

THE FORGE

STEAKHOUSE

Spring mix green salad 45
 Mix lettuce, asparagus, avocado, fennel and beetroot
 Pomegranate with French dressing

Tuna and scallops Ceviche (S) 70
 AHI tuna, apple, fennel, mango, tomato, shallots,
 carrot foam, coriander -coconut dressing

Crispy veal with sweet mix melon 55
 Mix melon, crispy bacon powder with passion fruit dressing

Fresh mozzarella balloon (N) 85
 bocconcini, Cherry tomato, basil pesto, black olives, with AGED balsamic

French onion soup 45
 Parmesan and gruyere cheese crouton

Green pea soup 30
 Garlic butter crouton

Crab Cake (S) 85
 Remoulade sauce, curly kale, mango chutney with garlic mayo

Prawns linguine (S) 70
 Orange, Roma tomato, lobster bisque, mix herbs, with orange brioche
 Crumb

Pan seared scallops (N) 80
 Champ potato with devil sauce

"The Forge" Beef Tarter 75
 Angus beef, egg yolk, sprout gardens with Applewood mustard

Homemade flavoured baked brie 70
 Rosemary, thyme and roasted garlic oven baked brie cheese

USDA PRIME

220 gr Tenderloin 220

US WAGYU

220 gr US Wagyu Rib Eye 290
 240 gr US Wagyu Striploin 270

CHOOSE YOUR FLAVOUR (Coffee, Rosemary or Cinnamon)

300 gr Australian Wagyu Rib Eye 380
 220 gr Australian Gold Angus Sirloin 140
 220 gr US Wagyu Ribeye 290

NEW ZEALAND

220 gr Tenderloin 150

AUSTRALIAN GOLD ANGUS

220 gr Sirloin 140
 250 gr Rib Eye 170

IRISH

700 gr T-bone steak 360

AUSTRALIAN WAGYU

200 gr Tenderloin 360
 300 gr Rib Eye 380

AUSTRALIAN MASTER KOBE

200 gr Tenderloin 480

ULTIMATE FORGE MEAT PLATTER (400g) 450

(Brazil Tenderloin, New Zealand Tenderloins, US wagyu Tenderloin,
 Australian wagyu Tenderloin)

Wagyu Tomahawk 600

Australian Wagyu 1.2 Kg, served with two sides of your choice

Smoky Angus Burger 220

200 gr Angus beef, foie gras, confit potato, truffle mayo,
 grain mustard with onion rings

FROM THE SEA

220 gr Seabass 230

200 gr Scottish Salmon 145

260 gr Omani Lobster (S) 160

FROM THE FARM

Corn Fed Baby Chicken 150

Lamb Chops (380g) 240

WHY NOT ADD...

Lobster tail (S) 40
 Foie gras 40
 Argentinian beef chorizo 40

SIDES - 25

Grilled Portobello
 Green beans
 Roasted sweet potato, cabbage and nuts (N)
 Grilled asparagus and parmesan cheese
 Crème spinach
 Garlic mashed potato
 Baked potato with sour cream and chives
 Parmesan fries

PICK YOUR SAUCE

Mushroom
 Béarnaise
 Hollandaise
 Bordelaise (A)
 Chimichurri
 Lemon herb butter
 Habanero
 Peppercorn
 Spicy barbecue sauce

(N) Nuts, (S) Shellfish, (A) Alcohol

All prices are in UAE Dirhams, inclusive of 5% VAT, 10% Service Charge, 3.5% Tourism Fee and 2% Municipality Fee