

COLD STARTERS

Scots American Lobster & Shrimp Cocktail

With black truffle shave
AED 90

Caesar Salad with Baby Gem

Romaine baby gem, garlic crouton
parmesan, pommery mustard
AED 60

Burrata Cheese

Wild Rocca leaves, spiced grilled peach,
grilled tomatoes and artichokes
AED 80

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, horseradish
dressing
AED 90

WARM STARTERS

Truffle Fries

Herbs, parmesan
AED 40

Baked Camembert - the American Way

Served with soft bread crusted, dried
cranberries, pecan nuts (N)
AED 80

Maryland Style Crab Cake

Fennel-radish slaw, tartar sauce, lemon
wedge
AED 80

Pan Fried Diver Scallops

Crispy beef bacon, cherry tomato salsa
AED 90

Honey Garlic Meatballs

Bone marrow chunk in BBQ sauce
AED 60

SOUPS

Recommended:

Wild Mushroom Cream Soup

Truffle foam, chives (V)
AED 60

Scotch Highland Broth

Lamb chunks, carrot, potato, celery,
barley, green peas
AED 60



SCOTTISH FARE WITH AMERICAN FLAIR

MEAT FROM THE GRILL

USDA BLACK ANGUS

Tenderloin	250 gm	AED 220
	350 gm	AED 280
Ribeye	350 gm	AED 240
Striploin	350 gm	AED 240
BBQ Smoked Braised Short Rib (48 hrs)		AED 140

WAGYU

Tenderloin	300 gm	AED 380
Rib Eye	300 gm	AED 350

SPECIALTY CUT

Dry Aged Tomahawk	1,200 gm	AED 520
Dry Aged Irish T Bone	500 gm	AED 360
Porterhouse	700 gm	AED 480
Bone-In Kansas City Striploin	450 gm	AED 280
Prime Rib	1000 gm	AED 410

SAUCES

Béarnaise (A)	Horseradish Cream
Port Wine Jus (A)	Green Peppercorn (A)
Mushroom Ragout	Roasted Garlic Butter

SIDES AED 30

Sweet Potato Fries	Grilled Asparagus (A)
Buttery Mashed Potato	Steamed Broccollini
Wilted Leaf Spinach	Sautéed Wild Mushrooms
Loaded Idaho Baked Potato	Mac & Cheese

SEAFOOD FROM THE GRILL

Live Atlantic Lobster (800 gm – 1kg) AED 240
Cut into half and grilled

Tiger Prawns (350 – 400 gm) AED 190
Aromatic herbs, salt

Cedar Wood Flavored Salmon AED 150
Fresh Scottish salmon, rubbed with
smoked paprika, herbs

Sea Bass Fillet AED 150
With caramelized fennel

Sauces

Lemon butter with fresh parsley
Citrus aioli
Marinara
Lobster sauce

OTHER MAINS

Roasted Baby Chicken AED 120

Roasted vegetables, mustard jus

Herb Crusted Rack of Lamb AED 140

(350 gm), Mint jus, glazed baby carrots

Wagyu Burger AED 130

Homemade pattie, American cheddar cheese,
tomato chutney, smoked bacon

Fish & Chips AED 110
Mushy peas, malt vinegar, tartar sauce (A)

Tomato & Vegetable Casserole AED 80
Grilled vegetables with goat cheese,
covered in Kraft corn bread (V)

DESSERTS

Signature New York Style Cheese Cake

Black biscuits
AED 40

Caramel Apple in Shortbread

Vanilla bean ice cream (N)
AED 40

Melting Chocolate Centered Cake

(Flourless cake) Choice of ice cream
AED 40

Glasgow Style Bread & Butter Pudding

Made with soft white bread,
caramel nuts ice cream (N)
AED 40

Orange Scented Seasonal Fruit Salad

AED 40

Our Signature Sundae's

Chocolate, Vanilla, Strawberry
AED 40

Farmhouse Cheese

AED 60

COFFEE LIQUEURS

Grand Coffee

AED 30

Bailey's Coffee Shake

AED 30

Irish Mocha

AED 30

Espresso Martini

AED 30

(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
10% municipality fee and 10% service charge