



MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

© THE ESTATE OF BOB CARLOS CLARKE

MARTINI GREEN OLIVES 25
Cerignola (v)

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

WARM BAKED SOURDOUGH BREAD 25
Salted butter (v)

HORS D'OEUVRES

HICKORY SMOKED BEEF SHORT RIBS 95
Russian coleslaw

SALAD OF GOATS' CHEESE 65
AND BEETROOT
Walnut dressing (v)

MR WHITE'S 115
FRESH CRAB
Sauce mayonnaise, toast melba

BAKED CAMEMBERT, 75
WITH FRESH HERBS
Roasted vine tomatoes, warm baked sourdough,
vintage balsamico, quality olive oil (v)

POTTED DUCK WITH 90
GREEN PEPPERCORNS
Toasted sourdough, cornichons

CLASSIC 1970's PRAWN COCKTAIL 80
Sauce Marie Rose, brown bread and butter

WHEELER'S CRISPY CALAMARI 60
Sauce tartare, fresh lemon

FINEST QUALITY 70
SMOKED SALMON
Properly garnished,
brown bread and butter

CLASSIC SALADS

POACHED PEAR, AND 65
ALEX JAMES' BLUE MONDAY
Endive, walnut vinaigrette, extra virgin olive oil (v)

MARCO'S CLASSIC CAESAR SALAD 75
Cos lettuce, avocado, anchovies,
croutons, parmesan

SEASIDE SALAD, KING PRAWNS 85
Brown shrimps, mixed leaves
and Mr White's salad cream

HERITAGE TOMATO AND BURRATA SALAD 95
Fresh basil, extra virgin olive oil

SOUPS AND POTAGES

CLASSIC FRENCH ONION 65
Croutons, Gruyère cheese

CAPPUCCINO OF WILD MUSHROOM 55
Picked chervil leaves (v)

MEDITERRANEAN FISH 60
Croutons, rouille, Gruyère cheese

FINEST QUALITY STEAKS

All served with roasted vine tomatoes, English watercress and a choice of triple cooked chips, pommes frites, or green salad with truffle dressing

| GRILLED 35 DAY AGED RIBEYE | GRILLED 35 DAY AGED STRIPLOIN | GRILLED CENTRE CUT TENDERLOIN | ROAST CHATEAUBRIAND FOR TWO | GRILLED 35 DAY AGED T-BONE | TOMAHAWK FOR TWO |
|--|--|--|---|----------------------------------|--------------------------|
| Prime US Beef (250g) 180 Wagyu 7 (200g) 230 | Wagyu 7 (200g) 210 Masterkobe 9(250g) 595 | Prime US Beef (200g) 240 Wagyu 7 (200g) 335 | Prime US Beef (400g) 370 Wagyu 7(400g) 640 | Prime US Beef (500g) 255 | Prime US Beef 699 |

SAUCES

Classic peppercorn sauce / Béarnaise sauce with fresh tarragon / Grilled wild mushrooms in garlic butter **20**

SIDES

Triple cooked chips (v) **28**

Pommes frites with sea salt (v) **28**

Crispy onion rings (v) **28**

Creamed leaf spinach with horseradish (v) • Salad of Heritage tomatoes with fresh basil and olive oil (v) • Creamed cabbage (v)
Baked macaroni cheese (v) • French beans with toasted almonds(v) • Buttered garden peas with fresh mint (v) • Green salad with truffle dressing (v)

ALL SIDES 35
Unless stated otherwise

MAINS BOARD

WHEELER'S COQ AND SHRIMP CURRY 110
Buttered rice, fresh mango

THE STEAKHOUSE BURGER 105
Beef burger with melted cheese,
crispy onion rings, lettuce and tomato
served on a brioche bun
with Dijon mayonnaise and pommes frites

MR LAMB'S SHEPHERD'S PIE 120
Buttered garden peas

CONFIT DUCK LEG À LA PARISIENNE 165
WITH BÉARNAISE SAUCE
Pommes frites, salade verte with truffle dressing

ROAST RUMP OF LAMB 155
À LA DIJONNAISE

MR WHITE'S FRIED HADDOCK, 125
AND TRIPLE COOKED CHIPS
Mushy peas, sauce tartare

CHICKEN AND LEEK PIE 105
Buttered garden peas

Gratin dauphinoise, haricots verts,
rosemary roasting juices

ROAST CHICKEN À LA FORESTIÈRE 135
Petit pois à la Française, pommes fondant,
roasting juices

FRESH VEGETARIAN DISHES

GNOCCHI POMODORO, 90
WITH FRESH BASIL (V)

VELVET ARTICHOKE, WITH WILD 99
MUSHROOMS À LA PROVENÇALE (VG)

MARCO'S BAKED MACARONI CHEESE, 85
WITH POACHED HEN'S EGG (V)

All served with green salad and truffle dressing (v)

All prices are in UAE Dirhams and are inclusive of all applicable service charge, local fees and taxes. (v) suitable for vegetarians, (vg) suitable for vegans.
Food allergies and intolerances: before you order your food and drinks please speak to our staff if you would like to know about our ingredients.