



Starters

- LIL' BRGS** 🍴🍷🌱
wagyu beef - truffled special sauce - sesame seed bun 65
- GRILLED OCTOPUS SALAD** 🍴
fava bean - tomato - olive tapenade - lemon vinaigrette 60
- WAGYU CARPACCIO** 🍴🍷
foie - gras - parmesan - cherry tomato dust - brioche - truffle vinaigrette 80
- BAJA STYLE FISH TACOS** 🍴🍷
hamour - flour tortilla - cucumber salad 50
- MILANESA SLIDER** 🍴🍷🌱
organic chicken breast - avocado - lettuce - tomato - chipotle mayo 55

Soup & Salads

- SWEET CORN CHOWDER** 🍴🍷🌱
smokey bacon - popcorn - parmesan foam 45
- GREEN CORNICHE** 🍴🍷🌱
mixed greens - halloumi cheese - chickpea - sumac - vinaigrette 50
- CHOPPED SALAD** 🍴🍷🌱
peas - avocado - cucumber - croutons - mature cheddar 50
- BABY GEM CAESAR** 🍴🍷
baby gem - marinated beef - crunchy sourdough bread 50
- BURRATA** 🍴🍷
beetroot - herbed focaccia - horseradish cream 45

Raw Bar

- LOBSTER ON ICE** 🍴🍷
omani lobster - dijon mayo - cocktail sauce - drawn butter 95
- JALAPENO PICKLED SHRIMP** 🍴🍷
cocktail sauce - lemon 85
- TUNA TARTARE** 🍴
hass avocado - taro chips - soya honey emulsion 85
- JICAMA TIRADITO** 🍴
mushroom - avocado - carrots - mango - cucumber - chilli oil 70

Mains

- BLACK COD** 🍴
bok choy - togarashi - chillie thread - wild rice 180
- HAMOUR** 🍴🍷
cuban mojo - plantain chips 145
- CORN FED HALF CHICKEN** 🍴🍷
fried crushed potato - colombo sauce 120
- BRAISED PRIME SHORT RIB** 🍴
barbecue glaze - celeriac puree - rescoff onion 155
- TASMANIAN LAMB RACK** 🍴🍷
charred pumpkin - kidney beans - pickled red onion 170

SMALL*

- AUSTRALIAN MBS6 FILLET 200G** 220
USDA PRIME NEW YORK STRIP 250G 220

MEDIUM*

- AUSTRALIAN MBS6 FILLET 300G** 300
AUSTRALIAN MBS9 RIB EYE 350G 280

LARGE*

- AUSTRALIAN MBS9 SIRLOIN 500G** 360
USDA PRIME T-BONE 750G 480

SHARING

- AUSTRALIAN WAGYU MBS7 TOMAHAWK 1200G** 800

DELICACY

- JAPANESE WAGYU "OMI" BEEF PER 100G** 250

TOPPINGS

- FOIE GRAS** 15
GARLIC BUTTER 🍴 15
PEPPER CRUST 15
MARINATED KING PRAWNS 🍴🍷 25
GRILLED PORTOBELLO MUSHROOM 🍴 15
BLACK TRUFFLE BUTTER 15
LOBSTER TAIL 🍴🍷 95

SAUCES (choose 1)

- | | |
|---------------------|-------------------------|
| STK | MUSHROOM CREAM 🍴 |
| STK-BOLD | RED-WINE JUS 🍴! |
| BÉARNAISE 🍴 | CHIMICHURRI |
| PEPPERCORN 🍴 | |

Our steak program is a one-of-a-kind, curated experience courtesy of the Linz Heritage Certified Black Angus Program. Each piece of USDA beef is primarily from farms in Iowa & Nebraska and carefully cared for from conception to plate. Linz Heritage Black Angus cattle are certified, allowing for consistency and the highest quality marbled beef.

Sides

- MAC & CHEESE** 🍴🍷 35
MASHED POTATO 🍴 30
CREAMED SPINACH 🍴 35
TRUFFLED MAC & CHEESE 🍴🍷 40
PARMESAN TRUFFLED CHIPS 🍴🍷 40
ROASTED BROCCOLINI 🍴🍷 30
FRENCH FRIES 25

Desserts

- BELIGIAN CHOCOLATE CAKE** 🍴🍷!🌱
chocolate ganache - cocoa crumble 35
- NEW YORK CHEESECAKE** 🍴🍷
raspberry - raspberry sorbet - coulis 55
- WARM CHOCOLATE CHIP COOKIE** 🍴🍷
chocolate sauce - vanilla ice cream 35
- JUNK CHALICE (TO SHARE)** 🍴🍷
vanilla & caramel pecan ice cream - whipped cream popcorn - marshmallow - hot caramel sauce - candy floss- brownie 180

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Allergen information is available on request from your server.

🍴 Gluten 🍷 Alcohol 🌱 Nuts 🍷 Shellfish 🍴 Dairy

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