

small plates

cold crudités mezze ^(N, VG, 🌱) – 65

roasted aubergine dip, local olives, pickles, dukkah

cured local hammour carpaccio ^(R, S, 🌱) – 85

dried tomato relish, aji verde, espelette, lemon & lime

spanish balfego tuna & tomato ^(S, R) – 95

pure harvest tomatoes, tomato extraction, olive oil, salt & pepper

cold kelly oysters no.4 (6 pcs) ^(SF, R) – 100

classic mignonette, lemon

roasted heirloom tomato ^(G, V, D, 🌱) – 75

tomato relish, seasonal herbs, nori sourdough crumb
+ burrata – 40

cured coppa & westholme wagyu beef tartare ^(R, D, E) – 120

confit potato, capers, cornichons, mustard, tabasco

pit fired red bell peppers ^(G, VG) – 65

fresh sourdough, house made tomato & pepper paste, olive oil

local grilled squid ^(SF, D, 🌱) – 95

lemon caper butter sauce, parsley

crumbed lamb vitello ^(S, E, G) – 80

australian milk fed lamb, vitello sauce, anchovies, capers

baked kelly oysters no.3 (3 pcs) ^(SF, R, G) – 110

chives, pickled mustard seed mornay sauce

wagyu burnt ends & roasted bone marrow ^(G, D) – 155

sourdough bread, date jus, green pepper corn

whole king crab leg ^(SF, D) – 240

crustacean hollandaise, beurre noisette

salads

garden beetroot salad ^(VG, 🌱) – 75

koal - baked beetroot, grains, seeds, honey dressing

avocado & green salad ^(VG) – 75

french bean, local olives, cucumber, tomato

sand & koal signature salad ^(D, G, E, V, N) – 95

roasted cos lettuce, mixed nuts, crispy bread, chic peas, lentils, pimento
pepper dressing

🌱 Locally & Sustainably Sourced **E** Eggs **D** Dairy **N** Nuts **S** Seafood **SF** Shellfish **R** Raw
SOY Soya **SS** Sesame **VG** Vegan **V** Vegetarian **G** Gluten

Please ask a member of the team for more information about our ingredients.

All prices are in uae dirham and are inclusive of all applicable service charges and taxes.
جميع الأسعار بالدرهم اماراتي وتشمل كافة رسوم الخدمة والضرائب المطبقة.

steaks

angus black tenderloin (200g) ^(D) – 275
queensland, australian 1824, 3+ mb

wagyu striploin on bone (500g) ^(D) – 385
queensland, australian westholme, 4/5 mb

wagyu striploin (300g) ^(D) – 495
queensland, australian carrara, 4/5 mb

wagyu rib eye (400g) ^(D) – 885
queensland, australian jade, 9+ mb

kobe (125g) ^(D) – 995
hyogo kobe prefecture japan, a5 12+

angus tomahawk (1.25kg) ^(D) – 1250
victoria, australian mackas, 3 mb

extra large plates

chilled seafood platter ^(SF, D, E) – 695
local prawns, kelly irish oysters, japanese king crab leg, ½ australian rock lobster 300g, thousand island

wood fired seafood platter ^(SF, D) – 485
local prawns, fremantle octopus, japanese king crab leg, local squid, lemon butter

japanese king crab rice ^(SF, D, SOYA) – 455
sofrito, harissa, rouille, bomba rice, raita dressed king crab

lamb bomba rice ^(SOYA, D) – 415
bell pepper & onion relish, lemon aioli, lamb textures

date glazed half suckling lamb ^(N, SOYA, D) – 1385
spicy cashews, fresh zaatar, sage, raisins, aioli, harissa, bomba rice

reef & beef ^(SF, D) – 1750
1kg wagyu t-bone 4/5 mb, half 1kg rock lobster, entrecôte sauce

saucers

béarnaise ^(D,E) – 25
chimichurri ^(VG) – 25
48 hour chili relish ^(VG) – 25
black garlic toum ^(VG) – 25

large plates

seared fremantle octopus salad ^(SF, D) – 230

yarra valley feta, olives, roasted potato, tomato, espelette

grilled whole line-caught seabass 600-800g ^(D, S) – 440

tomato pico de gallo, olive tapenade, herb salad

oyster mushroom & maine lions rice ^(VG, SOYA, 🌱) – 210

fresh zaatar, saffron, rosemary, sage, cardamom aioli

flame cooked half local sherry ^(D, S, 🌱) – 310

preserved lemon & caper beurre noisette

grilled australian rock lobster ^(D, SF)

chilli, garlic lemon butter, herb salad

500g half - 620

1kg whole - 1215

charred spatchcock chicken ^(D) – 185

aji amarillo mojo rojo sauce, crispy potato, puffed rice

jospoer roasted grilled cabbage ^(VG, SOYA) – 160

48hr chilli sauce, black garlic toum, crispy garlic, parsley, coriander, crispy onions

grilled fillet of mangrove jack & local spinach ^(S, 🌱) – 250

chermoula sauce, dill leaves, preserved lemon

grilled local u7 prawns ^(SF, E, 🌱) – 230

5 prawns, avocado, padron peppers, lemon & lime segment mayo

sides

white asparagus baked in jospoer ^(V, D, E) – 65

seasonal truffle, béarnaise

grilled broccoli ^(VG, N, G) – 55

roasted almond, romesco

grilled greens ^(VG) – 55

lemon dressing

koal baked potato ^(V, D) – 55

parmesan, truffle crème fraîche

triple-cooked chips ^(VG) – 55

herb salt, agria potato

+ cheese & truffle ^(V, D) -30

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