

JW STEAKHOUSE

عجیہ دہلیو سٹیلز ہاؤس

SOUPS

Lobster Bisque Soup SF, D | 400kcal | ⚡ 102 min | 🍴 145
Lobster ravioli, sour cream

French Onion Soup D, G | 350kcal | ⚡ 91 min | 🍴 40
Caramelized onion, red wine, beef jus, gruyere croutons

Pumpkin Soup V, D | 300kcal | ⚡ 78 min | 🍴 52
Cream, maple glazed pumpkin, walnut

COLD STARTERS

Warm Octopus Carpaccio N, S | 250kcal | ⚡ 65 min | 🍴 90
Chives, pickled peppers, baby leaves, blackened croutons, black garlic aioli, smoked eggplant tartare

Traditional Caesar Salad G, D, S | 450kcal | ⚡ 117 min | 🍴 87
Baby gem lettuce, caesar dressing, croutons, sun-dried tomato, parmesan flakes

Smoked Burrata 🌿 V, D | 300kcal | ⚡ 75 min | 🍴 100
Roasted heritage cherry tomato, baby spinach, raspberry sauce

Dry Aged Beef Carpaccio D | 350kcal | ⚡ 90 min | 🍴 100
Thinly sliced pressed prime beef, truffle mayo, parmesan shavings

Beef Tartare G, S, D | 400kcal | ⚡ 104 min | 🍴 100
Caviar, gold leaves, sourdough, crispy lavash

Tuna Ceviche D, G, S | 300kcal | ⚡ 76 min | 🍴 100
Yuzu, baby potato chips, chilli, passion fruit, horseradish aioli

Insalata Di Lattuga D, V | 200kcal | ⚡ 51 min | 🍴 75
Charred baby iceberg, asparagus, parmesan, confit tomato and caper dressing

Charred Courgette & Rainbow Quinoa V, VG, N | 350kcal | ⚡ 91 min | 🍴 75
Quinoa, capsicum salsa, frisée, crunchy hazelnut, smoked tomato salsa

Oysters On A Half Shell SF | 150kcal | ⚡ 39 min | 🍴 550
Maldon rock oysters 6 pieces, granny smith mignonette lime

Beluga Caviar S | 100 kcal | ⚡ 25 min | 🍴 700
Traditional condiments

Additional To Your Salad

Lobster Tail SF | 200kcal | ⚡ 51 min | 🍴 75
Grilled Striploin 300kcal | ⚡ 78 min | 🍴 75
Grilled Shrimp SF | 150kcal | ⚡ 39 min | 🍴 75
Grilled Chicken 200kcal | ⚡ 52 min | 🍴 25

HOT STARTERS

Beef Cheek Tortellini G, D | 500kcal | ⚡ 128 min | 🍴 135
Smoked beef, cream, parmesan foam

Maryland Crab Cakes SF, D, G | 400kcal | ⚡ 102 min | 🍴 130
Celeriac remoulade, fresh pickled vegetables

Grilled Octopus S, D | 350kcal | ⚡ 77 min | 🍴 300
Cherry tomato, maltese sauce

Wagyu Tataki G | 350kcal | ⚡ 91 min | 🍴 140
Wagyu striploin, kosho pickled enoki, chilies, sesame seeds, sticky soy, chargrilled maldon aioli

Raspberry Foie Gras D, G | 450kcal | ⚡ 117 min | 🍴 145
Raspberry compote, cotton candy, butter brioche

Shrimp Dynamite SF, G | 350kcal | ⚡ 90 min | 🍴 85
Tempura shrimp, iceberg lettuce, spicy dynamite sauce

Pan-Seared Sea Scallops SF, D | 300kcal | ⚡ 78 min | 🍴 145
Beans purée, tapenade

MAINS

Charcoal-Grilled Corn-Fed Chicken D | 800kcal | ⚡ 198 min | 🍴 150
Whole baby chicken, natural jus

Veal Schnitzel G, D | 700kcal | ⚡ 178 min | 🍴 300
Roasted purple potatoes

Pan-Seared Salmon S | 600kcal | ⚡ 149 min | 🍴 200
180gm roasted Irish salmon fillet, asparagus, herbed lemon sauce

Tiger Prawns SF, D | 500kcal | ⚡ 130 min | 🍴 250
Josper-cooked U10 prawns, asparagus

Pan-Seared Sea Bass S, D | 550kcal | ⚡ 142 min | 🍴 260
Regionally sourced sea bass, green asparagus, green oil, smoked creamy sauce

Short Ribs Coffee Infused D, G, S | 750kcal | ⚡ 188 min | 🍴 300
Corn purée, potato chips, JW BBQ sauce

Grilled Lamb Chops 550kcal | ⚡ 95 min | 🍴 180
Grilled baby carrots

JW Steakhouse Wagyu Burger D, G | 1100kcal | ⚡ 278 min | 🍴 140
250gm burger, truffle mayonnaise, brie cheese, caramelized onions, lettuce, tomato, mushrooms, homemade pickles, hand-cut fries, brioche bun

JW Steakhouse Camel Burger D, G | 1100kcal | ⚡ 278 min | 🍴 110
250gm burger made of locally sourced camel meat, truffle mayonnaise, brie cheese, tomato, lettuce, homemade pickles, hand-cut fries, potato bun

Lobster Risotto SF, D | 800kcal | ⚡ 198 min | 🍴 250
Asparagus, chives, lobster tail, parmesan cheese mascarpone cheese

Camel Risotto D | 850kcal | ⚡ 215 min | 🍴 150
Creamy saffron risotto with locally sourced camel meat, asparagus, chives, mushrooms, parmesan cheese, mascarpone cheese

Wagyu Striploin Sandwich

D, G | 900kcal | ⚡ 221 min | 🍴 250
Brioche toast bread, truffle mayo, gherkin pickles

MEAT CHART

FIRE IT UP WITH CHARCOAL

Angus Tenderloin 3+ 600kcal | ⚡ 149 min | 🍴 340
200gm wet aged prime CAB tenderloin, natural jus

Wagyu Tenderloin 9+ 700kcal | ⚡ 178 min | 🍴 450
200gm grade tenderloin
Marbling score 9+
Natural jus

Angus Striploin 3+ 800kcal | ⚡ 201 min | 🍴 300
350gm prime striploin
Natural jus

Wagyu Striploin 9+ 900kcal | ⚡ 231 min | 🍴 550
350gm wagyu striploin
Natural jus
Marbling score 9+

Angus Ribeye 3+ 950kcal | ⚡ 246 min | 🍴 450
350gm prime ribeye
Natural jus

Wagyu Ribeye 9+ 950kcal | ⚡ 246 min | 🍴 550
350gm ribeye
Natural jus
Marbling score 9+

GO BIG

Chateaubriand 3+ 1000kcal | ⚡ 260 min | 🍴 500
400gm wet aged prime CAB tenderloin, natural jus

Angus Shortloin 3+ 1100kcal | ⚡ 278 min | 🍴 550
600gm grass fed CAB prime, natural jus

AGED & UNIQUE

Ribeye (Bone-In) 3+ 1450kcal | ⚡ 390 min | 🍴 600
800gm aged prime rib up to 90 days

Dry Tomahawk 3+ 1500kcal | ⚡ 410 min | 🍴 800
1300gm aged long bone tomahawk up to 90 days

Aged Ribeye 3+ 950kcal | ⚡ 236 min | 🍴 500
350gm up to 90 days

Aged Striploin 3+ 900kcal | ⚡ 225 min | 🍴 400
350gm aged striploin up to 90 days

Aged Shortloin 3+ 1200kcal | ⚡ 305 min | 🍴 600
700gm aged shortloin up to 90 days

SIDES

Grilled Asparagus & Tomato VG | 80kcal | ⚡ 17 min | 🍴 45

Broccoli And Mushroom Pot V, D | 120kcal | ⚡ 30 min | 🍴 45

Corn And Spinach Parmigiano Gratin V, D | 150kcal | ⚡ 35 min | 🍴 45

Triple Fried Truffle Chips V, D | 200kcal | ⚡ 50 min | 🍴 45

Cream Spinach V, D | 180kcal | ⚡ 45 min | 🍴 45

Grilled Seasonal Vegetables VG | 100kcal | ⚡ 25 min | 🍴 45

Mac & Cheese V, D, G | 300kcal | ⚡ 76 min | 🍴 45

Whipped Potato V, D | 150kcal | ⚡ 37 min | 🍴 45

Hand-Cut Potato Fries V | 250kcal | ⚡ 65 min | 🍴 45

Loaded New Potatoes V, D | 200kcal | ⚡ 51 min | 🍴 45

Onion Rings V, G | 180kcal | ⚡ 41 min | 🍴 45

Sweet Potatoes Fries V | 100kcal | ⚡ 24 min | 🍴 45

Grilled Carrot VG | 80kcal | ⚡ 19 min | 🍴 45

Sautéed Mushrooms VG | ⚡ 21 min | 🍴 45

SAUCES

Pepper Sauce D | 50kcal | ⚡ 12 min

Truffle Sauce D | 70kcal | ⚡ 15 min

Roquefort D | 80kcal | ⚡ 17 min

Porcini Mushroom D | 60kcal | ⚡ 13 min

Herbed Lemon Sauce D | 40kcal | ⚡ 9 min

Béarnaise Sauce D | 100kcal | ⚡ 25 min

Maltaise Sauce D | 90kcal | ⚡ 24 min

JW BBQ sauce G, S | 60kcal | ⚡ 15 min

Chimichurri Sauce G | 50kcal | ⚡ 12 min

DESSERTS

Josper Baked Apple Pie G, D, N | 500kcal | ⚡ 125 min | 🍴 65
Apple almond cream, crumble, cinnamon ice cream

Creamy Cloud Cheesecakes D, G | 450kcal | ⚡ 114 min | 🍴 80
Mascarpone curd, berries, cherry sauce

Panna Cotta D | 400kcal | ⚡ 98 min | 🍴 70
Aromatic pudding with salted crunch, frozen berries, and forest berry sauce

Layered Chocolate Cake G, D | 600kcal | ⚡ 152 min | 🍴 80
70% chocolate ganache moist cocoa biscuit, raspberry compote, chocolate wall

Mastic & Pistachio Ice Cream Flavored with Saudi Oud D | 300kcal | ⚡ 72 min | 🍴 70

Ice Creams & Sorbets 200kcal | ⚡ 49 min | 🍴 50

Seasonal Fruit Platter 150kcal | ⚡ 37 min | 🍴 50

JW Cheese Platter V, D | 400kcal | ⚡ 98 min | 🍴 180
Selection of artisan cheese

If you have any concerns regarding food allergies, Please alert your server before ordering.
Vegetarian (V), Vegan (VG), Seafood (S), Shellfish (SF), Nuts (N), Dairy (D), Gluten (G), Burn Time (⚡) 🌿 Made with ingredients from the JW garden