

MARTINI GREEN OLIVES 25
Cerignola (V)

MARCO PIERRE WHITE
STEAKHOUSE AND GRILL

WARM BAKED SOURDOUGH BREAD
Salted butter (V)

HORS D'OEUVRES

HICKORY SMOKED BEEF SHORT RIBS 100
Russian coleslaw

MR. WHITE'S FRESH CRAB 115
Shredded crab meat, mayonnaise, toast Melba

BAKED CAMEMBERT 80
Roasted vine tomatoes, baked sourdough,
aged balsamic, olive oil (v)

WHEELER'S CRISPY CALAMARI 65
Sauce tartare, fresh lemon

CLASSIC 1970'S PRAWN COCKTAIL 90
Sauce Marie Rose, brown bread & butter

FINEST QUALITY SMOKED SALMON 70
Scottish salmon, brown bread, butter

GOATS' CHEESE & BEETROOT SALAD 70
Walnut dressing (v)

CLASSIC SALADS

ENDIVES & POACHED PEAR 65
Vintage stilton, walnut vinaigrette, extra virgin
olive oil (v)

MARCO'S CLASSIC CAESAR SALAD 80
Cos lettuce, avocado, anchovies, croutons,
parmesan

HEIRLOOM TOMATO & BURRATA SALAD 95
Fresh basil, extra virgin olive oil

SOUPS AND POTAGES

CAPPUCCINO OF WILD MUSHROOM 60
Picked Chervil leaves (v)

CLASSIC FRENCH ONION 70
Croutons, Gruyere cheese

MEDITERRANEAN FISH 60
Croutons, rouille, Gruyere cheese

FINEST QUALITY STEAKS

Our steaks are served with your choice of 3 sides

TENDERLOIN 250 g

BLACK ANGUS	245
WAGYU 5	285
WAGYU 7	345
CAB	265

STRIPLOIN 300 g

BLACK ANGUS	185
WAGYU 5	295
WAGYU 7	370
WAGYU 9 BLACKMORE	850

RIBEYE 300 g

BLACK ANGUS	220
WAGYU 5	350
WAGYU 7	400
WAGYU 9 BLACKMORE	910

CHATEAUBRIAND 600 g

BLACK ANGUS	525
WAGYU 5	630
WAGYU 7	770
CAB	550

CAB BUTCHER'S CUTS

PORTERHOUSE 500 g	280
T-BONE 500g	280
BONE-IN RIBEYE 700 g	475
TOMAHAWK 1300 g	700

SELECTION OF SAUCES SERVED WITH YOUR STEAK

Classic peppercorn sauce | Béarnaise sauce with fresh tarragon | Grilled wild mushroom in garlic sauce

SIDES - 30

Creamed cabbage (v)
Baked macaroni cheese
Pommes frites with sea salt (v)

Creamed leaf spinach with horseradish (v)
Mashed potatoes (v)
Green salad with truffle dressing (v)
French beans with toasted almonds (v)

Salad of heritage tomatoes with fresh basil (v)
Crispy onion rings (v)
Triple cooked chips (v)

MAINBOARDS

THE STEAKHOUSE BURGER 125
Beef burger with melted cheese, crispy onion
rings, lettuce and tomato, served on a brioche bun
with Dijon mayonnaise and pommes frites

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

ROAST RUMP OF LAMB À LA DIJONNAISE 155
Gratin dauphinoise, haricots verts,
rosemary roasting juices

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

MR. WHITE'S FRIED HADDOCK
AND TRIPLE COOKED CHIPS 130
Mushy peas, sauce tartare

CHICKEN AND LEEK PIE 105
Buttered garden peas

CONFIT DUCK LEG À LA PARISIENNE 165
Béarnaise Sauce, Pommes frites, salade verte
with truffle dressing

MR. LAMB'S SHEPARD'S PIE 120
Buttered garden peas

FRESH VEGETARIAN DISHES

VELVET ARTICHOKE WITH WILD
MUSHROOMS À LA PORVENÇAILE 99
Green salad and truffle dressing (v)

GNOCCHI POMODORO WITH FRESH
BASIL 90
Green salad and truffle dressing (v)

MARCO'S BAKED MACARONI CHEESE,
WITH POACHED HEN'S EGG 85
Green salad and truffle dressing (v)

ALL SERVED WITH GREEN SALAD AND TRUFFLE DRESSING (V)

All Prices are in UAE Dirhams and inclusive of all taxes and fees. (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

