

STEAK NIGHT SOCIAL

All of our steaks are cooked over charcoal in our Josper grill and are served with grilled lime, peppercorn sauce & Béarnaise (d)

The marbling score (MS) relates to the intra-muscular fat content in the steak. In short, the higher the marbling score, the juicier and more tender the meat.

The Steaks

250g 'Black Opal' wagyu picanha (MS 4-5) 230

250g USDA Black Angus fillet (MS 2+) 240

300g 'Black Onyx' ribeye (MS 3+) 230

For 2 to share

500g 'Riverina' Chateaubriand (MS 2+) 399

1kg 'Stanbroke' cote du boeuf (MS 2+) 425

The Sides

Triple-cooked chips (v) 45 - Green beans, garlic butter (v) 40

Parmesan & truffle fries (d) (v) 40 - Potato puree (d) (v) 40

Tomato, shallot & basil salad (v) 40 – House salad (v) 40

Please advise your server of any food allergies or intolerances before ordering

(g) gluten (n) nuts (d) dairy (v) vegetarian

All prices are in AED inclusive of a 7% municipality fee, 10% service charge and 5% VAT