

# OBSERVATORY

Bar & Grill

## SNACKS

### PRIME SLIDERS 75

Aged Cheddar, Onion Relish, Baby Gem

### CAJUN BLACKENED CHICKEN SLIDERS 65

Crisp Veal Bacon, Chunky Avocado - Basil Cream

### OBS NACHOS (V) 65

Cheddar, Pico De Gallo, Sour Cream, Guacamole, Jalapeños

### Add Topping of your Choice 20

Beef Chili  
Cajun Spiced Chicken  
Chipotle Shrimp

### FRIED PORK SPARE RIBS (P) 85

BBQ Sauce

### GINGER TEMPURA SCALLOPS (S) 75

Wasabi, Padron Chili Dip

## SMALL PLATES

### BURRATA (N) (V) 65

Basil Pesto, Pine Seeds, Bread Sticks

### CHORIZO & OCTOPUS 75

Caramelized Padron Peppers, Confit Potatoes, Frisée, Fresh Marjoram

### CHILLED 52 (S) 95

Poached Tiger Prawns, Iceberg, Cocktail Sauce, Marie Rose Sauce

### "24 HOUR" BRAISED (A) 105

Braised Short Rib, Green Beans, Shallots, Confit Garlic, Roasted Sweet Potato Purée

### SALMONTARTARE 80

Avocado, Mascarpone, Shallots, Capers, Lime, Fresh Dill, Horseradish, Melba Toast

## BOWLS & BISQUE

### WEDGE 60

Iceberg, Blistered Baby Peppers, Crumbled Stilton, Smoked Veal Bacon,

Blue Cheese Dressing

### "NO ANCHOVY" CAESAR 75

Charcoal Grilled Free Range Chicken, Baby Gem, 36 Month Aged Reggiano, Thyme Focaccia

### HERITAGE TOMATOES (V) (N) 65

Bocconcini, Sweet Basil, Himalayan Sea Salt, 15 Year Old Balsamic Vinegar, Pesto

### SWEET WHITE ONION BISQUE 60

Free Range Chicken Confit, Gruyère, Veal Chorizo, Pretzel Bite

## WOOD SMOKED GRILL

Choose your preferred rub and sauce

### TENDERLOIN, USA, GREATER OMAHA

200g / 240

300g / 345

### RIB EYE, USA, GREATER OMAHA

360g / 235

### CAULIFLOWER (V)

400g / 140

### LOCH FYNE SALMON

200g / 155

### TIGER PRAWNS

215

### LAMB CHOPS

225

### SPATCHCOCK CHICKEN

850g / 165

### ANGUS BEEF BURGER

Veal Bacon, Aged Cheddar / 115

## RUBS

### SOUTH AFRICAN (MILD)

Coriander, Fennel,  
White Pepper,  
Mustard Seeds, Cumin

### USA (MEDIUM)

Smoked Paprika, Cayenne,  
Brown Sugar,  
Onion-Garlic Powder, Black Pepper

### AUSTRALIAN (MEDIUM)

Coriander, Mustard Seeds, Onion-Garlic  
Powder, Ground Celery, Paprika, Mixed  
Dried Herbs

### MOROCCAN (SPICY) (N)

Turmeric, Ginger, All Spice, Cardamon,  
Coriander, Cayenne, Cinnamon,  
Black Pepper, Chili

## SAUCES

Béarnaise, Bourbon Jus-Gras (A), Port-Wine Jus (A), Peppercorn, Café au Lait, Lemon-Butter, Chimichurri, Truffle Butter, Café de Paris

## NATURE'S HARVEST (V) 30

### ROASTED WILD MUSHROOMS

### CREAMED SPINACH

### CREAMED CORN

### RATATOUILLE

### GRILLED ASPARAGUS

### SUGAR SNAP PEAS

### HEIRLOOM CARROTS

## STARCHES (V) 30

### CHUNKY STEAK FRIES

### MAC & CHEESE

### BAKED POTATO

Sour Cream, Chives

### TRUFFLE FRIES

### BUTTERED MASH

### HALF & HALF

Fries & Onion Rings

## VEGGIES (V)

### GNOCCHI (N) 80

Brie Fondue, Roasted Pine Seeds, Fresh Ricotta, Baby Spinach Salad, Tomato Vinaigrette

## DESSERTS

### LAVA (A) 45

Molten Center, Single Origin Madagascar Bitter Chocolate,  
Amarula Ice Cream

### CHEESECAKE 40

New York Style, Graham Cracker Crust, Whipped Cream,  
Butterscotch Ice Cream

### FRUIT & SORBET (A) 45

Raspberry, Mandarin & White Peach Sorbet, Mixed Berries,  
Pineapple, Papaya, Melon & Prosecco

## COFFEE & TCHABA PREMIUM TEAS

25

All prices are in UAE Dirhams (AED) and include 10% service charge and 10% municipality fee. 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, (N) - Contains Nuts, (S) - Contains Shellfish, (P) - Contains Pork, (A) - Contains Alcohol