 210
Aromatic herbs butter

Cedar Wood Flavored Salmon AED 160
Fresh Scottish salmon, rubbed with smoked paprika and herbs

Sea Bass Fillet AED 160
With caramelized fennel

Sauces

Lemon butter with fresh parsley
Citrus aioli
Lobster sauce

OTHER MAINS

Haggis AED 130
Neeps, tatties, peppercorn sauce

Herb Crusted Rack of Lamb AED 150
(350 gm), Mint jus, glazed baby carrots

Wagyu Burger AED 140
Homemade pattie, American cheddar cheese, tomato chutney, smoked bacon

Roasted Baby Chicken AED 130
Roasted vegetables, mustard jus

Fish & Chips AED 120
Mushy peas, malt vinegar, tartar sauce (A)

Tomato & Vegetable Casserole AED 90
Grilled vegetables with goat cheese, covered in Kraft corn bread (V)

(A) Contains Alcohol, (V) Vegetarian, (N) Contains Nuts

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. All prices include 7% municipality fee, 10% service charge and 5% VAT