

Starters

- LIL' BRGS QAR 65** 🍴🍷
wagyu beef, truffled special sauce, sesame seed bun
- CRAB CAKES QAR 95**
horseradish aioli, lime, pickled daikon & crispy ginger
- MILANESA SLIDERS QAR 55** 🍴🍷
organic chicken breast, avocado, lettuce, tomato, chipotle mayo
- BAJA STYLE FISH TACOS QAR 55** 🍴
hamour, flour tortilla, cucumber salad
- BBQ KING TRUMPET MUSHROOM TACOS QAR 45**
pickled cabbage, miso aioli, flour tortilla
- FRIED CAJUN CAULIFLOWER BITES QAR 45**
gribiche sauce, celery

Soup & Salads

- SWEET POTATO SOUP QAR 45**
coconut foam, lime, coriander & ginger dumplings, spiced sweet potato crisps
- CHOPPED SALAD QAR 45** 🍴🍷
peas, avocado, cucumber, croutons, mature cheddar
- BABY GEM CAESAR QAR 45** 🍴
baby gem, crunchy focaccia, parmesan cheese.
- BURRATA QAR 65** 🍴
gazpacho dressing, slow cooked cherry tomatoes, green olives, basil
- STK GARDEN SALAD QAR 55**
tomatoes, cucumber, radish, pickled onions, broccoli, passion fruit dressing

Mains

- SMASH BURGER QAR 95**
truffled special sauce, sesame brioche, aged cheddar, homemade chips
- PAN GRILLED SALMON QAR 165**
black mussels, tomato, coconut & tamarind sauce, citrus braised fennel
- FISH & CHIPS QAR 125**
homemade chips, smoked paprika aioli, fennel slaw
- CORN FED CHICKEN QAR 120**
fried crushed potatoes, colombo sauce 🍴
- BRAISED PRIME SHORT RIB QAR 155**
braised red cabbage, sage polenta, roasted red onion
- SLOW COOKED LAMB SHANK QAR 175**
minted pea purée, parmesan mash potato, chargrilled spiced zucchini
- HOMEADE POTATO GNOCCHI QAR 110**
sauté mushrooms & spinach, roasted shallots, mushroom sauce, shaved gruyere, & basil

Desserts

- CARAMEL PECAN TART QAR 50**
ginger custard, walnut crumbs, yoghurt ice cream
- PISTACHIO SPONGE QAR 45**
aerated chocolate, honeycomb, hazelnut ice cream
- STK ICE CREAM & SORBET CONES QAR 55**
- CINNAMON CHURROS QAR 40**
chocolate sauce, caramel sauce
- JUNK CHALICE QAR 150 (TO SHARE)** 🍴🍷
vanilla & caramel pecan ice cream, whipped cream, brownie, popcorn, marshmallows, hot caramel sauce, candy floss

Raw Bar

- CURED SALMON QAR 65**
chive & lime labneh, daikon, herb oil
- BEEF TARTARE QAR 85**
pickled shallot, roasted garlic aioli, quails eggs, gherkins
- JALAPENO PICKLED SHRIMP QAR 85** 🍷
cocktail sauce, lemon
- TUNA TARTARE QAR 75** 🍴
guacamole, taro chips, soya honey emulsion
- WAGYU CARPACCIO QAR 95**
anchovy aioli, crispy capers, brioche croutons, radicchio, aged balsamic & evoo

Grill

- SMALL**
AUSTRALIAN MBS6 FILLET 200G QAR 230
USDA PRIME NEW YORK STRIP 250G QAR 220
- MEDIUM**
AUSTRALIAN LAMB LOIN CHOPS QAR 185
AUSTRALIAN MBS6 FILLET 300G QAR 345
AUSTRALIAN MBS9 RIB EYE 350G QAR 295
- LARGE**
AUSTRALIAN MBS9 SIRLOIN 500G QAR 385
USDA PRIME T-BONE 750G QAR 395
- SHARING**
AUSTRALIAN WAGYU MBS7 TOMAHAWK 1200G QAR 685
- DELICACY**
JAPANESE WAGYU "OMI" BEEF PER 100G QAR 295
- SEAFOOD GRILL TO SHARE**
LOBSTER TAILS, KING PRAWNS, OCTOPUS, HAMOUR
GRIBICHE, LEMON BUTTER, PERI-PERI QAR 375
- TOPPINGS**
- FOIE GRAS 45
GARLIC BUTTER 20
PEPPER CRUST 20
MARINATED KING PRAWNS 45
GRILLED PORTOBELLO MUSHROOM 25
BLACK TRUFFLE BUTTER 20
LOBSTER TAIL 95
CRAB OSCAR 85
- SAUCES** (choose 1).....
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| STK | MUSHROOM CREAM 🍴 |
| STK-BOLD BÉARNAISE | RED-WINE JUS 🍴! |
| PEPPERCORN | 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 40** 🍴🍷
- MASHED POTATO 35** 🍴
- CREAMED SPINACH 35** 🍴
- TRUFFLED MAC & CHEESE 50** 🍴🍷
- PARMESAN TRUFFLED CHIPS 40** 🍴🍷
- ROASTED BROCCOLINI, TOASTED ALMONDS & PARMESAN 30** 🍴🍷
- ROASTED SPICED BUTTERNUT SQUASH, HONEY & PISTACHIOS 35** 🍴🍷
- STEAMED ASPARAGUS, EVOO, CANDIED PUMPKIN SEEDS 40**
- HOMEMADE CHIPS 35**