



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
AED 85

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

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 BEETS & 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 180

Double Way Burger

We proudly craft our Double Patty Burgers with the utmost attention to quality and flavour. We use 100% Minced Chuck Steak combined with thinly sliced Wagyu Beef, resulting in a delicious and tender patty, served on a perfectly toasted Potato Bun with creamy Mayonnaise, Caramelized Onions, Crisp Lettuce, slices of fresh Tomato, and a side of tasteful Hand Cut Chips.
AED 180

Choose Your Cheese

Smoked Sacmorza
Blue Cheese
White Cheddar

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

Grain Fed Beef

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

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

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

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 (G)

Slowly Braised for many hours
Accompanied with Buttered Mashed Potato & Green Onions
AED 160

Australian Wagyu

These pure-bred 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

Sides

STEAK FRIES

Finished with Rosemary Sea Salt

MASHED POTATO (V)

Truffle & Brie Cheese

LOBSTER MAC & CHEESE (S,G)

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

MIXED GRILLED VEGETABLES

GRILLED ASPARAGUS

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,N)

Burnt Orange Ice Cream
AED 45

RAY'S APPLE PIE (G,N)

Sauce Anglaise
AED 45

CHOCOLATE LAVA CAKE (G)

Hot Cherry Centre, Vanilla Ice 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