



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

*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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## By The Bottle

<b>CHAMPAGNE</b>	
laurent-perrier, brut, nv	2100
moët & chandon, brut impérial	2250
dom pérgnon, brut rosé	9100

<b>SPARKLING</b>	
varichon & clerc, france	390
henkell trocken, brut, germany	525

<b>ROSÉ</b>	
miguel torres, santa digna, chile	345
sauvion & fils rose d'anjou, france	350
château d'eclans, whispering angel, france	735

<b>FRANCE WHITE</b>	
lou magret, colombard/sauvignon blanc	275
château de respide, graves pessac-leognan	520
antonin rodet, bourgogne, burgundy	620
bouchard ainé & fils, pouilly-fuisse	990
sauvion & fils, les fondettes, sancerre	790
hugel & fls gewürztraminer, alsace	685

<b>ITALY WHITE</b>	
la mura, grillo di sicilia, igt	290
ruffino, orvieto classico, umbria, doc	335
santi, vigneti di monteforte, soave classico, doc	367
canaletto pinot grigio, igt	400

<b>REST OF THE WORLD WHITE</b>	
marqués de caceres, rioja, spain	370
casa ferreirinha, plenalto, reserva, portugal	410
penfolds, koonunga hill, chardonnay, south australia	535
hardy's, stamp, chardonnay/semillon, south australia	285
yellow tail, semillon/sauvignon blanc, australia	395
oyster bay, chardonnay, marlborough, new zealand	545
casa silva, viogner, reserva, colchagua, chile	465
columbia crest, "two vines", chardonnay, washington, usa	410
black tower, riesling, germany	410
château ksara, blanc de blancs, lebanon	625
miguel torres santa digna, chile	345

<b>FRANCE RED</b>	
baron philipe de rothschild, mouton cadet, bordeaux	600
schroder & schyler, private reserve médoc	515
antonin rodet, gevrey-chambertin, burgundy	1650
m. chapoutier, petite ruche crozes-hermitage, rhone	650

<b>ITALY RED</b>	
romio chianti, docg,	330
prunotto, barbera d'alba, piedmont, doc	590
marchesi de' frescobaldi, remole, tuscan	535
ruffino, chianti, docg	435
antinori, péppoli, chianti classico, docg	715
la braccessa, vino nobile di montepulciano, docg	750
tenuta santa maria, morellino di scansano, doc	675
bottega, amarone della valpolicella, docg	1620
santa cristina, igt	420

<b>REST OF THE WORLD RED</b>	
miguel torres, sangre de toro, penedes, spain	425
campo viejo, rioja, spain	510
vinhos sognape, vila regia, douro, portugal	450
hardy's, vr, shiraz, south australia	335
cloudy bay, marlborough, new zealand	1600
montes, cabernet sauvignon, alpha series, colchagua, chile	690
caliterra, merlot, reserva, colchagua, chile	345
mondavi, cabernet sauvignon, woodbridge, lodi, usa	565
barefoot, merlot, california, usa	335
ravenswood, zinfandel vintner's blend, old vine, usa	665
don cristobal 1492, malbec, argentina	465

## Wine By The Glass

<b>BUBBLES</b>	
Varichon & clerc, france	70

<b>WHITE</b>	
Lou magret, colombard/sauvignon blanc, france	58
Ruffino, orvieto classico doc, italy	71
Black Tower, Riesling, Germany	78

<b>RED</b>	
Romio chianti, docg, italy	68
Luigi bosca, finca la linda, malbec, argentina	75
Woodbridge, zinfandel, california, usa	78

<b>ROSÉ</b>	
miguel torres, santa digna, chile	72

## Aperitives & Digestives

APEROL	52
EFE RAKI	52
RICARD PASTIS	52
JÄGERMEISTER	52
MARTINI ROSSO, BIANCO, DRY	52
CAMPARI	52
PIMM'S NO.1	52
FERNET BRANCA	52
BOTTEGA LIMONCINO	52
TIO PEPE	95
BOTTEGA SAMBUCA	52
AMARETTO DISARONNO	52
TAYLOR'S PORT 10Y	160

## Vodka

STOLICHNAYA GOLD	52
TITOS	55
KETEL ONE	58
GREY GOOSE FLAVORS	70
STOLICHNAYA ELIT	80
BELVEDERE	70
GREY GOOSE ORIGINAL	70
ABSOLUT VANILLA	52

## Gin

BEEFEATER 24	55
HENDRICK'S	55
EDINBURGH ELDERFLOWER GIN	62
BULLDOG GIN	52
CAORUNN	52
BOMBAY SAPPHIRE	52

## Whisky

knob creek	75
jack daniel's single barrel	75
gentleman jack	70
maker's mark	68
crown royal	58
johnnie walker black label	70
johnnie walker green label	90
johnnie walker blue label	320
chivas regal extra	90
speyburn 10y	70
royal salute 21y	350
isle of skye	55
jameson irish whiskey	52
chivas 12y	70
chivas regal 18y	135
dimple 15y	78
monkey shoulder	70
glenfiddich solera reserve	80
glenfiddich small batch reserve	100
glenlivet founder's reserve	78
glenmorangie lasanta sherry cask finish	82
auchentoshan	80
laphroaig 10y	80
ardberg	85
glenmorangie	80
jim beam white label	52

## Rum

havana club 7y	52
mount gay eclipse	52
appleton estate v/x	52
sailor jerry	52
bacardi oakheart	52
angostura 1919	62
zacapa 23y solera	80
angostura 1824	105

## Tequila

jose cuervo tradicional	52
patron xo	55
patron silver	85
jose cuervo 1800	55
jose cuervo gold	52
patron reposado	90
jose cuervo platino	90

## Cocktails

<b>STRAWBERRY COBBLER</b>	62
orange infused stolichnaya gold, fresh strawberries and lemon juice	

<b>STK MULE</b>	69
stolichnaya gold, vanilla infused sake, yuzu juice, homemade passion fruit cordial, homemade ginger beer, homemade grapefruit bitter	

<b>STK SPRITZ</b>	62
aperol, bardinet triple sec, homemade vanilla syrup, lemon, varichon & clerc	

<b>NOT YOUR DADDY'S OLD FASHIONED</b>	78
jim beam white label, angostura bitters, brown sugar, orange peel, vanilla bean	

<b>GREEN INTENSITY</b>	62
Vodka, basil, jalapeno, lemon juice	

<b>MUDDY BOURBON</b>	62
jim beam white label, vanilla infused maple syrup, lemon juice, aqua faba, activated charcoal	

<b>RED ON 23</b>	62
jose cuervo tradicional, lemon juice, beetroot, aqua faba, saline solution	

<b>THI TIME</b>	67
mount gay eclipse, bardinet cassis de dijon, martini rosso, pineapple juice, lemon juice, kaffir lime leaf, homemade orgeat syrup	

<b>SMOKY THE BULL</b>	67
romio chianti, drambuie, jim beam, black grapes, homemade chocolate bitters, appleseed smoke	

<b>SALTY CHOCOLATE</b>	67
stolichnaya gold, pedro jimenez sherry, cold brew coffee, homemade chocolate bitter, homemade orange bitter, vanilla syrup, saline solution	

<b>PINK ELEPHANT</b>	67
olive oil washed caorunn gin, benedictine, lemon sherbet, hibiscus foam	

## Mocktail 38 each

<b>DESERT PEARL</b>	
peach, apple, lime, cardamom, pomegranate	

<b>FRAGRANCE</b>	
ginger, freshly brewed black tea, lemon cordial, kaffir lime leaves	

<b>SALTY APPLE</b>	
black currant and hibiscus tea, lemongrass, homemade syrup, apple juice	

<b>PINEAPPLE CRUSH</b>	
pineapple juice, mint, lime, orgeat syrup	

<b>GINGER SNAPPER</b>	
ginger, cinnamon, nutmeg, lime juice, soda	

<b>AFTER THE STORM</b>	
apple juice, yuzu juice, lemongrass syrup, aquafaba, rosemary, red berries	

## Cognac And Brandies

courvoisier vs	85
torres 10y	52
remy martin vsop	105
calvados sylvain	52
hennessy vs	75
hennessy x.o	310
hennessy vsop	105

## Beer 55 each

<b>CORONA HEINEKEN TIGER</b>	
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