

BUSINESS LUNCH

AED 165 for three courses

AED 145 for two courses
including tea, coffee or ice cream

Available Monday through Friday

Dishes with *** are not included & * requires supplement

RAW



Salmon Tartare 105
avocado, lemon crème fraîche, gaufrette potato

Wagyu Steak Tartare 125
egg yolk, caviar, tarragon, grilled baguette

Michael Mina's Tuna Tartare 120
pine nuts, garlic, habanero-sesame oil (N)

Wagyu Beef Carpaccio 130
truffle, yuzu vinaigrette, garden leaves

***Trio Caviar
steak tartare, salmon rillettes, burrata, crispy potato cake
Royal Baeri 310
Osciètra 490
Beluga 1,050

***Gillardeau Oysters 6 pcs 340
***Gillardeau Oysters 12 pcs 660
mignonette sauce

***Seafood Tower 400
oyster, shrimps, octopus, crab, salmon tartare, tuna tartare, yuzu mayo, mignonette (N)

APPETIZERS

Tomato Soup 90
wood-fired tomato soup, grilled cheese sandwich (V)

*Grilled Octopus 140
crispy potato, red pepper coulis, beans, red onion (supplement 25)

Grilled Mushroom Halloumi 65
wild mushroom, thyme, crispy pita (V)

***Simply Shrimp 120
garlic, lemon, red chili, grilled sourdough

Aubergine Mille-Feuille 85
buffalo mozzarella, tomato sauce, basil (V) (N)

*Boeuf aux Moutardes 165
beef cube, cornichons, jus, grain mustard, carrot (supplement 60)

Truffle Gratinée 95
mimolette cheese, ziti pasta, truffle cream (V)

***Escargots à la Bourguignonne 130
herb butter, crumbs, grilled sourdough

*Foie Gras Terrine 130
crispy bread, granny smith apple, cocoa nibs (supplement 50)



SALADS

Kale Quinoa Salad 75
pumpkin seeds, avocado, ginger dressing (V) (N)

Tomato and Avocado Salad 90
crispy quinoa, sumac, toasted sesame (V) (N) (GF)

Petite Green Salad 70
radish, cucumber, tomato, dijon vinaigrette (V) (GF)

Roasted Beetroot 80
dijon dressing, hazelnut, goat cheese (V) (N) (GF)

*Burrata Caprese 105
marinated tomatoes, basil oil (V) (N) (GF) (supplement 45)

Endive Crab Salad 95
crab, garlic crumbs, caesar dressing

Our menu features sustainable meats, cage-free eggs, and responsibly sourced seafood for a planet-friendly dining experience.

Vegan Menu is available upon request.

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

⇒ MAINS ⇐

<p>Wild Mushroom Ravioli <i>black truffle, parmesan, roasted mushroom (V)</i></p> <p>Linguine Burrata <i>cherry tomato sauce, pesto powder (N) (V)</i></p> <p>King Crab Spaghetti <i>cherry tomato, lemon zest, crispy garlic, red chili</i></p> <p>Spaghetti Meatball <i>cherry tomato sauce, basil, parmesan</i></p> <p>*Short Rib Rigatoni <i>smoked short rib, caramelized onion, parmesan (supplement 55)</i></p> <p>***Veal alla Milanese <i>ratatouille, arugula, parmesan shaving</i></p> <p>*Chargrilled Lamb Cutlets <i>smoked eggplant, pomegranate (supplement 100)</i></p> <p>*Mina Short Ribs <i>48h braised, crushed potato, jus (supplement 50)</i></p>	<p>165</p> <p>150</p> <p>190</p> <p>155</p> <p>170</p> <p>270</p> <p>185</p> <p>180</p>	<p>*Local Red Snapper <i>asparagus, crushed citrus potato, charred tomato relish (supplement 50)</i></p> <p>Scottish Salmon <i>beluga lentil, tomato vinaigrette, artichoke (GF)</i></p> <p>Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i></p> <p>Tuna Steak <i>tomato salsa, basil cress</i></p> <p>Marinated Chicken <i>green garlic bomba rice, chimichurri, chicken jus</i></p> <p>***MINA Steak <i>NY strip, pomme neuf, herb sauce (GF)</i></p> <p>Wagyu Burger <i>gouda cheese, caramelized onion, mushroom</i></p> <p>Creekstone "Burger" <i>layered beef strips, mushroom duxelle, mix cheese</i></p>	<p>170</p> <p>180</p> <p>175</p> <p>155</p> <p>165</p> <p>330</p> <p>155</p> <p>140</p>
---	---	--	---

⇒ WOOD-GRILLED STEAKS ⇐



SURF AND TURF

(supplement 90)

AU POIVRE

*DIANE STYLE

(supplement 85)

*ROSSINI STYLE

(supplement 100)

*125g Filet Mignon 170
(supplement 50)

150g NY Strip 150

***300g NY Strip 315

***250g Filet Mignon 340



*300g Rib Eye 325
(supplement 160)

***250g Wagyu Filet 415

***100g Fullblood Kobe Tasting 450

***200g Fullblood Kobe Tenderloin 1,400

***1.5kg Creekstone Tomahawk 870

⇒ SIDES ⇐

<p>Mushroom Fricassee (GF) <i>contains veal jus</i></p> <p>Parmesan Truffle Fries (V) (GF)</p> <p>Potato Purée (V)</p> <p>Broccolini (V) (GF)</p> <p>Potato Gratin (GF)</p>	<p>60</p> <p>65</p> <p>45</p> <p>50</p> <p>60</p>	<p>Potato Lyonnaise <i>contains veal jus</i></p> <p>Creamed Spinach (V)</p> <p>Brussels Sprouts Agrodolce</p> <p>Grilled Asparagus (V) (GF)</p>	<p>55</p> <p>40</p> <p>50</p> <p>45</p>
---	---	---	---

*Our menu features sustainable meats, cage-free eggs, and responsibly sourced seafood for a planet-friendly dining experience.
Vegan Menu is available upon request.*

*(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free
All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.*

⇒ DESSERTS ⇐

Tiramisu* 80

*lady finger, mascarpone mousse, coffee and chocolate coffee sauce (V)
(supplement 20)*

**Chocolate Souffle* 75

*70% chocolate souffle, vanilla ice cream (V) (N) (GF)
(supplement 35)*

**Michael Mina's Banana Tarte Tatin 65
salted toffee, honey ice cream (V)

**Apple Tart* 75

*inverted puff pastry, caramelized pressed apple, dulcety tuile,
vanilla ice cream (V) (supplement 20)*

Cookie* 75

*gianduja cookie, hazelnut praline ice cream (V) (N)
(supplement 20)*

***Pain Perdu 70

cinnamon, caramelized apricot, honey thyme ice cream (V)

***Pineapple 95

*coconut sorbet, pineapple and lychee cold press, coconut and
pineapple chips (V) (GF)*

Basque Cheesecake 85

berry compote, honey-sesame tuile (V) (GF)

Selection of Ice Cream and Sorbet (V) 55

**PLEASE ALLOW 15 MINUTES FOR PREPARATION
DISHS WITH * REQUIRES SUPPLEMENT
DISHS WITH *** ARE NOT INCLUDED

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

⇨ AFTERS ⇩

PORTO

COCKBURN'S, LBV 90

TAYLOR 10 YRS 110

COFFEE 

AMERICANO 50

ESPRESSO SGL 40 / DBL 50

MACCHIATO SGL 45 / DBL 55

CAPPUCCINO 55

LATTE 55

ORGANIC TEA 

JASMINE MAO JIAN / 45

ENGLISH BREAKFAST / 45

MAJESTIC EARL GREY / 45

CHAMOMILE / 40


ROSE WHITE / 45

PEACH AND PEAR / 45

MOROCCAN MINT / 55

JAPANESE SENCHA / 50

RUSH HOUR BERRY / 45

Sustainably Sourced 

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.