

About Us

Is A High-end Interpretation Of The American Surf & Turf Philosophy.

With Our Carefully Selected Ingredients Prepared In An Artisanal Fashion
It Is Our Credo To Cater For The High Demand Of Our Guests.

The Pinnacle Is Our Signature Selected Nebraska Beef Which
Belongs To The Absolute Elite Amongst The World's Best, And Is A Manifest For
The Palate Of Every Steak Lover.

The Chosen "Angus" And "Hereford" Cattle Are Carefully Raised And Only
Fed With The Utmost Quality Grain And Corn And Are Free
Of Any Hormones.

For Those Who Seek The Exquisite Luxury Dining Experience, We
Cater Authentic Japanese Beef From Kagoshima And Miyazaki In A5 Quality
Which Is Unmatched In Its Richness And Purity.

Our Daily Fresh Seafood Selection Is Sourced Across The Oceans And
Ticks Every Box Of The Elite Gourmets.

The Finest Fish Of The Sea Reaches From The Exclusive Dover Sole Up To
The Finest Patagonian Black Cod Which Has Embedded Its Name Across
The Gourmet World.

Our Succulent Selection Of Crustacean Is In No Aspect Inferior.
Whether You Desire Alaskan Snow Crab, Eastern Atlantic Carabineros,
Kamchatka King Crab Or Our Exclusive Selection Of Oysters,
Reef And Beef Has Them All To Fulfill Your Wishes, Take Your Taste Buds To
Another Level And Indulge Yourself Into A World
Of The Finest That Land And Sea Has To Offer.



Business Lunch

120 (2 course) | 140 (3 course) | 160 aed (3 course + Glass Of House Wine) PP

Starter**Burrata** ----- (D) (N) (GF)

Heirloom Tomatoes, Pine Nuts, Evo Oil

or

Spice Aged Beef Carpaccio ----- (D) (R)

Parmigiano, Rocket Lettuce, Seasonal Truffle

or

Classic Caesar Salad ----- (D) (E) (V)

Romaine Lettuce, Parmesan, Croutons

Main Course**Chargrilled Sea Bass** ----- (SF) (H) (D)

Zucchini, Caper Beurre Blanc

or

Chopped Salad With Roasted Baby Chicken ----- (H) (GF) (S) (N)

Baby Chicken, Cucumber, Avocado, Pecan Nuts

or

Steak Frites ----- (D)

180g Australian Tenderloin, French Fries, Apache Sauce

Sweet Moment**Passionfruit Cheesecake** ----- (H) (E) (D)

Unbaked Cheesecake With Passionfruit

or

Classic German Apfelstrudel ----- (D) (E) (A)

Traditional Apple Pie With Tahiti Vanilla Ice Cream

or

Fresh Baked Brownie ----- (E) (D)

70 % Chocolate, Tahiti Vanilla Ice Cream

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Signature Degustation Menu

Starter

Royal Seafood Tower For Two ----- (S) (E) (SE) (R)

Seasonal Selection Of Cold Seafood, Mussels, 6 Oysters, Prawns, Lobster, Tuna Tataki, Balik Salmon Served With Traditional Condiments

Steak Tartar ----- (E) (R)

Tenderloin, Seasonal Truffle, Grilled Sourdough

Mediterranean Tomato Salad ----- (V) (G) (N) (VG) (GF)

Heirloom Tomatoes, Igp Balsamic, Basil, Evo Oil

Main Course

Degustation Of Our Signature Cuts

300g Us Prime Tenderloin

400g Us Prime Ribeye

Sides

Hand Cut Truffle Fries (E) (D)

Sauteed Wild Mushrooms (D) (GF)

Potato Gratin Dauphinoise (D) (V) (GF)

Grilled Asparagus (D) (VG) (GF)

Sauces

Bearnaise ----- (D) (A)

Green Peppercorn Sauce ----- (D) (A)

Sweet Moment

Sweet Romance For Two

Assortment Of Our Homemade Desserts

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Signature Degustation Menu

Starter

Imperial Seafood Tower For Two ----- (S) (E) (SE) (R)

Seasonal Selection Of Cold Seafood, Mussels, 6 Bodeuse Oyster, Carabineros, Langoustine, Lobster, Snow

Crab, Alaskan King Crab Legs, Balik Salmon Served With Traditional Condiments

Wagyu Tataki ----- (R) (S)

Japanese Wagyu, Ponzu, Asian Green

Grilled Octopus ----- (D) (SF) (S)

Mashed Potato, Marinated Tomatoes

Main Course

Degustation Of Our Signature Cuts

400g 30 Days Dry Age Striploin

200g Japanese Kagoshima Tenderloin

Sides

Truffle Mashed Potato (E) (D)

Sauteed Wild Mushrooms (D) (GF)

Grilled Mediterranean Vegetables (V) (VG) (GF)

Sauteed Spinach (V) (D) (GF)

Sauces

Périgord Truffle Jus ----- (A) (D)

Green Peppercorn Sauce ----- (D) (E) (N)

Sweet Moment

Sweet Romance For Two

Assortment Of Our Homemade Desserts

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Appetizers

Cold Starter

Burrata (D) (N) (GF) ----- 85

Heirloom Tomatoes, Pine Nuts, Evo Oil

Seafood Cocktail (D) (GF) ----- 80

Horseradish Cocktail Sauce, Chiffonade, Lemon

Balik Salmon Tartar (E) (R) ----- 105

Capers, Shiso, Cucumber

Spice Aged Beef Carpaccio (D) (R) ----- 110

Parmigiano, Rocket Lettuce, Seasonal Truffle

Steak Tartar (E) (R) ----- 120

Tenderloin, Seasonal Truffle, Grilled Sourdough

Add ----- 440

Kaspian Royal Baerii Caviar 30g

Wagyu Tataki (R) (S) ----- 195

Japanese Wagyu, Ponzu, Asian Green

Snow Crab Claw's (E) ----- 600 / 1200

6pcs | 12pcs

Mustard And Horseradish Sauce,

Cocktail Sauce

Warm Starter

Maryland Crab Cakes (SF) (SE) (D) (E) ----- 80

Mango Salpicon, Mustard And Horseradish Sauce

Us Beef Hot Carpaccio (S) ----- 140

Asian Greens, Tamari, Wasabi

Garlic Roasted Prawns (SF) (GF) ----- 150

Tiger Prawns, Chili, Garlic

Grilled Octopus (SF) (D) (S) ----- 150

Mashed Potato, Marinated Tomatoes

Usda Meatballs (E) (D) ----- 150

Apache Spiced Tomato And Paprika Sauce, Grilled Sourdough

Gratinated Scallops (SF) (D) (S) ----- 225

Hand Dived Bay Scallops, Truffle, Enoki Mushrooms

Cowboys Picnic 300g (H) (D) ----- 350

Four Tenderloin Degustation Skewers Of Our Famous Steak
Garnishes Ideal To Share

Dynamite Boston Lobster (SF) (E) (SE) --- 390

Spicy Mayo, Togarashi

Salads

Mediterranean Tomato (V) (H) (VG) (GF) (N) ----- 65

Heirloom Tomatoes, Igp Balsamic, Basil, Evo Olive Oil

Chopped (V) (H) (VG) (GF) (N) (S) ----- 75

Fresh Garden Greens, Cucumber, Avocado, Pecan Nuts

Classic Caesar (D) (E) (V) ----- 95

Romaine Lettuce, Parmesan, Croutons

The Seafood (SF) (S) ----- 110

Parmigiano, Rocket Lettuce, Seasonal Truffle

Crispy "Apache" Beef (H) (E) (S) ----- 145

Tenderloin, Seasonal Truffle, Grilled Sourdough

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Appetizers

Oysters

	6pcs 12pcs
Dibba Bay No.4 (SF) -----	95 / 170
Tsarskaya No.2 (SF) -----	185 / 370
Gillardeau No.2 (SF) -----	185 / 370
David Herve "Boudeuse" (SF) -----	195 / 390



Caviar

Selection Of 30g

Royal Baerii -----	320
Imperial Kaluga Huso -----	390
Diamond Acipenser Schrenkii -----	435

Selection Of 50g

Royal Baerii -----	490
Imperial Kaluga Huso -----	650
Diamond Acipenser Schrenkii -----	690

Selection Of 125g

Royal Baerii -----	1190
Imperial Kaluga Huso -----	1590
Diamond Acipenser Schrenkii -----	1790

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Make It A Seafood Tower

Royal For Two (S) (E) (SE) (R)

Seasonal Selection Of Cold Seafood, Mussels, 6 Oysters, Prawns, Lobster, Tuna Tataki, Balik Salmon

Served With Traditional Condiments And 20g Of Our Kaspian Royal Baerii Caviar ----- **700**

Royal For Four (S) (E) (SE) (R)

Seasonal Selection Of Cold Seafood, Mussels, 12 Oysters, Prawns, Lobster, Tuna Tataki, Balik Salmon

Served With Traditional Condiments And 40g Of Our Kaspian Royal Baerii Caviar ----- **1350**

Imperial Per Person (Two And Above) (S) (E) (SE) (R)

Seasonal Selection Of Cold Seafood, Mussels, 3 Bodeuse Oyster, Carabineros, Langoustine, Lobster, Snow Crabs, Alaskan King Crab Legs, Balik Salmon

Served With Traditional Condiments And 20g Of Our Kaspian Imperial Kaluga Huso Caviar ----- **700**

Imperial For Two (S) (E) (SE) (R)

Seasonal Selection Of Cold Seafood, Mussels, 6 Bodeuse Oyster, Carabineros, Langoustine, Lobster, Snow Crab, Alaskan King Crab Legs, Balik Salmon

Served With Traditional Condiments And 40g Of Our Kaspian Imperial Kaluga Huso Caviar ----- **1400**

Imperial For Four (S) (E) (SE) (R)

Seasonal Selection Of Cold Seafood, Mussels, 12 Bodeuse Oyster, Carabineros, Langoustine, Lobster, Snow Crab, Alaskan King Crab Legs, Balik Salmon

Served With Traditional Condiments And 80g Of Our Kaspian Imperial Kaluga Huso Caviar ----- **2800**

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Main Courses

Grilled Whole Baby Chicken (H) -----	150
Chimichurri, Roasted Tomatoes	
Assorted Beef Sliders (D) (E) -----	170
Homemade Brioche, Usda Patty, Pickles Signature Apache Rub Texas Blackened Truffle Deluxe	
Home Made Veal Ravioli (A) (D) (E) -----	185
Porcini Mushrooms, Cream, Crispy Sage	
The Reef And Beef Signature Burger (D) (E) -----	185
500g Usda Patty, Beef Bacon, Caramelized Onion	
Wagyu Beef Cheeks (A) (D) -----	260
Braising Jus, Truffled Mashed Potato	
96hrs Braised Short Ribs (D) (SE) -----	280
Angus Beef Short Ribs, Soy And Ginger Baste, Grilled Leeks	
Grilled Lamb Chops (3pcs) (E) (D) -----	285
Provincial Herbs And Garlic Crust	
Herb Crusted Veal Chop (D) -----	325
Milk Fed Veal, Horse Radish Crust	

The Signature Of Reef & Beef

200g Tenderloin Of Our Mind-blowing Us Nebraska Beef As Bankers (With Truffle), Apache Spiced Or Texas Blackened Style

1pcs Colossal Tiger Prawn 200g 430 -----	430
Half Boston Lobster Tail 200g 520 -----	520
Half Spiny Lobster Tail 200g -----	550

Catch Of The Day

Enjoy Your Selected Fish Cooked Your Way

Whole Baked In Salt Crust -----	*price Upon Selection*
Pan Seared Filet -----	*price Upon Selection*
Whole Charcoal Grilled -----	*price Upon Selection*

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From The Reefs & The Seas

Grilled Seafood Degustation Platter

Lobster Tail, U5 Tiger Prawns, Sea Bass, Dover Sole, Mussels, Scallops

Served With Parsley Potatoes, Sauteed Broccoli, Lemon Butter Sauce, Virgin Sauce, Fresh Lemon

2000

From The Reefs And The Seas

Chargrilled Seabass (SF) (H) (D) 195

Zucchini, Caper Beurre Blanc

Classic Miso Cod (SF) (D) (S) 220

Den Miso, Pickled Radish

Grilled U5 Tiger Prawns (3 Pcs) 360

Whole Dover Sole “Meunière” (SF) (D) (H) 420

Lemon Meunière, Parsley Potato

Whole Grilled Canadian Lobster 800g (SF) (D) 420

Grilled Boston Lobster Tail 400g (SF) (D) 450

Grilled Spiny Lobster Tail 400g (SF) (D) 490

all Grilled Seafood Will Be Served With Roasted Garlic Confit, Virgin Sauce, Fresh Lemon

Reef And Beef Signature Cuts

“USA – Hereford” The “Triple Star” Tenderloin

200g Tenderloin Of Our Mind-blowing Us Nebraska Beef As Bankers (With Truffle), Apache Spiced Or Texas Blackened Style

Ladie’s Cut 200g 295

Gentleman’s Cut 300g 440

Sheriff’s Cut 400g 590

John Wayne’s Cut 500g 740

Trilogy 300g 450

Three Small Medallions Each With One Of Our Signature Sauces

Quadrilogy 400g 590

Four Small Medallions Each With One Of Our Signature Sauces

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Reef & Beef Signature Cuts

The “Crazy Horse” New York Striploin

Striploin Steak 400g	360
Striploin Steak 500g	450
Striploin Steak 600g	540

The “High Noon” Rib Eye Steak

Rib Eye 400g	390
Rib Eye 500g	480
Rib Eye 600g	570

To Share Or Not To Share

“Cowboy’s Style” T-bone 800g	850
“Bronson’s Chop” Bone In Ribeye 800g	880
“Spencer’s Breakfast” Tomahawk Starting From 1200g	
Per 100g	100
“Govenors Choice” Porterhouse Steak 1400g	1490

Our Signature Dry Age Collection

Striploin Steak 400g	540
Striploin Steak 500g	670
Rib Eye 400g	585
Rib Eye 500g	720

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Reef & Beef Signature Cuts

Australian – Black Angus

Tenderloin

Ladie's Cut 200g	280
Gentleman's Cut 300g	420
Sheriff's Cut 400g	560
John Wayne's Cut 500g	690

Trilogy 300g

Three Small Medallions Each With One Of Our
Signature Sauces

430

Quadrilogy 400g

Four Small Medallions Each With One Of Our
Signature Sauces

560

Exotic

Authentic Japanese Wagyu

Kagoshima A5 Tenderloin 200g	850
Miyazaki A5 Striploin 300g	1320

Bison

Striploin Steak 400g	380
Striploin Steak 500g	480
Striploin Steak 600g	560

All Cuts Also Available As Bankers (With Truffle) Apache Spice And Texas Blackened

Texas Blackened Style	25
Apache Style	25
Bankers Style	40

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Sides

French Fries	35
Potato Wedges	35
Grilled Asparagus Parmesan	40
Grilled Mediterranean Vegetables Sauce Bearnaise	40
Creamy Mashed Potato	
Classic	40
Confit Garlic	45
Truffle Deluxe	55
Sauteed Broccoli	55
Creamy Spinach	45
Sauteed Spinach	45
Sweet Potato Fries	45
Potato Gratin Dauphinoise	55
Baked Potato Sour Cream, Chives	55
Sauteed Wild Mushrooms Shallot, Garlic, Chives	60
Hand Cut Truffle Fries Truffle Mayo And Seasonal Truffle Shaving	85

Sauces & Condiments

Reef And Beef Steak Sauce	20
Mushroom Cream Sauce (A)	20
Dijon Mustard Sauce	20
Bearnaise	20
Green Peppercorn Sauce	25
Classic Red Wine Jus	25
Signature Reef And Beef Steak Butter	25
Périgord Truffle Jus (A)	35
Grilled Beef Bone Marrow	95

Sweet Moments

Passionfruit Cheesecake	65
Unbaked Cheesecake With Passionfruit	
Classic German Apfelstrudel (A)	65
Traditional Apple Pie With Tahiti Vanilla Ice Cream	
Fresh Baked Brownie	65
70 % Chocolate, Tahiti Vanilla Ice Cream	
Exotic Fruit Platter	65
Colorful Assortment Of Exotic Fruits	
Buttermilk Pecan Pie	65
Homemade Pecan Pie, Lotus Ice Cream	
Sweet Romance For Two	190
Assortment Of Our Homemade Desserts Perfect For 2 People	
Grand Desert Platter	390
Vanilla, Strawberry, Chocolate, Lemon	
Ask Our Service For Our Daily Special Selection	
Cheese Platter	125
Selection Of 5 Cheese, With Homemade Chutney And Crackers	

Sweet Wine

Montes Late Harvest	60
Toffee Apple, Apricot, Peach, Honey - Smooth And Lasting Finish	
Moscato Passito Araldica	95
Strong Aroma Of Honey, Nuts, Caramel With A Savoury Long Lasting Finish	
Graham's Late Bottled Vintage	110
Covering, Balanced Acidity Ideal For Any Desserts	
Taylor's Tawny 20 Years	180
Ripe Flavours Of Peach And Apricot As Prime With Honey, Nutmeg, Tropical	



Dubai . Düsseldorf . Cologne