

# OBSERVATORY

Bar & Grill

## Appetizers

**CURED SALMON (A)(E)(F)(SP) 75**  
Wild Garlic Pesto, Dill Emulsion, Tonic Gel, Sago Pops

**ATLANTIC CRAB CAKE (E)(D)(CR)(G)(SY)(M)(SP) 75**  
Mango & Chili Emulsion, Watercress, Tapioca Crisp

**CLASSIC CAESAR SALAD (E)(D)(F)(G)(SP)(M) 55**  
Baby Gem, Beef Bacon, Silver Anchovies,  
Herb Baguette

**BACON WRAPPED MONKFISH (D)(F)(T)(SP) 75**  
Black Pudding Tapenade, Spinach & Leeks, Endives

**SHORT RIB CROQUETTES (E)(D)(G)(C)(SP)(SY) 65**  
Spicy Tomato Sauce, Heirloom Radish, Dandelion

**SUMMER BURRATA (V)(D)(G)(SP) 75**  
Carnival Tomatoes, Green Grape Dressing,  
Lilliput Capers

**TUNA CARPACCIO (E)(D)(F)(SE)(SY)(SP)(M) 75**  
Chuka Wakame, Bonito Flakes, Grilled Tofu

**YELLOW SQUASH SOUP (G)(D)(SP) 50**  
Sage Cream, Toasted Pumpkin Seed

**COUSCOUS SALAD (D)(G)(SP)(M) 60**  
Charred Brussels Sprout, Portobello Mushroom,  
Popcorn

## Wood Smoked Grill (D) Choose one preferred sauce

Please Ask Your Server About Our Meat Promotion With A Bottle Of House Wine 370

**P R I M E**  
**HONEY PAPRIKA FLANK STEAK (T)(SP)**  
Dukka Crusted Zucchini, Chimichurri,  
Watercress  
250g/**160**

**C U T S**  
**FILET MIGNON**  
USDA Grain Fed 120 Days Greater Omaha,  
Nebraska  
200g/**200** | 250g/**240**

**RIB EYE STEAK**  
USDA Grain Fed 120 Days Greater Omaha,  
Nebraska  
350g/**250**

**STRIPLOIN (MBS 3+)**  
450 Days Grain Fed Black Onyx Australia  
350g/**240**

**W A G Y U**  
**BEEF TENDERLOIN (MBS 5+)**  
AUS Rangers Valley, New South Wales  
200g/**300**

**C U T S**  
**RIB EYE STEAK (MBS 4-5+)**  
Sanchoku, Australia  
350g/**400**

### SAUCES (D)

Wild Mushroom Cream (C), Peppercorn(C), Bleu Cheese, Chimichurri (SP), Bordelaise (A)(SP)(C)

## Signatures

**PORK CUTLET (D)(G)(SP)(C) 165**  
Truffle Polenta, Buttered Savoy Cabbage, Pork Gravy

**SPINACH RISOTTO (V)(D)(SP) 90**  
Trumpet Mushroom Fricassee,  
Parmesan Quenelle

**THAI RED CURRY SMOKED PRAWNS (CR)(SP) 180**  
Green Papaya Remoulade

**BBQ PORK RIBS (G)(SE)(SY)(SP) 155**  
Bulgogi Sauce, Scallion, Lettuce

**WAGYU SHORT RIBS (A)(D)(SP)(M)(C) 150**  
Horseradish Mashed, Porcini Mushroom,  
Spice Jus

**SUMAC CRUSTED BONE IN LAMB (T)(D)(G)(SE)(SP)(C) 165**  
Braised Salsify, Aubergine Tahini Salad,  
Walnut Hummus

**CHIPOTLE PORK BELLY (D)(SP)(C) 155**  
Carrot Purée, Baby Asparagus, Anise Jus, Quinoa Puff

**GRILLED SEABREAM (F)(D)(SP) 145**  
Artichoke, Taggiasca Olives,  
Smoked Tomato Sauce

**CORN-FED CHICKEN BREAST (D)(G)(C) 145**  
Truffle Farro, Chicken Jus

## Nature's Harvest (V)(D) 30

**ROASTED WILD MUSHROOMS**  
**GARLIC & PARM ZUCCHINI**

**SEASONAL SAUTÉED VEGGIES**  
**CREAMY SPINACH (G)**

**TRUFFLE FRIES 35**  
**MASHED POTATOES 30**

**SWEET POTATO FRIES 35**  
**FRENCH FRIES 30**

**MAC & CHEESE 30**

## Desserts

**COMPRESSED TROPICAL FRUIT 50**  
Basil Strawberries, Rooibos Tea infused  
Seasonal Fruit, Watermelon Sorbet

**APPLE & BLACKBERRY CRUMBLE (E)(D)(G) 45**  
Spiced Ice Cream

**YUZU & WHITE CHOCOLATE CAKE (E)(D)(G)(SP) 45**  
Blood Orange Segment, Rice Krispies

**CRÈME BRÛLÉE (E)(D) 45**  
Assorted Berries, Mango Coulis

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% municipality fee and 5% VAT. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
(V) Vegetarian, (E) Eggs, (D) Dairy, (CR) Crustacean, (P) Pork, (A) Alcohol, (F) Fish, (PN) Peanuts, (G) Gluten/Wheat, (SE) Sesame, (SY) Soy, (T) Tree Nuts, (SP) Sulphites, (M) Mustard, (C) Celery

# Wine

## WHITE WINE SP

|   | Glass | Bottle |
|---|-------|--------|
| <b>POUILLY-FUISSÉ LOUIS LATOUR</b> Burgundy, France   |       | 915    |
| <b>CHABLIS 1ER CRU 'FOURCHAUME' LA CHABLISIENNE</b> Burgundy, France<br><i>Fresh and well balanced on the nose with notes of citrus, green pineapple, pear and golden apples. Refreshing and precise on the palate with flavours of honey and fresh butter.</i>   |       | 815    |
| <b>SAUVIGNON BLANC DOG POINT</b> Marlborough, New Zealand   |       | 715    |
| <b>RIESLING LÉON BEYER</b> Alsace, France   |       | 615    |
| <b>PINOT GRIS KIM CRAWFORD</b> Marlborough, New Zealand   |       | 565    |
| <b>ORGANIC CHARDONNAY BONTERRA</b> California, USA  |       | 465    |
| <b>GAVI DOCG BENI DI BATASIOLO</b> Piedmont, Italy  |       | 415    |
| <b>RIESLING DR. LOOSEN QUALITÄTSWEIN</b> Mosel, Germany   |       | 385    |
| <b>PINOT GRIGIO DELLE VENEZIE IGT DANZANTE</b> Veneto, Italy  |       | 395    |
| <b>GEWÜRZTRAMINER TWO VINES</b> Washington State, USA   |       | 325    |
| <b>SOAVE CLASSICO BOLLA RETRO</b> Veneto, Italy   |       | 320    |
| <b>CHARDONNAY VIÑA MONTES</b> Curico Valley, Chile  |       | 295    |
| <b>TORRONTES BODEGA NORTON</b> Mendoza, Argentina   |       | 265    |
| <b>CHENIN BLANC SIMONSIG</b> Stellenbosch, South Africa   |       | 250    |
| <b>ANAKENA, SAUVIGNON BLANC</b> Chile   | 46    | 225    |
| <b>ARCADIAN PINOT GRIGIO</b> Southern Australia   | 42    | 195    |
| <b>SAUVIGNON BLANC DUSKY SOUNDS</b> Marlborough, New Zealand<br><i>This pale straw coloured wine has lifted notes of fresh grapefruit, guava and nettles. The palate is fresh with concentrated fruit flavours. Lively acidity provides a fresh crisp finish.</i> |       | 345    |
| <b>BOURGOGNE CHARDONNAY LA CHABLISIENNE</b> Burgundy, France  | 70    | 375    |

## RED WINE SP

|  | Glass | Bottle |
|--|-------|--------|
| <b>POMMARD BOUCHARD PÈRE ET FILS</b> Burgundy, France  |       | 1295   |
| <b>CABERNET SAUVIGNON 'GRAND RESERVE' KENDALL JACKSON</b> California, USA  |       | 995    |
| <b>AMARONE VALPOLICELLA CLASSICO DOCG LUIGI RIGHETTI</b> Veneto, Italy<br><i>A deep ruby-red, with a complex nose dominated by dried fruits. Full bodied on the palate, the fig, cherry and prune flavours in the mouth give way to a rich, smooth finish.</i>             |       | 900    |
| <b>CAMINO ROMANO TINTA FINA</b> Ribera del Duero, Spain  |       | 595    |
| <b>PINOT NOIR KIM CRAWFORD</b> Marlborough, New Zealand  |       | 599    |
| <b>BOURGOGNE PINOT NOIR 'LA VIGNÉE' BOUCHARD PÈRE ET FILS</b> Burgundy, France   |       | 500    |
| <b>PRIVATE RÉSERVE SAINT-ÉMILION SCHRÖDER AND SCHÛLER</b> Bordeaux, France<br><i>Brilliant deep ruby color with charming bouquet, round and velvety with seductive aromas of cassis and cherry all coated with a hint of spice.</i>  |       | 495    |
| <b>SHIRAZ SANDALFORD</b> Margaret River, Australia   |       | 475    |
| <b>MOUTON CADET BARON PHILIPPE DE ROTHSCHILD</b> Bordeaux, France  |       | 450    |
| <b>CÔTES DU RHÔNE 'LES ABEILLES' JEAN-LUC COLOMBO</b> Rhône, France  |       | 398    |
| <b>PARÉS BALTÀ MAS PETIT</b> Penedès, Spain  |       | 385    |
| <b>FAMILIA ZUCCARDI MALBEC</b> Mendoza, Argentina  | 68    | 345    |
| <b>DE BORTOLI, SHIRAZ-CABERNET SAUVIGNON</b> New South Wales, Australia  | 44    | 215    |
| <b>CAPE BLEND, KADETTE KANONKOP</b> Stellenbosch, South Africa   |       | 350    |
| <b>RIOJA TINTO NAVAJAS</b> Rioja, Spain<br><i>This Rioja is precocious and youthful, with intense raspberry and black cherry fruit overlaid with a flourish of vanilla and coconut. It is beautifully balanced with medium weight and cushioned by fine grain tannins.</i> |       | 295    |
| <b>CABERNET SAUVIGNON-SHIRAZ SIMONSIG</b> Stellenbosch, South Africa   |       | 250    |
| <b>PINOTAGE FALSE BAY</b> Somerset West, South Africa  |       | 295    |
| <b>CABERNET SAUVIGNON, ANAKENA</b> Chile   | 46    | 225    |

### PLEASE ASK FOR OUR FINE WINE LIST

## Champagne & Sparkling Wine SP

|   | Glass | Bottle |
|---|-------|--------|
| <b>LAURENT-PERRIER BRUT ROSÉ NV</b> Tours-Sur-Marne, France   |       | 1499   |
| <b>LAURENT-PERRIER BRUT NV</b> Tours-Sur-Marne, France        |       | 749    |
| <b>LAURENT-PERRIER BRUT NV</b> Tours-Sur-Marne, France, 375ml |       | 599    |
| <b>ZONIN ROSÉ BRUT SPUMANTE</b> Veneto, Italy                 |       | 295    |
| <b>ZONIN PROSECCO BRUT DOC</b> Veneto, Italy                  | 50    | 250    |

## Rosé Wine SP

|   | Glass | Bottle |
|---|-------|--------|
| <b>ROSÉ D'ANJOU 'CHEMIN DES SABLES' SAUVION ET FILS</b> Loire, France |       | 245    |
| <b>CUVÉE SPECIALE BARTON &amp; GUESTIER ROSÉ</b> France               | 40    | 195    |
| <b>PINOT GRIGIO ROSÉ ITALIA</b> Pavia, Italy                          |       | 225    |

## All Time Favorites 50

- PASSION FRUIT & VANILLA MOJITO**  
Rum, Passion Fruit, Mint
- ESPRESSO MARTINI**  
Vodka, Espresso, Kahlúa
- PASSION FRUIT CAIPIRINHA**  
Cachaça, Passion Fruit, Lime
- FROZEN STRAWBERRY MARGARITA**  
Tequila, Triple Sec, Lime Juice

## Icons 50

- PERFECT MANHATTAN**  
Rye Whiskey, Vermouth, Bitter
- NEGRONI**  
Gin, Campari, Sweet Red Vermouth
- BELLINI**  
Strawberry, Sparkling Wine
- OLD FASHIONED**  
Whiskey, Bitter, Brown Sugar

## Water

- INTERNATIONAL STILL** / Small: 20 | Large: 30
- INTERNATIONAL SPARKLING** / Small: 20 | Large: 30
- LOCAL** / Large: 20

## Innocent Serves 38

- DETOX**  
Green Apple, Celery, Honey, Diet 7Up
- VERRY BERRY**  
Fresh Berries, Cranberries, Sparkling Water
- VIRGIN MOJITO**  
Mint, Lime, Soda

## Soft Drinks 27

## Juices 25

All prices are in UAE Dirhams (AED) and include 10% service charge, 7% municipality fee and 5% VAT. All drinks are hand-crafted using freshly squeezed juices. Spirits are served at 30ml, sparkling 125ml, still wine by glass 150ml. Vintages and products might vary due to availability and are subject to change without prior notice. (G) Gluten/Wheat, (SP) Sulphites